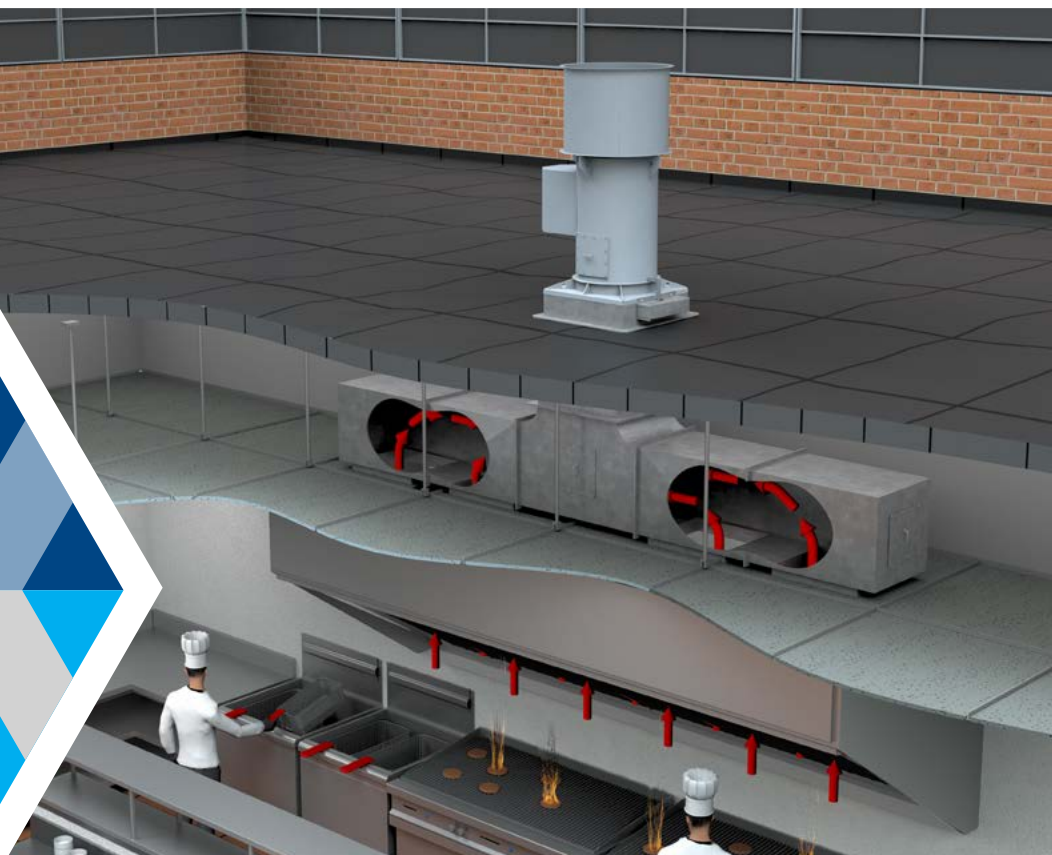


INTRODUCING UL 762 HIGH PLUME KITCHEN EXHAUST



SPECIFY THE QFE IN YOUR NEXT RESTAURANT PROJECT!

The model QFE is ideal for restaurant applications that require a more robust exhaust system when standard grease exhaust fans cannot reach the necessary performance. This fan is capable of handling the high airstream temperatures found in today's commercial kitchen while moving volumes up to 90,000 CFM, pressures up to 8" w.c. and providing a plume rise up to 80 feet in a 10 MPH crosswind.

The **UL 762 package** includes the following features:

- UL-approved discharge damper to provide positive shut-off when fan is not operating
- Two cleanout doors, located 180° apart, providing wheel clean-out access
- Two-inch drain allows grease to exit near the fan inlet
- Grease collection box allows for convenient collection and disposal of kitchen grease and prevents roof damage

▶ NEW UL 762 PACKAGE FOR QFE

An alternate solution for kitchen exhaust applications when a high plume rise is desired to get grease and odors far above the roof deck.