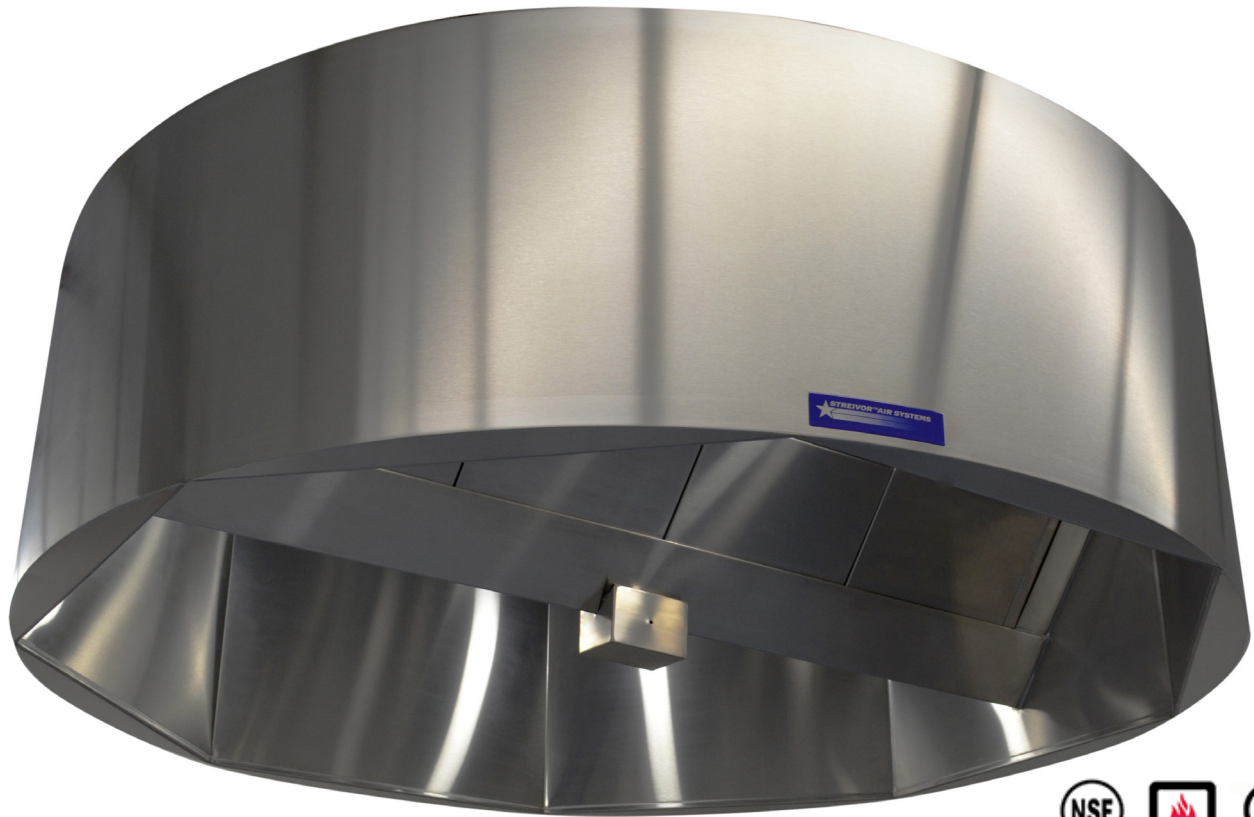


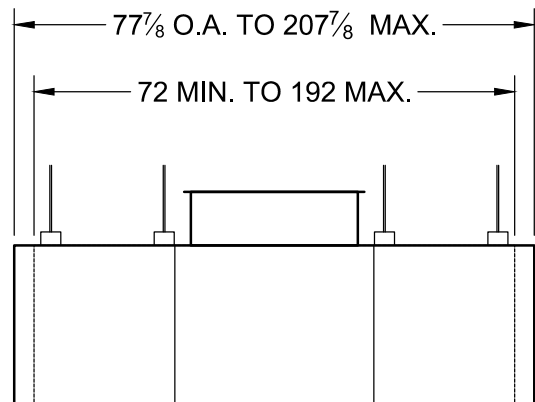
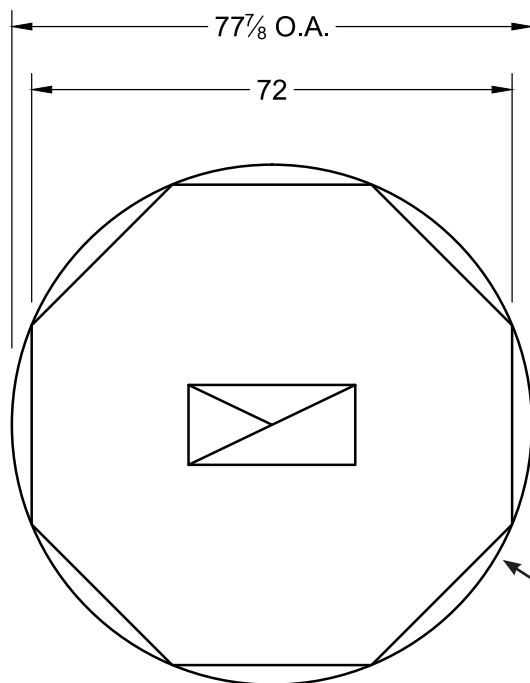
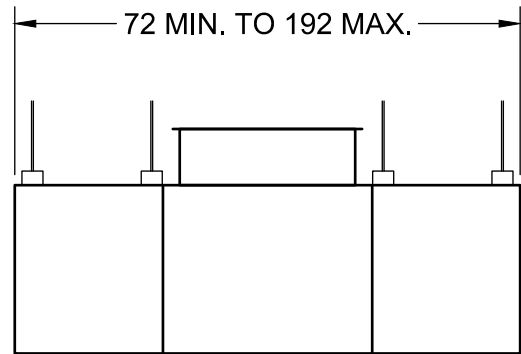
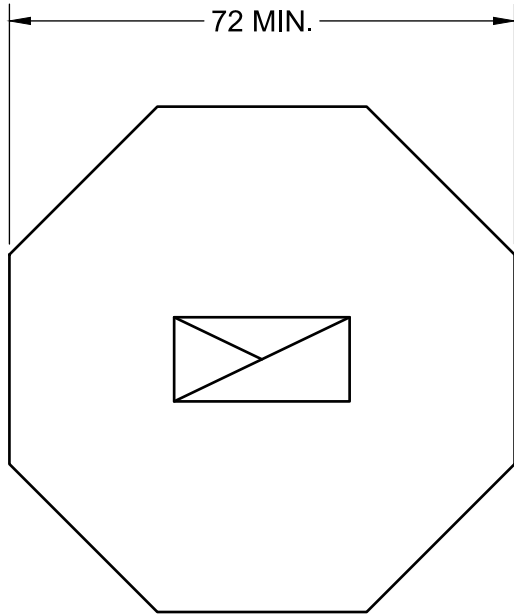
Island Canopy Octagon Design



The ICOD Island Canopy Octagon Design Non-Compensating Ventilation Hood has been specifically designed, engineered, and tested to exhaust and filter contaminated air produced from commercial cooking equipment.

Model	Min Exhaust CFM/FT	Cooking Appliance	Max Temp.
ICOD	125	Steamers, kettles, ovens, electric ranges	212°F
ICOD	150	All the above plus gas braising pans/tilting skillets, electric broilers, conveyor ovens, fryers, griddles, ranges, hot tops	400°F
ICOD	275	All the above plus broilers, gas and electric upright broilers, woks, salamanders and cheesemelters (positioned above a cooking appliance)	600°F
ICOD	325	All the above plus charcoal broilers, mesquite broilers	700°F

Island Canopy Octagon Design



with Round Surround

Island Mounted Exhaust Hood Standard Features

- UL Listed #MH18376
- NSF Listed
- 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
- 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.