UL LISTED FOR RESTAURANT EXHAUST

Cook products, UL listed as Power Ventilators for Restaurant Exhaust Appliances, are designed to eject contaminated or grease-laden air. These products are UL listed to operate continuously at elevated temperatures and continue operation during grease flare-up. All of these units are intended for installation in accordance with the National Fire Protection Association (NFPA) Standard 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.

UL LISTED TO OPERATE CONTINUOUSLY AT 300°F

- VCR/VCR-HP/VCR-XP/VCRD/VCRD-HP/VCRD-XP
- Lo-Pro (requires upblast diverters)
- CPV/CPA/CPA-A
- QMX/QMX-HP/QMX-XP/QMXU/QMXU-HP/QMXU-XP/QMXLE/QMXLE-HP
- CIC

CPV, CPA, CPA-A, QMX, QMX-HP, QMX-XP and CIC must be ordered with drain and access door to comply with UL requirements. Weather covers are required for outdoor applications. Specific applications may require additional high temperature accessories.

UL LISTED TO OPERATE CONTINUOUSLY AT 500°F

- CPS/CPS-A
- CF/CA-SWSI Arrangement 1, 9 and 10
- CF-4/CA-4 SWSI Arrangement 1 and 2
- QMX/QMX-HP/QMX-XP Arrangement 9
- CIC

These Cook products must be ordered with drain and access door to comply with UL requirements. Weather covers are required for outdoor applications. Specific applications may require additional high temperature accessories.
**GREASE COLLECTION OPTIONS**

**GREASE TERMINATOR 2**
- Grease-capture and containment system
- Uses the same material that oil companies use to clean catastrophic oil spills on the ocean
- Lasts about 30 to 45 days between replacements

**GREASE TROUGH**
- Constructed of continuously welded .064 aluminum
- Includes a pan, lid and mounting hardware
- Both the curb mounted and hanging versions feature a baffled design for extended capacity
- The lid and pan are removable for easy cleaning


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