

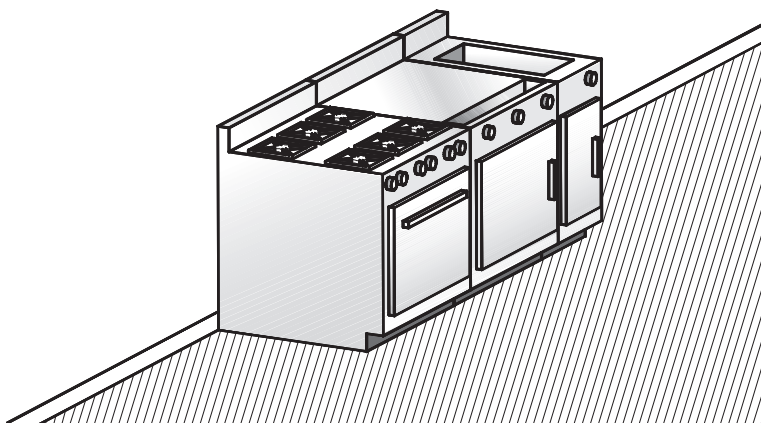
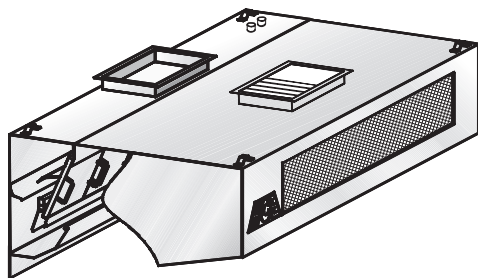
Model **LC-AWCM-MKA**

**Auto-wash hood with cold water mist**



**Description:**

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



**Suggested model**

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

**Specifications:**

- Specially designed for low-ceiling kitchens
- Front supply of tempered make-up air
- 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
- Daily cleaning cycle
- Helps keep extraction baffles clean
- Reduces the risk of fire
- Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed 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.

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):**

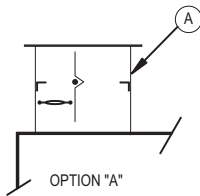
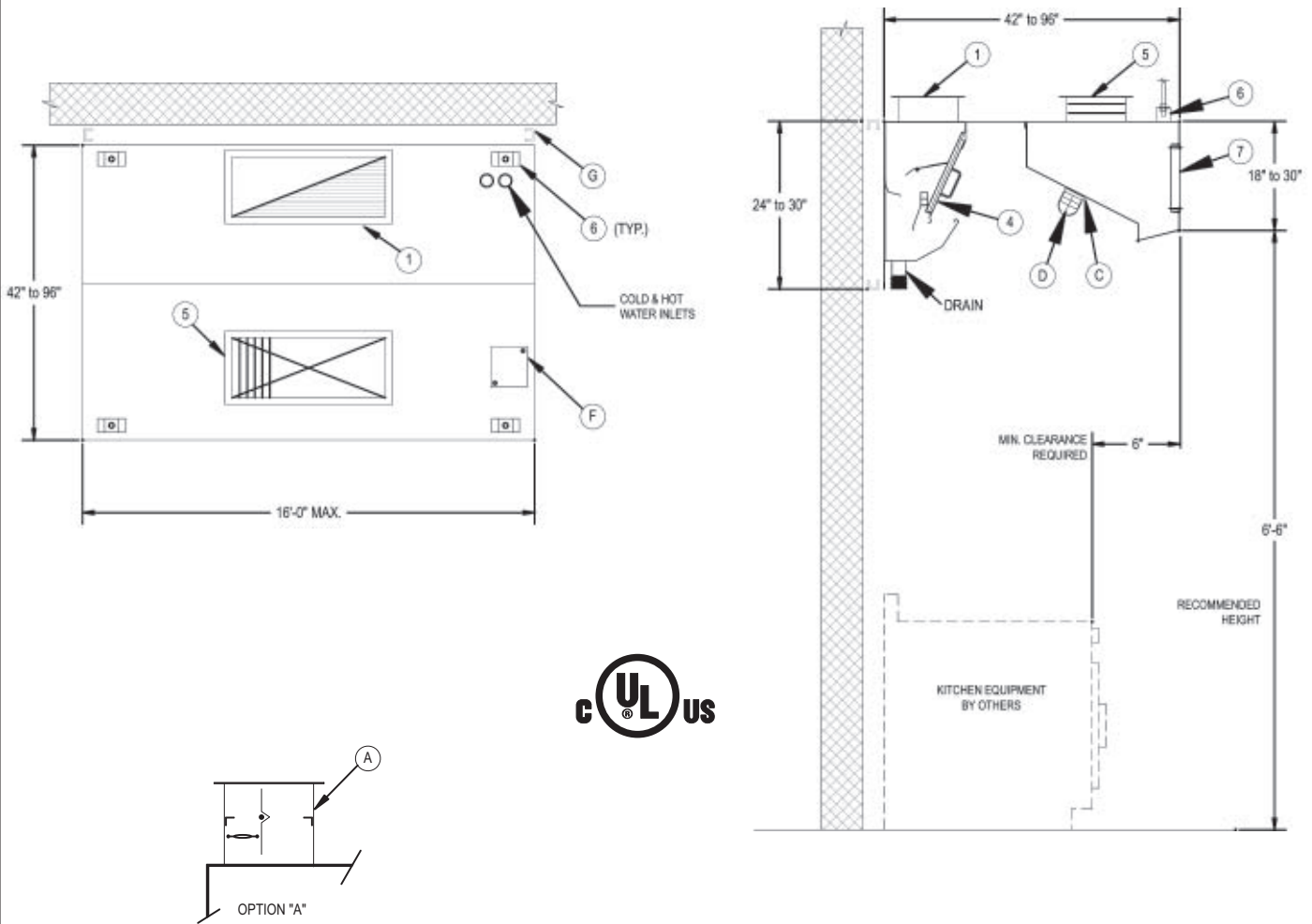
The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

**Electrical:**

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

## G

### Auto-wash hood with cold water mist



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

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

#### Accessories included:

<b>1</b>	Exhaust collar (3" high)
<b>4</b>	Removable extraction baffles
<b>5</b>	Supply collar with cULus-listed fire damper
<b>6</b>	Hanging brackets
<b>7</b>	Stainless steel supply grid



# Model **LC-AWCM-MKA**



## Auto-wash hood with cold water mist

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 <sub>2</sub> O)	Exhaust VOLUME (L/S per linear metre)	Internal pressure loss (Pa)
<b>Light cooking</b>	175	0,8	270	200
<b>Medium cooking</b>	260	1,0	400	250
<b>Heavy cooking</b>	350	1,65	540	412

See reverse for additional information



# Model **LC-AWCM-MKA**



## Auto-wash hood with cold water mist

Length		Exhaust 260 CFM (125 L/S) / Linear Ft. *				Hot water flow		Cold water flow	
		Exhaust		Collar/Opening 10" (254 mm) x _____		US GPM @ 20 psi	L/M @ 1.4 kg/cm <sup>2</sup>	US GPM @ 20 psi	L/M @ 1.4 kg/cm <sup>2</sup>
Feet	mm	CFM	L/S	Inches	mm				
3'-6"	1068	910	430	12	305	3,12	11,81	0,44	1,66
4'-0"	1220	1040	490	14	355	3,51	13,29	0,44	1,66
4'-6"	1372	1170	550	16	405	3,90	14,76	0,55	2,08
5'-0"	1524	1300	615	18	457	4,29	16,24	0,55	2,08
5'-6"	1676	1430	675	20	508	4,68	17,71	0,66	2,49
6'-0"	1828	1560	735	22	558	5,07	19,19	0,66	2,49
6'-6"	1981	1690	800	24	610	5,46	20,67	0,77	2,91
7'-0"	2134	1820	860	26	660	5,85	22,14	0,77	2,91
7'-6"	2286	1950	920	28	711	6,24	23,62	0,88	3,33
8'-0"	2438	2080	980	30	762	6,63	25,10	0,88	3,33
8'-6"	2590	2210	1045	30	762	7,02	26,57	0,99	3,75
9'-0"	2743	2340	1105	32	812	7,41	28,05	0,99	3,75
9'-6"	2895	2470	1165	36	914	7,80	29,52	1,1	4,17
10'-0"	3048	2600	1230	(2) 18	(2) 457	8,19	31,00	1,1	4,17
10'-6"	3200	2730	1290	(2) 18	(2) 457	8,58	32,48	1,21	4,59
11'-0"	3352	2860	1350	(2) 20	(2) 508	8,97	33,95	1,21	4,59
11'-6"	3505	2960	1410	(2) 20	(2) 508	9,36	35,43	1,32	5,01
12'-0"	3657	3120	1470	(2) 22	(2) 558	9,75	36,91	1,32	5,01
12'-6"	3810	3250	1535	(2) 22	(2) 558	10,14	38,38	1,43	5,41
13'-0"	3962	3380	1595	(2) 24	(2) 610	10,53	39,86	1,43	5,41
13'-6"	4115	3510	1635	(2) 24	(2) 610	10,92	41,33	1,54	5,82
14'-0"	4267	3640	1720	(2) 26	(2) 660	11,31	42,81	1,54	5,82
14'-6"	4420	3770	1780	(2) 26	(2) 660	11,70	44,29	1,65	6,24
15'-0"	4572	3900	1840	(2) 28	(2) 711	12,09	45,76	1,65	6,24
15'-6"	4724	4030	1900	(2) 28	(2) 711	12,48	47,24	1,76	6,66
16'-0"	4877	4160	1965	(2) 30	(2) 762	12,87	48,72	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 <sub>2</sub> O)	Exhaust VOLUME (L/S per linear metre)	Internal pressure loss (Pa)
<b>Light cooking</b>	175	0,8	270	200
<b>Medium cooking</b>	260	1,0	400	250
<b>Heavy cooking</b>	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/cm<sup>2</sup>).
- Recommended hot water temperature: 120° to 170° F (49° to 77°C).
- 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/cm<sup>2</sup>).
- Drain connection: 2" (50 mm) Ø for all hoods.