



Oven pizza hood



Fry / grill hood



Typical thermostat/
programmable & also
monitors usage



Roof-dining rtu foremost



Ef1 & ef2 / sf1 & sf2 (two hoods end to end)



Hood 2 main grease fan



Sf3- Hd2/fryers supply fan & dining unit behind it



Main kitchen RTU left of supply fan



Another view of smaller fans



Supply fan SF3



Dining RTU & dish fan to left of unit



Sf2 supply fan



Dine curb 50" x 78" x 6"H



RTU Unit None of the RTU's have outside intake hoods-economizers



qty(4) above ceiling vents pull air in from outside & dumps mainly in eggcrates in front of hood



Filters on smaller mua units are dirty- allowing for better hood performance



RTU-Kitchen filters



Unit in background serves allstate & also some of banquet room



hood 2 - SF1 & curb 33 x 33
x 8" off ground



Rtu - Kitchen sits on rails
QTY(2) - 49" OC
6"w x 69"L x 6"H