

**Construction Features**

- The casing is constructed of 18 gauge type 304 stainless steel. All seams are continuously welded liquid tight.
- The extractor housing contains full length, horizontal stainless steel extractors with a spray wash manifold. The housing is constructed as a non-clogging, high velocity grease extraction chamber.
- The extraction chamber and exhaust plenum drain grease into the pitched full length grease collection trough with stainless steel drain fitting.
- U. L. Listed vaporproof incandescent light fixtures are prewired to a junction box mounted on top of the hood.
- The makeup air plenum is fully insulated with 1" foil face insulation to prevent condensation.

**Options and Accessories**

**Hood Construction:** Construction entirely of 16 gauge type 304 stainless steel is also available.

**Light Fixtures:** U.L. Listed fluorescent light fixtures are available, prewired and recessed into the hood.

**Fire Suppression System:** Factory prepiped fire suppression systems are available for the protection of the kitchen ventilation system and cooking appliances.

**Enclosure Panels:** Formed panels of the same material as the hood are available to provide a finished appearance by enclosing the area between the top of the hood and the ceiling.

**Continous Cold Water Mist:** Cold water manifold and mist nozzle provide a continuous cold water mist in the grease extraction chamber during operation to aid in grease extraction and spark arrestance over solid fuel appliances.

**Water Wash Control Station:** Constructed of 18 gauge type 304 stainless steel. This cabinet houses the necessary plumbing and electrical components to start/stop the fans, operate the wash cycle and is interlocked with the fire suppression system.

# MODEL GWSW

**STYLE - Water Wash**

**TYPE - Short Circuit Supply**

- U.L. Listed without Fire Damper
- U.L. Listed with Fire Damper
- Island Application - Finished Back

**Short Circuit Supply Type Kitchen Hoods**

Model GWSW hoods are designed for wall and island applications. The short circuit supply type hood is utilized to comply with codes that restrict exhaust volumes based on hood area.

**Sizes**

Model GWSW hoods are available in 3'6" to 5'0" widths. Lengths range from 4'0" to 16'0".

**CFM Requirements**

Exhaust air quantities vary depending on the type of cooking equipment used with the hood. Model GWSW meets UL requirements for operation as follows:

600° F    282 CFM/lineal foot\*    70% Supply

For the most efficient hood selection, the *Greenheck Cooking Equipment Ventilation Application and Design* manual should be consulted.

**Code Information**

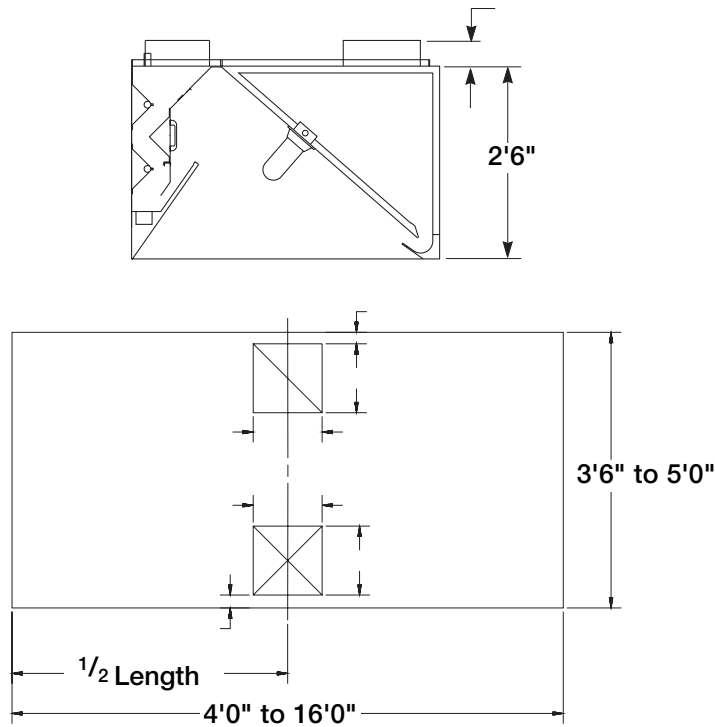
**The Greenheck Model GWSW hood is constructed in compliance with the following:**

- UL Listed with or without fire damper
- National Sanitation Foundation (NSF)
- National Fire Protection Association (NFPA) Bulletin #96
- International Conference of Building Officials (ICBO)
- Building Officials and Code Administrators (BOCA)
- Southern Building Code Congress International (SBCCI)

See the National Evaluation Report (NER) 436 for allowable values and/or conditions of use concerning materials presented in this document. (This report is subject to re-examination, revision, and possible closing.)

\* Consult Factory for possible restrictions

**MODEL  
GWSW**



Exhaust CFM	Collar Size
735 to 850	8 x 8
851 to 1050	9 x 9
1051 to 1300	10 x 10
1301 to 1575	10 x 12
1576 to 1950	10 x 15
1951 to 2350	10 x 18
2351 to 2900	10 x 22
2901 to 3550	10 x 27
3551 to 4250	10 x 32
4251 to 4700	10 x 36
4701 to 5275	10 x 40
Supply CFM	Collar Size
500 to 970	12 x 12
971 to 1500	12 x 18
1501 to 2050	12 x 24
2051 to 2980	14 x 28
2981 to 3880	14 x 36
3881 to 4560	14 x 42

**Typical Specifications**

Kitchen Ventilation hood(s) shall be of the short circuit full canopy type with a fully insulated makeup air plenum designed to introduce untempered air under the hood.

Hood(s) shall be constructed of a minimum 18 gauge type 304 stainless steel, with a #4 finish. The hood(s) shall be constructed using the standing seam method for optimum strength. Front and end panels shall have stamped vertical ribs, evenly spaced, to add additional strength and rigidity. All external seams shall be welded liquid tight in accordance with NFPA # 96. Lighter material gauges, alternate material types, finishes, and nonliquid tight welded construction are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a full length, horizontal baffles to create high velocity centrifugal grease extraction. Non gasketed inspection doors shall provide full length access to each grease extraction plenum. The manufacturer shall be capable of documenting grease extraction efficiency up to 95% (per test method defined in U. S. Navy specification NBSIR 74-505). Hoods shall be provided with an automatic, self cleaning capability. A hot water, detergent spray through a full length manifold shall clean the entire length of the exhaust plenum automatically upon fan shutdown. The wash cycle run time will be between three and ten minutes. The extractor housing shall terminate in a pitched, full length collection trough with stainless steel drain fitting.

A programmable control panel(s) shall be provided in a size capable of handling all hoods specified. It shall be constructed of 18 gauge stainless steel and shall include the following: an adjustable-flow detergent pump, a wash cycle timer in a solid state master programmable controller, and a 2 1/2 gallon detergent reservoir. The panel shall be of two-compartment construction with one side for plumbing and the other for electrical connections and the programmable controller. Electric service and water service shall each require a single connection.

Vaporproof, U.L. Listed incandescent (fluorescent) light fixtures shall be prewired to a junction box situated at the top of the hood for field connection. Wiring shall conform to the requirements of the National Electrical Code (NFPA #70- Latest Edition).

The canopy hood(s) shall be constructed by Greenheck of Schofield, Wisconsin. They shall be UL Listed without (with) fire damper and built in accordance with National Fire Protection Association (NFPA) Bulletin #96, International Conference of Building Officials (ICBO), Building Officials and Code Administrators (BOCA), Southern Building Code Congress International (SBCCI), and bear the National Sanitation Foundation (NSF) Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above (NER report required). The hood CFM values shall be calculated utilizing a computerized thermal updraft velocity method.

Due to continuous research Greenheck reserves the right to change specifications without notice.



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