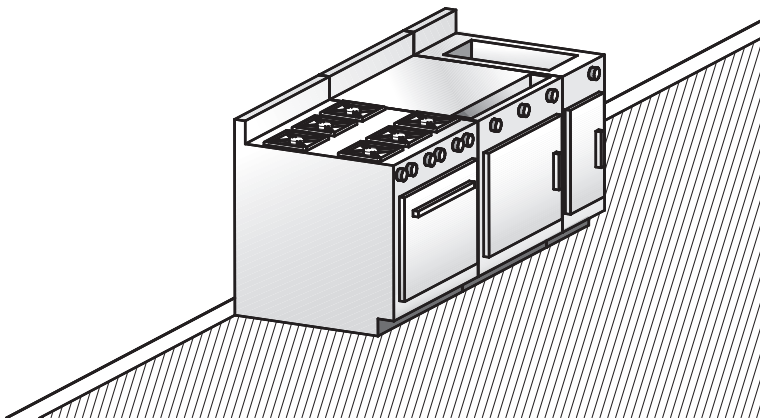
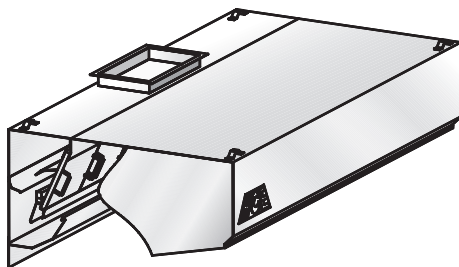


### Model **LC-GED**

## Centrifugal-type hood

**E**




### Suggested model:

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

### Description :

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

### 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
- 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.

		260 CFM (125 L/S) / Linear Ft. *			
Length		Exhaust		Collar/Opening 10" (254 mm) x _____	
Feet	mm	CFM	L/S	Inches	mm
3'-6"	1068	925	435	10	254
4'-0"	1220	1050	495	12	330
4'-6"	1372	1200	565	12	330
5'-0"	1524	1300	615	14	356
5'-6"	1676	1450	685	16	406
6'-0"	1828	1575	745	18	430
6'-6"	1981	1700	805	18	430
7'-0"	2134	1850	875	20	508
7'-6"	2286	1975	935	22	559
8'-0"	2438	2100	990	24	610
8'-6"	2590	2225	1050	26	660
9'-0"	2743	2350	1110	26	660
9'-6"	2895	2500	1180	28	711
10'-0"	3048	2625	1240	30	762
10'-6"	3200	2750	1300	32	822
11'-0"	3352	2900	1370	(2) 16	(2) 406
11'-6"	3505	3025	1430	(2) 16	(2) 406
12'-0"	3657	3150	1485	(2) 18	(2) 430
12'-6"	3810	3275	1545	(2) 18	(2) 430
13'-0"	3962	3400	1605	(2) 18	(2) 430
13'-6"	4115	3550	1675	(2) 20	(2) 508
14'-0"	4267	3700	1745	(2) 20	(2) 508
14'-6"	4420	3825	1805	(2) 22	(2) 559
15'-0"	4572	3950	1865	(2) 22	(2) 559
15'-6"	4724	4075	1925	(2) 22	(2) 559
16'-0"	4877	4200	1985	(2) 24	(2) 610

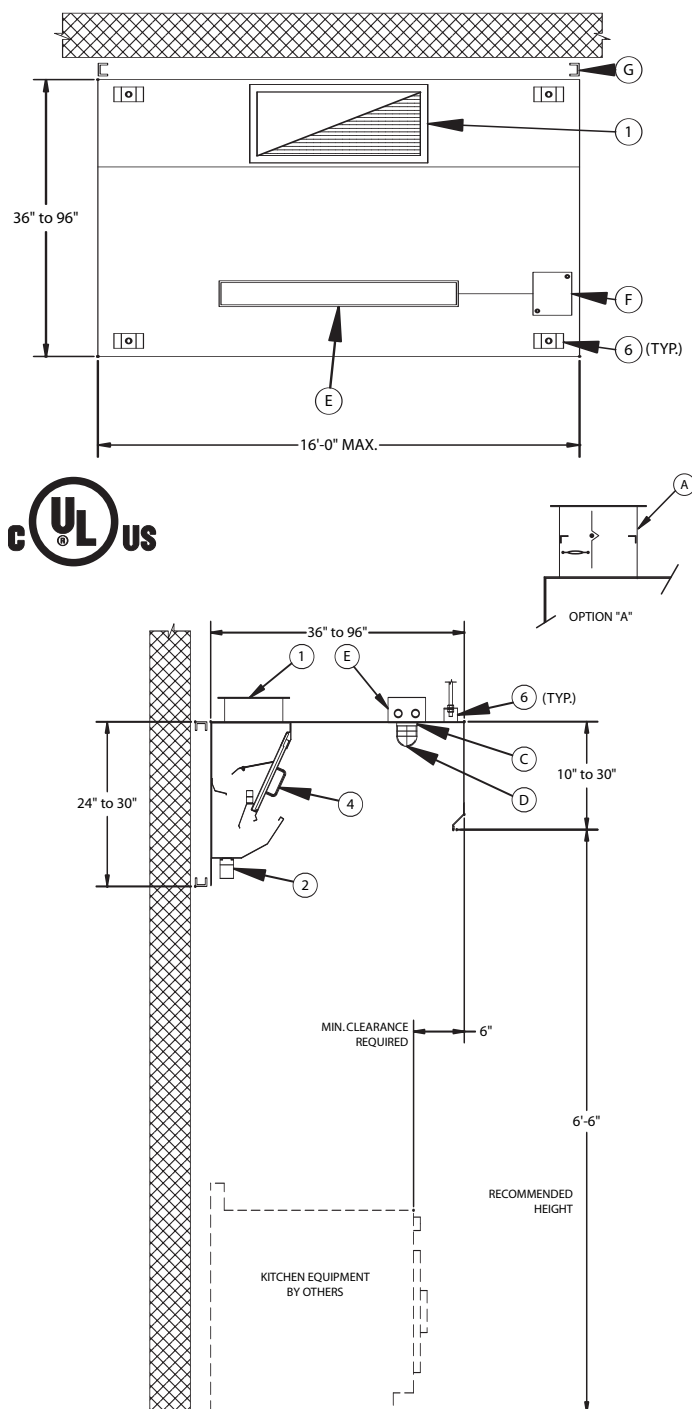
\* Exhaust for 42" (1,065 mm) and 48" (1,220 mm)-deep hoods.  
Contact us for assistance to determine the appropriate air volume.

	Exhaust VOLUME (CFM / Lin. Ft.)	Internal pressure loss (IN / H <sub>2</sub> O)	Exhaust VOLUME (L/S per linear metre)	Internal pressure loss (Pa)
Light cooking	175	0,8	270	200
Medium cooking	260	1,0	400	250
Heavy cooking	350	1,65	540	412

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

<b>A</b>	cULus-listed exhaust collar with fire damper
<b>B</b>	cULus-listed exhaust collar with balancing damper
<b>C</b>	Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood)
<b>D</b>	Wire guard for incandescent lights
<b>E</b>	36" or 48" fluorescent lights (Quantity recommended: (1) light per 8 linear feet of hood)
<b>F</b>	Junction box and pre-wiring for lighting
<b>G</b>	3" spacer for clearance to meet NFPA- 96 requirements
<b>H</b>	Enclosure panels, stainless steel with #4 finish, between hood and ceiling
<b>I</b>	PAC-02 programmable control panel
<b>J</b>	End skirts should be used to maximize hood performance

## E Centrifugal-type hood



## Accessories included:

<b>1</b>	Exhaust collar (3" high)
<b>2</b>	Used grease receptacle
<b>4</b>	Removable extraction baffles
<b>6</b>	Hanging brackets