

KITCHEN VENTILATION HOODS WITH GREASE GUZZLER™ CARTRIDGE FILTER

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

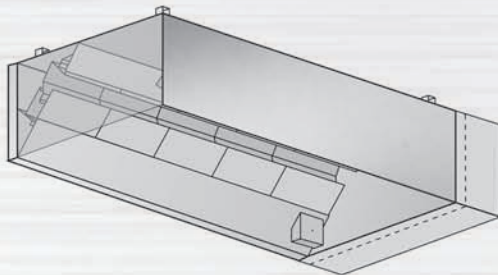


• STANDARD CLEARANCE • LOW CLEARANCE •

WALL MOUNTED EXHAUST ONLY HOODS

GREASE GUZZLER™ CARTRIDGE FILTER

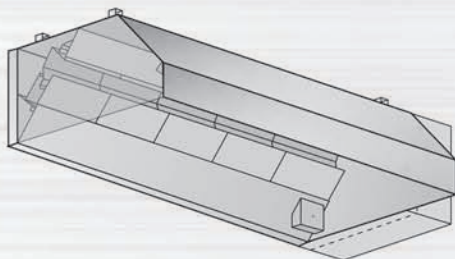
WCBD-CR 200, 250, 300



The WCBD-CR Wall Canopy Box Design Non-Compensating Ventilation hood With the Grease Guzzler Adjustable Cartridge 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.
WCBD-CR 200	200	Gas griddles, gas fryers, hot tops, upright broilers	450°F
WCBD-CR 250	250	All of the above plus woks, electric charbroilers, gas charbroilers	600°F
WCBD-CR 300	300	All of the above plus mesquite broilers, charcoal broilers	700°F

WCAF-CR 200, 300



The WCAF-CR Wall Canopy Angle Front Design Non-Compensating Ventilation hood With the Grease Guzzler Adjustable Cartridge 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.
WCAF-CR 200	200	Gas griddles, gas fryers, hot tops, upright broilers	450°F
WCAF-CR 300	300	All of the above plus woks, electric charbroilers, gas charbroilers	650°F

WALL MOUNTED EXHAUST HOOD STANDARD FEATURES

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

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.



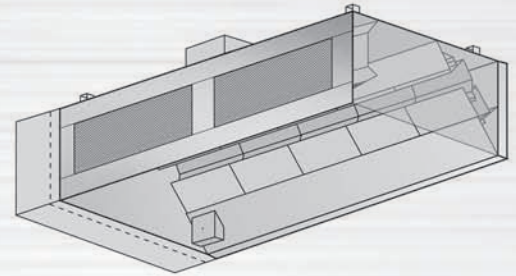
WALL MOUNTED SUPPLY AIR HOODS

GREASE GUZZLER™ CARTRIDGE FILTER

WCFS-CR 200, 250, 300

The WCFS-CR Wall Canopy with Front Supply Air Ventilation Hood with Grease Guzzler Adjustable Cartridge Filter 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.
WCFS-CR 200	200	180	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
WCFS-CR 250	250	225	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	600°F
WCFS-CR 300	300	270	All of the above plus woks, electric charbroilers, gas charbroilers	700°F



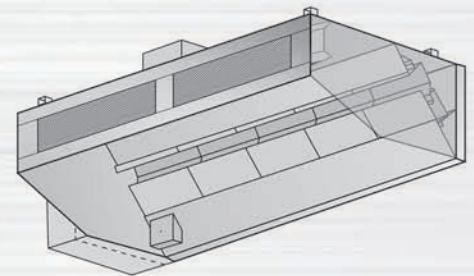
-----ADDITIONAL STANDARD FEATURES-----

- Canopy Hood Standard Clearance

LCFS-CR 250, 300

The LCFS-CR Low Clearance Wall Canopy Front Supply Air Ventilation hood With the Grease Guzzler Adjustable Cartridge 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.	Max Supply Air CFM/FT.	Cooking Equipment	Max Temp.
LCFS-CR 250	250	180	Gas griddles, gas fryers, hot tops, upright broilers, woks, electric charbroilers, gas charbroilers	450°F
LCFS-CR 300	300	270	All of the above plus chainbroilers, mesquite broilers, charcoal broilers	650°F



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

- Canopy Hood Low Clearance

WALL MOUNTED SUPPLY AIR HOOD STANDARD FEATURES

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

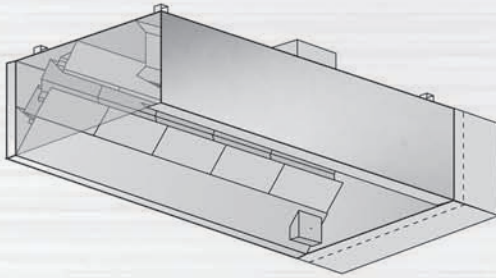
Each model has been tested over specific types of cooking equipment and for a maximum appliance temperature. This allows the ventilation designer to choose the correct ventilation hood - one which is specifically designed to exhaust all of the contaminated air being produced from the cooking equipment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



WALL MOUNTED COMPENSATING HOODS

GREASE GUZZLER™ CARTRIDGE FILTER

CWCI-CR 200, 250

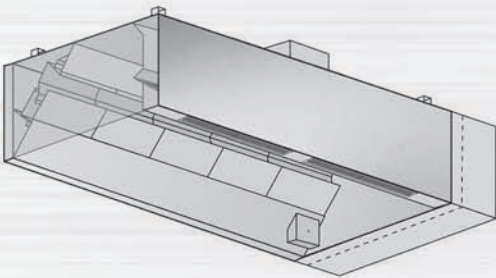


- ADDITIONAL STANDARD FEATURES-----
- Internal Compensating Air Stream

The CWCI-CR Compensating Wall Canopy with Internal Supply Air Ventilation Hood with the Grease Guzzler Adjustable Cartridge Filter 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-CR 200	200	125	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers, gas griddles, gas fryers, hot tops, upright broilers.	450°F
CWCI-CR 250	250	125	All of the above plus woks, electric charbroilers, gas charbroilers.	650°F

CWCD-CR 200, 250

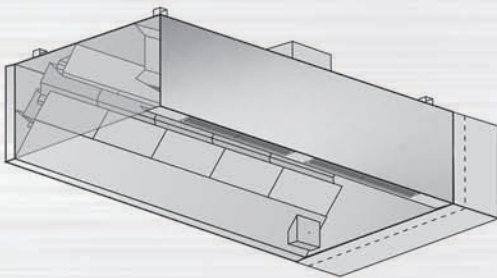


- ADDITIONAL STANDARD FEATURES-----
- Downward Compensating Air Stream
 - With adjustable 4way diffusers

The CWCD-CR Compensating Wall Canopy with Downward Supply Air Ventilation Hood with the Grease Guzzler Adjustable Cartridge Filter 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-CR 200	200	125	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers, gas griddles, gas fryers, hot tops, upright broilers.	450°F
CWCD-CR 250	250	125	All of the above plus woks, electric charbroilers, gas charbroilers.	650°F

CWCC-CR 200, 300



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

The CWCC-CR Compensating Wall Canopy with Combination Internal and Downward Supply Air Ventilation Hood with The Grease Guzzler Adjustable Cartridge Filter 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-CR 200	200	125	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers, gas griddles, gas fryers, hot tops, upright broilers.	450°F
CWCC-CR 250	250	125	All of the above plus woks, electric charbroilers, gas charbroilers.	650°F

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
- Cartridge Type Filters
- Pitched Grease Track
- Removable Grease Collector
- Front Supply Air Plenum (insulated)
- With UL Classified Supply Dampeners
- With adjustable 4way 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.

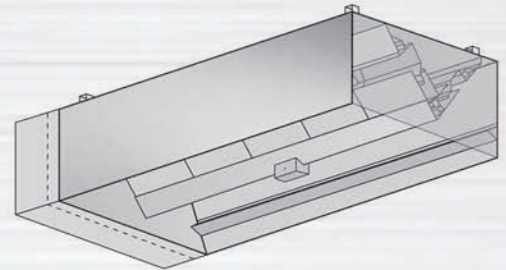


ISLAND OR WALL MOUNTED EXHAUST ONLY HOOD GREASE GUZZLER™ CARTRIDGE FILTER

ICBD-CR 300, 325, 425, 475

The ICBD-CR Island Canopy Box Design Ventilation hood with the Grease Guzzler Adjustable Cartridge Filter has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment

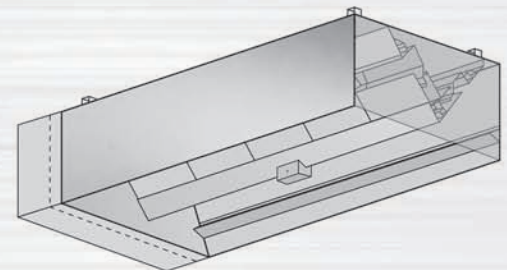
Series / Model	Min Exhaust CFM/FT.	Cooking Equipment	Max. Temp.
ICBD-CR 300	300	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
ICBD-CR 325	325	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
ICBD-CR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



ISFL-CR 200 TAPANYAKI GRILL

The ISFL-CR Island Canopy Box Designed 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.

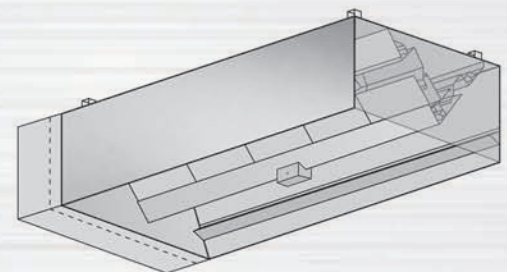
Series / Model	Min Exhaust CFM/FT.	Cooking Equipment	Max. Temp.
ISFL-CR 200	200	Tapanyaki Grill	400°F



ISPC-CR 200 PIZZA CONVEYOR

The ISPC-CR Island Canopy Box Designed Ventilation hood With The Grease Guzzler 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-CR 200	200	Pizza Conveyor	450°F



ISLAND OR WALL MOUNTED EXHAUST ONLY HOOD STANDARD FEATURES

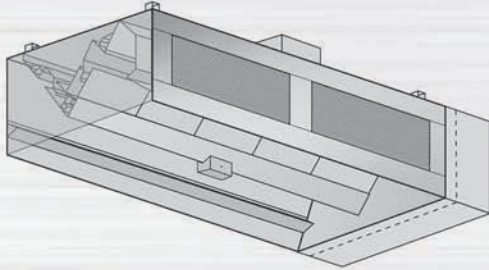
- UL Listed #MH18376
- NSF Approved
- Conforms to NFPA #96
- Canopy Hood Standard Clearance
- Center Exhaust Plenum
- Double Filter Bank
- Cartridge Type Filters
- Pitched Grease Track
- Removable Grease Collector
- 16 Gauge Stainless Steel Ends
- Quality Construction

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.



ISLAND OR WALL MOUNTED SUPPLY AIR HOOD GREASE GUZZLER™ CARTRIDGE FILTER

ICFS-CR 300, 325, 425, 475



The ICFS-CR Island Canopy Box Design with Front Supply Air Ventilation Hood with the Grease Guzzler Adjustable Cartridge Filter has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

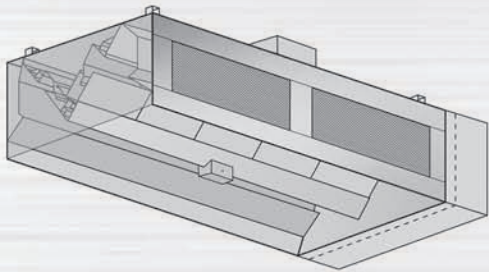
Series / Model	Min Exhaust CFM/FT.	Max Supply Air CFM/FT.	Cooking Equipment	Max Temp.
ICFS-CR 300	300	250	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
ICFS-CR 325	325	250	All of the above plus gas griddles, gas fryers, hot tops,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

ISLAND OR WALL MOUNTED SUPPLY AIR HOOD STANDARD FEATURES

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

ISLAND MOUNTED DUAL SUPPLY AIR HOOD GREASE GUZZLER™ CARTRIDGE FILTER

ICDS-CR 300, 325, 425, 475



The ICDS-CR 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-CR 300	300	250	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers	400°F
ICDS-CR 325	325	250	All of the above plus gas griddles, gas fryers, hot tops, upright broilers	450°F
ICDS-CR 425	425	250	All of the above plus woks, electric charbroilers, gas charbroilers	600°F
ICDS-CR 475	475	250	All of the above plus chainbroilers, mesquite broilers, charcoal broilers	700°F

ISLAND MOUNTED DUAL SUPPLY AIR HOOD STANDARD FEATURES

- UL Listed #MH18376
- NSF Approved
- Conforms to NFPA #96
- Canopy Hood Standard Clearance
- Center Exhaust Plenum
- Double Filter Bank
- Cartridge Type Filters
- Pitched Grease Track
- Removable Grease Collector
- 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.

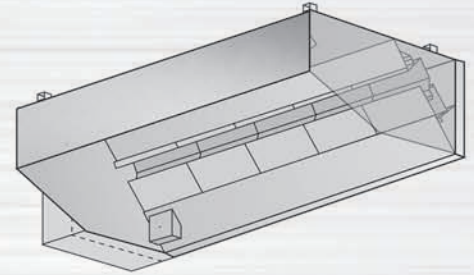


WALL MOUNTED LOW CLEARANCE EXHAUST ONLY HOOD GREASE GUZZLER™ CARTRIDGE FILTER

WCLC-CR 200, 300

The WCLC-CR Low Clearance design Non Compensating Ventilation Hood with the Grease Guzzler Adjustable Cartridge Filter has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

The WCLC-CR 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-CR 200	200	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers, gas griddles, gas fryers, hot tops, upright broilers	450°F
WCLC-CR 300	300	All of the above plus woks, electric charbroilers, gas charbroilers	600°F

WALL MOUNTED LOW CLEARANCE EXHAUST ONLY HOOD STANDARD FEATURES

- UL Listed #MH18376
- NSF Approved
- Conforms to NFPA #96
- Canopy Hood Low Clearance
- Rear Exhaust Plenum
- Single Filter Bank
- Cartridge 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

GREASE GUZZLER™ CARTRIDGE FILTER

SA-CR-LD 120, 180

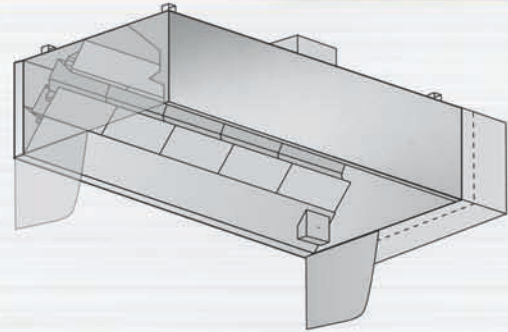
Streivor Air Systems™ hoods with Smart Aire™ technology are one of the most energy efficient wall canopy hoods ever invented.

Smart Aire™ is achieved by engineering Streivor Air System™ patented Grease Guzzler™ adjustable high velocity high slot cartridge filters and the Streivor Air Systems™ patent pending Smart Aire™ Technology adjustable high velocity low volume streams of air into a Streivor Air Systems™ canopy hood design.

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.

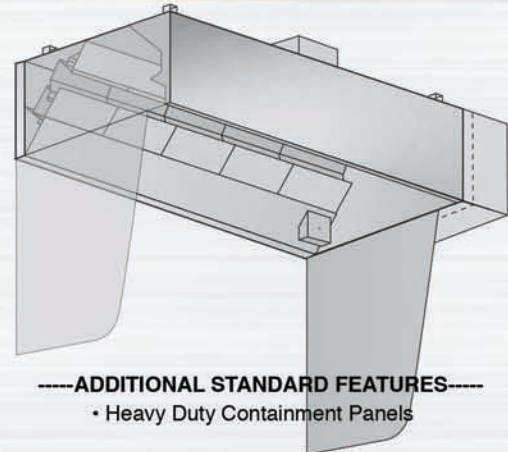


-----ADDITIONAL STANDARD FEATURES-----

- Light Duty Containment Panels

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

SA-CR-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-CR-HD 80	80	25	Steamers, kettles, ovens, tilting skillets, cheese melters, ranges, pizza ovens, electric griddles, electric fryers, gas griddles, gas	400°F
SA-CR-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
- Cartridge 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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