

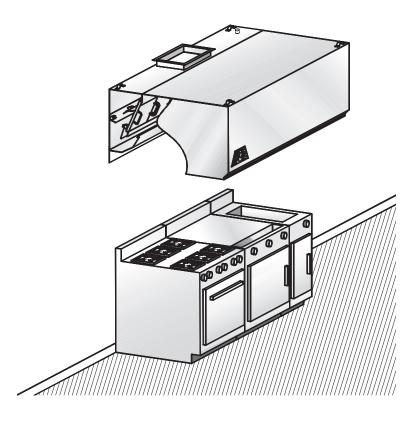


Model **CM**

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 CM.



Suggested model

Institutional kitchens

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

Steak houses

Specifications:

Н

- 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. <u>Important:</u> Horizontal ducts should be sloped toward the collars to prevent water from accumulating in the ducts. Semi-combustible materials

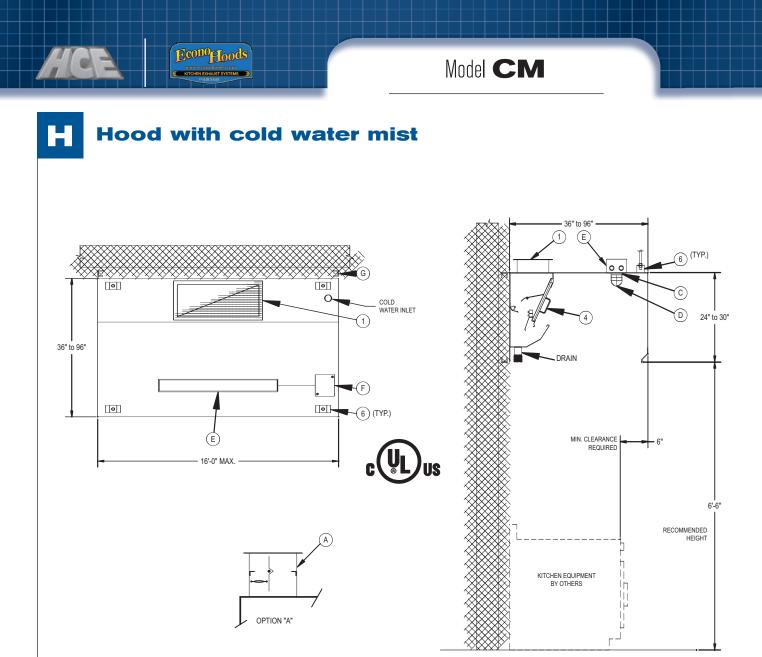
A clearance of 3" (76 mm) is required when the hood is in contact with semi-combustible materials. As per NFPA-96 standards, a stainless steel spacer will be required.

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.



| Optional accessories: (see section "K" for details) | | | | | | | | |
|---|--|--|--|--|--|--|--|--|
| Α | cULus-listed exhaust collar with fire damper | | | | | | | |
| В | cULus-listed exhaust collar with balancing damper | | | | | | | |
| С | Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood) | | | | | | | |
| D | Wire guard for incandescent lights | | | | | | | |
| Е | 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 | | | | | | | |
| Н | Enclosure panels, stainless steel with #4 finish, between hood and ceiling | | | | | | | |
| T | 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 **CM**

Hood with cold water mist

Econo Hoods

KITCHEN EXHAUST SYSTEMS

| Exhaust 260 CFM (125 L/S) / Linear Ft. * | | | | | Cold water flow | | |
|--|------|---------|------|----------------------------------|-----------------|--------------------|---------------------|
| Length | | Exhaust | | Collar/Opening 10" (254 mm) x | | US GPM @ 20 psi | L/M @ 1.4 kg/cm² |
| 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.) | pressure loss | 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) \varnothing for all hoods.