

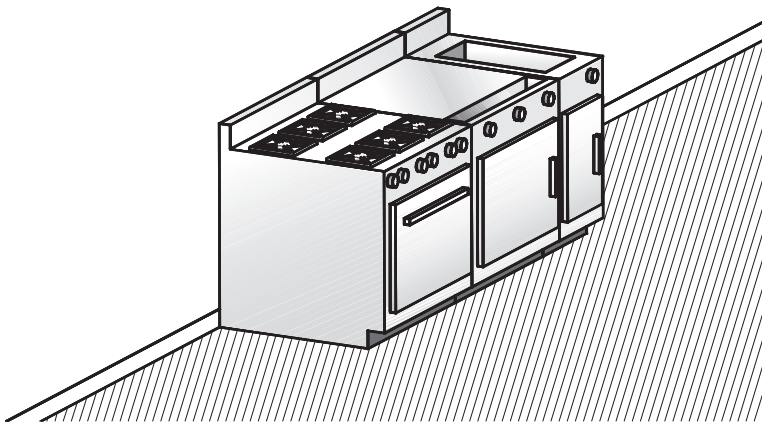
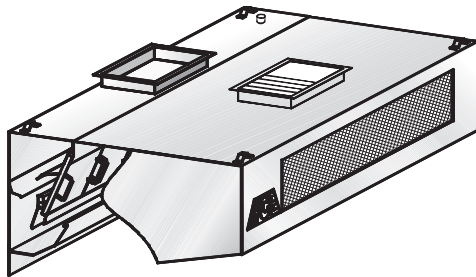
Model **LC-CM-MKA**

Hood with cold water mist



Description :

HCE wall-type exhaust hood with cold water mist and adjustable extraction baffles to balance exhaust in the hood. Model LC-CM-MKA.



Specifications :

- Front supply of tempered make-up air
- Specially designed for low-ceiling kitchens
- Improves productivity by ensuring efficiency, performance and comfort for the kitchen staff
- 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
- 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.

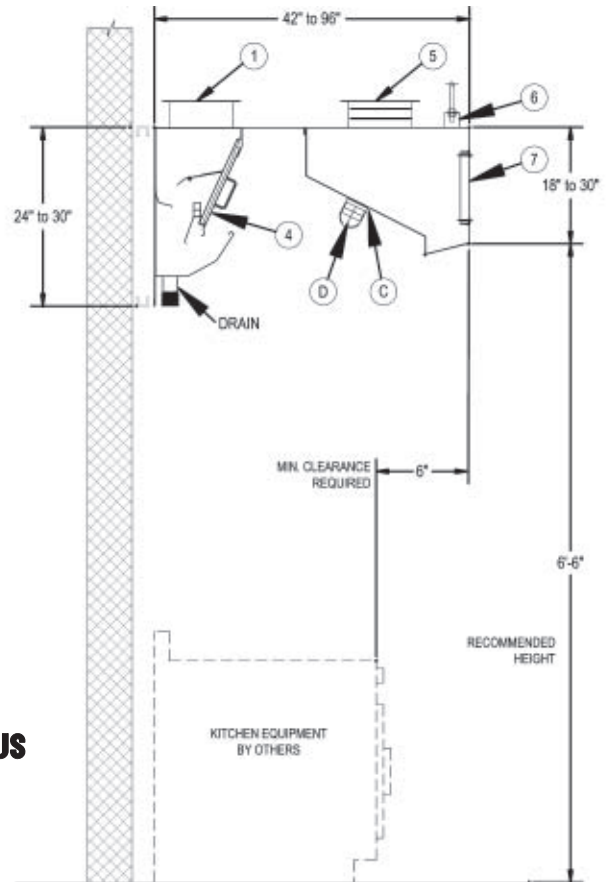
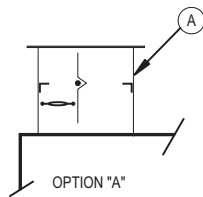
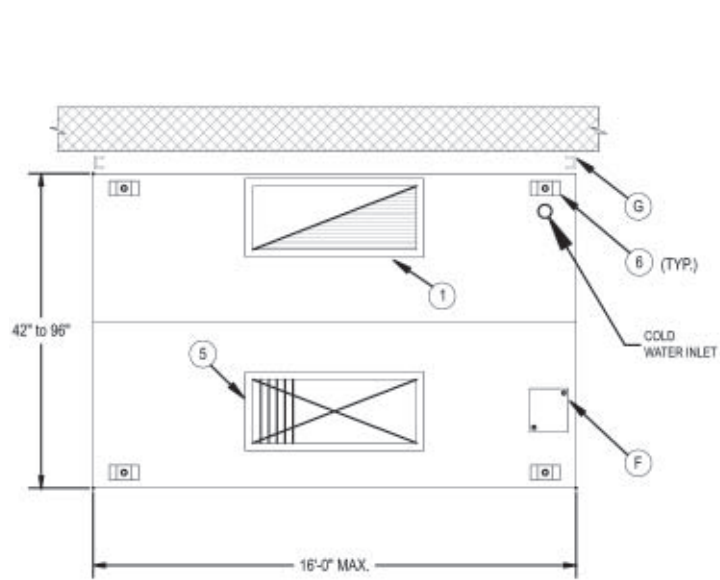
Electrical :

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

H Hood with cold water mist



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
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
5	Supply collar with cULus-listed fire damper
6	Hanging brackets
7	Stainless steel supply grid



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Length		260 CFM (125 L/S) / Linear Ft. *				Supply		Collar/Opening 12" (305 mm) x _____	
Feet	mm	Exhaust		Collar/Opening 10" (254 mm) x _____		CFM	L/S	Inches	mm
		CFM	L/S	Inches	mm				
3'-6"	1068	910	430	12	305	700	330	12	305
4'-0"	1220	1040	490	14	355	800	380	12	305
4'-6"	1372	1170	550	16	405	900	425	14	356
5'-0"	1524	1300	615	18	457	950	450	14	356
5'-6"	1676	1430	675	20	508	1050	500	16	406
6'-0"	1828	1560	735	22	558	1150	545	16	406
6'-6"	1981	1690	800	24	610	1200	570	18	457
7'-0"	2134	1820	860	26	660	1400	660	20	508
7'-6"	2286	1950	920	28	711	1500	710	22	559
8'-0"	2438	2080	980	30	762	1600	755	22	559
8'-6"	2590	2210	1045	30	762	1700	800	24	610
9'-0"	2743	2340	1105	32	812	1800	850	24	610
9'-6"	2895	2470	1165	36	914	1950	920	26	660
10'-0"	3048	2600	1230	(2) 18	(2) 457	2000	945	28	711
10'-6"	3200	2730	1290	(2) 18	(2) 457	2150	1015	(2) 16	(2) 406
11'-0"	3352	2860	1350	(2) 20	(2) 508	2300	1085	(2) 16	(2) 406
11'-6"	3505	2960	1410	(2) 20	(2) 508	2400	1130	(2) 18	(2) 457
12'-0"	3657	3120	1470	(2) 22	(2) 558	2500	1180	(2) 18	(2) 457
12'-6"	3810	3250	1535	(2) 22	(2) 558	2600	1225	(2) 18	(2) 457
13'-0"	3962	3380	1595	(2) 24	(2) 610	2700	1275	(2) 20	(2) 508
13'-6"	4115	3510	1635	(2) 24	(2) 610	2800	1320	(2) 20	(2) 508
14'-0"	4267	3640	1720	(2) 26	(2) 660	2950	1390	(2) 20	(2) 508
14'-6"	4420	3770	1780	(2) 26	(2) 660	3050	1440	(2) 22	(2) 559
15'-0"	4572	3900	1840	(2) 28	(2) 711	3150	1485	(2) 22	(2) 559
15'-6"	4724	4030	1900	(2) 28	(2) 711	3260	1540	(2) 24	(2) 610
16'-0"	4877	4160	1965	(2) 30	(2) 762	3360	1585	(2) 24	(2) 610

* 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

See reverse for additional information





Model **LC-CM-MKA**

H Hood with cold water mist

Length		Exhaust 260 CFM (125 L/S) / Linear Ft. *				Cold 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	12	305	0,44	1,66
4'-0"	1220	1040	490	14	355	0,44	1,66
4'-6"	1372	1170	550	16	405	0,55	2,08
5'-0"	1524	1300	615	18	457	0,55	2,08
5'-6"	1676	1430	675	20	508	0,66	2,49
6'-0"	1828	1560	735	22	558	0,66	2,49
6'-6"	1981	1690	800	24	610	0,77	2,91
7'-0"	2134	1820	860	26	660	0,77	2,91
7'-6"	2286	1950	920	28	711	0,88	3,33
8'-0"	2438	2080	980	30	762	0,88	3,33
8'-6"	2590	2210	1045	30	762	0,99	3,75
9'-0"	2743	2340	1105	32	812	0,99	3,75
9'-6"	2895	2470	1165	36	914	1,1	4,17
10'-0"	3048	2600	1230	(2) 18	(2) 457	1,1	4,17
10'-6"	3200	2730	1290	(2) 18	(2) 457	1,21	4,59
11'-0"	3352	2860	1350	(2) 20	(2) 508	1,21	4,59
11'-6"	3505	2960	1410	(2) 20	(2) 508	1,32	5,01
12'-0"	3657	3120	1470	(2) 22	(2) 558	1,32	5,01
12'-6"	3810	3250	1535	(2) 22	(2) 558	1,43	5,41
13'-0"	3962	3380	1595	(2) 24	(2) 610	1,43	5,41
13'-6"	4115	3510	1635	(2) 24	(2) 610	1,54	5,82
14'-0"	4267	3640	1720	(2) 26	(2) 660	1,54	5,82
14'-6"	4420	3770	1780	(2) 26	(2) 660	1,65	6,24
15'-0"	4572	3900	1840	(2) 28	(2) 711	1,65	6,24
15'-6"	4724	4030	1900	(2) 28	(2) 711	1,76	6,66
16'-0"	4877	4160	1965	(2) 30	(2) 762	1,76	6,66

* 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:

- Cold water inlet connection required :
1/2" (13 mm) Ø from 3'6" (1,068 mm) to 16' (4,878 mm).
- Pressure required: 40-70 psi (2,8-4,9 kg/cm²).
- Drain connection: 2" (50 mm) Ø for all hoods.