

Halifax LSCH01048 Package Type 1 Low Ceiling Sloped Front Commercial Kitchen Hood System with Short Cycle Makeup Air - 10' x 48"

Item #421LSCHP1048

Technical Data

Length	10 Feet
Depth	48 Inches
Ceiling Height	Under 10'
Amps	5.5 - 11 Amps
Phase	1 Phase
Voltage	115/230 Volts
Wattage	1265 Watts
Features	Made in America UL Certified
Fire Suppression	Optional Fire Suppression



Features

- Type 1 hood for grease-producing equipment; short-cycle makeup air system
- Includes sloped-front hood canopy, exhaust fan, and supply fan for makeup air
- 18-gauge 430 stainless steel construction on all exposed surfaces
- For ceilings under 10'
- 115/230V belt-driven exhaust fan (2500 CFM), 115/230V untempered supply fan (2000 CFM)

Certifications



Made in America



Hardwired

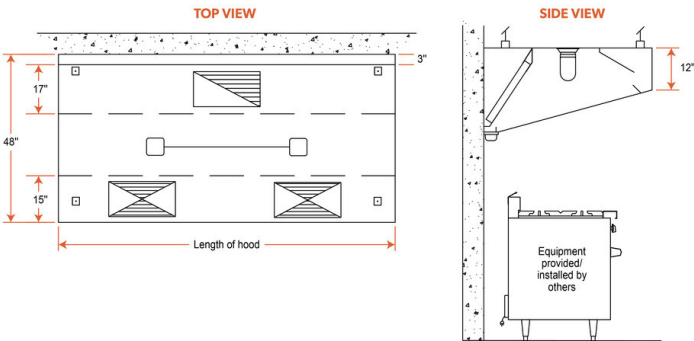


UL Certified

Technical Data

Horsepower	3/4 hp
Plug Type	Hardwire
Stainless Steel Type	Type 430
Style	Short Cycle Makeup Air Hood Systems
Type	Type 1

Plan View



Notes & Details

Keep your kitchen free of hazardous grease buildup with this Halifax LSCHO1048 package 10' 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 uses a short cycle (also called compensating) makeup air system, which introduces supply air into the front inside of the hood. By discharging the air into the hood instead of the room, you avoid blowing air down onto your staff as they cook, which is a common issue with PSP-style makeup air systems. Utilizing the Coanda effect inside the hood, Halifax short-cycle hoods contain a 304 stainless steel IPS (internal perforated supply), to enhance the containment of supply air in the hood. This type of system is also easier to install since the discharge point is located within the hood, not elsewhere in the room like a BRP-style system. Makeup air is important in applications where the kitchen doesn't have enough fresh air coming in to replace the air exhausted by the hood, since your hood requires this replacement air to perform to specifications and remove grease, smoke, and VOCs effectively. It contains a 115/230V belt-driven exhaust fan designed for 2500 CFM, a 115/230V untempered supply fan designed for 2000 CFM, and your choice of a wall, flat roof, or pitched roof curb mount for each fan.

The hood uses (6) 20" x 20" 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.

4 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.