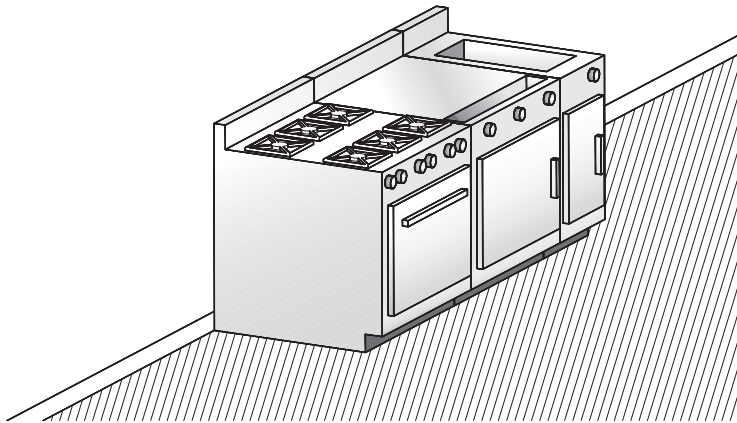
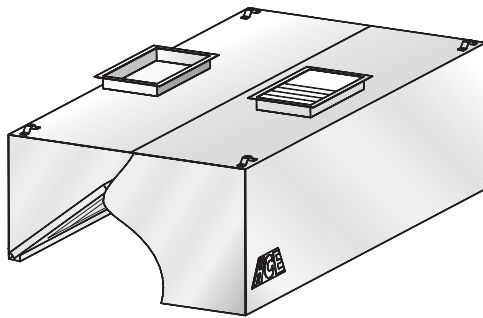


Model **HAI-AF**

Filter hood with internal make-up air

C




Suggested model

- **Restaurant kitchen**

Description :

HCE wall-type exhaust hood model HAI-AF complete with baffle filters.

Specifications:

- 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)
- Washable baffle filters.
- Unheated air introduced directly into hood
- Easy installation
- Listed 
- Many options available (see reverse)
- Quick delivery

Construction :

Exposed hood surface: type 430 stainless steel (304 optional) 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.

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):

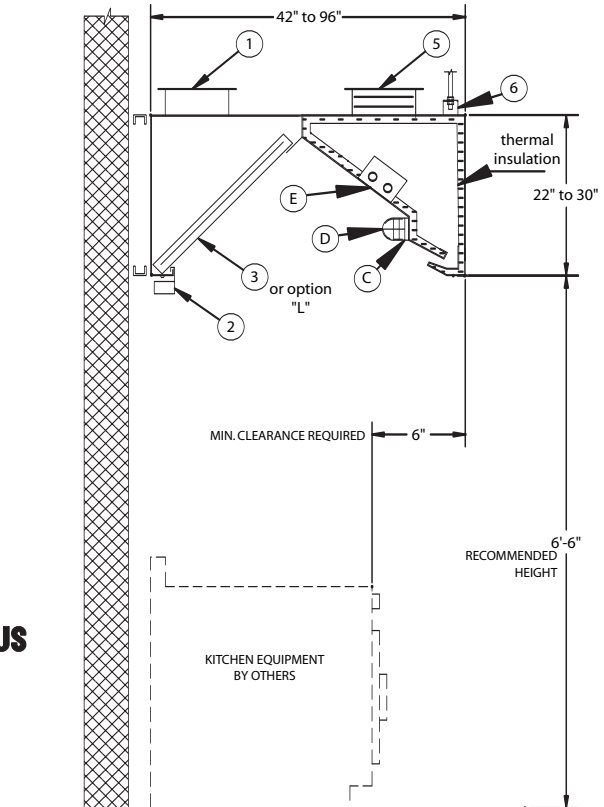
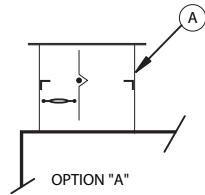
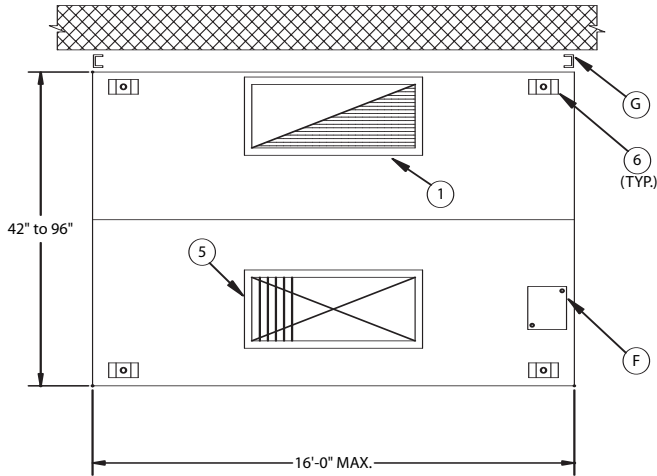
The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

Electrical:

Junction box and pre-wiring for lighting system may be factory installed if required.

C

Filter hood with internal make-up air



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

A	ULC-listed exhaust collar with fire damper
B	ULC-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
G	3" spacer for clearance to meet NFPA- 96 requirements
H	Enclosure panels, stainless steel with #4 finish, between hood and ceiling
I	PAC-02 programmable control panel
J	End skirts should be used to maximize hood performance
L	ULC-listed stainless steel baffle filters

Accessories included:

1	Exhaust collar (3" high)
2	Used grease receptacle
3	ULC-listed galvanized steel baffle filters
5	Supply collar with ULC-listed fire damper
6	Hanging brackets



Model **HAI-AF**



Filter hood with internal make-up air

Length		260 CFM (125 L/S) / Linear Ft. *				Supply		Collar/Opening 9" (208 mm) x _____	
Feet	mm	Exhaust		Collar/Opening 10" (254 mm) x _____		CFM	L/S	Inches	mm
		CFM	L/S	Inches	mm				
3'-6"	1068	910	430	10	254	460	220	12	305
4'-0"	1220	1040	490	12	305	525	250	14	355
4'-6"	1372	1170	550	12	305	600	280	16	405
5'-0"	1524	1300	615	14	355	650	310	18	455
5'-6"	1676	1430	675	16	405	725	340	20	510
6'-0"	1828	1560	735	16	405	800	380	22	560
6'-6"	1981	1690	800	18	457	850	400	24	610
7'-0"	2134	1820	860	20	508	925	440	26	660
7'-6"	2286	1950	920	22	558	1000	470	28	710
8'-0"	2438	2080	980	24	610	1050	495	30	760
8'-6"	2590	2210	1045	24	610	1100	520	(2) 16	(2) 405
9'-0"	2743	2340	1105	26	660	1175	555	(2) 16	(2) 405
9'-6"	2895	2470	1165	28	711	1250	590	(2) 18	(2) 455
10'-0"	3048	2600	1230	28	711	1300	615	(2) 18	(2) 455
10'-6"	3200	2730	1290	30	762	1375	650	(2) 20	(2) 510
11'-0"	3352	2860	1350	32	812	1450	685	(2) 20	(2) 510
11'-6"	3505	2960	1410	(2) 16	(2) 405	1500	710	(2) 22	(2) 560
12'-0"	3657	3120	1470	(2) 18	(2) 457	1575	745	(2) 22	(2) 560
12'-6"	3810	3250	1535	(2) 18	(2) 457	1650	780	(2) 24	(2) 610
13'-0"	3962	3380	1595	(2) 18	(2) 457	1700	800	(2) 24	(2) 610
13'-6"	4115	3510	1635	(2) 20	(2) 508	1775	840	(2) 26	(2) 660
14'-0"	4267	3640	1720	(2) 20	(2) 508	1850	875	(2) 26	(2) 660
14'-6"	4420	3770	1780	(2) 20	(2) 508	1900	900	(2) 28	(2) 710
15'-0"	4572	3900	1840	(2) 22	(2) 558	1975	930	(2) 28	(2) 710
15'-6"	4724	4030	1900	(2) 22	(2) 558	2050	970	(2) 30	(2) 760
16'-0"	4877	4160	1965	(2) 24	(2) 610	2100	990	(2) 30	(2) 760

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

Note:

It is always preferable to plan auxiliary heated air input for any difference of air greater than 900 CFM. Contact us for assistance to determine the appropriate air volume.

	Exhaust VOLUME (CFM /Lin. Ft.)	Internal pressure loss (IN / H ₂ O)	Exhaust VOLUME (L/S per linear metre)	Internal pressure loss (Pa)
Medium cooking	260	0,40	400	100

