

COMMERCIAL KITCHEN HOOD

Existing Type I grease exhaust and fire-suppression system



HOOD OVERVIEW



FILTERS & SUPPRESSION NOZZLES

SYSTEM OVERVIEW

The existing Pinnacle wall-canopy hood appears designed for commercial cooking that produces heat, smoke and grease-laden vapors. Visible components include stainless-steel baffle filters, a stainless backsplash and multiple fire-suppression discharge nozzles serving the cooking line.

Potential Uses

Restaurant | Pizzeria | QSR | Takeout Kitchen

Approximate Hood Size

41" x 73"

VISIBLE FEATURES

- Type I grease hood by Pinnacle
- Stainless-steel baffle filters and backsplash
- Integrated fire-suppression piping and nozzles
- Existing service and cleaning labels

VERIFY BEFORE USE

- Professional hood, duct and exhaust-fan inspection
- Fire-suppression certification and nozzle placement
- Makeup air, utility shutoff and system interlocks
- Compatibility with the tenant's final cooking equipment