



Features:

The HCE fire damper is offered as an option for containing fire and smoke under the hood in the event of a fire from a cooking appliance.

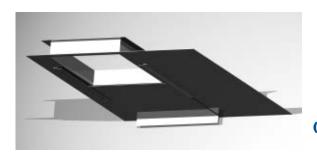
Construction:

The fire damper is assembled inside the hood at the factory and includes a stainless steel blade mounted on a shaft, a spring-loaded stainless steel blade and a UL and cULus certified fuse with a maximum activation temperature of 212°F.

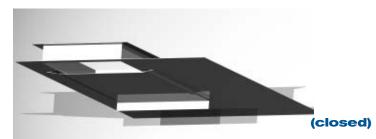
The depth of the collar is proportional to its height since the stainless steel blade pivots on the shaft to completely seal off the fire damper and isolate the hood from the exhaust duct.





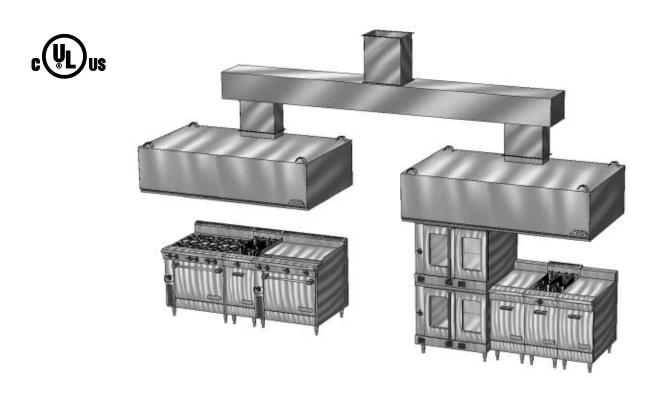


(open)



Features:

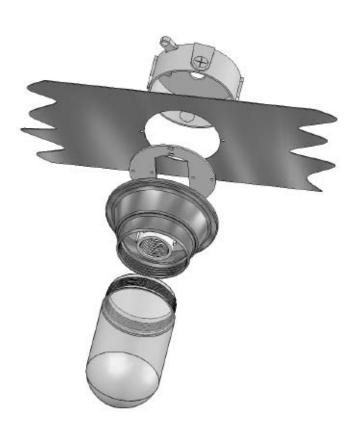
The HCE balancing damper is offered as an option and allows for the balancing of one or several hoods linked to an exhaust duct with a single fan. It also allows balancing at each hood depending on the heat flow of the cooking appliances.







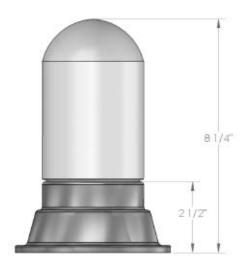




Features:

Incandescent Lamp

- cULus listed for installation in commercial kitchen hoods
- · Sealed against grease and steam, heat resistant
- Brushed finish aluminium fixture, porcelain socket
- · Plastic-coated clear tempered glass











Electricity	Weight
120 volts, 100 watts	3.5 lbs









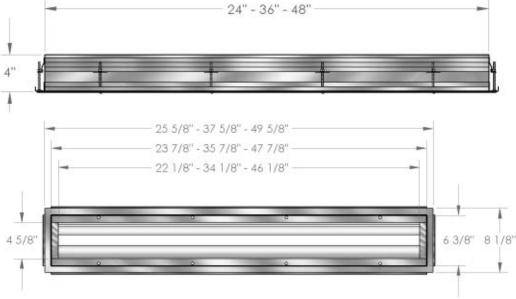
Features:

Built-in fluorescent light

- cULus listed for installation in commercial kitchen hoods
- · Sealed against grease and steam, heat resistant
- Stainless steel casing construction
- Tempered glass light diffuser sits on a frame sealed with clear silicone
- Narrow profile for low clearance installations

Length Available	Electricity	Light Required	Weight
24 inches	120 volts, 40 watts	(2) F32T8	19 lbs
36 inches	120 volts, 60 watts	(2) F32T8	25 lbs
48 inches	120 volts, 80 watts	(2) F32T8	31 lbs

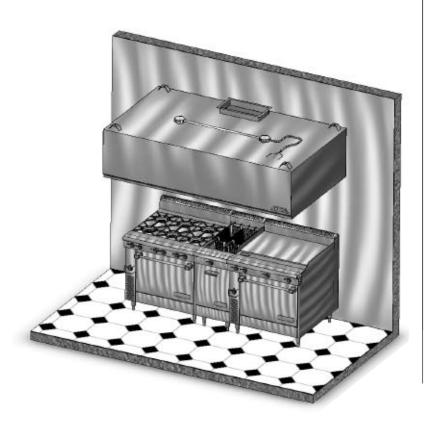












Features:

When the hood requires two lights or more over the cooking area, pre-wiring between two electrical junction boxes may be done at the factory. A rigid electrical pipe is then installed between the junction boxes. When there are several hood sections, a flexible pipe may be installed at the last junction box. This factory pre-wiring allows for one single connection point at the job site by the electrical contractor.



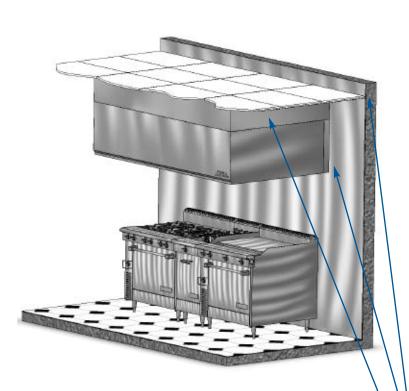




Stainless steel enclosure panel and 3-inch spacer

Optional Accessories





G 3-inch Spacer for clearing semi-combustible material (optional)

A 3-inch spacer can be incorporated to the hood at the factory for the 3-inch clearance required between the hood and any semi-combustible material as per NFPA 96. This spacer allows the installation of the hood directly onto a semi-combustible wall during installation.

#4 finish Stainless steel enclosure panel between hood and ceiling (optional)

A stainless steel enclosure panel having the same finish as the hood is often used to close the gap between the top of the hood and the ceiling.

- Ceiling
- 3-inch Spacer to provide clearance from semi-combustible material
- Stainless steel enclosure panel having the same finish as the hood

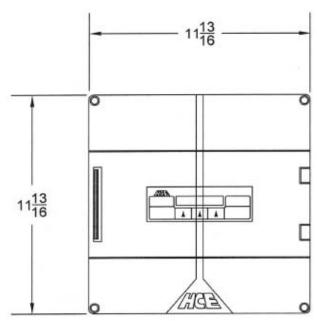


PAC-02 Control Panel

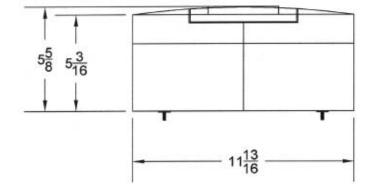
(programmable)

Optional Accessories





c UL US



Size
11 13/16" L. x 11 13/16 H. x 5 5/8"D.
300mm L. x 300mm H. x 143mm D.

Features:

- Fully programmable control panel with digital display
- Visible digital display is covered with a vinyl splash guard
- Sturdy polystyrene construction resistant to temperatures between -40 and 70°C
- Exhaust and supply fan controls
- · Hood lighting control
- Fire protection system control
- Transmission of a signal to the building's fire alarm system in case of fire in the hood
- 24-hour/7-day programmable timer with various operating modes
- Listed 🗓 us



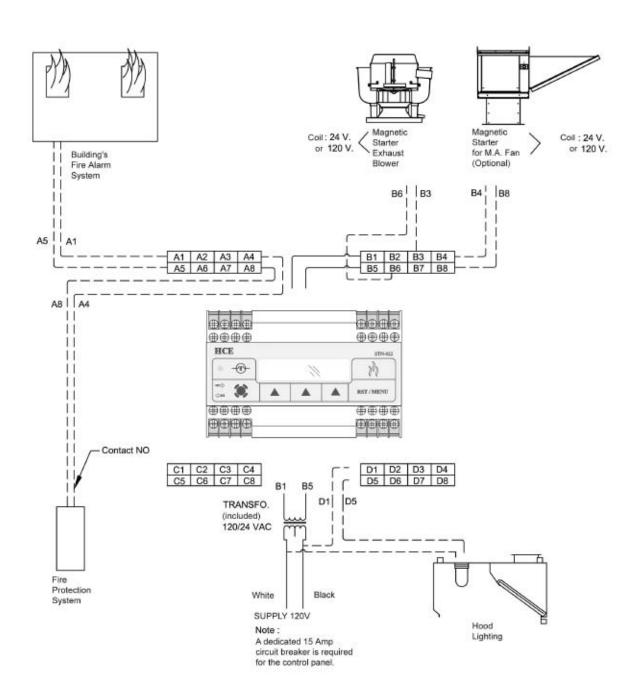
J

PAC-02 Control Panel

Electrical Diagram

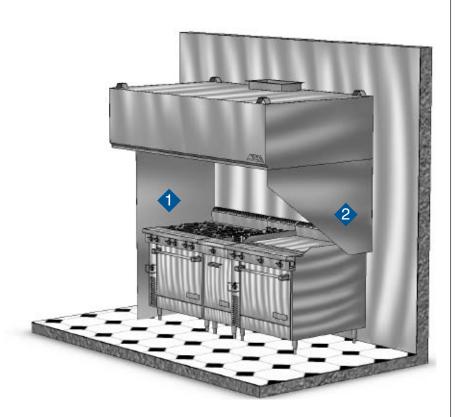
Optional Accessories











Features:

These stainless steel panels having the same finish as the hood are installed at one or both ends for increased hood performance. In fact, adding end panels to the initial design or during retrofitting allows for a 15% reduction of hood air volume, hence the energy savings.

These panels ensure optimum containment of smoke from cooking appliances and allow for a reduction or the elimination of the lateral clearance required between the cooking appliances and the hood

Installation:

The panels are often used in wall-type or island installations or in installations with low-ceiling kitchens. They also reduce smoke overflow when installed near intense or very intense cooking appliances. The panels can either extend completely to the ground for maximum effectiveness⁽¹⁾ or partially, to the cooking appliances⁽²⁾.

