

Selkirk Grease Duct: Solving Problems

The urban North Market in Columbus, OH had a residual smell problem that remained on the patrons after leaving it. Despite the culinary aromas being a significant part of the experience there, many patrons wanting to do lunch didn't like smelling like the market afterwards.

Open since the mid-90's at its current location, the North Market indoor air quality (IAQ) was finally addressed.

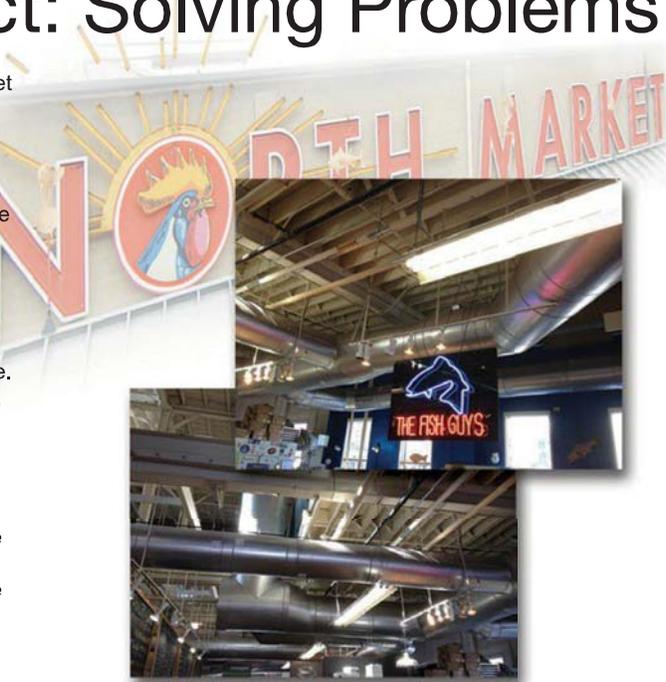
After some HVAC design consultants and contractors put their expertise to the test, a myriad of equipment and duct solutions were approved and the ventilation upgrades were set in motion. Selkirk's grease duct, Zero Clear, was a part of that solution.

General Temperature Control (GTC mechanical contrac-

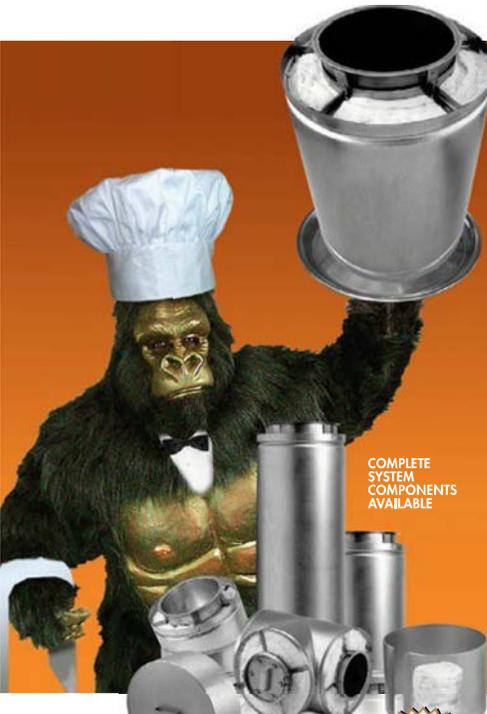
tors) installed hundreds of feet of the factory-built, fire-rated, zero clearance, double wall grease duct with inner diameters ranging from 14" to 36". With a UL listed minimal slope requirement (1/16" per foot), very low surface temperature and overall aesthetics, Selkirk's factory-built system was the obvious choice for this open ceiling market place. Compared to traditional, ugly, field wrapped and welded carbon steel duct, Selkirk provided the perfect solution.

The market's ventilation upgrade was complete in late 2013 and since then, patrons are back enjoying the diverse culinary lunch choices and thankfully, not wearing them the remainder of the day.

For full story see www.cbpmagazine.com, May 2014



AHR Expo Booth# 3773



THE MISSING LINK! FACTORY-BUILT GREASE DUCT

Selkirk offers 7 interchangeable options in commercial kitchen grease duct from an economical single wall to insulated zero clearance double wall. Selkirk's factory-built grease ducts have been specified and installed in simple one-story restaurants to multi-story high-rises including low head room kitchen applications.

DISCOVER WHY SELKIRK'S UL LISTED FACTORY-BUILT GREASE DUCTS ARE THE PERFECT EVOLUTIONARY LINK BETWEEN UL LISTED HOODS & FANS

Our standard round stainless duct design has many advantages over the traditional field welded carbon steel duct:

- 1/16" per ft slope required
- Lower installed cost/time
- Lower airflow resistance
- Easier to clean
- Superior structural integrity during grease fires
- Lighter weight
- No welding, no light test
- Aesthetic protective metal outer wall (double wall)
- Fast delivery available
- Factory drawing available

Our design engineering team is available to help you through our extensive representative network.




BOTH SYSTEMS AFTER 30 MINUTES AT 2000° F
(UL 1978 SIMULATED GREASE FIRE)

Factory-Built Grease Duct Certifications		
Model	Certification Per UL1978	Certification/ Fire Rating Per UL2221
G; PS; IPS-C1,2,4	Yes	No
IPS-Z3/ZC	Yes	Yes: 2 Hour



COMPLETE SYSTEM COMPONENTS AVAILABLE

GREASE DUCT
Commercial Kitchen Ventilation Systems
LIFETIME WARRANTY

ZeroClear®

16 Ga., welded, carbon steel duct with generic "wrap" insulation

(800) 848-2149 | selkirkcommercial.com

www.info.hotims.com/49818-82