

# Halifax EXHO1148 Type 1 Commercial Kitchen Hood (Hood Only) - 11' x 48"

Item #421EXHO1148

## Technical Data

|                  |                           |
|------------------|---------------------------|
| Length           | 11 Feet                   |
| Depth            | 48 Inches                 |
| Height           | 24 Inches                 |
| Ceiling Height   | 10' or Over               |
| Features         | Made in America           |
| Fire Suppression | Optional Fire Suppression |
| Plug Type        | Hardwire                  |
| Style            | Exhaust Only Hoods        |
| Type             | Type 1                    |



## Features

- Type 1 hood for grease-producing equipment; exhaust-only with no makeup air
- Includes box-style hood canopy only; exhaust fan sold separately
- 18-gauge 430 stainless steel construction on all exposed surfaces
- For ceilings 10' or higher

## Certifications



Made in America



Hardwired



UL Listed, US

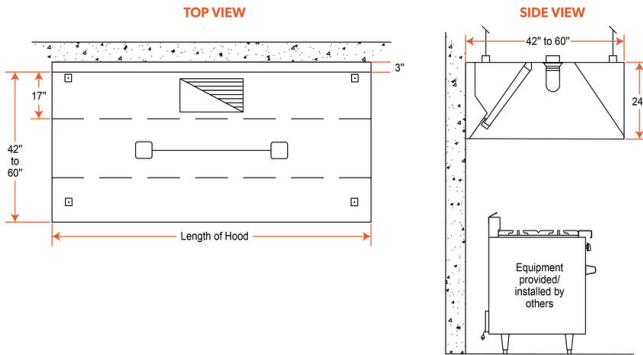


UL Listed, Canada



UL Classified EPH

## Plan View



## Notes & Details

Keep your kitchen free of hazardous grease buildup with this Halifax EXHO1148 11' x 48" type 1 commercial kitchen hood. This unit is suitable for use over any equipment that has a surface operating temperature under 700 degrees Fahrenheit, and that is required by fire code to have a type 1 hood - this includes fryers, griddles, charbroilers, conveyor pizza ovens, or any equipment that produces grease during the cooking process. The hood removes the grease-laden vapors produced by your equipment and prevents them from accumulating in places where they could become a fire or sanitation hazard, leaving your kitchen clean and safe to use! It is an exhaust-only design with no makeup or supply fan and contains the hood only, the exhaust fan is sold separately.

The hood uses (5) 20" x 20" and (2) 20" x 16" baffle-type filters, and the filters are made from stainless steel to provide durability and make cleaning easy. Grease extracted by the filter is collected in a grease trough, which drains into a stainless steel grease cup for disposal. 18-gauge 430 stainless steel is used on all exposed surfaces to give it excellent durability and cleanability, while the MIG-welded frame provides seamless, liquid-tight joints. The hood features a box-style canopy design to provide superior performance. This model is also engineered with a 3" air gap on the back of the hood, which provides clearance and protection for combustible walls where code requires.

4 pre-wired lights illuminate the equipment under your hood so that you can easily see what you're doing while cooking, and they require a 115V electrical connection to the junction box. This hood should be used in applications where the ceiling is 10' or taller. 6 hanger brackets are included to make installation easy. It must be hard-wired, cords and plugs are not included.

**WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).