

Halifax LEXHO1648 Package Type 1 Low Ceiling Sloped Front Commercial Kitchen Hood System - 16' x 48"

Item #421LEXHP1648

Technical Data

Length	16 Feet
Depth	48 Inches
Height	12 - 24 Inches
Ceiling Height	Under 10'
Amps	6.5 - 13 Amps
Phase	1 Phase
Voltage	115/230 Volts
Wattage	1495 Watts
Features	Made in America UL Certified



Features

- Type 1 hood for grease-producing equipment; exhaust-only system with no makeup air
- Includes sloped-front hood canopy and exhaust fan
- 18-gauge 430 stainless steel construction on all exposed surfaces
- For ceilings under 10'
- 115/230V belt-driven exhaust fan (4000 CFM)

Certifications



Made in America



Hardwired

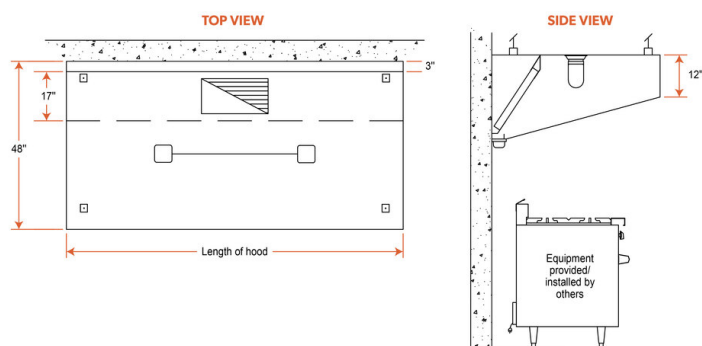


UL Certified

Technical Data

Fire Suppression	Optional Fire Suppression
Gauge	18 Inches
Horsepower	1 1/2 hp
Plug Type	Hardwire
Stainless Steel Type	Type 430
Style	Exhaust Only Hood Systems
Type	Type 1

Plan View



Notes & Details

Keep your kitchen free of hazardous grease buildup with this Halifax LEXHO1648 package 16' x 48" type 1 commercial kitchen hood system. This unit is suitable for use over any equipment that has a surface operating temperature under 700 degrees Fahrenheit, and that is required by fire code to have a type 1 hood - this includes fryers, griddles, charbroilers, conveyor pizza ovens, or any equipment that produces grease during the cooking process. The hood removes the grease-laden vapors produced by your equipment and prevents them from accumulating in places where they could become a fire or sanitation hazard, leaving your kitchen clean and safe to use! It is an exhaust-only system with no makeup or supply fan and also contains a 115/230V belt-drive exhaust fan designed for 4000 CFM, with your choice of a wall, flat roof, or pitched roof curb mount.

The hood uses (8) 20" x 20" and (2) 20" x 16" baffle-type filters, and the filters are made from stainless steel to provide durability and make cleaning easy. Grease extracted by the filter is collected in a grease trough, which drains into a stainless steel grease cup for disposal. 18-gauge 430 stainless steel is used on all exposed surfaces to give it excellent durability and cleanability, while the MIG-welded frame provides seamless, liquid-tight joints. The hood features a sloped-front canopy design that is great for low ceilings, providing extra front clearance and comfort for chefs, and dropping down close to the equipment in the back. This model is also engineered with a 3" air gap on the back of the hood, which provides clearance and protection for combustible walls where code requires.

6 pre-wired lights illuminate the equipment under your hood so that you can easily see what you're doing while cooking, and they require a 115V electrical connection to the junction box. This hood should be used in applications where the ceiling is under 10' tall. It must be hard-wired, cords and plugs are not included.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.