

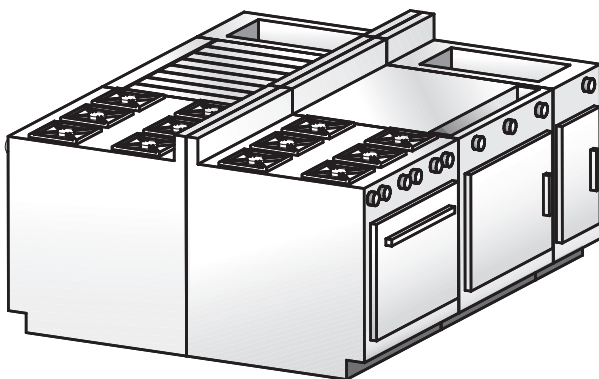
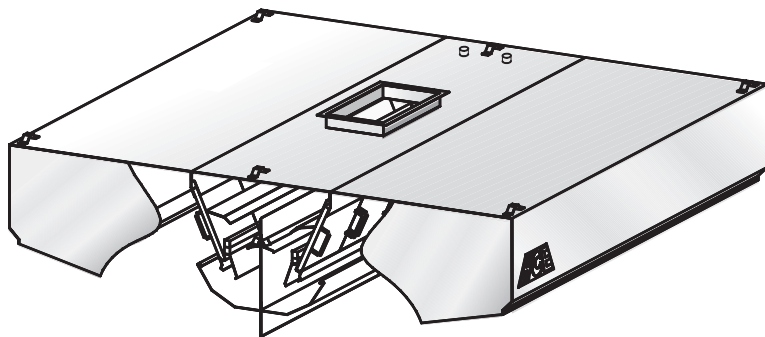
Model **LC-CM-C**

Hood with cold water mist

H

Description :


HCE island-type exhaust hood, with cold water mist and adjustable extraction baffles to balance exhaust in the hood. Model LC-CM-C.



Suggested model

- Institutional kitchens (hospitals, schools, hotels, restaurant chains, etc.)
- Island application
- Low-ceiling kitchens
- Steak houses

Specifications :

- Specially designed for low-ceiling kitchens
- 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)
- Adjustable extraction baffles
- Helps keep extraction baffles clean
- Reduces the risk of fire
- Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed 
- Many options available (see reverse)
- Quick delivery.

Construction :

Exposed hood surface: type 304 stainless steel 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.

Important: Horizontal ducts should be sloped toward the collars to prevent water from accumulating in the ducts.

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.

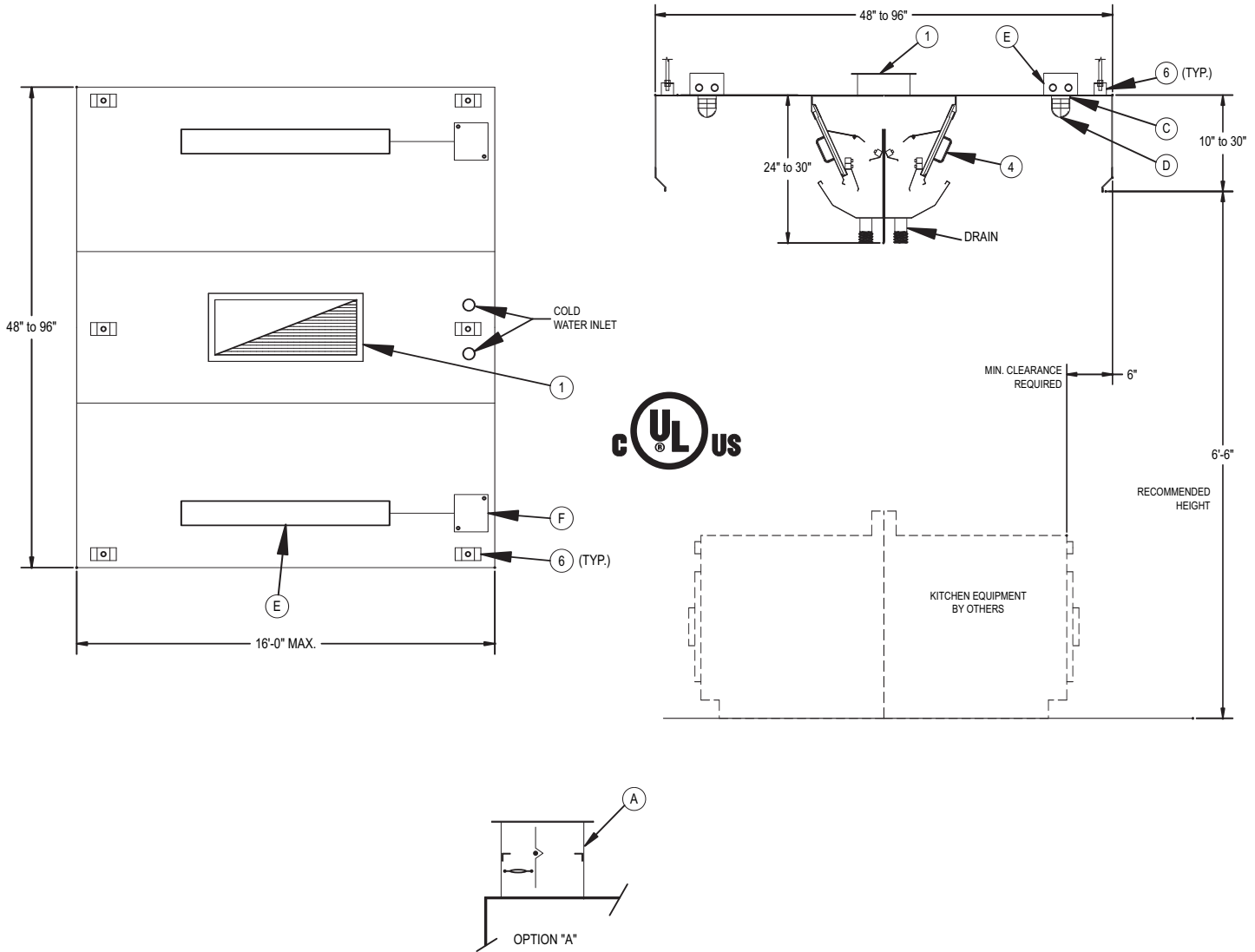
Enclosure panels (optional) :

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.

H Hood with cold water mist



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

| | |
|----------|---|
| A | cULus-listed exhaust collar with fire damper |
| B | cULus-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 |
| E | 36" or 48" fluorescent lights (Quantity recommended: (1) light per 8 linear feet of hood) |
| F | Junction box and pre-wiring for lighting |
| H | Enclosure panels, stainless steel with #4 finish, between hood and ceiling |
| I | PAC-O2 programmable control panel |
| J | End skirts should be used to maximize hood performance |

Accessories included:

| | |
|----------|------------------------------|
| 1 | Exhaust collar (3" high) |
| 4 | Removable extraction baffles |
| 6 | Hanging brackets |

H Hood with cold water mist

| Length | | 520 CFM (245 L/S) / Linear Ft. * | | | | Cold water flow | |
|--------|------|----------------------------------|------|--|------|--------------------|---------------------------------|
| Feet | mm | Exhaust | | Collar/Opening 14" (356 mm) x _____ | | US GPM @ 20 psi | L/M @ 1.4 kg/cm ² |
| | | CFM | L/S | Inches | mm | | |
| 3'-6" | 1068 | 1820 | 860 | 18 | 457 | 0,88 | 3,32 |
| 4'-0" | 1220 | 2080 | 980 | 20 | 508 | 0,88 | 3,32 |
| 4'-6" | 1372 | 2340 | 1105 | 22 | 558 | 1,1 | 4,16 |
| 5'-0" | 1524 | 2600 | 1230 | 24 | 610 | 1,1 | 4,16 |
| 5'-6" | 1676 | 2860 | 1350 | 26 | 660 | 1,32 | 4,98 |
| 6'-0" | 1828 | 3120 | 1470 | 30 | 762 | 1,32 | 4,98 |
| 6'-6" | 1981 | 3380 | 1595 | 32 | 812 | 1,54 | 5,82 |
| 7'-0" | 2134 | 3640 | 1720 | 34 | 864 | 1,54 | 5,82 |
| 7'-6" | 2286 | 3900 | 1840 | 38 | 965 | 1,76 | 6,66 |
| 8'-0" | 2438 | 4160 | 1965 | 40 | 1016 | 1,76 | 6,66 |

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

Note:
For LC-CM-C central hoods more than 8' in length, use LC-CM wall-type hoods back to back.



| | Exhaust VOLUME (CFM / Lin. Ft.) | Internal pressure loss (IN / H ₂ O) | Exhaust VOLUME (L/S per linear metre) | Internal pressure loss (Pa) |
|----------------|------------------------------------|---|--|--------------------------------|
| Light cooking | 450 | 0,8 | 696 | 200 |
| Medium cooking | 520 | 1,0 | 800 | 250 |
| Heavy cooking | 700 | 1,65 | 1080 | 412 |

Notes:

- Cold water inlet connection required :
1/2" (13 mm) Ø from 3'6" (1,068 mm) to 8' (2,438 mm).
- Pressure required: 40-70 psi (2,8-4,9 kg/cm²).
- Drain connection: 2" (50 mm) Ø for all hoods.