



January 2018

RESTAURANT VENTILATION

Canarm's industry leading exhaust and makeup air fans will keep your kitchen smoke and odour free while removing residual heat.

Cooking vapours are grease laden and need to be exhausted so your commercial kitchen is in compliance with building codes and NFPA 96. A complete restaurant ventilation system includes an exhaust hood, exhaust fan and makeup air system. These components work together to keep your kitchen smoke and grease free.

Canarm offers BI-RM, ALX-UB/UD and HRE fans series that meet the UL762 standard for removing grease-laden air. Additional cost effective options for makeup air and exhaust ventilation are also available through Canarm.

Visit www.canarm.com/hvac/restaurant_ventilation to learn more about our quality products for commercial kitchen ventilation.



www.canarm.com

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CANARM.... PROVIDING CUSTOMERS WITH VALUE, KNOWLEDGE AND QUALITY PRODUCTS

EXHAUST (UL762)



ALX SERIES

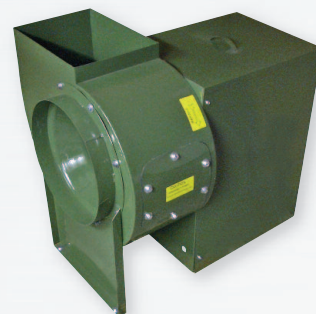


A2X SERIES
LOW PROFILE DESIGN
NOW AVAILABLE!

ALX & A2X SERIES
Upblast Spun Aluminum Exhausters



HRE SERIES
Horizontal Restaurant Exhausters

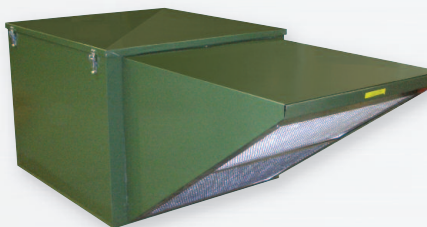


BI-RM SERIES
Belt Drive Utility Blowers

FILTERED MAKE UP AIR



SIG SERIES
Side Intake Filtered
Fresh Air Supply Units



SIS SERIES
Side Intake Filtered
Fresh Air Supply Units

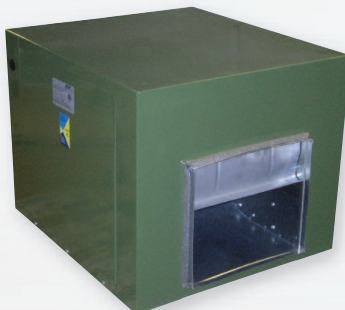


700 SERIES
Filtered Fresh
Air Supply Units

MAKE UP AIR



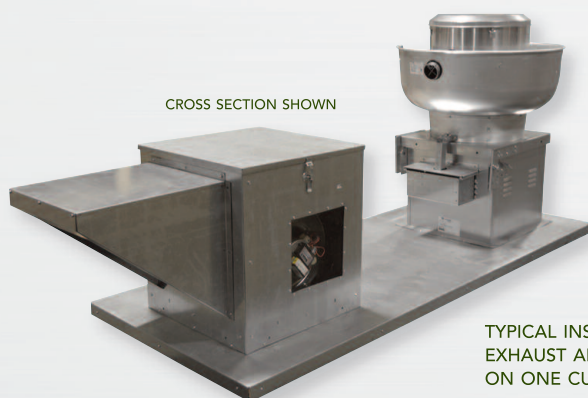
DSQ-B SERIES
Belt Drive Square Inline Blowers



200 SERIES
Forward Curved Inline Duct Blowers



IDB SERIES
Forward Curved Inline Duct Blowers



CROSS SECTION SHOWN

TYPICAL INSTALL FOR RESTAURANT
EXHAUST AND FRESH AIR SUPPLY
ON ONE CURB.



EASY ACCESS FOR
MAINTENANCE AND
CLEANING