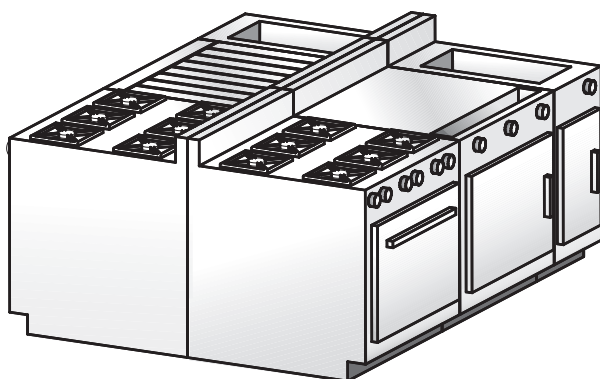
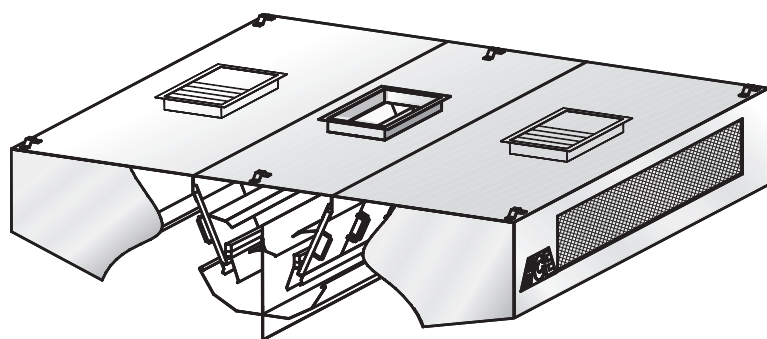


Model **LC-GED-C-MKA**

Centrifugal-type hood

E




Suggested model

- Institutional kitchens (hospitals, schools, hotels, etc.)
- Low-ceiling kitchens
- Island application

Description :

HCE island-type exhaust hood with adjustable extraction baffles to balance exhaust in the hood.
Model LC-GED-C-MKA.

Specifications :

- Specially designed for low-ceiling kitchens
- Constructed of sturdy 18-gauge (1.2 mm) stainless steel
- Front supply of tempered make-up air
- Improves productivity by ensuring efficiency, performance and comfort for the kitchen staff
- Available in lengths of 3' 0" to 16' 0" (914 mm to 4,877 mm)
- Adjustable extraction baffles
- Removable, dishwasher-safe extraction baffles
- 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.

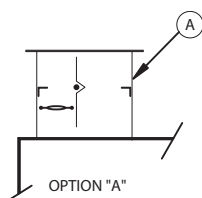
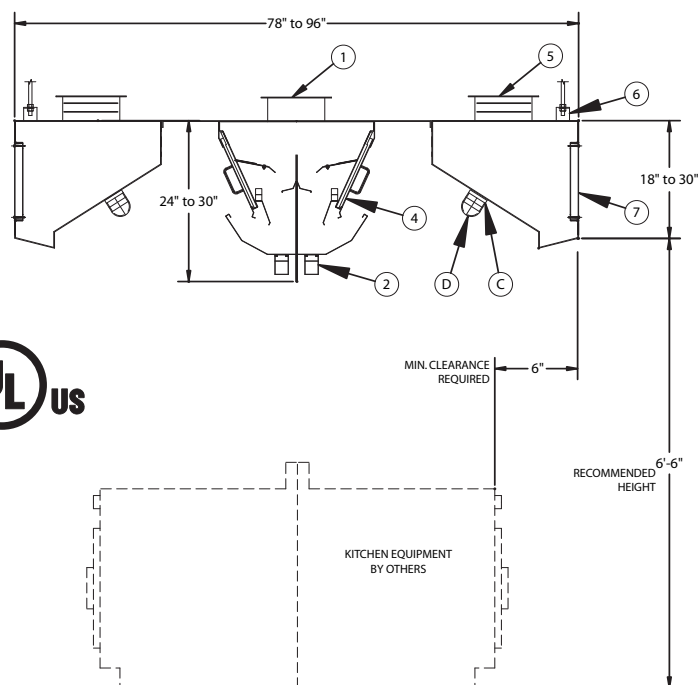
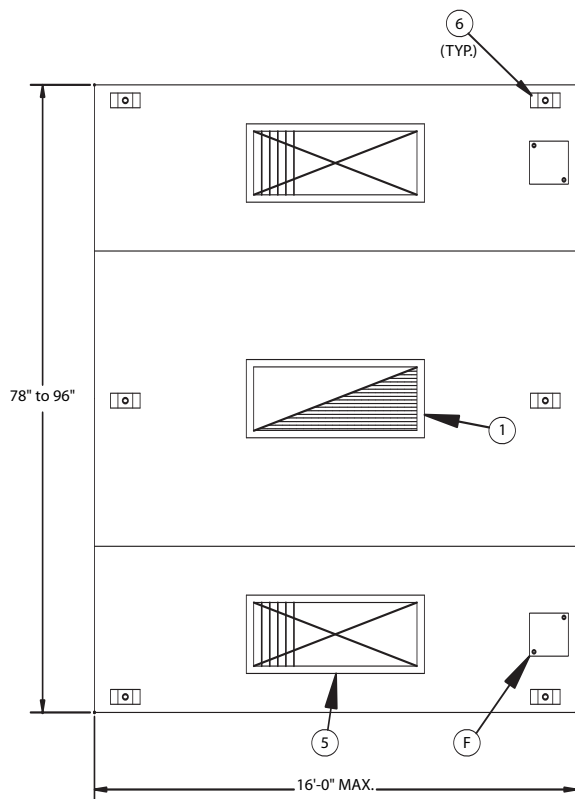
Enclosure panels (optional) :

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.

E Centrifugal-type hood



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
F	Junction box and pre-wiring for lighting
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

Accessories included:

1	Exhaust collar (3" high)
2	Used grease receptacle
4	Removable extraction baffles
5	Supply collar with cULus-listed fire damper
6	Hanging brackets
7	Stainless steel supply grid

E Centrifugal-type hood

520 CFM (245 L/S) / Linear Ft. *									
Length		Exhaust		Collar/Opening 14" (356 mm) x _____		Supply		Collar/Opening 12" (305 mm) x _____	
Feet	mm	CFM	L/S	Inches	mm	CFM	L/S	Inches	mm
3'-6"	1068	1800	850	14	356	1400	660	(2) 12	(2) 305
4'-0"	1220	2100	990	14	356	1650	780	(2) 12	(2) 305
4'-6"	1372	2300	1085	16	406	1800	850	(2) 14	(2) 356
5'-0"	1524	2600	1225	18	457	2050	970	(2) 14	(2) 356
5'-6"	1676	2850	1345	20	508	2250	1060	(2) 16	(2) 406
6'-0"	1828	3100	1465	22	559	2480	1170	(2) 18	(2) 457
6'-6"	1981	3400	1605	24	610	2720	1285	(2) 20	(2) 508
7'-0"	2134	3650	1725	26	660	2950	1390	(2) 22	(2) 559
7'-6"	2286	3900	1840	28	711	3150	1485	(2) 22	(2) 559
8'-0"	2438	4150	1960	30	762	3250	1535	(2) 24	(2) 610

* Exhaust for 84" (2130 mm) and 96" (2440 mm) deep hoods. Contact us for assistance to determine the appropriate air volume.

Note:

For LC-GED-C-MKA central hoods more than 8' in length, use LC-GED-MKA 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