

Halifax PIZHO1260 Package
Type 1 Commercial Kitchen
Conveyor Pizza Oven Hood
System with Short Cycle
Makeup Air - 12' x 60"

Item #421PIZHP1260

Technical Data

Length	12 Feet
Depth	60 Inches
Height	24 Inches
Ceiling Height	10' or Over
Voltage	115 Volts
Features	Made in America UL Certified
Fire Suppression	Optional Fire Suppression
Gauge	18 Inches
Plug Type	Hardwire



Features

- Type 1 hood, extra depth for conveyor pizza ovens; short-cycle makeup air system
- Includes box-style hood canopy, exhaust fan, and supply fan for makeup air
- 18-gauge 430 stainless steel construction on all exposed surfaces
- For ceilings 10' or higher
- 115V belt-drive exhaust fan (2000 CFM), 115/230V make-up air supply fan (1600 CFM)

Certifications



Made in America



Hardwired

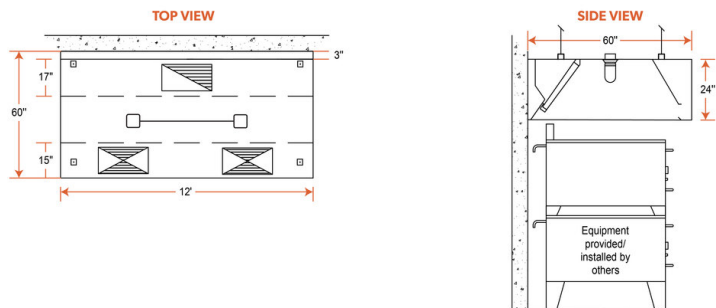


UL Certified

Technical Data

Stainless Steel Type	Type 430
Style	Pizza Hood System Short Cycle Makeup Air Hood Systems
Type	Type 1

Plan View



Notes & Details

Keep your kitchen free of hazardous grease buildup with this Halifax PIZHO1260 package 12' x 60" type 1 commercial kitchen hood system. This unit has extra depth compared to a traditional hood so that conveyor pizza ovens are fully covered. 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. 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 115V belt-driven exhaust fan designed for 2000 CFM, a 115/230V make-up air supply fan designed for 1600 CFM, and your choice of a wall, flat roof, or pitched roof curb mount for each fan.

The hood uses (4) 20" x 20" and (4) 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 box-style canopy design to provide superior performance. 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 10' or taller. 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.