

Halifax VHSFP24 24" Ventless Pressure Fryer Hood System with Ansul Fire Suppression System - 208-240V

Item #421VHSFP24

Technical Data	
Length	28 5/8 Inches
Depth	40 3/8 Inches
Height	87 3/16 Inches
Exterior Width	28 5/8 Inches
Interior Width	24 11/16 Inches
Voltage	208/240 Volts
Features	Made in America NSF Certified UL Certified Ventless



- Features
- Great for locations where traditional hood installation is not feasible or too expensive
 - Accommodates pressure fryers up to 24" wide and 30" deep
 - 3-layer filtration catches grease, removes smoke and condensation, and reduces cooking odors
 - Comes with Ansul fire suppression system (suppression chemical sold separately)
 - 208-240V

Certifications

Certified by NSF

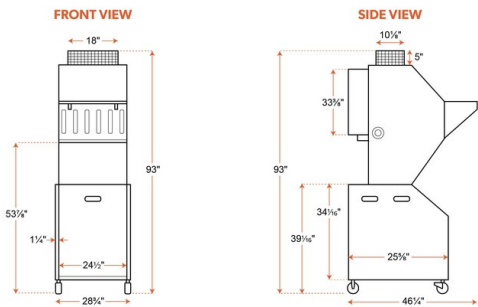
Made in America

Hardwired

Technical Data	
Fire Suppression	With Fire Suppression

Material	Stainless Steel
Max CFM	750 CFM
Plug Type	Hardwire
Style	With Fire Suppression
Type	Hood Systems

Plan View



Notes & Details

If a traditional exhaust hood is not feasible for your kitchen, this Halifax VHSFP24 ventless pressure fryer hood system is a perfect solution! This self-contained hood lets you make virtually any space suitable for cooking without the ductwork and installation costs associated with normal ventilation, keeping your kitchen air clean and free of grease without requiring as much additional work to your facility. This can make it a great option for leased spaces, food courts, historic buildings, or anywhere a type 1 hood is required, but difficult to install. Its innovative design is rated to provide 750 CFM of exhaust and it has triple-layer filtration with a stainless steel baffle filter to trap grease particles for disposal, a wire mesh filter to remove smoke and condensation, and a charcoal filter to reduce cooking odors.

Designed specifically with pressure fryers in mind, this unit's bullnose is longer than average, ideal for trapping grease laden vapors in your kitchen, and its higher profile will easily accommodate your pressure fryer. This hood system doesn't compromise on safety, either - an interlock feature ensures that the equipment under the hood cannot be operated unless the hood is also turned on, and a color-coded lighted alert system lets you know that it is running safely and efficiently. A fully integrated Ansul R-102 wet chemical system (suppression chemical sold separately) is included to provide superior flame knockdown and control in the event of a fire, and makes installing your hood easy and convenient.

The hood frame is made from 18-gauge stainless steel, with removable side panels that make cleaning a breeze. Casters are also included (the front casters can swivel and lock) to make moving and installing the hood easier. This system is designed for use with electric cooking equipment only - it cannot be used with gas equipment. It can accommodate 24" of equipment up to 30" deep, with up to 75A total (allow 3A for the hood). Each piece of equipment going under the hood must have a surface area of 470 square inches or less. Fryers should not exceed an 85 lb. oil capacity. A clearance of 18" is required above the hood body to the ceiling, 12" above the damper, and 30" on the pull station side. The hood must be hard-wired, and all connections to equipment must be made by a qualified electrician, it does not come with a cord and plug.


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.