



RESTAURANT PRODUCT APPLICATION GUIDE

RESTAURANTS

Restaurant ventilation is critically important both for comfort and safety of employees and guests.

Ventilation keeps the building and consumers safe and makes for a much more enjoyable eating and working experience.

EXAMPLE:



WHY IS IT IMPORTANT?

- Keeps the restaurant safe by adhering to strict UL restaurant exhaust fan guidelines.
- Keeps the environment comfortable by not allowing fumes to spread.
- Helps building owners and restaurant owners meet building codes, which keeps everyone safe.
- NFPA96 from the National Fire Protection Agency.



MODEL CMRHUL

Belt Drive Utility Vent Set with cULus 762 listing

APPLICATION: Griddle/Stovetop/Fryer



MODEL FF

Ceiling Ventilator

APPLICATION: Bathroom



MODEL KSFV

Kitchen Supply Fan

APPLICATION: Kitchen Equipment



MODEL LPD

Low Profile Direct Drive Centrifugal Roof/Sidewall Exhaust Fans

APPLICATION: Storage Room



MDX-ES24VK

Motorized Damper and Envirosense Control

Application: Outside Air Solution



MODEL PC

Premium CHOICE Bathroom Fan
Application: Bathroom





MODEL RF

reFresh All-in-One Unit

APPLICATION: Outside Air Solution



MODEL STXB/STXBRHUL*

Upblast Belt Drive Centrifugal Roof Exhaust Fans

APPLICATION: STXBRHUL - Griddle/Stovetop/Fryer

STXB - Dishwasher exhaust



MODEL STXD/STXDe

Upblast Direct Drive Centrifugal Roof Exhaust Fans

APPLICATION: Dishwasher exhaust

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MODEL SQD/eSQD

Direct Drive Square Inline Centrifugal Duct Fan

APPLICATION: AC Booster



MODEL TD

TD-Mixvent In-line fan

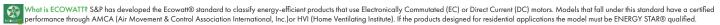
APPLICATION:Outside Air Solution



TR Series

Total Recovery Commercial with EC motor APPLICATION: Outside Air Solution







STXBRHUL or CMRHUL





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