

Model AW-C-MKA

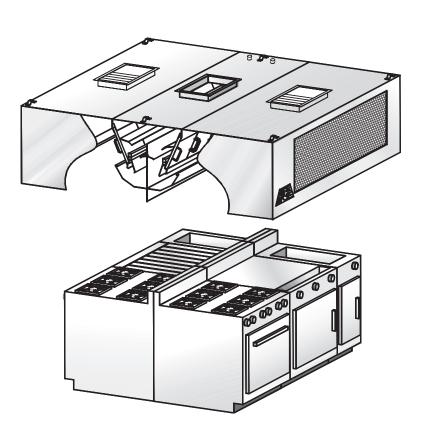


Auto-wash hood



Description:

HCE auto-wash, island-type exhaust hood with adjustable extraction baffles to balance exhaust in the hood. Model AW-C-MKA.



Suggested model

Institutional kitchens

(hospitals, schools, hotels, restaurant chains, etc.)

- Steak houses
- Island application

Specifications:

- · Front supply of tempered make-up air
- 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
- Improves productivity by ensuring efficiency, performance and comfort for the kitchen staff
- · Reduces the risk of fire
- · Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed e(L) us
- 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.

<u>Important:</u> 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:

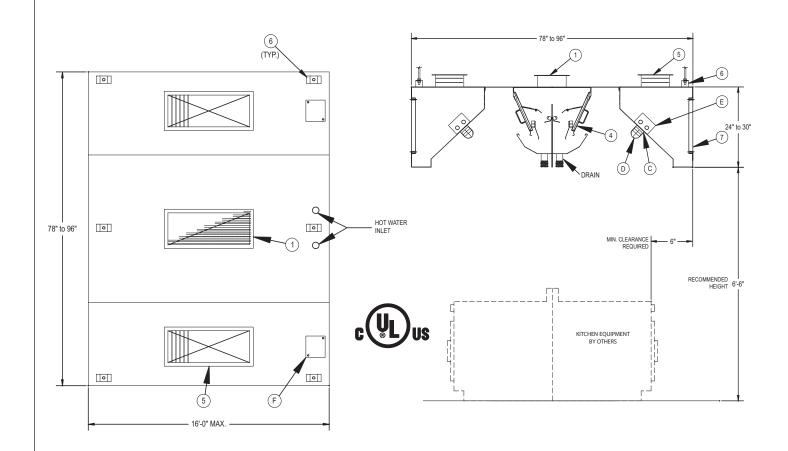
Junction box and pre-wiring for lighting system may be factory installed if required.

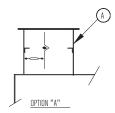


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Optional accessories: (see section "K" for details) A cULus-listed exhaust collar with fire damper B cULus-listed exhaust collar with balancing damper C Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood) D Wire guard for incandescent lights 36" or 48" fluorescent lights (Quantity recommended: (1) light per 8 linear feet of hood) F Junction box and pre-wiring for lighting H Enclosure panels, stainless steel with #4 finish, between hood and ceiling I PAC-02 programmable control panel

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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| | | 520 CFM (245 L/S) / Linear Ft. * | | | | Hot water flow | |
|--------|------|----------------------------------|------|----------------------------------|-----|--------------------|---------------------|
| Length | | Exhaust | | Collar/Opening 14" (356 mm) x | | US GPM @ 20 psi | L/m @ 1.4 kg/cm² |
| Feet | mm | CFM | L/S | Inches | mm | | |
| 3'-6" | 1068 | 1800 | 850 | 14 | 356 | 6,24 | 23,62 |
| 4'-0" | 1220 | 2100 | 990 | 14 | 356 | 7,02 | 26,57 |
| 4'-6" | 1372 | 2300 | 1085 | 16 | 406 | 7,80 | 29,52 |
| 5'-0" | 1524 | 2600 | 1225 | 18 | 457 | 8,58 | 32,48 |
| 5'-6" | 1676 | 2850 | 1345 | 20 | 508 | 9,36 | 35,43 |
| 6'-0" | 1828 | 3100 | 1465 | 22 | 559 | 10,14 | 38,38 |
| 6'-6" | 1981 | 3400 | 1605 | 24 | 610 | 10,92 | 41,33 |
| 7'-0" | 2134 | 3650 | 1725 | 26 | 660 | 11,70 | 44,29 |
| 7'-6" | 2286 | 3900 | 1840 | 28 | 711 | 12,48 | 47,24 |
| 8'-0" | 2438 | 4150 | 1960 | 30 | 762 | 13,26 | 50,19 |

^{*} Exhaust for 84" (2,130 mm) and 96" (2,440 mm)-deep hoods. Contact us for assistance to determine the appropriate air volume.

Notes: For AW-C-MKA central hoods more than 8' in length, use AW-MKA wall-type hoods back to back.

| | 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 | 450 | 0,8 | 696 | 200 |
| Medium cooking | 520 | 1,0 | 800 | 250 |
| Heavy cooking | 700 | 1,65 | 1080 | 412 |

| Length | | Sup | oply | Collar/Opening 12" (305 mm) x | | |
|--------|------|------|------|----------------------------------|---------|--|
| Feet | mm | CFM | L/S | Inches | mm | |
| 3'-6" | 1068 | 1400 | 660 | (2) 12 | (2) 305 | |
| 4'-0" | 1220 | 1650 | 780 | (2) 12 | (2) 305 | |
| 4'-6" | 1372 | 1800 | 850 | (2) 14 | (2) 356 | |
| 5'-0" | 1524 | 2050 | 970 | (2) 14 | (2) 356 | |
| 5'-6" | 1676 | 2250 | 1060 | (2) 16 | (2) 406 | |
| 6'-0" | 1828 | 2480 | 1170 | (2) 18 | (2) 457 | |
| 6'-6" | 1981 | 2720 | 1285 | (2) 20 | (2) 508 | |
| 7'-0" | 2134 | 2950 | 1390 | (2) 22 | (2) 559 | |
| 7'-6" | 2286 | 3150 | 1485 | (2) 22 | (2) 559 | |
| 8'-0" | 2438 | 3350 | 1535 | (2) 24 | (2) 610 | |



Notes:

- Hot water inlet connection required :
 - 3/4" (19 mm) \varnothing from 3'6" (1,068 mm) to 8' (2,348 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.