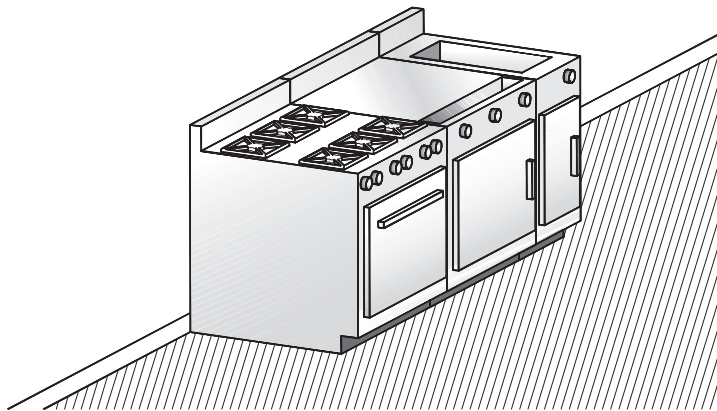
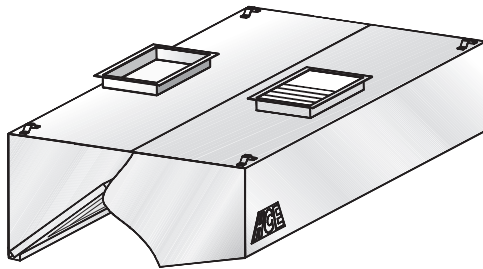


Model **LC-HAI-AF**

**Filter hood
 with internal
 make-up air**

C




Suggested model

- Restaurant kitchen
- Low-ceiling kitchens

Description :

HCE wall-type exhaust hood model LC-HAI-AF complete with baffle filters.

Specifications:

- 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)
- Washable baffle filters
- Unheated air introduced directly into hood
- Easy installation
- Specially designed for low-ceiling kitchens
- Listed 
- 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):

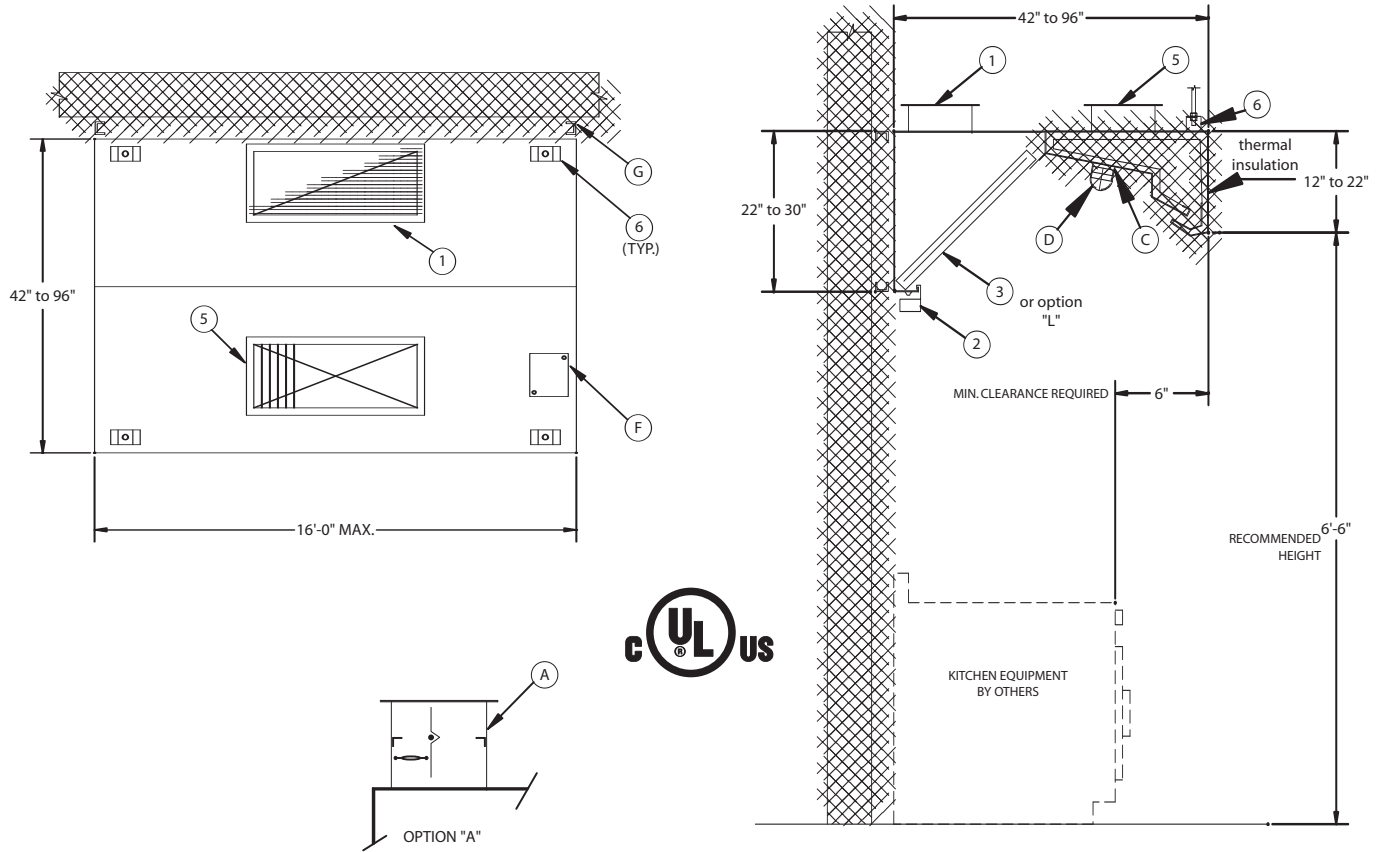
The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

Electrical:

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

C

Filter hood with internal make-up air



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

A	ULC-listed exhaust collar with fire damper
B	ULC-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
L	ULC-listed stainless steel baffle filters

Accessories included:

1	Exhaust collar (3" high)
2	Used grease receptacle
3	ULC-listed galvanized steel baffle filters
5	Supply collar with ULC-listed fire damper
6	Hanging brackets



Model **LC-HAI-AF**



Filter hood with internal make-up air

Length		260 CFM (125 L/S) / Linear Ft. *							
		Exhaust		Collar/Opening 10" (254 mm) x _____		Supply		Collar/Opening 9" (208 mm) x _____	
Feet	mm	CFM	L/S	Inches	mm	CFM	L/S	Inches	mm
3'-6"	1068	910	430	10	254	320	150	12	305
4'-0"	1220	1040	490	12	305	370	175	14	355
4'-6"	1372	1170	550	12	305	420	200	16	405
5'-0"	1524	1300	615	14	355	455	215	18	455
5'-6"	1676	1430	675	16	405	510	240	20	510
6'-0"	1828	1560	735	16	405	550	260	22	560
6'-6"	1981	1690	800	18	457	600	285	24	610
7'-0"	2134	1820	860	20	508	650	305	26	660
7'-6"	2286	1950	920	22	558	690	325	28	710
8'-0"	2438	2080	980	24	610	735	345	30	760
8'-6"	2590	2210	1045	24	610	780	370	(2) 16	(2) 405
9'-0"	2743	2340	1105	26	660	820	385	(2) 16	(2) 405
9'-6"	2895	2470	1165	28	711	875	410	(2) 18	(2) 455
10'-0"	3048	2600	1230	28	711	920	435	(2) 18	(2) 455
10'-6"	3200	2730	1290	30	762	960	450	(2) 20	(2) 510
11'-0"	3352	2860	1350	32	812	1015	480	(2) 20	(2) 510
11'-6"	3505	2960	1410	(2) 16	(2) 405	1060	500	(2) 22	(2) 560
12'-0"	3657	3120	1470	(2) 18	(2) 457	1100	520	(2) 22	(2) 560
12'-6"	3810	3250	1535	(2) 18	(2) 457	1150	540	(2) 24	(2) 610
13'-0"	3962	3380	1595	(2) 18	(2) 457	1190	560	(2) 24	(2) 610
13'-6"	4115	3510	1635	(2) 20	(2) 508	1250	590	(2) 26	(2) 660
14'-0"	4267	3640	1720	(2) 20	(2) 508	1295	610	(2) 26	(2) 660
14'-6"	4420	3770	1780	(2) 20	(2) 508	1340	630	(2) 28	(2) 710
15'-0"	4572	3900	1840	(2) 22	(2) 558	1380	650	(2) 28	(2) 710
15'-6"	4724	4030	1900	(2) 22	(2) 558	1420	670	(2) 30	(2) 760
16'-0"	4877	4160	1965	(2) 24	(2) 610	1470	695	(2) 30	(2) 760

* Exhaust for 42" (1,065 mm) and 48" (1,220 mm)-deep hoods. Contact us for assistance to determine the appropriate air volume.

Note:

It is always preferable to plan auxiliary heated air input for any difference of air greater than 900 CFM. 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)
Medium cooking	260	0,40	122	100

