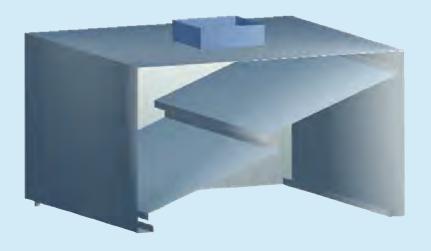
CH

Type II Condensate Hood



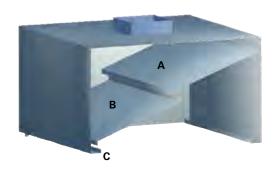


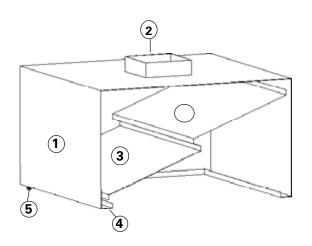
The CH condensate hood is a steam extraction model and has been especially adapted to capture, condense and remove steam produced by industrial dishwashers, and cooking pots in type II applications.

- Condensation is achieved by the use of angled internal baffles and deflectors.
- Efficient exhaust is maintained by using lateral side slots combined with the large internal volume.
- Modular construction simplifies design and installation.
- Manufactured from polished stainless steel, welded design.
- Surface mounted light fixtures are available as an accessory.
- NSF Certified

NOTE: Factory must be advised of any special requirements of the Authority Having Jurisdiction at time of quote.







Function

The CH hood has been specially developed to cover equipment that produces steam and it's internal volume enables the removal of large volumes of air, which are then extracted via the upper baffle (A), The upper baffle drains the condensation onto the lower baffle (B) Two lateral side slots (condensate channels) (C) help to prevent the condensing water from dripping on to the work surfaces below.

Dimensions

СН	inches
Length	18168
Width	1884
Height	1236

Part Description

- 1 18 Ga. Stainless steel (galvanized steel optional)
- 2 Exhaust duct
- 3 Interior Baffles
- 4 Condensate Channel
- 5 Drain tap

Construction

The outer casing is manufactured from easy to clean stainless steel, or can be substitute with galvanized steel.

All joints of hood are fully welded and polished to ensure water tightness. Hood is also equipped with a draining tap for removal of collected condensation. The CH hood is equipped with or without baffles. The position of the baffles allow for easy access and cleaning.

A surface mounted light fixture can be supplied as an optional extra.

Accessories

- Closure Panels for canopies below ceiling level
- Backsplash
- Surface mounted incandescent (optional)
- Non-standard drain tap sizes and position



Dimensions

inches
18168
1284
1236

Noted in drawings as:

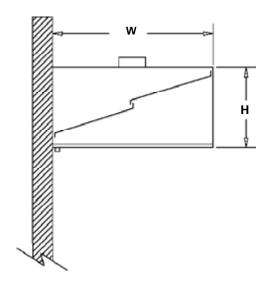
- * L = Length
- * W = Width
- * H = Height

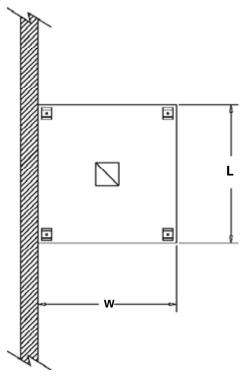
Weights (LB)

18 ga.

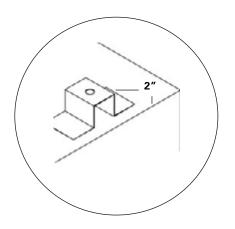
Estimated Crated Shipping Weight	inches	Weight
Width	18"	30 lbs / lin. ft.
Width	30"	33 lbs / lin. ft.
Width	42"	37 lbs / lin. ft.
Width	54"	42 lbs / lin. ft.
Width	60"	45 lbs / lin. ft.

^{*}Larger Weights - Consult Factory





Mounting bracket 2" high (52mm)







Suggested specifications

General

The kitchen hood shall be constructed from 18 gauge stainless steel and NSF certified.

The kitchen hoods shall be supplied complete with outer casing / main body, inner liner, exhaust duct, baffle plates, condensate channel, drain tap and assembly brackets.

Outer casing panels shall be constructed of stainless steel with a brushed satin finish. Each joint shall be welded and liquid tight, avoiding harmful dripping of condensation.

All exposed welds are ground and polished to the original finish of metal.

Baffle plates

Condensation is achieved by the use of angled internal baffles and deflectors.

Efficient exhaust is maintained by using lateral side slots combined with the large internal volume.

Incandescent light fixtures (optional)

Each hood can be provided with surface mount vapor proof light fixture(s). The lighting shall be suitable for single-phase power supply and shall be UL listed incandescent type, suitable for condensate hoods.

Condensate Channels

Condensate channels guttering shall form part of the main construction of the canopy and run the entire perimeter of the hood.

Drain Tap

The drain tap shall be manufactured from stainless steel.

The company has a policy of continuous product development, therefore we reserve the right to modify design and specifications without notice.

For more information, please contact your nearest Halton agency. To find it: www.halton.com



