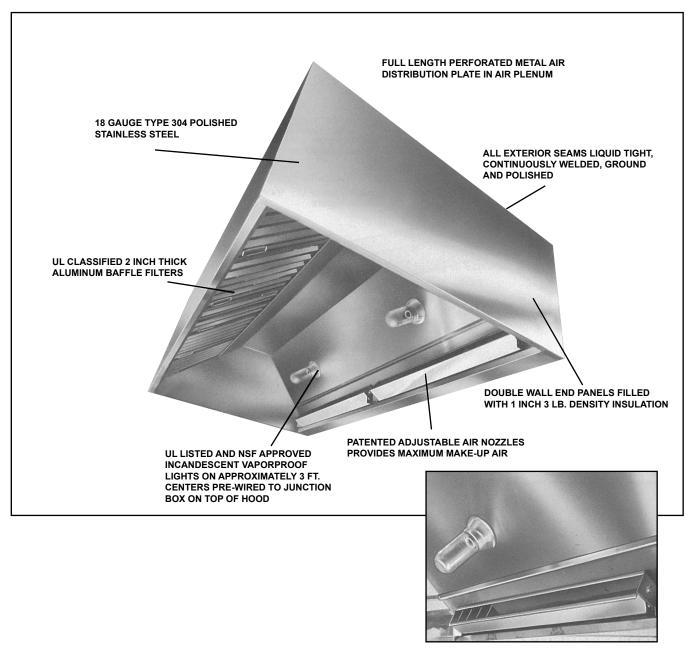


KS-100 ENERGY SAVING KITCHEN HOOD

Featuring Adjustable Air Nozzles for Kitchens Utilizing Untempered Make-Up Air



PATENTED ADJUSTABLE AIR SUPPLY NOZZLE U.S. Patent No. 4,117,833

CONSTRUCTION CONFORMS TO NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) STANDARD 96, IS NATIONAL SANITATION FOUNDATION (NSF) LISTED, AND IS ALSO (ETL) LISTED.



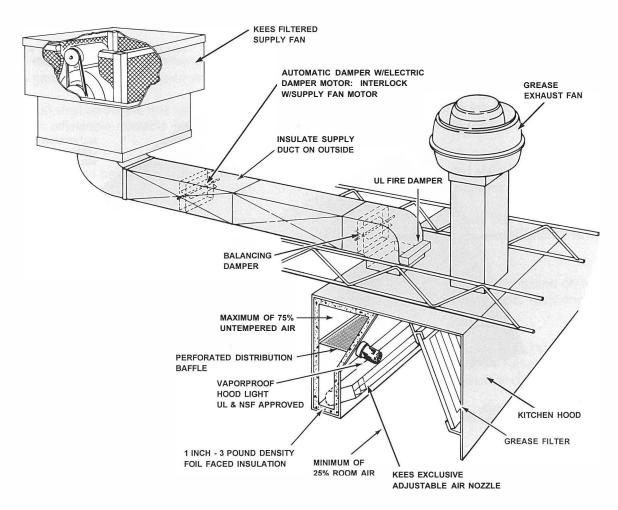


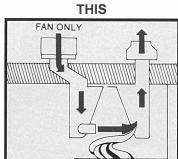
OPERATION:

The KS-100 energy saving system allows the introduction of untempered outside air directly into the hood. By introducing this air into the capture area of the hood, the amount of air taken from the kitchen is reduced, thus saving energy during the heating and/or cooling seasons. The amount of "short cycled" air that can be introduced without affecting capture of the contaminants varies with the grease, smoke and heat generated from the cooking apparatus.

Adjustable patented nozzles allow maximum introduction of outside air to entrain smoke, heat, and grease laden air and carry it to the filters. Nozzles can be rotated to insure that all gases impinge on the filters.

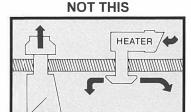
Since the requirement for tempered room air is thus reduced, smaller capacity heating and cooling equipment is required, reducing both the overall system initial and operating costs.





SHORT CYCLE

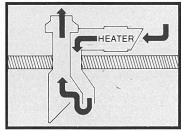
KEES KS-100 units use up to 75% outside air for ventilation, leaving the bulk of room air undisturbed. You save with an energy-efficient system. Savings on heating/air-conditioning equipment plus energy savings provide attractive return on investment.



CONVENTIONAL

With conventional ventilation systems, you send heated or air-conditioned kitchen air up the exhaust vent. Equipment must be sized for 100% of exhaust air, and as energy costs rise, so do ventilation expenses.

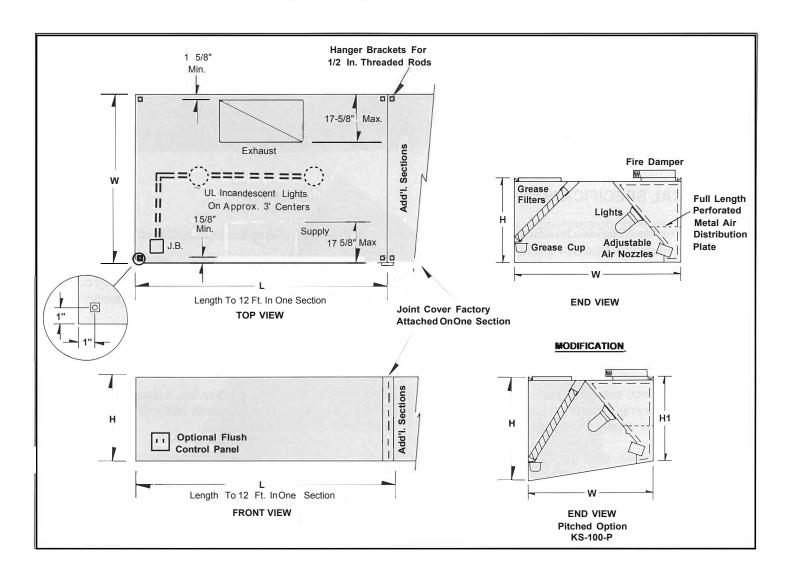
NOT THIS



COMPENSATING

You pay twice for special "make-up air" units; once for the unit and installation, and again for operation.

KS-100 WALL STYLE



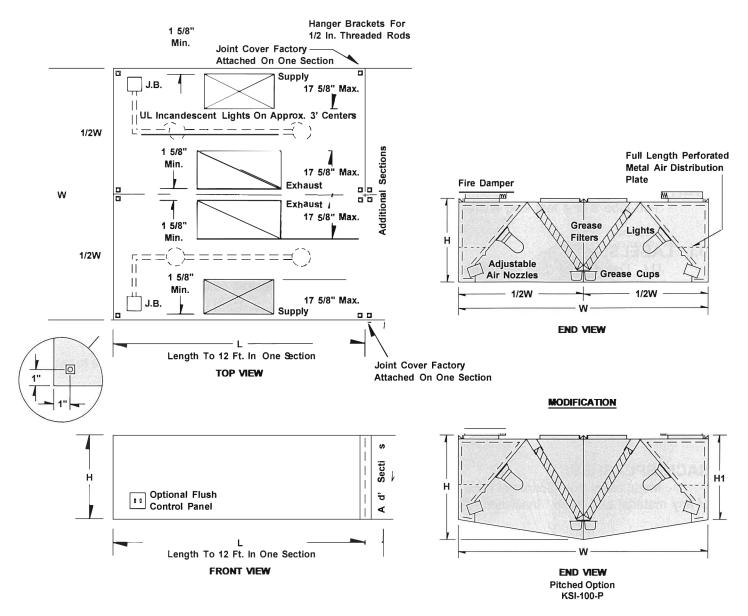
MODELS KS-100 AND KSI-100 ENERGY SAVING HOODS

CONSTRUCTION:

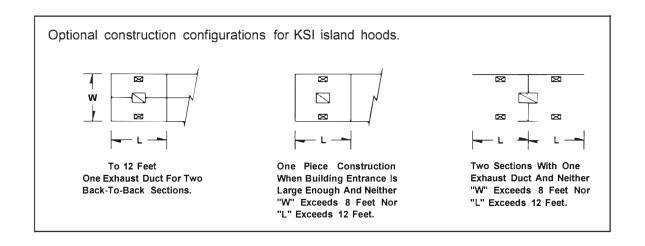
Hoods are double shell 18 gauge 304 stainless steel (430 SS available) polished to a #3 finish and meet all ETL, NSF, NFPA 96 and NEC requirements. The double shell construction provides for an insulated inlet air plenum lined with aluminum foil faced 1 inch thick of 3 lb. density insulation, with all joints hot sealed with aluminum foil tape. The end panels are of double wall metal construction with the same insulation between to prevent room moisture condensation and provide hood rigidity. Exterior seams are continuously welded, liquid tight as required by ETL, and ground and polished to match the original finish of the material. Standard accessories include full length aluminum baffle filters, full length pitched grease trough, removable grease cup, 100 watt vaporproof incandescent lights on approximately 3 ft. centers pre-wired to a junction box on top of the hood, hanger brackets for 1/2 inch threaded rod, factory welded on supply and exhaust collars with a UL Listed supply air fire damper.

The KS-100 wall style hood is available in a single section in any increment from 4 ft. to 12 ft. in length, with longer lengths obtained by butting multiple sections together utilizing factory welded on joint covers. Widths are available in any increment from 36 through 60 inches. Heights can vary in any increment from 24 through 36 inches. Model KS-100-P provides reduced front hood heights to 16 inches for low ceiling areas. The KSI-100 island style is available up to 12' long x 8' wide in a single section. Larger island hoods are wall hoods installed back-to-back.

KSI-100 ISLAND STYLE



Construction and accessories same as with wall hood.



OPTIONS

HOOD CONSTRUCTION:

16 or 14 gauge 430 stainless steel with #3 polish. Available, but not able to bear ETL or NSF labels, are material construction of 18, 16, or 14 gauge galvanized or galvannealed steel or black iron, and the exterior of any hood of these materials can be painted with a USDA approved epoxy paint of a KEES standard color or color as selected. Standard KEES colors are white, almond or coppertone.

FILTERS:

2 inch UL Classified stainless steel, or Flame Gard filters available.

LIGHTS:

Two tube 3 or 4 feet long fluorescent vaporproof flush lights pre-wired to junction box on top of hood.

ETL LABELS:

ETL Listed label (Control No., 113787) affixed to unit is standard.

TOP ENCLOSURES AND SIDE SKIRTS:

18 gauge enclosures from top of hood to lay-in or hard ceiling of stainless steel or other material to match hood construction and finish.

Side skirts on one or both ends of hood of same material as hood are available to increase hood effectiveness.

BACK SPI ASHES:

Metal panel from bottom of hood to below equipment or to floor to keep wall clean on a wall hung hood of any material and finish. Insulation available on back of panel or inside double shell construction.

CONTROL PANELS:

Remote or mounted flush on face of hood in single or multiple gang box are combinations of light switch, fan switches with pilot light, and control of a possible remote room make-up air system.

SINGLE ISLAND HOOD:

KS-100 wall hoods may be provided with a polished back for use as a single island hood over one row of equipment that is not against a wall.

LOW CEILING HOOD:

KS-100 hoods can be pitched from front to rear to allow for 6'6" height above the floor at the front of the hood when sufficient mounting height is not available. Rear of hood can be between 24 and 36 inches high pitching to a minium of 16 inches high at hood front (Model KS-100-P). KSI-100 island hood can have both sides pitched to the center (KSI-100-P).

SHIPPING LIMITATIONS:

A one piece section 12 feet long by 8 feet wide is maximum size for trucking. Preferable and easier to handle would be two 12' x 4' KS-100 sections mounted back-to-back.

SUGGESTED DESIGN CRITERIA:

Refer to the KEES "Hood and Fan Selection Guidelines", Form AGKH, for exhaust and supply air flow recom-mendations and fan selection criteria.

Please note that KEES guidelines are for general information only, and are not to be used in lieu of governing local codes. Additional information which may also be relevant is contained in national standards such as the International Mechanical Code published by the International Code Council, and NFPA 96 Standard for Ventilation control and Fire Protection of Commercial Cooking Operations published by the National Fire Protection Association.

TYPICAL SPECIFICATIONS:

Provide KEES Model KS-100 wall hung (or KSI-100 island style) energy saving hood(s) constructed of 18 gauge (16 gauge) type 430 stainless steel having a #3 polish.

Hood(s) shall be double wall type capable of providing untempered make-up air into the internal hood capture area through adjustable rotatable supply air nozzles. Nozzles shall be capable of being locked in position after balancing.

Untempered air being introduced into the hood shall first encounter a perforated stainless plate to spread the air across the full length of the air plenum before entering the adjustable rotatable stainless outlet nozzles.

The hood supply air plenum shall be completely lined with 1 inch thick 3# density UL Listed foil faced rigid insulation having a flame spread of 25 or below. Joints in insulation shall be sealed with aluminum thermal tape. Bottom of the supply plenum shall be lined with galvanized steel to facilitate cleaning.

End panels shall be 1 inch thick insulated double wall construction to prevent condensation on end walls. Hanger brackets shall be provided on each corner of hood and threaded to accept 1/2 inch rod. Additional hangers shall be provided on hoods over 132 inches in length.

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

The full length filter housing with pitched grease trough shall be the same construction as the hood shell, complete with removable stainless steel grease container. Filters shall be UL Classified, 2" thick baffle type constructed of aluminum (stainless steel).

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

 $To \ maintain \ our \ policy \ of \ continuous \ product \ development, we \ reserve \ the \ right \ to \ change \ prices, \ specifications, \ ratings, \ and \ dimensions \ without \ notice \ or \ obligation.$