

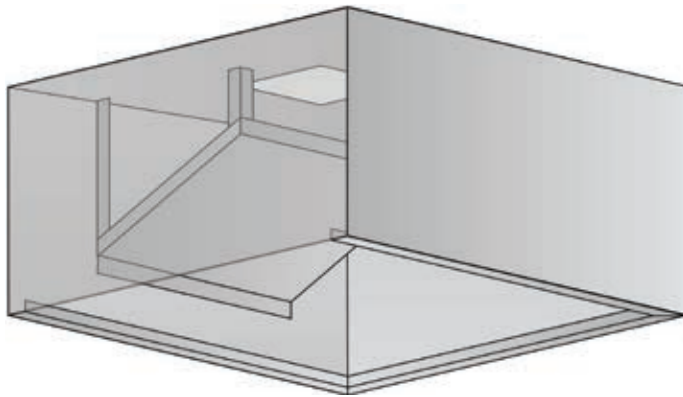
Kitchen Ventilation Hoods

Type II • Heat and Steam



» Type II • Commercial Cooking

CH-UMC Condensate Hood



The **CH-UMC** Condensate Hood is specifically designed for non-grease laden cooking environments where the commercial cooking equipment produces only heat and steam.

The **CH** Hood contains a custom baffle that catches the dripping condensation from the duct and prevents it from falling into the equipment below.

Standard Features

- NSF Listed
- 2" Gutter 4-Sides
- 18 Gauge Stainless Steel Ends
- Quality Construction
- Condensate Baffle

Exhaust Air Requirements

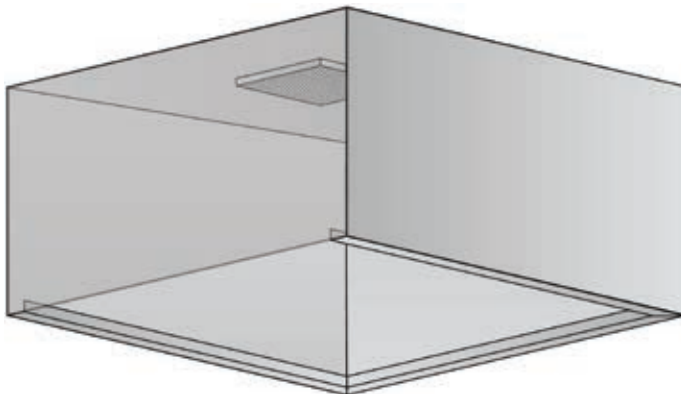
Uniform Mechanical Code

- 4 open sides: Q=75A
- 3 open sides: Q=50A
- Alternate Formula: Q=50PD

International Mechanical Code

- 4 open sides: 400 cfm per linear foot of hood length
- 3 open sides: 200 cfm per linear foot of hood length

VH-UMC Vapor Hood



The **VH-UMC** Vapor Hood is specifically designed for non-grease laden cooking environments where the commercial cooking equipment produces only heat and steam.

Standard Features

- NSF Listed
- 2" Gutter 4-Sides
- 18 Gauge Stainless Steel Ends
- Quality Construction
- Perforated Filter

Exhaust Air Requirements

Uniform Mechanical Code

- 4 open sides: Q=75A
- 3 open sides: Q=50A
- Alternate Formula: Q=50PD

International Mechanical Code

- 4 open sides: 400 cfm per linear foot of hood length
- 3 open sides: 200 cfm per linear foot of hood length

» Type II • Commercial Dish Washing

CH-50 & CH-100 Condensate Hoods

Standard Features

- NSF Listed
- 2" Gutter 4-Sides
- 18 Gauge Stainless Steel Ends
- Quality Construction
- Condensate Baffle

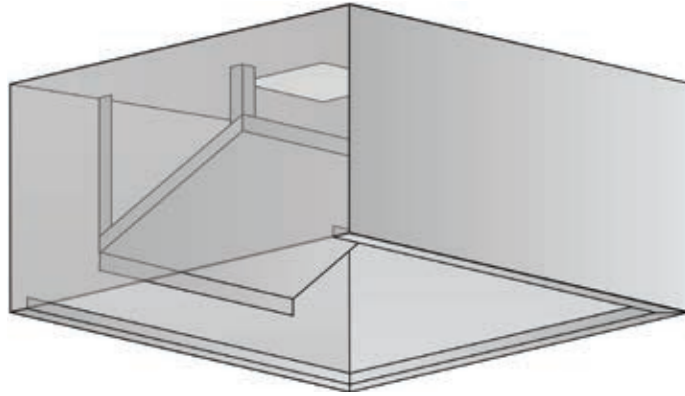
Exhaust Air Requirements

Uniform Mechanical Code

- No Recommendation

International Mechanical Code

- 100 cfm per linear foot of hood length



The **CH** Condensate Hoods are specifically designed to exhaust heat and steam produced by commercial dishwashing machines.

The **CH** Hoods contain a custom baffle that catches the dripping condensation from the duct and prevents it from falling into the equipment below.

VH-50 & VH-100 Vapor Hoods

Standard Features

- NSF Listed
- 2" Gutter 4-Sides
- 18 Gauge Stainless Steel Ends
- Quality Construction
- Perforated Filter

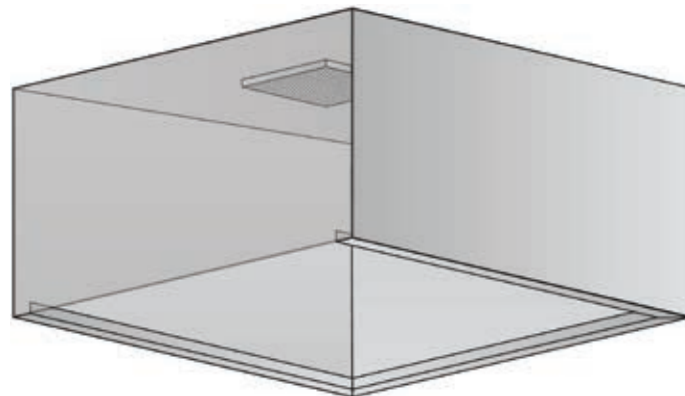
Exhaust Air Requirements

Uniform Mechanical Code

- No Recommendation

International Mechanical Code

- 100 cfm per linear foot of hood length



The **VH** Vapor Hoods are specifically designed to exhaust heat and steam produced by commercial dishwashing machines.

The ULTIMATE In Kitchen Ventilation Systems



SmartAire Hoods
 The Ultimate in Energy Efficient Hood Design
 US Patent No. 8,857,424



ExtractAire
 The Ultimate Adjustable High Velocity Cartridge Filter
 US Patent No. 6,394,083



BalanceAire
 The Ultimate Hood Balancing Damper
 US Patent No. D634,419



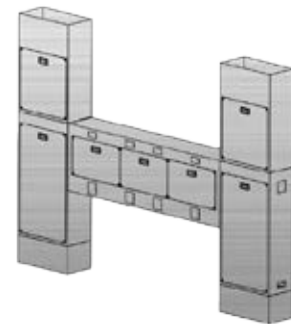
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