

One of the most important parts of a commercial kitchen is something you may never see...

The Kitchen Hood Exhaust System



SELKIRK
COMMERCIAL & INDUSTRIAL

Comparison of wrapped, welded steel and ZeroClear™ after 2000 F (simulated grease fire) for 30 minutes.



ZeroClear™ after 2000°F (simulated grease fire) for 30 minutes.

12" x 36" rectangular, 16 Ga., welded, carbon steel duct with generic "wrap" insulation – after 2000°F (simulated grease fire) for 30 minutes.

Type 1 Kitchen Hood Grease Duct and proper ventilation are vital in any commercial kitchen, [***here's how SELKIRK ZeroClear™ can make a difference:***](#)

- UL tested and listed factory-built consistent quality
 - - UL 1978 and UL 2221
- Installs quickly without field welding
 - Mitigates jobsite construction fire risk
 - Direct connect to round hood outlets
 - Mechanical & caulked connection system requires no special tools
- Value engineering using Single-wall or Double-wall
 - Reduced clearance double-wall options (several models)
 - Includes zero clearance and 2-hour fire-rated duct
- Fully code compliant (IMC, UMC, NFPA)
- Round stainless-steel construction
 - Minimal 1/16" per foot slope required
 - Inherent greater strength vs rectangle carbon steel during grease fires
 - Less cleaning time
 - Improved airflow vs rectangular ductwork
- Field adjustable & thermal expansion components
- Complimentary factory design assistance
- Expedited production available
- Custom colors, materials and logos available to match any décor
- Limited lifetime warranty



A WALDREP COMPANY, INC

WWW.AWALDREP.COM

SALES@AWALDREP.COM

281-449-4366