

KITCHEN VENTILATION HOODS WITH BAFFLE FILTER

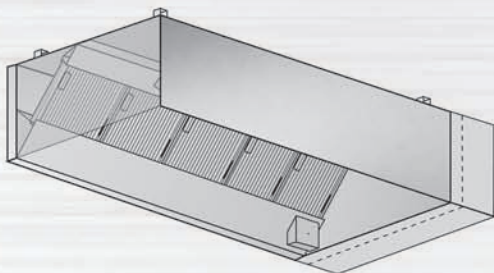
• WALL MOUNTED • ISLAND MOUNTED • LOW PROXIMITY • COMPENSATING •



• STANDARD CLEARANCE • LOW CLEARANCE •

WALL MOUNTED EXHAUST ONLY HOODS BAFFLE FILTER

WCBD-FL 150, 200, 250, 300



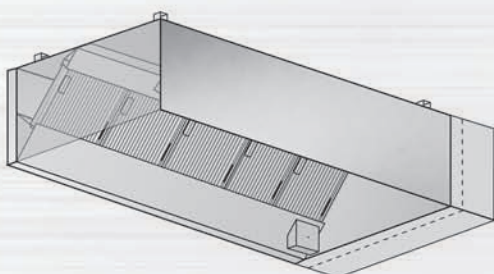
-----ADDITIONAL STANDARD FEATURES-----

- Canopy Hood Standard Clearance

The WCBD-FL Wall Canopy Box Design Non-Compensating Ventilation hood With Baffle Filters has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

Series / Model	Min Exhaust CFM/FT.	Cooking Equipment	Max. Temp.
WCBD-FL 150	150	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
WCBD-FL 200	200	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
WCBD-FL 250	250	All of the above plus woks, electric charbroilers, gas charbroilers	600°F
WCBD-FL 300	300	All of the above plus chainbroilers, mesquite broilers, charcoal broilers	700°F

WCFL-FL 275, 325 WOK RANGES/ HIGH VOLUME



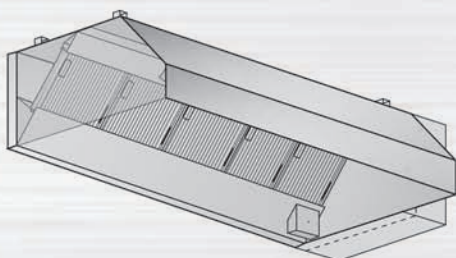
-----ADDITIONAL STANDARD FEATURES-----

- Canopy Hood Standard Clearance

The WCFL Wall Canopy Designed for use over Wok ranges and Charbroilers Ventilation Hood with Baffle filter has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

Series / Model	Min Exhaust CFM/FT.	Cooking Equipment	Max. Temp.
WCFL-FL 275	275	Woks and gas charbroilers.	600°F
WCFL-FL 325	325	All of the above plus chainbroilers, mesquite broilers, charcoal broilers	700°F

WCAF-FL 150, 200, 300



-----ADDITIONAL STANDARD FEATURES-----

- Canopy Hood Low Clearance

The WCAF-FL Wall Canopy Low Clearance Design Ventilation Hood with Baffle Filters has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment. The WCAF-FL can be used when obstructions or low ceilings prohibit the use of a full size canopy hood.

Series / Model	Min Exhaust CFM/FT.	Cooking Equipment	Max. Temp.
WCAF-FL 150	150	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
WCAF-FL 200	200	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
WCAF-FL 300	300	All of the above plus woks, electric charbroilers, gas charbroilers	600°F

WALL MOUNTED EXHAUST HOOD STANDARD FEATURES

- UL Listed #MH18376
- NSF Approved
- Conforms to NFPA #96
- Rear Exhaust Plenum
- Single Filter Bank
- Baffle Type Filters
- Pitched Grease Track
- Removable Grease Collector
- 16 Gauge Stainless Steel Ends
- Light Duty Containment Panels
- Quality Construction

Each model has been tested over specific types of cooking equipment and for a maximum appliance temperature. This allows the ventilation designer to choose the correct ventilation hood - one which is specifically designed to exhaust all of the contaminated air being produced from the cooking equipment under it, while exhausting the lowest amount of air possible.

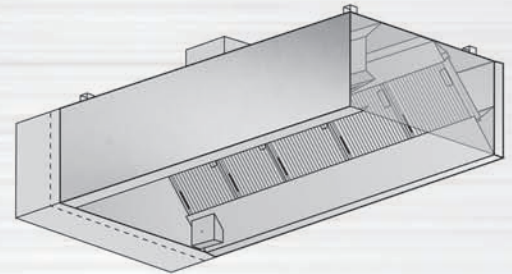


WALL MOUNTED COMPENSATING HOODS BAFFLE FILTER

CWCI-FL 150, 200, 250

The CWCI-FL Compensating Wall Canopy with Internal Supply Air Ventilation Hood with Baffle Filters has been designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

Series / Model	Min Exhaust CFM/FT.	Max Supply Air CFM/FT.	Cooking Equipment	Max Temp.
CWCI-FL 150	150	105	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
CWCI-FL 200	200	125	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
CWCI-FL 250	250	125	All of the above plus woks, electric charbroilers, gas charbroilers	600°F

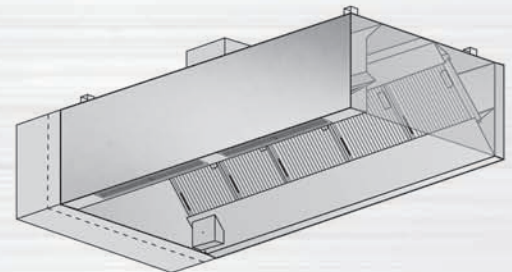


-----ADDITIONAL STANDARD FEATURES-----
• Internal Compensating Air Stream

CWCD-FL 150, 200, 250

The CWCD-FL Compensating Wall Canopy with Downward Supply Air Ventilation Hood with Baffle Filters has been designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

Series / Model	Min Exhaust CFM/FT.	Max Supply Air CFM/FT.	Cooking Equipment	Max Temp.
CWCD-FL 150	150	105	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
CWCD-FL 200	200	125	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
CWCD-FL 250	250	125	All of the above plus woks, electric charbroilers, gas charbroilers	600°F

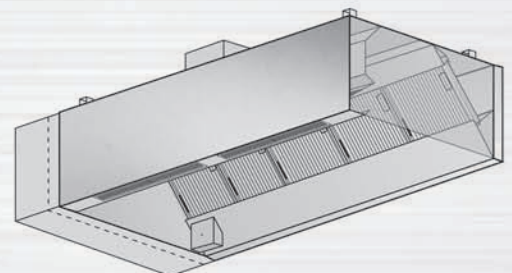


-----ADDITIONAL STANDARD FEATURES-----
• Downward Compensating Air Stream
• With adjustable 4way diffusers

CWCC-FL 150, 200, 250

The CWCC-FL Compensating Wall Canopy with Combination Internal and Downward Supply Air Ventilation Hood with Baffle Filters has been designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

Series / Model	Min Exhaust CFM/FT.	Max Supply Air CFM/FT.	Cooking Equipment	Max Temp.
CWCC-FL 150	150	105	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
CWCC-FL 200	200	125	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
CWCC-FL 250	250	125	All of the above plus woks, electric charbroilers, gas charbroilers	600°F



-----ADDITIONAL STANDARD FEATURES-----
• Downward & Internal Compensating Air Stream
• With adjustable 4way diffusers

WALL MOUNTED COMPENSATING HOOD STANDARD FEATURES

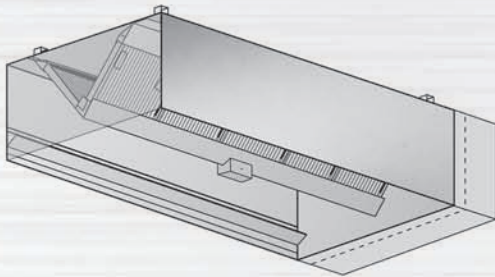
- UL Listed #MH18376
- NSF Approved
- Conforms to NFPA #96
- Canopy Hood Standard Clearance
- Rear Exhaust Plenum
- Single Filter Bank
- Baffle Type Filters
- Pitched Grease Track
- Removable Grease Collector
- Front Supply Air Plenum (insulated)
- With UL Classified Supply Dampeners
- 16 Gauge Stainless Steel Ends
- Light Duty Containment Panels
- Quality Construction

Each model has been tested over specific types of cooking equipment and for a maximum appliance temperature. This allows the ventilation designer to choose the correct ventilation hood - one which is specifically designed to exhaust all of the contaminated air being produced from the cooking equipment under it, while exhausting the lowest amount of air possible.



ISLAND OR WALL MOUNTED EXHAUST ONLY HOODS BAFFLE FILTER

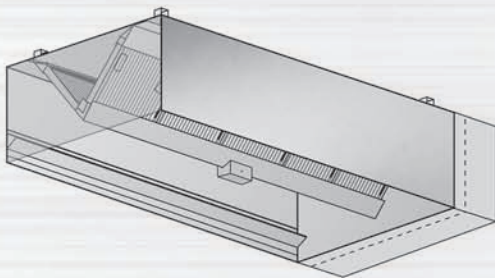
ICBD-FL 300, 325, 425, 475



The ICBD-FL Island Canopy Box Design Non-Compensating Ventilation hood With Baffle Filters has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

Series / Model	Min Exhaust CFM/FT.	Cooking Equipment	Max. Temp.
ICBD-FL 300	300	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
ICBD-FL 325	325	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
ICBD-FL 425	425	All of the above plus woks, electric charbroilers, gas charbroilers	600°F
ICBD-FL 475	475	All of the above plus chainbroilers, mesquite broilers, charcoal broilers	700°F

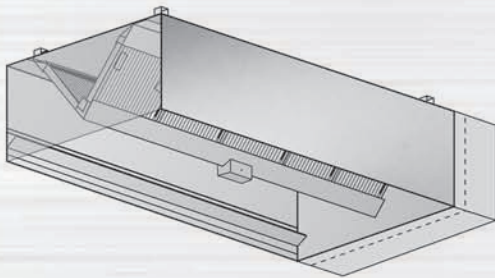
ISFL-FL 200 TAPANYAKI GRILL



The ISFL-FL Island Canopy Low Clearance Designed for Ventilation Hood with Baffle Filters has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from Tapanyaki Grills and commercial cooking equipment.

Series / Model	Min Exhaust CFM/FT.	Cooking Equipment	Max. Temp.
ISFL-FL 200	200	Tapanyaki Grill	400°F

ISPC-FL 200 PIZZA CONVEYOR



The ISPC-FL Island Canopy Box Designed Ventilation hood With Baffle Filters has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from pizza conveyors and commercial cooking equipment.

Series / Model	Min Exhaust CFM/FT.	Cooking Equipment	Max. Temp.
ISPC-FL 200	200	Pizza Conveyor	450°F

ISLAND OR WALL MOUNTED EXHAUST HOOD STANDARD FEATURES

- UL Listed #MH18376
- NSF Approved
- Conforms to NFPA #96
- Canopy Hood Standard Clearance
- Center Exhaust Plenum
- Double Filter Bank
- Baffle Type Filters
- Pitched Grease Track
- Removable Grease Collector
- 16 Gauge Stainless Steel Ends
- Light Duty Containment Panels
- Quality Construction

Each model has been tested over specific types of cooking equipment and for a maximum appliance temperature. This allows the ventilation designer to choose the correct ventilation hood - one which is specifically designed to exhaust all of the contaminated air being produced from the cooking equipment under it, while exhausting the lowest amount of air possible.

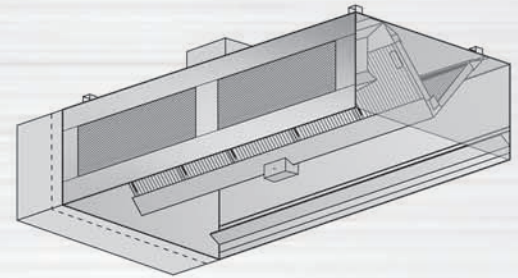


ISLAND OR WALL MOUNTED SUPPLY HOODS BAFFLE FILTER

ICFS-FL 300, 325, 425, 475

The ICFS-FL Island Canopy Box Design with Front Supply Air Ventilation Hood with Baffle Filters has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

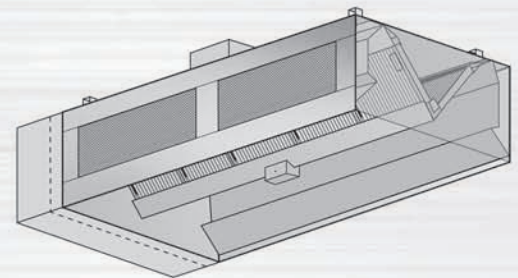
Series / Model	Min Exhaust CFM/FT.	Max Supply Air CFM/FT.	Cooking Equipment	Max Temp.
ICFS-FL 300	300	250	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
ICFS-FL 325	325	250	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
ICFS-FL 425	425	250	All of the above plus woks, electric charbroilers, gas charbroilers	600°F
ICFS-FL 475	475	250	All of the above plus chainbroilers, mesquite broilers, charcoal broilers	700°F



ICDS-FL 300, 325, 425, 475

The ICDS-FL Island Canopy Box Design with Dual Supply Air Ventilation Hood has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

Series / Model	Min Exhaust CFM/FT.	Max Supply Air CFM/FT.	Cooking Equipment	Max Temp.
ICDS-FL 300	300	250	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
ICDS-FL 325	325	290	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
ICDS-FL 425	425	380	All of the above plus woks, electric charbroilers, gas charbroilers	600°F
ICDS-FL 475	475	420	All of the above plus chainbroilers, mesquite broilers, charcoal broilers	700°F



ISLAND OR WALL MOUNTED SUPPLY HOOD STANDARD FEATURES

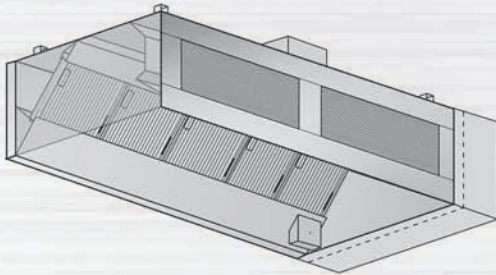
- UL Listed #MH18376
- NSF Approved
- Conforms to NFPA #96
- Canopy Hood Standard Clearance
- Center Exhaust Plenum
- Double Filter Bank
- Baffle Type Filters
- Pitched Grease Track
- Removable Grease Collector
- Front and Back Supply Air Plenum (insulated)
- With UL Classified Supply Dampeners
- Perforated Front and Back Face Supply Air Diffusers
- 16 Gauge Stainless Steel Ends
- Light Duty Containment Panels
- Quality Construction

Each model has been tested over specific types of cooking equipment and for a maximum appliance temperature. This allows the ventilation designer to choose the correct ventilation hood - one which is specifically designed to exhaust all of the contaminated air being produced from the cooking equipment under it, while exhausting the lowest amount of air possible.



WALL MOUNTED SUPPLY AIR HOODS BAFFLE FILTER

WCFS-FL 150, 200, 250, 300

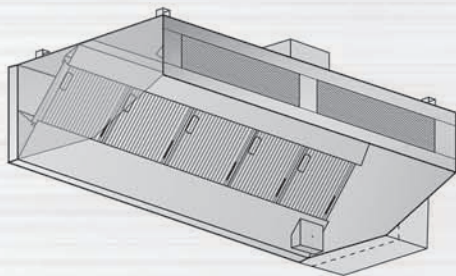


- ADDITIONAL STANDARD FEATURES-----
- Canopy Hood Standard Clearance

The WCFS-FL Wall Canopy with Front Supply Air Ventilation Hood with Baffle Filters has been designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment. The WCFS-FL can supply up to 90% of the make-up-air through the front of the hood.

Series / Model	Min Exhaust CFM/FT.	Max Supply Air CFM/FT.	Cooking Equipment	Max Temp.
WCFS-FL 150	150	105	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
WCFS-FL 200	200	180	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
WCFS-FL 250	250	225	All of the above plus woks, electric charbroilers, gas charbroilers	600°F
WCFS-FL 300	300	270	All of the above plus chainbroilers, mesquite broilers, charcoal broilers	700°F

LCFS-FL 150, 200, 300



- ADDITIONAL STANDARD FEATURES-----
- Canopy Hood Low Clearance

The LCFS-FL Wall Canopy Low Clearance with Front Supply Air Non-Compensating Ventilation Hood with Baffle Filters has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

Series / Model	Min Exhaust CFM/FT.	Max Supply Air CFM/FT.	Cooking Equipment	Max Temp.
LCFS-FL 150	150	135	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
LCFS-FL 200	200	180	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
LCFS-FL 300	250	270	All of the above plus woks, electric charbroilers, gas charbroilers	600°F

WALL MOUNTED SUPPLY AIR HOOD STANDARD FEATURES

- UL Listed #MH18376
- NSF Approved
- Conforms to NFPA #96
- Rear Exhaust Plenum
- Single Filter Bank
- Baffle Type Filters
- Pitched Grease Track
- Removable Grease Collector
- Front Supply Air Plenum (insulated)
- With UL Classified Supply Dampeners
- Perforated Front Face Diffusers
- 16 Gauge Stainless Steel Ends
- Light Duty Containment Panels
- Quality Construction

Each model has been tested over specific types of cooking equipment and for a maximum appliance temperature. This allows the ventilation designer to choose the correct ventilation hood - one which is specifically designed to exhaust all of the contaminated air being produced from the cooking equipment under it, while exhausting the lowest amount of air possible.

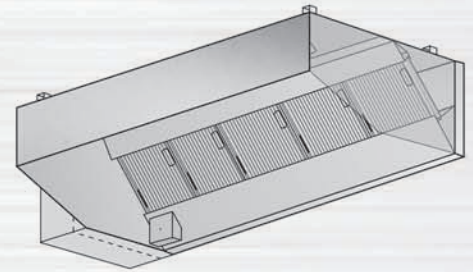


WALL MOUNTED LOW CLEARANCE & LOW PROXIMITY BAFFLE FILTER EXHAUST HOODS

WCLC-FL 150, 200, 300

The WCLC-FL Wall Canopy Designed Ventilation Hood with Baffle filters has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment. The WCLC-FL can be used when obstructions or low ceilings prohibit the use of a full size canopy hood.

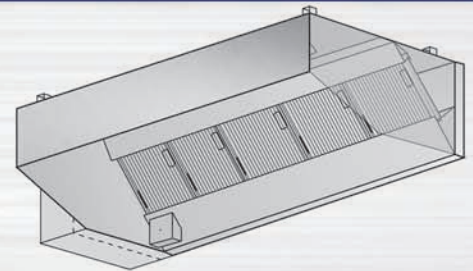
Series / Model	Min Exhaust CFM/FT.	Cooking Equipment	Max. Temp.
WCLC-FL 150	150	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
WCLC-FL 200	200	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
WCLC-FL 300	300	All of the above plus woks, electric charbroilers, gas charbroilers	600°F



ECFL-FL 300 WOK RANGES/ HIGH VOLUME

The ECFL-FL Wall Canopy Low Clearance Designed for use over wok ranges and charbroilers Non-Compensating Ventilation Hood with Baffle Filters has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

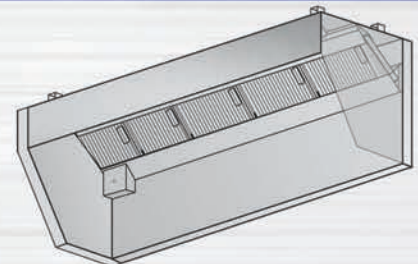
Series / Model	Min Exhaust CFM/FT.	Cooking Equipment	Max. Temp.
ECFL-FL 300	300	Woks and gas charbroilers	600°F



LPPO-FL 170, 200

The LPPO-FL Low Proximity Passover Design Ventilation Hood with Baffle filter has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment while exhausting the lowest amount of air possible.

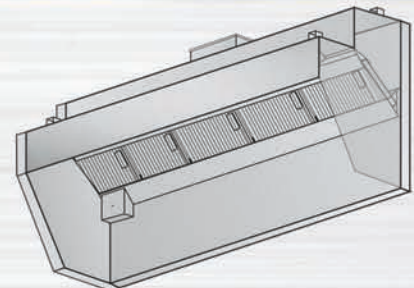
Series / Model	Min Exhaust CFM/FT.	Cooking Equipment	Max. Temp.
LPPO-FL 170	170	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers, gas griddles, gas fryers, hot tops, upright broilers	450°F
LPPO-FL 200	200	All of the above plus woks, electric charbroilers, gas charbroilers	600°F



LPSD-FL 170, 200

The LPSD-FL Low Proximity Plate Shelf Design Ventilation Hood with Baffle filter has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment while exhausting the lowest amount of air possible.

Series / Model	Min Exhaust CFM/FT.	Cooking Equipment	Max. Temp.
LPSD-FL 170	170	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers, gas griddles, gas fryers, hot tops, upright broilers	450°F
LPSD-FL 200	200	All of the above plus woks, electric charbroilers, gas charbroilers	600°F



WALL MOUNTED LOW CLEARANCE & LOW PROXIMITY HOOD STANDARD FEATURES

- UL Listed #MH18376
- NSF Approved
- Conforms to NFPA #96
- Canopy Hood Low Clearance or Low Proximity
- Rear Exhaust Plenum
- Single Filter Bank
- Baffle type Filters
- Pitched Grease Track
- Removable Grease Collector
- 16 Gauge Stainless Steel Ends
- Light Duty Containment Panels
- Quality Construction

Each model has been tested over specific types of cooking equipment and for a maximum appliance temperature. This allows the ventilation designer to choose the correct ventilation hood - one which is specifically designed to exhaust all of the contaminated air being produced from the cooking equipment under it, while exhausting the lowest amount of air possible.



SMART AIRE ENERGY EFFICIENT HOODS BAFFLE FILTER

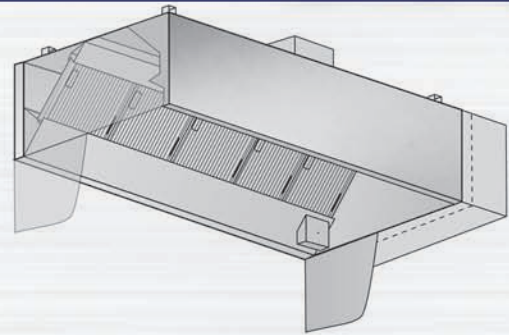
SA-FL-LD 120, 180

Streivor Air Systems™ hoods with Smart Aire™ technology are one of the most energy efficient wall canopy hoods ever invented.

Smart Aire™ allows a Streivor Air Systems™ hood of any length to be segmented into individual unique hood segments as small as 20 linear inches.

Smart Aire™ allows the airflow in each hood segment to be individually adjusted. The exhaust and supply air flow can be increased or decreased, to achieve the most optimum airflow rate for the capture and containment of effluents exhausting from specific cooking equipment installed directly under each individual hood segment.

Streivor Air Systems Containment Panels™ can be added to any Streivor Air Systems™ hood with Smart Aire™ technology. Streivor Air Systems™ hoods fitted with Streivor Air Systems Containment Panels™ can achieve up to an additional 33% reduction in exhaust flow rates.

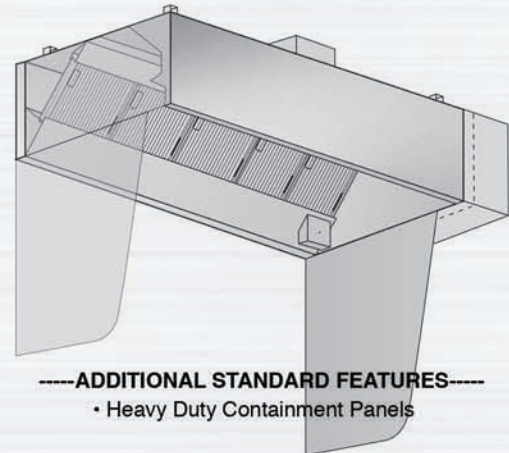


-----ADDITIONAL STANDARD FEATURES-----

- Light Duty Containment Panels

Series / Model	Min Exhaust CFM/FT.	Max Supply Air CFM/FT.	Cooking Equipment	Max Temp.
SA-FL-LD 120	120	25	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers, gas griddles, gas	400°F
SA-FL-LD 180	180	25	All of the above plus woks, electric charbroilers, gas charbroilers	600°F

SA-FL-HD 80, 160



-----ADDITIONAL STANDARD FEATURES-----

- Heavy Duty Containment Panels

Series / Model	Min Exhaust CFM/FT.	Max Supply Air CFM/FT.	Cooking Equipment	Max Temp.
SA-FL-HD 80	80	25	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers, gas griddles, gas	400°F
SA-FL-HD 160	160	25	All of the above plus woks, electric charbroilers, gas charbroilers	600°F

SMART AIRE HOOD STANDARD FEATURES

- UL Listed #MH18376
- NSF Approved
- Conforms to NFPA #96
- Canopy Hood Standard Clearance
- Rear Exhaust Plenum
- Single Filter Bank
- Baffle Type Filters
- Pitched Grease Track
- Removable Grease Collector
- Front Air Plenum insulated
- With UL Classified Supply Dampeners
- Integral Smart Aire Fan
- Downward-Inward Adjustable Air Stream
- Upward-Inward Adjustable Air Stream
- 16 Gauge Stainless Steel Ends
- Quality Construction

Each model has been tested over specific types of cooking equipment and for a maximum appliance temperature. This allows the ventilation designer to choose the correct ventilation hood - one which is specifically designed to exhaust all of the contaminated air being produced from the cooking equipment under it, while exhausting the lowest amount of air possible.



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