

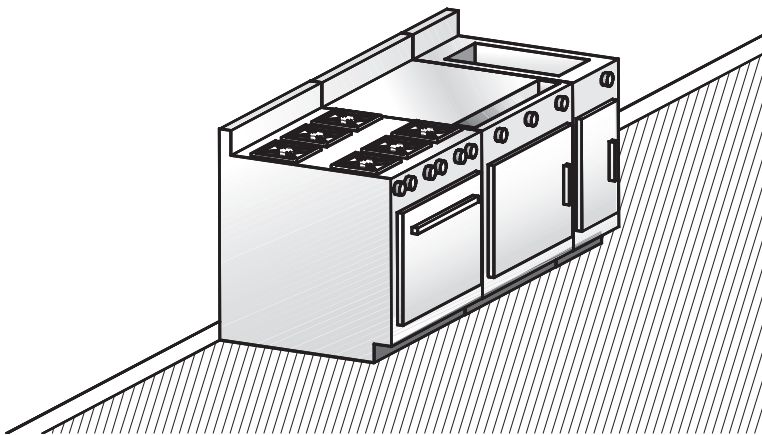
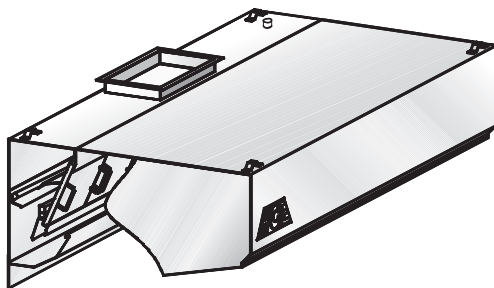
Model **LC-AW**

Auto-wash hood


F

Description:

HCE auto-wash, wall-type exhaust hood with adjustable extraction baffles to balance exhaust in the hood. Model LC-AW.



Specifications:

- Specially designed for low-ceiling kitchens
- Constructed of sturdy 18-gauge (1.2 mm) stainless steel
- Available in lengths of 3' 0" to 16' 0" (914 mm to 4,877 mm)
- Adjustable extraction baffles
- Daily cleaning cycle
- Helps keep extraction baffles clean
- Reduces the risk of fire
- Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed 
- Many options available (see reverse)
- Quick delivery

Construction:

Exposed hood surface: type 304 stainless steel with #4 finish (brushed). Non-exposed hood surface: stainless steel with #2B finish, minimum 18-gauge (1.2 mm) thickness. All visible welded joints are polished to match original finish. To meet NFPA- 96 requirements.

Installation:

Suspension (recommended height)

The hood should be installed 6' 6" (1,981 mm) from the floor. Hanging brackets are welded at all four corners.

Important: Horizontal ducts should be sloped toward the collars to prevent water from accumulating in the ducts.

Semi-combustible materials

A clearance of 3" (76 mm) is required when the hood is in contact with semi-combustible materials. As per NFPA-96 standards, a stainless steel spacer will be required.

Enclosure panels (optional):

The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

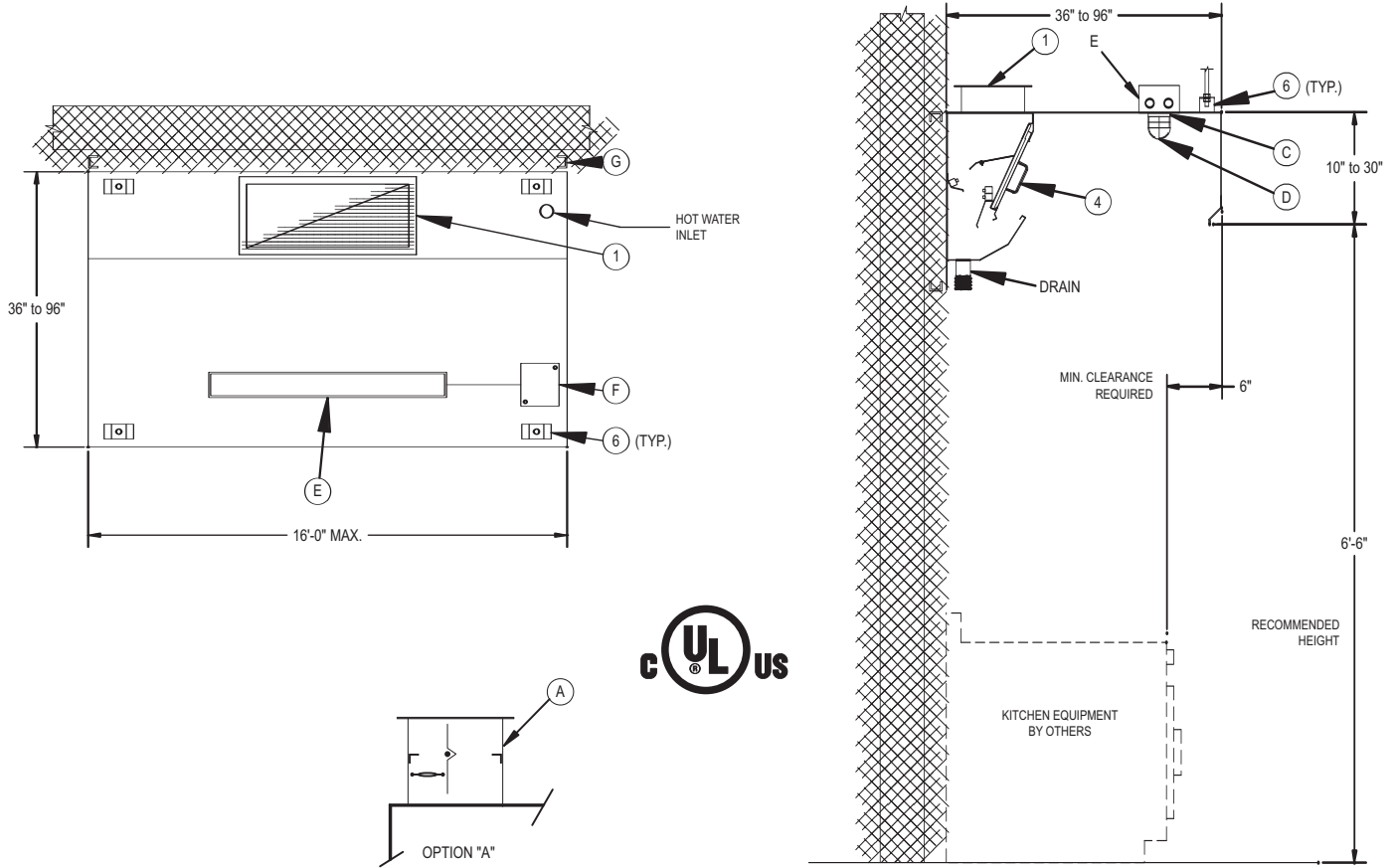
Electrical:

Junction box and pre-wiring for lighting system may be factory installed if required.

Suggested model

- **Institutional kitchens**
(hospitals, schools, hotels, restaurant chains, etc.)
- **Steak houses**
- **Low-ceiling kitchens**

F Auto-wash hood



Optional accessories: (see section "K" for details)

| | |
|----------|---|
| A | cULus-listed exhaust collar with fire damper |
| B | cULus-listed exhaust collar with balancing damper |
| C | Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood) |
| D | Wire guard for incandescent lights |
| E | 36" or 48" fluorescent lights (Quantity recommended: (1) light per 8 linear feet of hood) |
| F | Junction box and pre-wiring for lighting |
| G | 3" spacer for clearance to meet NFPA- 96 requirements |
| H | Enclosure panels, stainless steel with #4 finish, between hood and ceiling |
| I | PAC-02 programmable control panel |
| J | End skirts should be used to maximize hood performance |

Accessories included:

| | |
|----------|------------------------------|
| 1 | Exhaust collar (3" high) |
| 4 | Removable extraction baffles |
| 6 | Hanging brackets |



Model **LC-AW**

F Auto-wash hood

| Length | | Exhaust 260 CFM (125 L/S) / Linear Ft. * | | | | Hot water flow | |
|--------|------|--|------|--|---------|--------------------|---------------------------------|
| | | Exhaust | | Collar/Opening 10" (254 mm) x _____ | | US GPM @ 20 psi | L/m @ 1.4 kg/cm ² |
| Feet | mm | CFM | L/S | Inches | mm | | |
| 3'-6" | 1068 | 910 | 430 | 10 | 254 | 3,12 | 11,81 |
| 4'-0" | 1220 | 1040 | 490 | 12 | 305 | 3,51 | 13,29 |
| 4'-6" | 1372 | 1170 | 550 | 12 | 305 | 3,90 | 14,76 |
| 5'-0" | 1524 | 1300 | 615 | 14 | 355 | 4,29 | 16,24 |
| 5'-6" | 1676 | 1430 | 675 | 16 | 405 | 4,68 | 17,71 |
| 6'-0" | 1828 | 1560 | 735 | 16 | 405 | 5,07 | 19,19 |
| 6'-6" | 1981 | 1690 | 800 | 18 | 457 | 5,46 | 20,67 |
| 7'-0" | 2134 | 1820 | 860 | 20 | 508 | 5,85 | 22,14 |
| 7'-6" | 2286 | 1950 | 920 | 22 | 558 | 6,24 | 23,62 |
| 8'-0" | 2438 | 2080 | 980 | 24 | 610 | 6,63 | 25,10 |
| 8'-6" | 2590 | 2210 | 1045 | 24 | 610 | 7,02 | 26,57 |
| 9'-0" | 2743 | 2340 | 1105 | 26 | 660 | 7,41 | 28,05 |
| 9'-6" | 2895 | 2470 | 1165 | 28 | 711 | 7,80 | 29,52 |
| 10'-0" | 3048 | 2600 | 1230 | 28 | 711 | 8,19 | 31,00 |
| 10'-6" | 3200 | 2730 | 1290 | 30 | 762 | 8,58 | 32,48 |
| 11'-0" | 3352 | 2860 | 1350 | 32 | 812 | 8,97 | 33,95 |
| 11'-6" | 3505 | 2960 | 1410 | (2) 16 | (2) 405 | 9,36 | 35,43 |
| 12'-0" | 3657 | 3120 | 1470 | (2) 18 | (2) 457 | 9,75 | 36,91 |
| 12'-6" | 3810 | 3250 | 1535 | (2) 18 | (2) 457 | 10,14 | 38,38 |
| 13'-0" | 3962 | 3380 | 1595 | (2) 18 | (2) 457 | 10,53 | 39,86 |
| 13'-6" | 4115 | 3510 | 1635 | (2) 20 | (2) 508 | 10,92 | 41,33 |
| 14'-0" | 4267 | 3640 | 1720 | (2) 20 | (2) 508 | 11,31 | 42,81 |
| 14'-6" | 4420 | 3770 | 1780 | (2) 20 | (2) 508 | 11,70 | 44,29 |
| 15'-0" | 4572 | 3900 | 1840 | (2) 22 | (2) 558 | 12,09 | 45,76 |
| 15'-6" | 4724 | 4030 | 1900 | (2) 22 | (2) 558 | 12,48 | 47,24 |
| 16'-0" | 4877 | 4160 | 1965 | (2) 24 | (2) 610 | 12,87 | 48,72 |

* Exhaust for 42" (1,065 mm) and 48" (1,220 mm)-deep hoods. Contact us for assistance to determine the appropriate air volume.



| | Exhaust VOLUME (CFM /Lin. Ft.) | Internal pressure loss (IN / H ₂ O) | Exhaust VOLUME (L/S per linear metre) | Internal pressure loss (Pa) |
|----------------|--------------------------------------|--|---|-----------------------------------|
| Light cooking | 175 | 0,8 | 270 | 200 |
| Medium cooking | 260 | 1,0 | 400 | 250 |
| Heavy cooking | 350 | 1,65 | 540 | 412 |

Notes:

- Hot water inlet connection required :
3/4" (19 mm) Ø from 3'6" (1,068 mm) to 16' (4,878 mm).
- Pressure required: 40-70 psi (2,8-4,9 kg/cm²).
- Recommended hot water temperature: 120° to 170°F (49° to 77°C).
- Drain connection: 2" (50 mm) Ø for all hoods.