



KITCHEN HOODS

THE RECIPE FOR A CLEANER, MORE COMFORTABLE AND SAFER KITCHEN.

Steam, heat, strong aromas and airborne grease. Cooking effluents need to be effectively removed from the kitchen for the health of employees and for the protection of the facility. For nearly half a century, KEES commercial kitchen hoods have helped food preparation operations of all sizes run safely and efficiently. Our unrivaled combination of kitchen ventilation expertise and metal fabrication craftsmanship is demonstrated by perfectly matching each hood to the kitchen operations beneath it and by perfectly finishing them, down to the smallest detail.



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POWERFUL PERFORMANCE MEETS SOPHISTICATED STYLE.

- Continuously welded seams created by master craftsmen make for a visually appealing and liquid-tight solution.
- All stainless steel construction provides uncompromised quality and ease of cleaning.
- Decades of design expertise ensure optimal hood performance and construction.



KEES fabricates kitchen hoods in any size to cover any arrangement of cooking equipment. This model delivers tempered make-up air directly into the kitchen.

CONSTRUCTION OPTIONS

HOOD LOCATIONS



WALL



ISLAND



BACKSHELF / LOW PROXIMITY

HOOD TYPES

- Type 1 for grease and smoke capture
- Type 2 for heat and moisture capture

HOOD CONFIGURATIONS

- Exhaust only—make-up air introduced remotely
- Exhaust with supply plenum included—make-up air introduced through front or rear supply plenums

MATERIALS

- 304 stainless steel
- Various metal gauges to meet size and strength requirements

FINISHES

- Standard satin polish
- Custom cladding or painted finishes available on exterior surfaces

SIZE

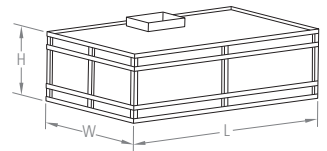
- No limits, we'll build your kitchen hood to meet any airflow or dimensional requirements

ACCESSORIES

- Fire suppression system
- Demand control ventilation system matches the kitchen workflow to reduce energy usage
- Clearance reduction systems
- Filter upgrades
- Lighting upgrades
- Top, side and backsplash panels
- Balancing damper
- Moisture baffles and drain fittings

Custom requests are welcome

Tell us what you have in mind



SARGENTO FOODS is one of the nation's premier packagers of world-class cheese products. They tapped KEES to fabricate two hoods: one for their R&D lab and another for their demonstration kitchen. The lab hood included a demand control system, an integrated fire suppression system and a utility distribution system. The demonstration kitchen hood was decorated with old world details that mimic a rugged, well-traveled trunk and reflect their brand personality.

OTHER SATISFIED CUSTOMERS

Omaha Fire Department
Headquarters

Death Wish Coffee
Company

Au Bon Pain

Salvation Army

Culver's

Subway

Whole Foods
Market, Inc.

Rockland Psychiatric
Center



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