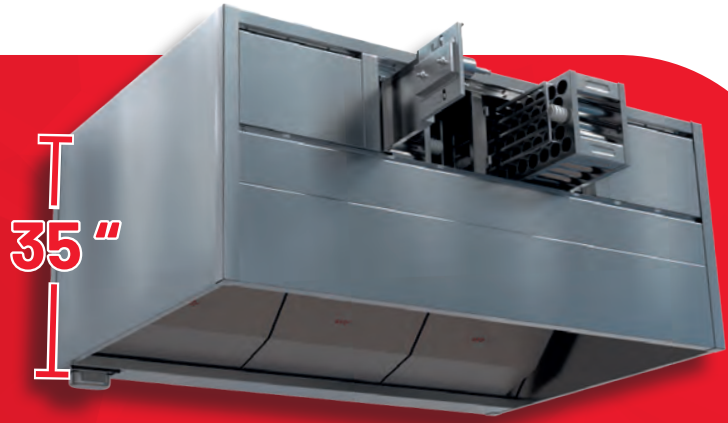


## Stadium ESP Hood Series

# NO MORE SMOKE



Since 1986, Cadexair has been widely renowned for its innovative ventilation system solutions for professional and commercial kitchens. It has leveraged its expertise to achieve a true design breakthrough: integrating an advanced filtration system, better known as electrostatic precipitator, with a compact foot print. This system **captures up to 99%** of airborne grease and minimizes smoke emissions, ensuring a cleaner, safer environment while optimizing space and performance.

**NEW**

### Why choose Stadium Series:



**Compact Integrated Electrostatic Precipitator Technology**



**Perfect for Solid Fuel Cooking**

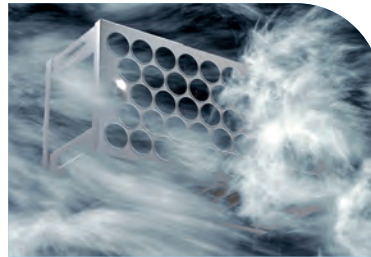


**Cost-Effective Maintenance**

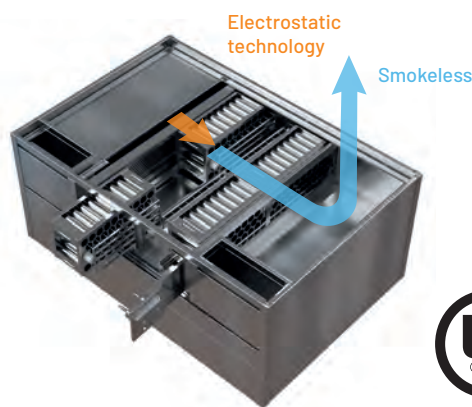
# Available Options:



**Continuous Water Mist Available:**  
Boosts safety in kitchens utilizing solid fuel cooking by mitigating fire risks.



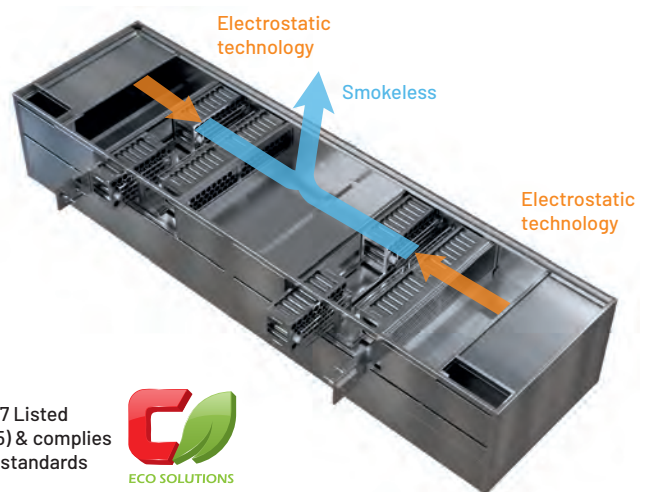
**Auto-Wash System:**  
Automates daily cleaning of ESP cells, reducing costs and simplifying maintenance.



**ST-20 ESP**



UL 710, UL 867 Listed  
(Springs 2025) & complies  
with NFPA96 standards



**ST-40 ESP**

Model	Min. L (in)	Max. L* (in)	Max. Air Flow (CFM)	Min. W (in)	Min. H (in)	Min. H (in) (Tapper)
ST-20-ESP	78"	144"	2,000	54"	35"	24" front panel / 35" back panel
ST-40-ESP	120"	240"	4,000	54"	35"	24" front panel / 35" back panel

\* Max. L corresponds to the approved minimum flow per linear foot or the maximum length of the hood.

## All Stadium ESP hoods come with:

- Features a double-pass electrostatic precipitator.
- UL-Listed touchscreen controller, ready to integrate with a smart hood system. (DCKV).
- The power supply has protection against short circuits, overvoltage, and overheating, with fault alerts sent to the control panel.
- Advanced fire protection for maximum safety.
- Entirely constructed from 18 MSG stainless steel with a No. 4 finish on visible surfaces.
- Energy-efficient warm white LED lighting for optimal kitchen visibility.



Touchscreen  
controller

Perfect for modern commercial kitchens prioritizing efficiency, safety, and sustainability.