



The Town of Niagara-On-The-Lake

Telephone (905) 468-3266
Facsimile (905) 468-2959

1593 Four Mike Creek
Road
P.O. Box 190
Virgil, Ontario
L0S 1T0

Report: MHC-21-011

Committee Date:

March 09, 2021

Report To: Municipal Heritage Committee
Subject: 12 Queen Street
Heritage Permit Application
Installation of Mechanical Equipment

1. RECOMMENDATION

It is respectfully recommended that:

1.1 The Heritage Permit Application for the installation of mechanical equipment on the roof at 12 Queen Street be recommended for approval subject to the following conditions:

1.1.1 Any mechanical equipment that might be visible from Queen Street be appropriately screened from view to the satisfaction of the Director of Community and Development Services.

2. PURPOSE / PROPOSAL

The purpose of this report is to provide a recommendation to Council regarding a Heritage Permit Application (attached as **Appendix A**) to install mechanical equipment on the roof at 12 Queen Street for the purposes of venting cooking equipment.

3. BACKGROUND

3.1 Site Description

12 Queen Street is located on the south side of Queen Street, and contains a building dating between 1850 and 1890. To the west is a gabled section with modern three-part window above the entablature, and two shop entrances. To the east is a third commercial unit with a flat roof section and false facade (or boomtown front) above, which is the subject of this Heritage Permit Application.

4. DISCUSSION / ANALYSIS

4.1 *Ontario Heritage Act, R.S.O. 1990, c. O.18*

The subject property is located within the business area of the Queen-Picton

Heritage Conservation District (the "District"), designated under Part V of the *Ontario Heritage Act* (the "OHA"). Section 42 of the OHA states:

Erection, demolition, etc.

No owner of property situated in a heritage conservation district that has been designated by a municipality under this Part shall do any of the following, unless the owner obtains a permit from the municipality to do so:

- 1. Alter, or permit the alteration of, any part of the property, other than the interior of any structure or building on the property.*
 - 2. Erect, demolish or remove any building or structure on the property or permit the erection, demolition or removal of such a building or structure.*
- 2005, c. 6, s. 32 (1).*

The installation of mechanical equipment cannot be undertaken until the applicant obtains a Heritage Permit approved by Council.

4.2 Queen-Picton Heritage Conservation District Plan, 1986

The building on the subject property is identified as a category 'A' building, being the most significant building type in the District. Section 5A.3 of the Queen-Picton Heritage Conservation District Plan (the "District Plan") provides the following description and relevant policies for category 'A' buildings in the Queen-Picton residential area:

The historic and/or architectural qualities of the 'A' building stock in the Queen-Picton residential district are considered a valuable and integral part of the heritage conservation district. Indeed this building stock is the foundation of the district plan, and is of value in its own right and as it contributes to the streetscape composition as a whole. The intent is to conserve the 'A' building stock in its original form with a minimum of further changes, but in accordance with the following criteria:

The District Plan does not provide policy direction regarding installation of mechanical equipment. In general, it is recommended that mechanical equipment be as unobtrusive as possible from the streetscape. The applicant has indicated that the proposed pipes may be slightly visible from the north side of Queen Street after installation. If the mechanical equipment is highly visible from Queen Street after installation, it is recommended that there be screening, to the satisfaction of the Director of Community and Development Services, to mitigate any visual impacts.

5. STRATEGIC PLAN

Not applicable.

6. OPTIONS

Not applicable.

7. FINANCIAL IMPLICATIONS

There is no fee for a Heritage Permit Application and any Staff review and administrative costs are borne by the Town.

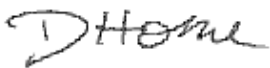
8. COMMUNICATIONS

Once Council has made a decision on the Application, notice of the decision will be given as required in the OHA. The decision of Council is subject to a 30-day appeal period following notice of Council's decision. If no appeals are received during the appeal period, the decision of Council is final.

9. CONCLUSION

The Heritage Permit Application for the installation of mechanical equipment on the roof at 12 Queen Street is recommended for approval, subject to the recommended condition, as the proposed alterations appear to meet the policies of the District Plan and no negative impacts are anticipated to the District.

Respectfully submitted,



**Denise Horne, MA, Diploma Heritage Conservation
Planner II**

ATTACHMENTS



Appendix A - Heritage Permit Application.pdf

First Capital of Upper Canada - 1792

HERITAGE PERMIT APPLICATION FORM

Under the *Ontario Heritage Act, R.S.O. 1990, c. O.18 (as amended)*

| 1. PROPERTY OWNER INFORMATION | | |
|---|------------------------|-------------------|
| PROPERTY OWNER NAME John Paraskevopoulos Mani Property INC | | |
| PROPERTY OWNER MAILING ADDRESS 66 Hunter Drive | | |
| STREET NUMBER Welland | STREET NAME ON | PO BOX L3C 7L6 |
| CITY | PROVINCE | POSTAL CODE |
| PHONE NUMBER 9057364811 | ALTERNATE PHONE NUMBER | |
| EMAIL ADDRESS *** marzims@bell.net | | |
| IS THE APPLICANT ALSO THE OWNER OF THE PROPERTY? <input checked="" type="checkbox"/> YES (IF YES PROCEED TO SECTION 3) <input type="checkbox"/> NO | | |
| 2. APPLICANT INFORMATION (IF AN AGENT HAS BEEN AUTHORIZED) | | |
| APPLICANT NAME | | |
| APPLICANT MAILING ADDRESS | | |
| STREET NUMBER | STREET NAME | PO BOX |
| CITY | PROVINCE | POSTAL CODE |
| PHONE NUMBER | ALTERNATE PHONE NUMBER | |
| EMAIL ADDRESS *** | | |

*** By providing an e-mail address you agree to receive communications and notices from the Town and the Municipal Heritage Committee by email

Appendix A

| 3. SUBJECT PROPERTY(IES) INFORMATION | |
|--|---|
| MUNICIPAL ADDRESS 12 Queen Street Niagara on the Lake L0S 1J0 | |
| LEGAL DESCRIPTION Plan 86 PT LOT 65 | ROLL NUMBER 26 27 010 003 02900 0000 |
| ONTARIO HERITAGE ACT DESIGNATION: <input type="checkbox"/> PART IV <input checked="" type="checkbox"/> PART V | |
| IS THE PROPERTY IN THE TOWN'S IDENTIFIED AREA OF ARCHAEOLOGICAL POTENTIAL? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | |
| 4. PROPOSED ALTERATIONS | |
| <p>(a) Specify, in detail, all proposed alterations to the property and structures on the property. Attach additional pages as necessary:</p> <p>Add a small commercial kitchen exhaust hood (9ft in length by 4ft width) hanging from the ceiling at proper heights. This will be above the cooking equipment necessary for our establishment. This hood includes a built-in wet chemical suppression system (to fire code). The exhaust hood will have minimal alterations to the structure of the building. An exhaust fan and a make up air unit will sit on the flat roof above the establishment with absolutely no visibility from all sides of the building. A 12 inch by 20 inch in diameter duct (chimney) going up approximately 10ft to the roof line will have very minimal visibility. This will be painted to match the building and will be sitting towards the middle of the building (30ft from front). See diagram and photos attached.</p> | |
| <p>(b) Explain the reasons for the proposed alteration:</p> <p>Add a small commercial kitchen exhaust hood hanging from the ceiling at proper heights. This will be above the cooking equipment necessary for our establishment (gyro machine, fryer, and flat top grill). This hood includes a built-in wet chemical suppression system (to fire code). our food establishment which we took over, previously "Sandwich Bar". While working in an open kitchen, we found it necessary for better ventilation in regards to our staff and customers. By adding the ventilation system, this will allow us to add items to our food menu, which is vital for our success and survival as a business, with our customers requesting these items.</p> | |
| <p>(c) Explain how the proposal enhances the cultural heritage attributes of the property and/or meets the policies of the Heritage Conservation District Plan:</p> <p>Our proposal for our ventilation system will have no effect on the cultural heritage of Queen St.</p> | |
| <p>(d) Are any alterations proposed to trees or landscaping? If so, please explain.</p> <p>N/A</p> | |

Appendix A

| HERITAGE ATTRIBUTE(S) TO BE IMPACTED | EXISTING MATERIAL | PROPOSED MATERIALS & COLOURS |
|--------------------------------------|-------------------------|--|
| Exterior treatment | N/A | 12 inch by 20 inch in diameter duct (chimney) going up approximately 10ft to the roof line. Will have very minimal visibility. This will be painted the same colour as existing. |
| Roof | Air conditioning system | An exhaust fan and a make up air unit will sit on the flat roof with absolutely no visibility from all sides of the building. |
| Trim | N/A | |
| Doors | N/A | |
| Windows | N/A | |
| Porch/Verandah | N/A | |
| Fencing | N/A | |
| Landscaping | N/A | |
| Interior features | N/A | |
| Other | N/A | |

Appendix A

5. OTHER APPLICATIONS / PERMITS THAT MAY BE REQUIRED:

- | | |
|---|--|
| <input type="checkbox"/> BUILDING PERMIT | <input type="checkbox"/> PLANNING APPLICATION(S) |
| <input type="checkbox"/> TREE REMOVAL PERMIT | <input type="checkbox"/> SIGN PERMIT |
| <input checked="" type="checkbox"/> OTHER: <u>Permit to Construct</u> | |

6. INFORMATION & PLANS REQUIRED FOR A COMPLETE HERITAGE PERMIT APPLICATION

Information/Plans typically required with a Heritage Permit Application are identified by Staff through the Pre-Consultation process. Please check off all required information as identified by Staff through Pre-consultation:

- Heritage Pre-Consultation Form
- Site Plan (including buildings and structures on site and setbacks to property lines)
- Building Elevations (including height of all existing and proposed structures)
- Recent photos of all building elevations (taken within 2 months of application submission)
- Proposed materials / paint colours / specifications for materials
- Floor Plans
- Cultural Heritage Evaluation Report / Heritage Impact Assessment
- Conservation Plan / Temporary Protection Plan
- Arborist Report / Tree Inventory
- Landscape Plans
- Other: _____
- Other: _____

7. OWNER DECLARATION AND AUTHORIZATION

I hereby certify that I am the property owner or their authorized agent and that the above information is true to the best of my knowledge.

I have reviewed the submission requirements and understand that incomplete applications may not be accepted.

I acknowledge that any change to the approved drawings, however small, may require an amendment to the permit and may require resubmission for approval. Failure to reveal these changes to Heritage Planning Staff may result in work stoppage and charges and/or fines under the *Ontario Heritage Act*.

I/We the Owner(s) of the subject property, and the applicant(s) of this subject application, by signing this application agree to allow either Town Staff and/or a Committee Member of the Niagara-on-the-Lake Municipal Heritage Committee the right to enter onto my property, as necessary, to view & photograph the property for the proposal. Failure to allow access onto the property may result in the application being considered incomplete.

Appendix A

The applicant acknowledges that the Municipality considers the application forms and all supporting materials including studies, drawings and photos, filed with any application to be public information and to form part of the public record. With the filing of an application, the applicant consents and hereby confirms that the consent of the authors of all supporting reports have been obtained, to permit the Municipality and Region to release the application and any supporting materials either for its own use in processing the application, or at the request of a third party, without further notification to, or permission from, the applicant.

OWNER NAME (PRINT): John Paraskevopoulos

OWNER SIGNATURE: John Paraskevopoulos

DATE: March 1st, 2021

EMAIL ADDRESS***: marzims@bell.net

*** By providing an e-mail address you agree to receive communications and notices from the Town and the Municipal Heritage Committee by email

OFFICE USE

DATE OF NOTICE OF RECEIPT AS REQUIRED UNDER THE OHA:

Appendix A



Appendix A

12 Dusen Street



* PLEASE REFER TO PHOTO. THERE WILL BE POSSIBLY 12"-20" OF FAN TERMINATION EXTENSION PIPE. WE THINK DUE TO THE SET BACK OF THE FAN ON THE FLAT ROOF AND THE LINE OF VISION FROM GROUND LEVEL \pm ACROSS THE STREET THERE WILL LIKELY BE ZERO PIPE VISIBLE. ON THE LIKELY HOOD OF A SMALL SECTION OF PIPE BEING VISIBLE WE PROPOSE PAINTING THE SAID PIPE WITH MATCHING PAINT TO THE BUILDING TO MAKE IT VIRTUALLY INVISIBLE TO PASSERS BY.

NOT TO SCALE, PLEASE USE IN CONJUNCTION WITH PHOTO

Appendix A

NOTES & DETAILS

EF1 EXHAUST FAN WILL BE A CAPTINAIRE USB1-RM 2500CFM @ 0.75" WC
SF1 MAKE UP BLOWER WILL BE A CAPTINAIRE A2-200 ROOFTOP FILTERED
NON TEMPERED BLOWER UNIT.

- MAKE UP AIR BLOWER TO BE UNTEMPERED DUE TO BUSINESS BEING SEASONAL
- EXHAUST DUCT TO BE WRAPPED WITH 3M GREASE DUCT WRAP AT ROOF PENETRATION
- LIMITED COMBUSTIBLE BACKWALL TO BE COVERED WITH 22 GAUGE STAINLESS STEEL
- EXHAUST DUCT COLLAR SIZE 10" X 22" - 2500 cfm @ 0.75"wc
- SUPPLY FAN DUCT SIZE 12" X 26" - 2250 cfm @ 0.50"wc
- * EXISTING HVAC SYSTEM & DUCTWORK TO REMAIN AS IS.
- EXHAUST FAN WILL BE MINIMUM OF 10' FROM ANY OPERABLE WINDOW, DOORS & AIR INTAKES
- FIRE SUPPRESSION TO BE ULC 300 COMPLIANT BRAND/TYPE ANSUL OR RANGE GUARD WET CHEMICAL SYSTEM

Reviewed by
MEP Engineering Inc.
298 Kingsway, Welland, ON L3B 3N9
289-682-3077
vincejanzenMEP@cogeco.net



DRAWINGS:
MECHANICAL DRWG.

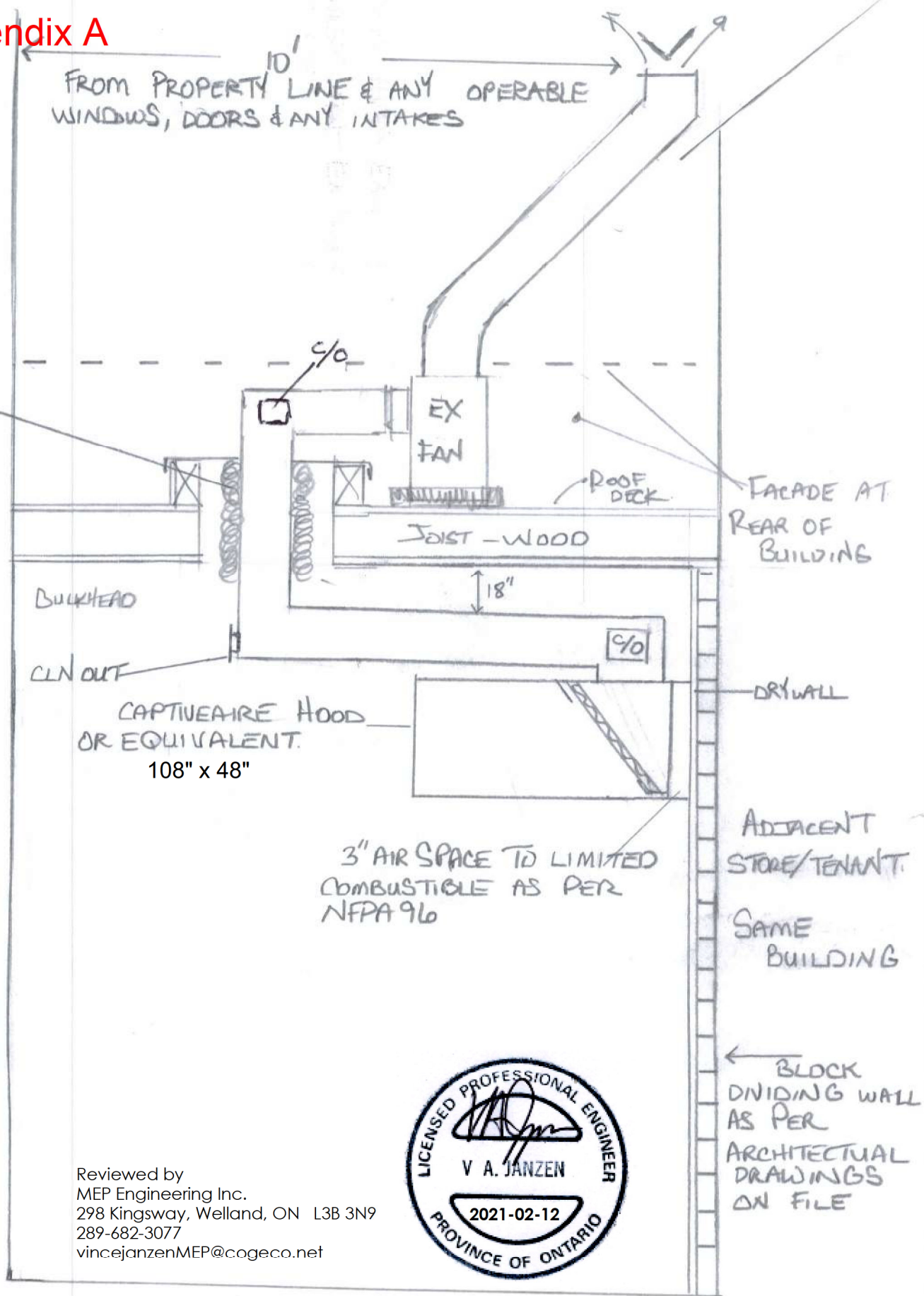
JOB: GYROS ON THE LAKE
12 QUEEN STREET
NIAGARA ON THE LAKE

Provent Ventilations
Commercial kitchen ventilation & custom sheet metal

FREE
ESTIMATES

Gus 905-641-5906
Proventgus@gmail.com
325 Welland Ave
St Catharines, ON, L2R 2R2

Appendix A



GYROS ON THE LAKE

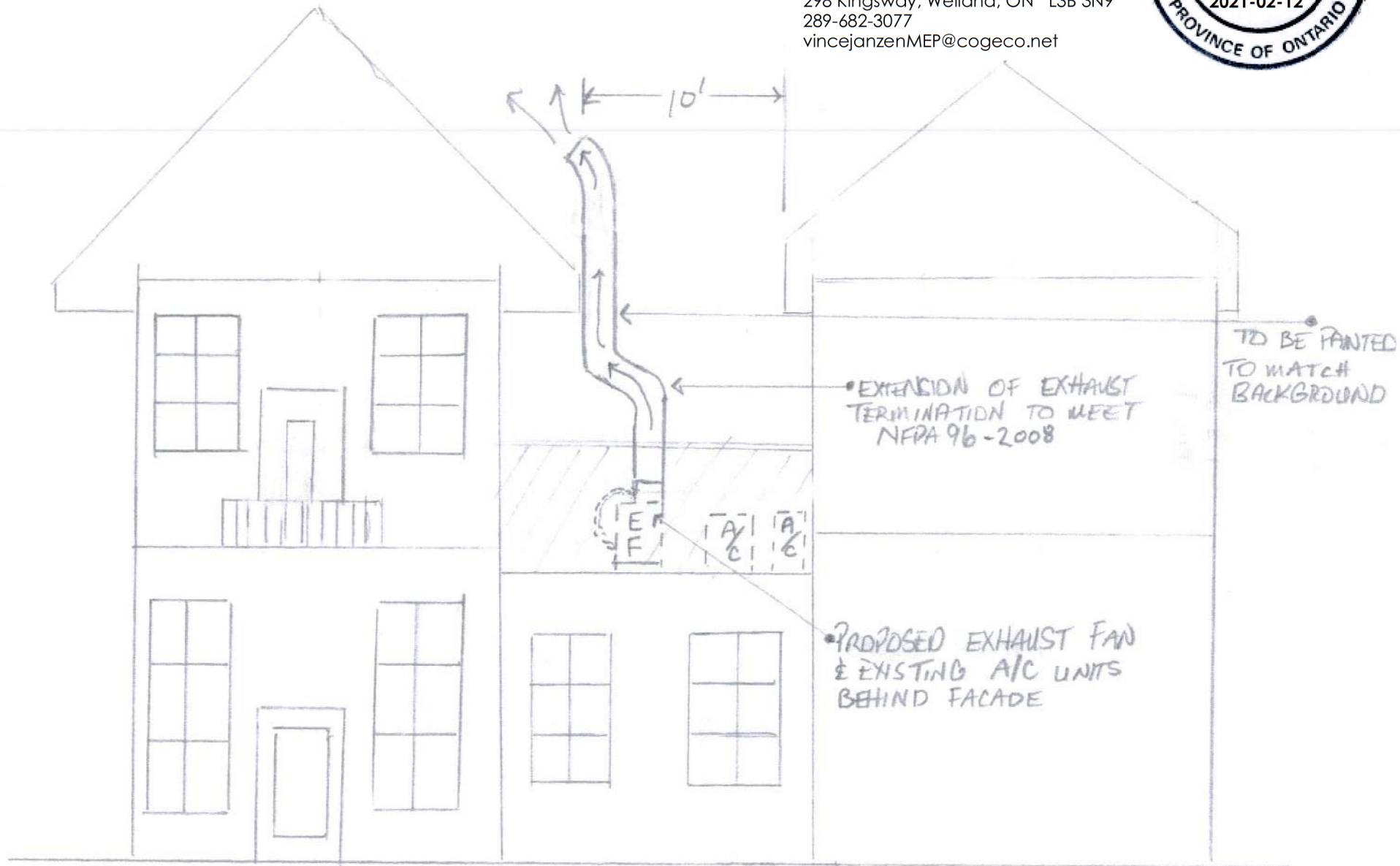
PROPOSED JOB: 12 QUEEN ST. NIAGARA ON THE LAKE

Appendix A

REAR OF BUILDING



Reviewed by
MEP Engineering Inc.
298 Kingsway, Welland, ON L3B 3N9
289-682-3077
vincejanzenMEP@cogeco.net



- DRAWINGS NOT TO SCALE

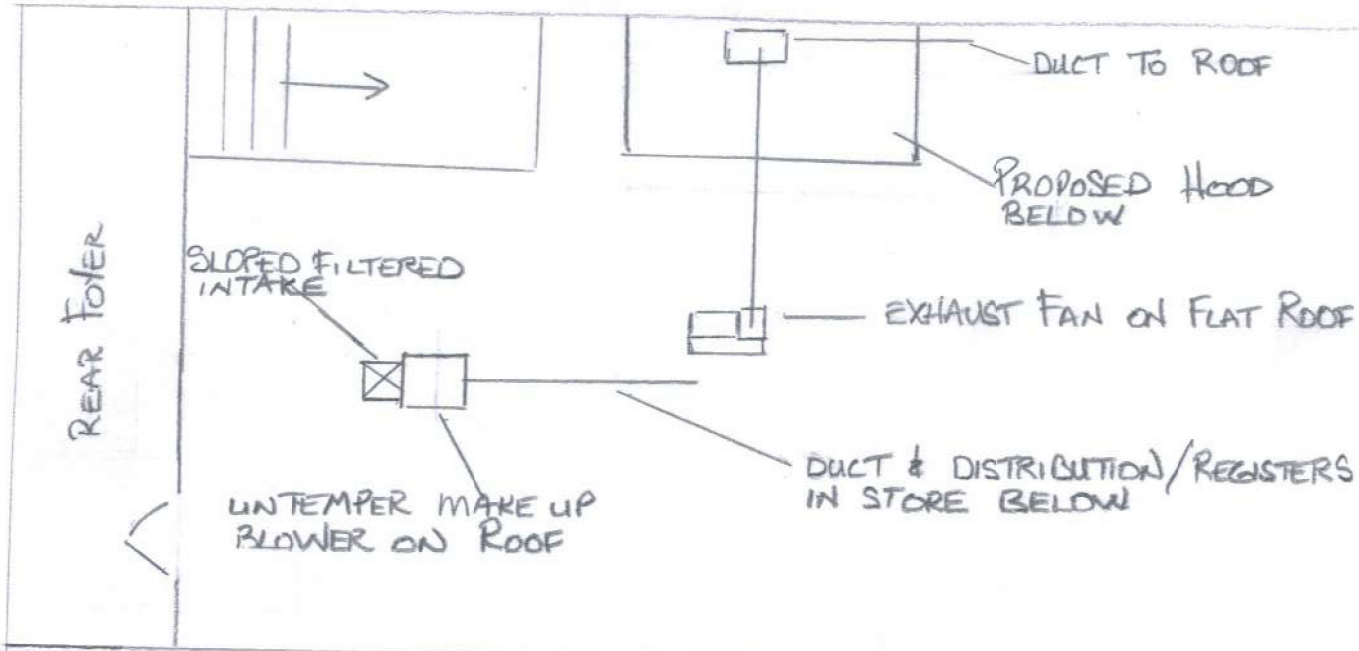
PROPOSED JOB ADDRESS: 12 QUEEN STREET, NIAGARA ON THE LAKE

Appendix A

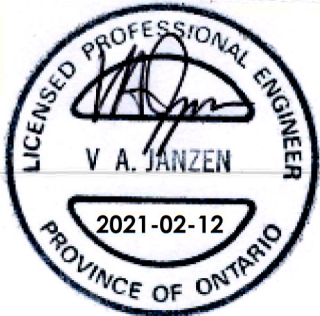
OTHER TENANT/ SAME BUILDING

REAR PARKING

REAR FOYER



QUEEN STREET



Reviewed by
MEP Engineering Inc.
298 Kingsway, Welland, ON L3B 3N9
289-682-3077
vincejanzenMEP@cogeco.net

OTHER BUILDING/ NEIGHBOUR.

DRAWINGS: NOT TO SCALE
MECHANICAL DRUGS.

JOB: BYRDS ON THE LAKE
12 QUEEN STREET
NIAGARA ON THE LAKE

Provent Ventilations

Commercial kitchen ventilation & custom sheetmetal

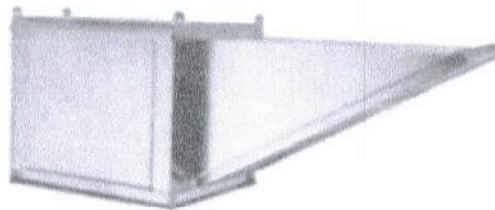
FREE
ESTIMATES

Gus 905-641-5906
Proventgus@gmail.com
325 Welland Ave
St Catharines, ON, L2R 2R2

Appendix A

A SERIES

MODULAR ROOFTOP FILTERED MAKE-UP AIR FANS



- Air Volume: 2 – 22,000 cfm
- Maximum SP: 4" wg. @ standard air density

DESCRIPTION

The Air Handler Unit is the heart of the modular fan system. It is designed to deliver fresh outside make up air for installations requiring frequent air changes. Units are designed for indoor or outdoor applications, and are available in vertical or horizontal discharge configurations.

Packages are available in sizes up to 22,000 CFM, and external static pressures up to 4" W.G. Units have large doors on both sides to provide ample access to all internal components. Standard features include vibration isolation, high efficiency motors, and adjustable drive sheaves (belt drive units only). Units consist of a galvanized enclosure with a blower and motor. Belt drive units also include pulleys and belt(s). The blower module has a standard horizontal inlet designed to accommodate an outside air inlet hood with a standard 2" filters and screen.

To satisfy a variety of installation and climatic requirements, packages are available in a number of configurations. Possible configurations include the addition of either a v-bank or an evaporative cooler intake module and a direct fired or indirect fired heating module. All modules bolt together to form a rigid common base structure that mount onto a single curb structure or can be hung for indoor applications.

Combination packages that include both exhaust and supply fans mounted on a single roof curb are also available, please contact your sales representative for more information.

FEATURES & BENEFITS

- Vibration isolation.
- High efficiency motors.
- Compact weatherproof design.
- Adjustable drive sheaves. (belt drive units only)
- Horizontal or down discharge.
- 2" washable filters.
- Inlet screen.
- G90 galvanized steel.
- Easy accessibility to all components for inspection, maintenance and cleaning.
- Disconnect switch.

Appendix A

- Lifting points.
- Speed control standard on direct drive units.

OPTIONS

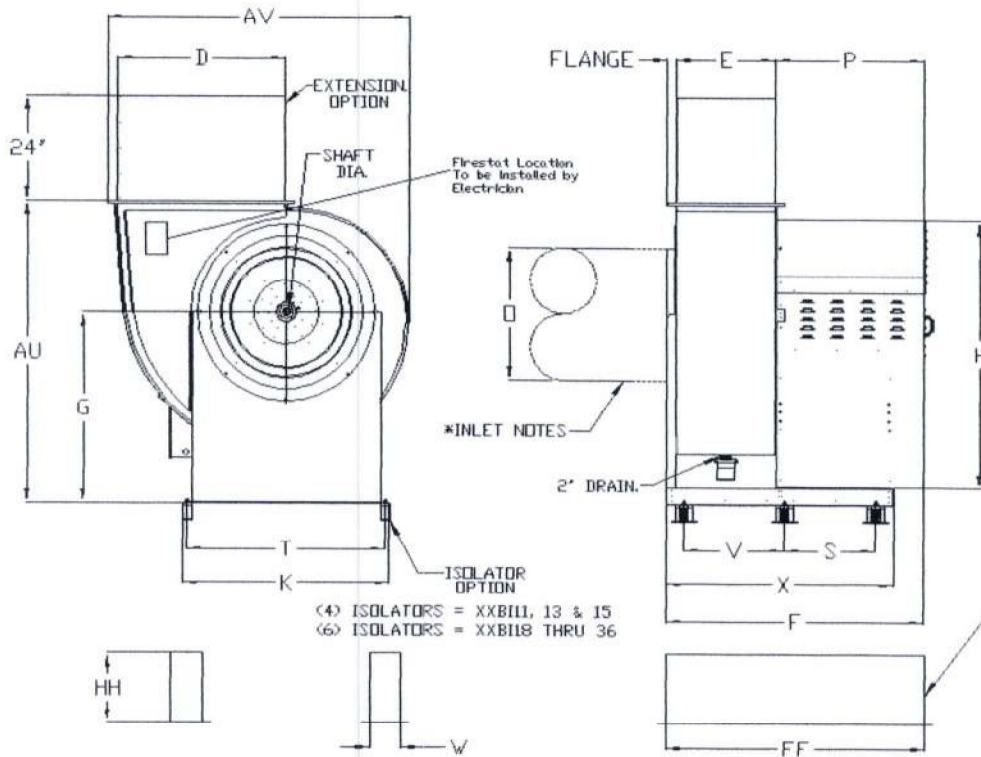
- Gravity intake damper.
- Motorized intake damper.
- Roof Curbs.
- Wall Mount Kit.
- Mixing Box with Damper Control.
- DX Cooling Coils.
- Hot Water/Steam Coils.
- Indoor Hanging Cradle.
- Insulated Housing.
- Evaporative Cooler Intake.
- VAV Packages.
- Extra Set of V-Belts. (belt drive units only)

CERTIFICATIONS

The A Series Model has been certified by ITS. This certification mark indicates that the product has been tested to and has met the minimum requirements of a widely recognized (consensus) U.S. products safety standard, that the manufacturing site has been audited, and that the applicant has agreed to a program of periodic factory follow-up inspections to verify continued performance.



Model A Series is ETL Listed under file number J20029811-001 and complies with UL705 and CSA C22.2, No. 113 Standards.



OPTIONS:

- GREASE BOX
- SHAFT SEAL
- VIBRATION ISOLATORS
- EXTENSION
- INLET ADAPTERS
- INLET RISER
- SUPPORT RAILS
- RAIN CAP

FEATURES:

- ROOF MOUNTED FANS
- UL705
- UL762 & ULC-3645 (RESTAURANT)
- HIGH HEAT OPERATION DIRECT
- HIGH HEAT OPERATION BELT D
- HEAT SLINGER
- GREASE CLASSIFICATION TEST J
- 2" DRAIN
- MOTOR WEATHER COVER
- FULLY SEALED SCROLL HOUSING
- SCROLL ACCESS DOOR
- FLANGE 1 1/4" - 11 THRU 20.
- FLANGE 2" - 24 THRU 36.

NORMAL TEMPERATURE TEST BELT:
EXHAUST FAN MUST OPERATE CONT. WHILE EXHAUSTING AIR AT 350°F UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT DETERIORATING EFFECTS TO THE FAN WOULD CAUSE UNSAFE OPERATION.

NORMAL TEMPERATURE TEST DIRECT:
EXHAUST FAN MUST OPERATE CONT. WHILE EXHAUSTING AIR AT 350°F UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT DETERIORATING EFFECTS TO THE FAN WOULD CAUSE UNSAFE OPERATION.

*** INLET NOTES:**
LENGTH OF THE STRAIGHT DUCT ON THE INLET THE EQUIVALENT DUCT DIAMETER BEFORE CONNECTION FITTINGS SUCH AS ELBOWS TO AVOID SYSTEM

(4) ISOLATORS = XXBI11, 13 & 15
(6) ISOLATORS = XXBI18 THRU 36

DIRECT DRIVE SHAFT DIA. MAY CHANGE DUE TO MOTOR SELECTED HP / FRAME

RESTAURANT DUTY UTILITY SET DIMENSIONAL DATA

| FAN MODEL | AU | AV | D | E | F | G | H | K | B | P | S | T | V | X | SHAFT DD DIA. | APPROX SHIPPING (LBS) | SHAFT DD DIA. | APPROX SHIPPING (LBS) |
|-----------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|---------------|-----------------------|---------------|-----------------------|
| BI 11 | 27 1/8 | 22 1/2 | 12 | 11 1/4 | 29 1/2 | 18 | 25 5/8 | 17 5/8 | 12 1/2 | 17 1/2 | 12 3/4 | 16 3/8 | 12 1/8 | 25 3/4 | 1 | 165 | 7/8 | 155 |
| BI 13 | 31 3/8 | 26 | 14 | 11 3/4 | 31 | 20 7/8 | 29 7/8 | 19 5/8 | 13 1/2 | 18 1/4 | 12 7/8 | 18 3/8 | 12 7/8 | 26 1/2 | 1 | 190 | 7/8 | 180 |
| BI 15 | 35 3/4 | 29 1/2 | 16 3/8 | 13 1/8 | 32 5/8 | 23 7/8 | 34 1/4 | 22 | 15 1/8 | 18 3/4 | 12 3/4 | 20 3/4 | 14 | 27 5/8 | 1 | 235 | 7/8 | 225 |
| BI 18 | 42 1/8 | 35 | 19 1/2 | 14 5/8 | 37 1/2 | 28 3/8 | 40 5/8 | 26 1/4 | 18 1/2 | 22 | 12 3/4 | 25 | 18 1/4 | 31 7/8 | 1 3/16 | 318 | 1 1/8 | 308 |
| BI 20 | 47 7/8 | 38 1/2 | 21 1/2 | 15 3/8 | 38 1/4 | 31 3/8 | 44 3/4 | 27 7/8 | 19 5/8 | 22 | 12 3/4 | 26 1/2 | 18 3/4 | 32 1/2 | 1 7/16 | 373 | 1 3/8 | 363 |
| BI 24 | 56 3/8 | 46 1/2 | 25 3/4 | 16 7/8 | 49 1/4 | 37 1/4 | 52 1/4 | 34 7/8 | 25 1/4 | 30 1/2 | 19 1/4 | 33 | 17 1/4 | 42 3/8 | 1 7/16 | 684 | 1 5/8 | 634 |
| BI 30 | 61 7/8 | 57 1/2 | 32 | 19 1/4 | 52 1/4 | 38 3/4 | 56 1/2 | 41 5/8 | 24 3/8 | 31 1/4 | 20 1/2 | 39 3/4 | 18 1/2 | 45 1/8 | 1 15/16 | 999 | 1 5/8 | 949 |
| BI 36 | 69 1/4 | 69 | 38 5/8 | 22 7/8 | 59 | 43 1/2 | 65 3/8 | 47 3/8 | 30 1/2 | 34 | 21 | 45 1/2 | 23 | 52 | 1 15/16 | 1280 | 1 5/8 | 1220 |

Appendix A



The ND-2 Series is a Type I, Wall Canopy Hood for use over 450°F, 600°F and 700°F cooking surface temperatures. The aerodynamic design includes a mechanical baffle and performance enhancing lip for exceptional capture and containment.

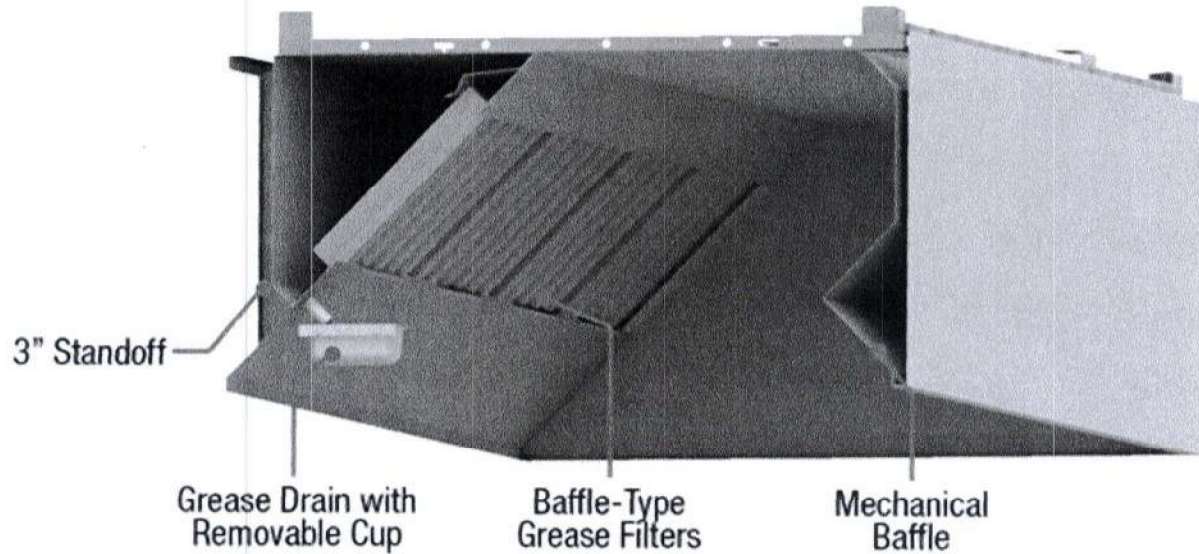
Fully Integrated Package

CaptiveAire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application, or provided as part of a FULLY INTEGRATED PACKAGE designed by CaptiveAire and pre-engineered for optimum performance. The package consists of the hood, an integral utility cabinet, factory pre-wired electrical controls, and a listed fire suppression system. Other options include a listed exhaust fan, a listed make-up air unit and listed, factory-built ductwork.

Advantages

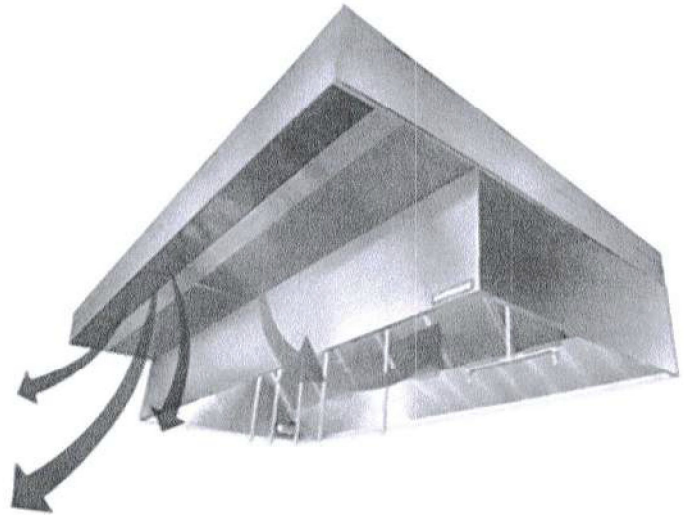
- ▶ **Exhaust Flow Rates:** Superior exhaust flow rates. A 4' Hood can operate at 150 CFM/ft or 600 total CFM. Available in single or back-to-back configurations.
- ▶ **ETL Listed:** ETL Listed for use over 450°F, 600°F and 700°F cooking surface temperatures, which provides flexibility in designing kitchen ventilation systems. ETL Listed to US and Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- ▶ **Capture and Containment:** Insulated, double-wall rigid front has aerodynamic design that reduces radiant heat into kitchen, prevents condensation and provides exceptional capture and containment of cooking vapors. This is accomplished with the signature ND-2 "mechanical baffle" on the front of the hood's capture area and the "C-shaped" design of the hood's capture area. Mechanical baffle provides a built-in wiring chase for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chase way.
- ▶ **Convenient Design:** Factory pre-wired lighting to illuminate the cooking surface is accessible from the
- ▶ **Grease Extraction:** All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning. Captrate Combo® and Captrate Solo® filters are optional. Grease drain system with removable 1/2 pint cup for easy cleaning. Standard filter stops eliminate gaps between filters.
- ▶ **Reduced Lead Times and Shipping Costs:** Produced on a high volume assembly line at one of six manufacturing facilities to reduce lead times and shipping costs.
- ▶ **Clearance to Combustibles:** Standard built in 3" rear standoff to meet NFPA 96 requirements, when installed in a wall application.
- ▶ **Controls:** Hoods can be equipped with modular utility cabinets and end standoffs. Optional listed light and fan control switches flush mounted and pre-wired through electrical chase way.
- ▶ **Optional Make-Up Air:** Make-up air can be supplied through optional front and/or side plenums (ND-2 Series with PSP or AC-PSP Accessory).

Appendix A



Optional Make-Up Air Accessory

- Provides the required make-up air for your kitchen system
- Delivers AC where it is needed most
- AC air does not interfere with the hoods capture and containment
- Convenient termination for AC ductwork in kitchen
- Stainless steel construction to match the ventilation hoods
- Insulated to prevent condensation
- Make-up plenum is located nearest the hood; the air conditioned plenum is away from the hood
- Make-up air stream and the air conditioned air stream are not permitted to mix until leaving the dual plenum
- Perforated, stainless steel diffuser plates provide even air distribution
- Optional LED Lights

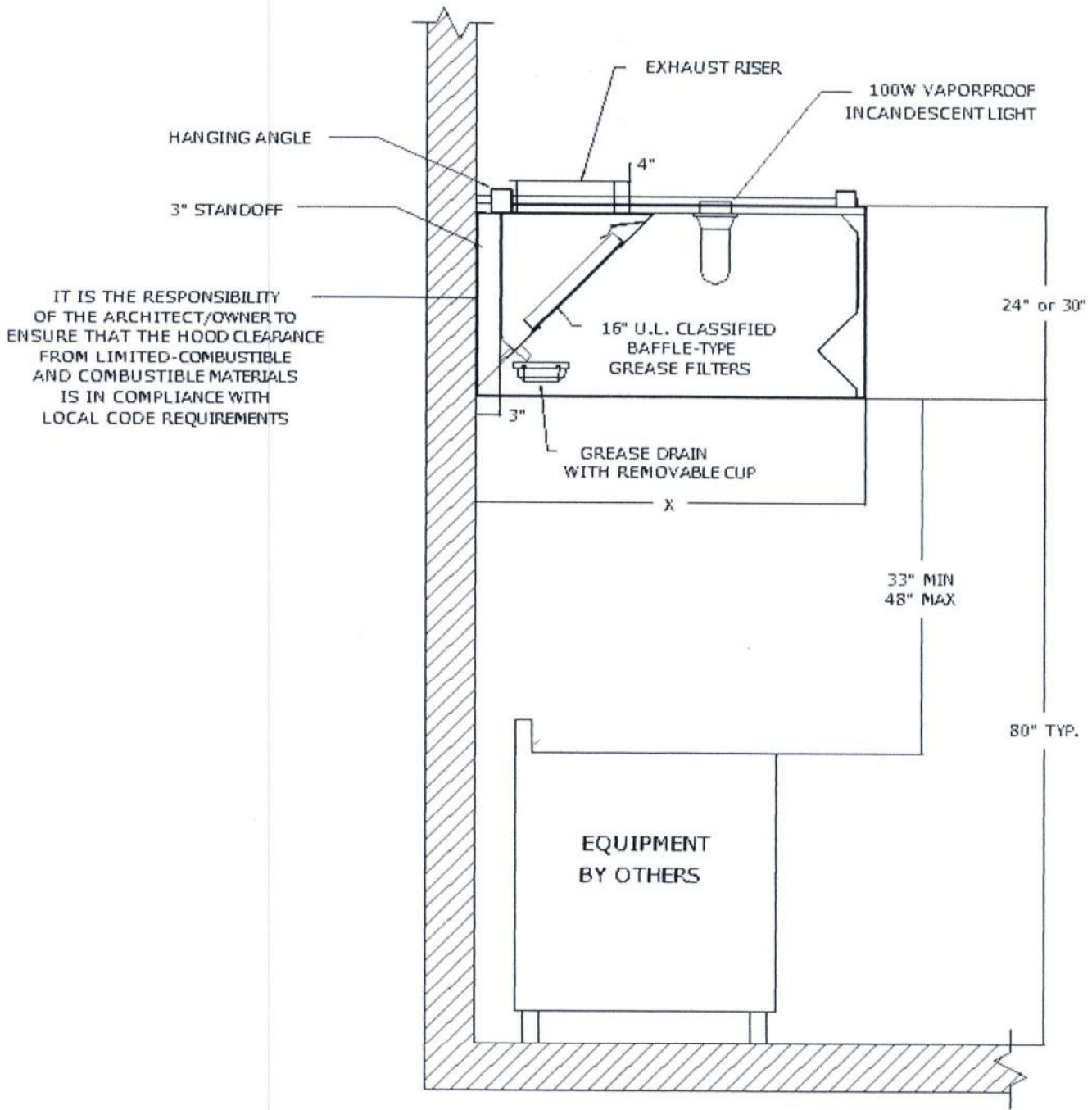


Make-up air is evenly distributed along the length of the hood through the first plenum and **conditioned air** is delivered through the outer plenum.

Optional Vertical End Panels (VEP & WVEP)

Appendix A

ND-2 Series Section View



SECTION VIEW