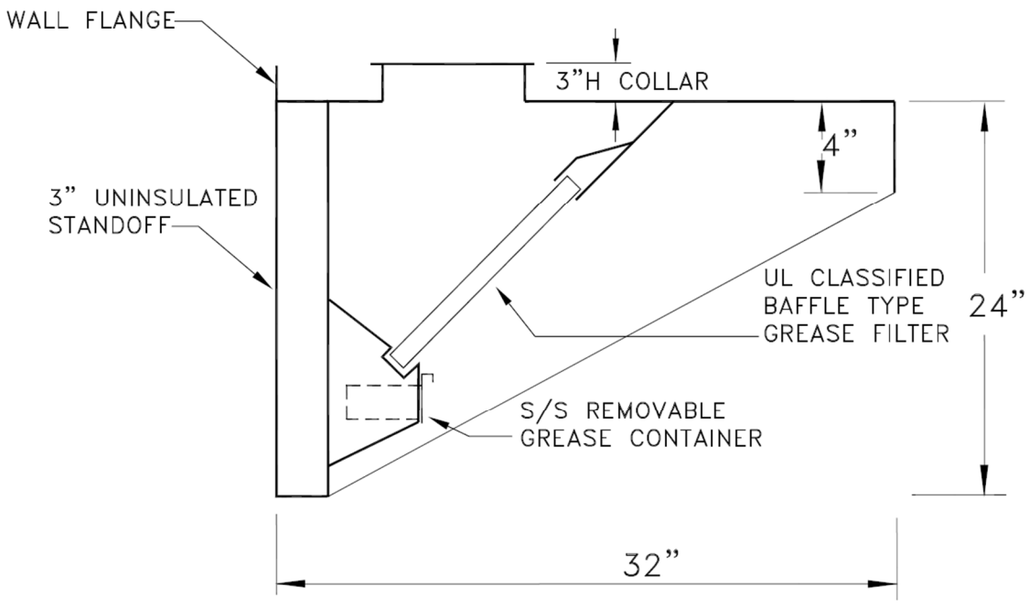
Specifications and Options

Exhaust only Canopy Type Kitchen Hood – Model LPE



Hood Specifications:

-***Material:*** Exposed hood areas constructed of 18 gauge type 304 stainless steel or 430 stainless steel with # 3 polish. Unexposed areas constructed of 18 gauge aluminized steel.

-***Construction:*** Exterior shell of hood is continuously welded liquid tight per NFPA-96. All exposed joints and seams are polished to the original finish. Hood front is double shell construction for added hood front rigidity at all hood lengths.

-***3" Rear Standoff:*** Non-insulated, factory installed at rear of hood provides 3" clearance to rear wall.

-***Filters:*** U.L. Classified heavy duty aluminum or stainless steel baffle type grease filters located in hood filter frame assembly. Filters are removable for cleaning.

-***Grease Container:*** Concealed stainless steel removable grease container located in hood interior isolated from airstream.

-***Wall Mounting Flange:*** Wall mounting flange at top of back of hood to allow for bolting to wall.

-***Exhaust Duct Collar:*** 3" High Exhaust duct collar is factory installed in top of hood or shipped loose for field location. Duct collar contains perimeter welding flange for field welding of exhaust duct.

-***Approvals:*** Hood is ETL Listed to conform to U.L. 710 standards. Hood is NSF Listed and built in strict accordance with the latest edition of National Fire Protection Association, NFPA-96

Hood Options:

-***Material***: Entire hood constructed of 18 gauge or 16 gauge stainless steel or aluminized steel.

-***Lights:*** U.L. Listed Recessed fluorescent type or LED light fixtures available, double tube style in 3' or 4' lengths.

-***Filters:*** U.L. Classified heavy duty stainless steel baffle type grease filters.

-***Grease Extractors:*** All stainless steel construction high velocity grease extractor for up to 95% grease containment.

-***Switch Panel:*** Hood mounted or provide loose for wall mounting. Panel may contain various light and fan switch combinations as required for system operation.

-***3" Standoff:*** Insulated or Non-insulated, factory installed at hood ends or top as required for clearance to combustible or limited combustible surfaces.

-***Ceiling Closure Panels:*** Closure panels to close off space between top of hood and ceiling as required can be factory installed to hood top or provided loose for field installation. -Side Skirts: Left or Right end skirt to close off end of hood as required.

-***Wall Panels:*** S/S construction wall panels provided loose for field installation behind hood.

-***Fire Control Cabinet:*** Fabricated onto left or right end of hood to contain fire system controls and electrical controls as required.

-***Zero Clearance:*** Using approved methods of insulating a hood for Zero Clearance to combustibles for the front, top, and sides of the hood.

-***Side Skirts:*** Left or Right end skirt to close off end of hood as required.

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CFM Information Data – Wall Mounted Application –Model LPE

Cooking Equipment	Max Surface Cooking Temp. Degrees F.	Exhaust CFM Per Foot of Hood Length	Supply CFM - Hood (% of Exhaust)	Supply CFM Introduced Into Kitchen Area
Light Cooking Load – *Ovens, Kettles, Ranges, Steam Equipment, Rotisseries*	400 Degrees F	221	N/A	N/A
Medium Cooking Load- *Griddles, Fryers, Braising Pans, Skillets, Salamanders, Upright Broilers*	600 Degrees F.	267	N/A	N/A
Heavy Cooking Load- *Electric or Gas Char-broilers, Wok Ranges*	700 Degrees F.	267	N/A	N/A

Hood Internal Static Pressure Losses:

Light Cooking Load: Exhaust = .55” (w/Baffle Type Filters), .75” (w/GRX High Velocity Extractors)

Medium Cooking Load: Exhaust = .60” (w/Baffle Type Filters), .85” (w/GRX High Velocity Extractors)

Heavy Cooking Load: Exhaust = .55” (w/Baffle Type Filters), .97” (w/GRX High Velocity Extractors)