

Hoods

Accurex® provides a comprehensive portfolio of Commercial Kitchen Hoods specifically designed to meet your unique needs while enhancing overall efficiencies and reducing operational expenses.



CONFIGURABLE HOOD SOLUTIONS

Our full line of UL Listed type I and type II commercial kitchen hoods can be configured to fit your kitchen space and overall needs, whether that is a standard hood or a self-cleaning unit that eliminates the hassle of manual filter cleaning. From removing effluent from heavy-grease-producing cooking appliances to simply capturing heat and condensate from non-grease-generating cooking equipment, Accurex® delivers a diverse range of hood styles, configurations and sizes. For even greater flexibility and functionality, our hoods have additional options, accessories and filtration solutions to meet your individual needs and design aesthetics.

ACCUREX HOOD MODELS

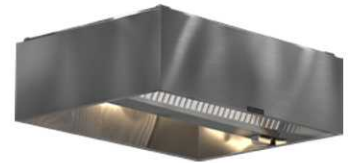
GREASE HOODS — TYPE I



WALL CANOPY



BACKSHELF



SINGLE ISLAND
CANOPY



CROSSOVER



AUTO
SCRUBBER



EXTERNAL SUPPLY
PLENUMS

HEAT & CONDENSATE HOODS — TYPE II



HEAT & FUME



CONDENSATE

MORE OPTIONS AND ACCESSORIES ARE AVAILABLE AT ACCUREX.COM TO FURTHER CUSTOMIZE YOUR KITCHEN.

Type I hoods are designed for use above grease-producing equipment such as fryers, grills, griddles and more, providing exceptional, long-lasting performance and operational efficiencies.



THE ACCUREX ADVANTAGE



STANDING SEAM CONSTRUCTION PROVIDES SUPERIOR STRENGTH AND REDUCED WEIGHT FOR EASY INSTALLATION



DURABLE ENGINEERING WITH 18-GAUGE 430 STAINLESS STEEL WHERE EXPOSED WITH OPTIONAL 300 SERIES STAINLESS STEEL



IMPROVES CAPTURE EFFICIENCY AND REDUCES EXHAUST BY REDIRECTING AIRFLOW BACK INTO THE HOOD WITH THE PERFORMANCE ENHANCING LIP (PEL)



UL 710 LISTED AND BEARING THE NATIONAL SANITATION FOUNDATION SEAL OF APPROVAL FOR INCREASE SAFETY AND PEACE OF MIND



VARIOUS HOOD LENGTHS AVAILABLE IN 1-INCH INCREMENTS FROM 3-16 FT, IN BOTH SINGLE SECTION AND MULTIPLE, CONTINUOUS CAPTURE OPTIONS



FLEXIBLE HOOD WIDTHS IN 3" INCREMENTS UP TO 84" AND HOOD HEIGHTS AVAILABLE IN 24" OR 30"; BACKSHELF HOODS AVAILABLE WITH SHORTER FRONT HEIGHTS OF 6", 12", 15", OR 18"

WALL CANOPY HOODS

Intended to be placed against a wall and used over cooking equipment that produces heat and grease-laden effluent, Accurex wall canopy hoods are fully configurable and are among the most efficient and cost-effective hoods on the market.

- Available as Single-Wall Front or Double-Wall Front, which provides 1-inch of insulation between the two front panels for reduced clearance of combustibles and added rigidity
- Supply air is introduced through external supply plenums or ceiling diffusers
- Stainless steel grease cups collect grease filtered from the airstream and are easily removable for cleaning



AUTO SCRUBBER HOODS

A complete wall canopy hood with a clean-in-place filter automatic filter wash system in one, providing superior cleaning, easy maintenance, and efficient, exceptional grease filtration.

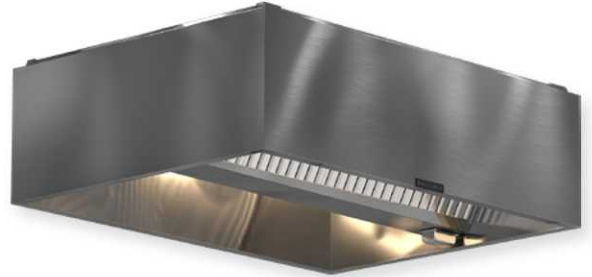
- Saves operating costs by decreasing the frequency of filter, hood, and duct cleanings and reduces fire risk by virtually eliminating built-up grease inside the hood and duct
- Initiate the wash cycle through a digital input signal and building management system (BMS) command or via Accurex Controls
- 12- to 19-minute wash cycle provides a prewash for the filters and two sets of nozzles to clean both sides of the filters, followed by an exhaust fan drying sequence



SINGLE-ISLAND (V-BANK) CANOPY HOODS

The perfect exhaust solution for a single row of cooking equipment in an open-space application such as display cooking. Accurex single-island hoods have four aesthetically pleasing finished stainless-steel sides available in both V-bank and single-bank filter configurations.

- Most economical single island solution with the largest capture area and lower exhaust rates
- V-bank filter arrangement draws air from the front and back of the cook line
- Supply air is introduced through external supply plenums or ceiling diffusers



BACKSHELF (PROXIMITY) HOODS

Industry-leading five dimensions of adjustment to eliminate cross drafts, requiring less airflow for capture, maximizing energy efficiency.

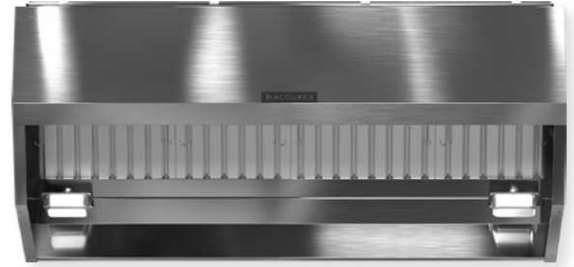
- Designed for light- and medium-duty cooking applications, and are shorter in front height and width than a wall canopy hood
- Placed close to cooking equipment, perfect for low ceilings, pass through windows, or other design needs where traditional hoods might not be ideal
- Available with an optional plate shelf and/or pass-over enclosure and flue bypass to meet your varying design requirements



CROSSOVER HOODS

Engineered to combine the flexibility and functionality of both larger wall canopy hoods and smaller backshelf hoods with additional advantages in size and performance. The crossover hood style meets the needs of operators such as small restaurants, quick-service restaurants, venues and concessions.

- Intended to be mounted farther away from appliances, Accurex crossover hoods are engineered to help reduce the amount of space used in the kitchen while keeping airflow rates low
- Designed for easy install, either ceiling hung or wall hung
- Hood shell features a lower hood lip and common bottom width for use with standard end skirts
- Tapered sides with a cutaway front provide greater space between appliances for cooking flexibility
- Specialized size allows for globe or recessed LED lights and mounting of the Accurex Kitchen Controls touch screen, options not easily available with narrower-style hoods



AIR SUPPLY PLENUMS

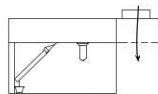
Accurex air supply plenums (ASPs) offer a cost-effective and flexible way to bring make-up air back into the kitchen and keep your exhaust system working efficiently. ASPs are positioned around the perimeter of exhaust-only hoods. Being external to the hood, ASPs provide great flexibility to your supply air solution design, and, when paired with tempered makeup air units, can provide effective comfort control to your kitchen.



	Air Curtain Supply (ASP)	Split Air Curtain Supply (SSP)	Back Supply (BSP)
Length	36" - 144"	36" - 144"	36" - 144"
Height	4"	4"	Variable
Width	14", 18"	24", 28"	6"

AIR CURTAIN SUPPLY PLENUM

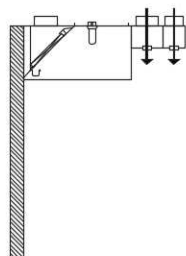
Intended to bring in large quantities of outside air, eliminating air pockets for optimal airflow.



- Optimized collar sizing to keep velocities lower and less supply air impact on the hood performance
- Rectangular perforated panels evenly distribute air for better performance and are easy to remove and clean

SPLIT AIR CURTAIN SUPPLY PLENUM

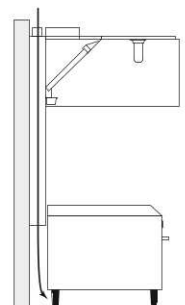
The optional split air curtain supply plenum is an attractive method to provide make-up air and conditioned air through one plenum.



BACK SUPPLY PLENUM

Directs airflow through perforated panels behind and below the cooking equipment without affecting capture and containment, cooking surface temperature or pilot lights.

- Double layer of panels allows for well-distributed low-velocity airflow at discharge behind and below the cooking battery
- Ability to function as a backsplash panel and provide the proper clearance to limited combustibles needed in many installations to meet NFPA 96 standards



INSULATED SUPPLY PLENUM

With some plenums, condensation can occur from bringing in cold air near to where hot air is being exhausted. By insulating these plenums, problems with condensation are alleviated. This also helps prevent cooler incoming air from being heated by warmer exhaust air.

Type II hoods are energy efficient and designed to capture heat and/or condensate from non-grease-producing appliances.



THE ACCUREX ADVANTAGE



BUILT TO LAST WITH STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH



DURABLE ENGINEERING WITH A MINIMUM OF 100% 18-GAUGE 300 SERIES OR 430 STAINLESS STEEL



BEARS THE NATIONAL SANITATION FOUNDATION SEAL FOR INCREASED PEACE OF MIND



CONFIGURABLE HOOD LENGTHS OF 1" INCREMENTS UP TO 192" AND WIDTHS IN 3" INCREMENTS UP TO 84"



MULTIPLE HOOD HEIGHTS AVAILABLE IN 12-, 15-, 18-, 24-, 30-, 36-INCH OPTIONS

HEAT & FUME HOODS

Primarily used for ovens or general ventilation applications to capture heat and vapor, heat & fume hoods create a more comfortable environment.

MODEL XO: Primarily used for oven applications. Can be used for other heat and fume removal applications. No gutter or drain. Lighting options available.



CONDENSATE HOODS

Generally used above dishwashers and steam-producing appliances, condensate hoods feature a gutter, drain and configurable baffles to collect and remove condensation from the exhausted air.

MODEL XD1: No baffles. Most economical and flexible in condensate applications. Lighting options available.

MODEL XD2: One baffle. Designed for moderate condensate applications. Great for vertical-door dishwasher applications. Lighting options available.

MODEL XD3: Two baffles. Designed for heavy condensate applications.



Accurex offers multiple options to accommodate your individual operational requirements.



MATERIAL OPTIONS

- Standard construction is 430 stainless steel where exposed and galvanized steel in the unexposed plenum. 100% stainless steel construction is available with 300 series.

CEILING ENCLOSURE

- Enclosure panels can be provided in series 300 series or 430 stainless steel to match your hood.



CONTINUOUS CAPTURE

- Provides a UL listed bolted connection allowing end-to-end hoods to be connected and appear as one hood.



FINISHED BACK

- Optional finished stainless steel back matches the finish of other three sides of the hood.

AUTOMATIC FIRE DAMPER

- In areas where exhaust fire dampers are required, a UL listed motorized butterfly damper can be installed in the exhaust collar that closes at 285°F.

LIGHTING OPTIONS

- Recessed round LED lighting is available which provides a bright, warm light for cooking and a significantly longer operating life - saving up to 95% in electrical costs when compared with using standard incandescent lights.



AIRSPACE/FILLER PANELS

- To assist with clearances to combustible surfaces and fill open spaces, stainless steel airspace filler panels can be supplied.





EXHAUST AIR BALANCING BAFFLES

- Air balancing baffles can be mounted at the exhaust collar openings to balance exhaust airflow and allow opening to be closed up to 50%.



EXHAUST COLLARS

Ship Loose

- Shipping exhaust collars loose enables the contractor to locate and cut the exhaust opening when not known ahead of time.

Shape

- To accommodate various ductwork, several sizes of rectangular and round collars are available.

Location

- Top or back placement for mounted exhaust collars shift off center where necessary to accommodate specific site conditions.

TRIM STRIPS

- Use stainless steel strips to improve aesthetics where hood sections meet.

SUPPLY COLLARS

Additional Collars

- To keep supply airflow velocities around the hood low, additional supply collars can be added.

Shape (Round or Rectangular)

- To accommodate various ductwork, different-shaped collars are available on most supply plenums in both round and rectangular forms.

UTILITY CABINETS HOOD MOUNT/WALL MOUNT

- Utility cabinets for fire system and/or control mounting can be attached to the left or right side of the hood. Remote (wall mount) cabinets are also available.



ZERO CLEARANCE

- Our UL Listed clearance reduction system utilizes a 1-inch thick insulating material on the front, back, sides and top of the hood allows new hoods to be mounted closer to combustible surfaces, while satisfying both safety standards and codes.





BACKSPLASH PANELS /SIDE SPLASH PANELS

- Provides an aesthetically desirable and easily cleanable surface behind or on adjacent walls near the hood. Constructed of 300 series or 430 stainless steel, available in 1-inch zero clearance insulation.



END SKIRTS

- Constructed with either 300 series or 430 stainless steel and available in mini, full and insulated options, end skirts can lower required exhaust rates and improve capture.



FILTER REMOVAL TOOL

- Enables operators to safely reach and remove filters from the hood while standing on the floor in front of appliances.



MESH FILTER

- Adding a mesh filter in the exhaust collar helps prevent anything other than heat and moisture from passing through the duct opening.



FILTRATION OPTIONS

Baffle Filters

- For light grease applications such as gas & electric ovens/ steamers/ranges, food warmers and pizza ovens.



Grease-X-Tractor™ Filters

- With high grease-capture efficiency, the Grease-X-Tractor filter is ideal for medium grease applications.



Grease Grabber™ Multistage Filtration System

- The Grease Grabber multistage filtration system uses the Grease-X-Tractor along with the Grease Grabber filter and is designed for heavy-duty grease applications.



Discover how simple the
Accurex way can be at
Accurex.com



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