

Halifax LSCHO948 Type 1 Low Ceiling Sloped Front Commercial Kitchen Hood with Short Cycle Makeup Air (Hood Only) - 9' x 48"

Item #421LSCHO948

Technical Data

Length	9 Feet
Depth	48 Inches
Height	24 Inches
Ceiling Height	Under 10'
Features	Made in America
Fire Suppression	Optional Fire Suppression
Plug Type	Hardwire
Style	Short Cycle Makeup Air Hoods
Type	Type 1



Features

- Type 1 hood for grease-producing equipment; designed to use short-cycle makeup air
- Includes sloped-front hood canopy only; exhaust and supply fans sold separately
- 18-gauge 430 stainless steel construction on all exposed surfaces
- For ceilings under 10'

Certifications



Made in America



Hardwired



UL Listed, US

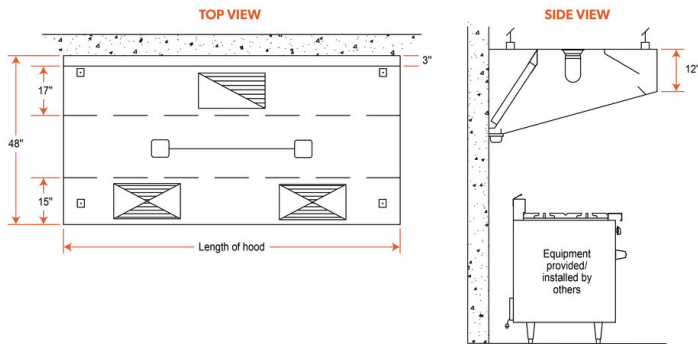


UL Listed, Canada



UL Classified EPH

Plan View



Notes & Details

Keep your kitchen free of hazardous grease buildup with this Halifax LSCHO948 9' 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 designed to use short cycle (also called compensating) makeup air, which introduces supply air into the front inside of the hood. By discharging the air into the hood instead of the room, you avoid blowing air down onto your staff as they cook, which is a common issue with PSP-style makeup air systems. Utilizing the Coanda effect inside the hood, Halifax short-cycle hoods contain a 304 stainless steel IPS (internal perforated supply), to enhance the containment of supply air in the hood. This type of system is also easier to install since the discharge point is located within the hood, not elsewhere in the room like a BRP-style system. Makeup air is important in applications where the kitchen doesn't have enough fresh air coming in to replace the air exhausted by the hood, since your hood requires this replacement air to perform to specifications and remove grease, smoke, and VOCs effectively. It contains the hood only, the exhaust fan and fresh air / makeup fans are sold separately.

The hood uses (3) 20" x 20" and (3) 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 sloped-front canopy design that is great for low ceilings, providing extra front clearance and comfort for chefs, and dropping down close to the equipment in the back. 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.

3 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 under 10' tall. 4 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.