Our Model KA exhaust-only hoods are an effective and economical means to remove grease-laden effluents in a kitchen. This line of kitchen hoods can be provided with a front or rear make-up air supply plenum or the make-up air can be supplied through external grilles. See our line of “Compensating Kitchen Hoods” for integral supply plenums.

Provide KEES Model KA wall hung (or KB island style) exhaust only hood(s) constructed of 18 gauge (16 gauge) type 304 stainless steel having a #3 satin polish of sizes as indicated.

All exterior seams shall be continuously welded, liquid tight as required by U.L., and ground and polished to match the original finish of the material. Hood(s) shall be fabricated in accordance with National Fire Protection Association (NFPA) Bulletin No. 96, shall be National Sanitation Foundation (NSF) listed and bear the NSF seal, and shall be Underwriters Laboratories (U.L.) Listed and U.L. labeled. U.L. Listed exhaust air fire dampers shall be provided if required by local code.

The full length filter housing with pitched grease trough shall be of 18 gauge, type 304, #3 polish stainless steel complete with removable stainless steel grease container. Filters shall be U.L. Classified, 2” thick baffle type constructed of aluminum (stainless steel).

Lights shall be U.L. Listed incandescent vaporproof 100 watt type on approximately 3 foot centers pre-wired to a junction box on top of the hood. (optional U.L. Listed fluorescent fixtures). Wiring shall conform to the National Electric Code (NEC).