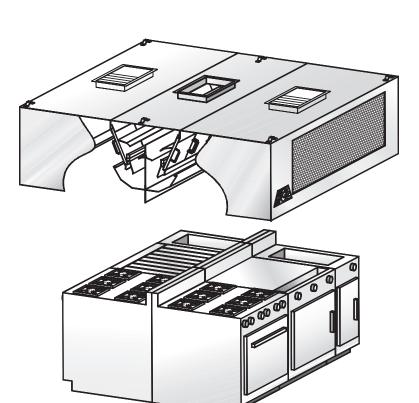






Centrifugal-type hood





Suggested model

- Institutional kitchens (hospitals, schools, hotels, etc.)
- Island application

Description:

HCE island-type exhaust hood with adjustable extraction baffles to balance exhaust in the hood. Model GED-C-MKA.

Specifications:

- Constructed of sturdy 18-gauge (1.2 mm) stainless steel
- · Front supply of tempered make-up air
- Improves productivity by ensuring efficiency, performance and comfort for the kitchen staff
- Available in lengths of 3' 0" to 16' 0" (914 mm to 4,877 mm)
- Adjustable extraction baffles
- Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed e(VL)us
- · Many options available (see reverse)
- · Quick delivery

Construction:

Exposed hood surface: type 430 stainless steel (304 optional) 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.

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.

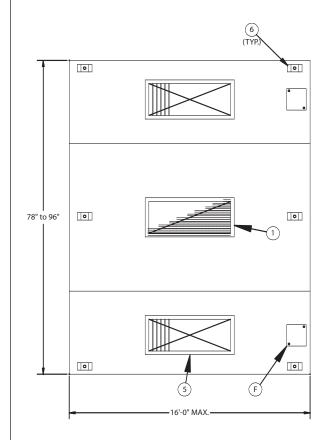


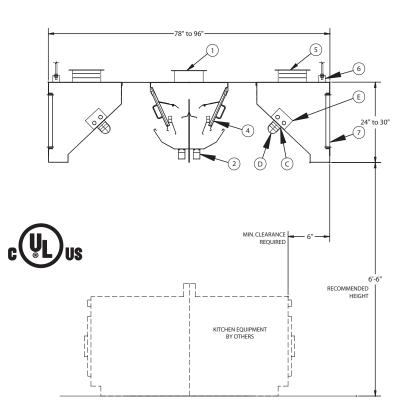


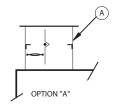
Model GED-C-MKA



Centrifugal-type 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
- 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
- PAC-02 programmable control panel
- J End skirts should be used to maximize hood performance

Accessories included:

- 1 Exhaust collar (3" high)
- 2 Used grease receptacle
- 4 Removable extraction baffles
- **5** Supply collar with cULus-listed fire damper
- 6 Hanging brackets
- 7 Stainless steel supply grid





Model GED-C-MKA



Centrifugal-type hood

| 520 CFM (245 L/S) / Linear Ft. * | | | | | | I | | | |
|----------------------------------|------|---------|------|----------------------------------|-----|--------|------|----------------------------------|---------|
| Length | | Exhaust | | Collar/Opening 14" (356 mm) x | | Supply | | Collar/Opening 12" (305 mm) x | |
| Feet | mm | CFM | L/S | Inches | mm | CFM | L/S | Inches | mm |
| 3'-6" | 1068 | 1800 | 850 | 14 | 356 | 1400 | 660 | (2) 12 | (2) 305 |
| 4'-0" | 1220 | 2100 | 990 | 14 | 356 | 1650 | 780 | (2) 12 | (2) 305 |
| 4'-6" | 1372 | 2300 | 1085 | 16 | 406 | 1800 | 850 | (2) 14 | (2) 356 |
| 5'-0" | 1524 | 2600 | 1225 | 18 | 457 | 2050 | 970 | (2) 14 | (2) 356 |
| 5'-6" | 1676 | 2850 | 1345 | 20 | 508 | 2250 | 1060 | (2) 16 | (2) 406 |
| 6'-0" | 1828 | 3100 | 1465 | 22 | 559 | 2480 | 1170 | (2) 18 | (2) 457 |
| 6'-6" | 1981 | 3400 | 1605 | 24 | 610 | 2720 | 1285 | (2) 20 | (2) 508 |
| 7'-0" | 2134 | 3650 | 1725 | 26 | 660 | 2950 | 1390 | (2) 22 | (2) 559 |
| 7'-6" | 2286 | 3900 | 1840 | 28 | 711 | 3150 | 1485 | (2) 22 | (2) 559 |
| 8'-0" | 2438 | 4150 | 1960 | 30 | 762 | 3250 | 1535 | (2) 24 | (2) 610 |

^{*} Exhaust for 84" (2130 mm) and 96" (2440 mm) deep hoods. Contact us for assistance to determine the appropriate air volume.

Note:

For GED-C-MKA central hoods more than 8' in length, use GED-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 |