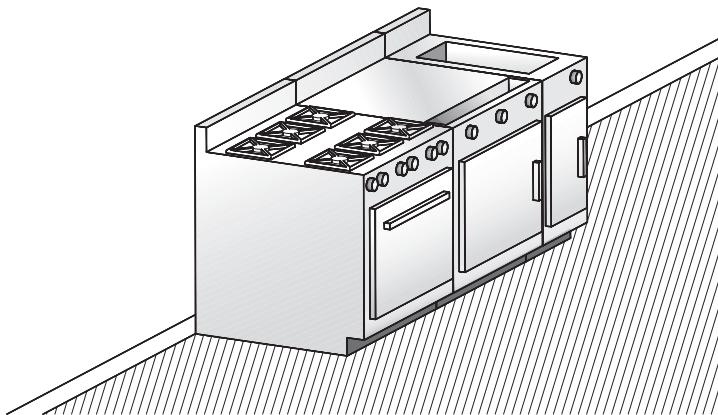
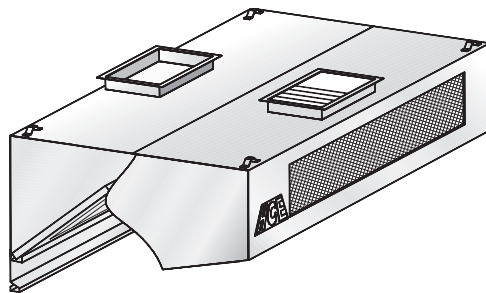


Model **PS-LC-HAI-MKA**

**Filter hood  
with frontal  
make-up air**

**C**



**Suggested model**

- **Restaurant chains**  
(hospitals, schools, hotels, etc.)
- **Low-ceiling kitchens**
- **Specially designed for higher output kitchens**  
Steak houses

**Description :**

HCE wall-type exhaust hood model PS-LC-HAI-MKA 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)
- Specially designed for low-ceiling kitchens
- Washable baffle filters
- Replacement tempered air distributed at front of hood
- Improves productivity by ensuring efficiency, performance and comfort for the kitchen staff
- Easy installation
- Listed **e(UL)**
- 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):**

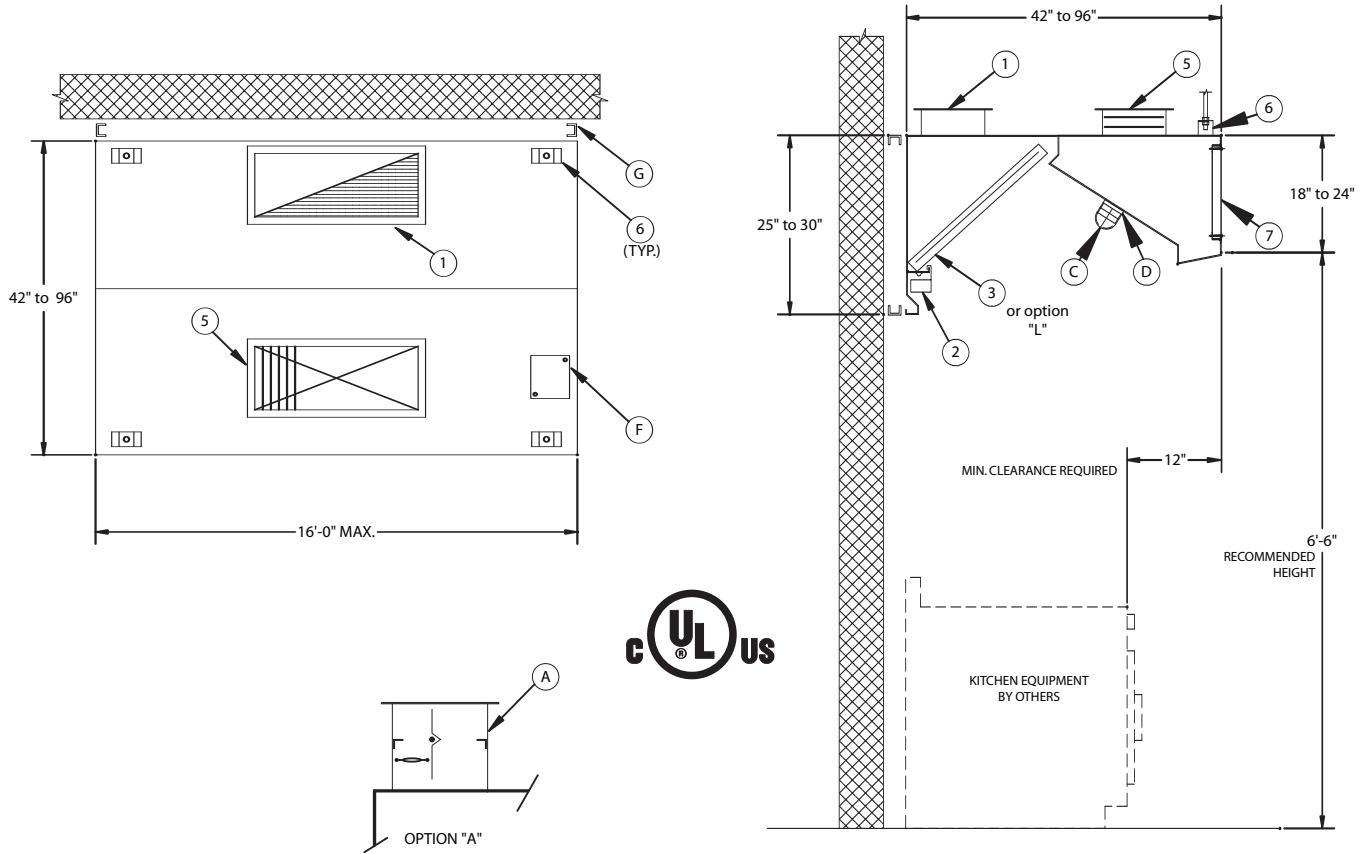
The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

**Electrical:**

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

## C

### Filter hood with frontal make-up air



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

<b>A</b>	ULC-listed exhaust collar with fire damper
<b>B</b>	ULC-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>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
<b>L</b>	ULC-listed stainless steel baffle filters

**Accessories included:**

<b>1</b>	Exhaust collar (3" high)
<b>2</b>	Used grease receptacle
<b>3</b>	ULC-listed galvanized steel baffle filters
<b>5</b>	Supply collar with ULC-listed fire damper
<b>6</b>	Hanging brackets
<b>7</b>	Stainless steel supply grid



# Model **PS-LC-HAI-MKA**



## Filter hood with frontal make-up air

Length		350 CFM (165 L/S) / Linear Ft. *				Supply		Collar/Opening 12" (305 mm) x _____	
Feet	mm	Exhaust		Collar/Opening 12" (305 mm) x _____		CFM	L/S	Inches	mm
		CFM	L/S	Inches	mm				
3'-6"	1068	1225	580	12	305	900	425	12	305
4'-0"	1220	1400	660	12	305	1000	472	14	355
4'-6"	1372	1575	745	14	355	1200	567	16	405
5'-0"	1524	1750	825	16	405	1300	614	18	457
5'-6"	1676	1925	910	18	455	1400	660	18	457
6'-0"	1828	2100	990	18	455	1500	708	20	508
6'-6"	1981	2275	1075	20	510	1750	826	22	558
7'-0"	2134	2450	1155	22	560	1900	897	24	610
7'-6"	2286	2625	1240	24	610	2100	990	26	660
8'-0"	2438	2800	1320	26	660	2240	1057	28	711
8'-6"	2590	2975	1400	26	660	2380	1123	30	762
9'-0"	2743	3150	1485	28	710	2500	1180	32	812
9'-6"	2893	3325	1570	30	760	2650	1250	34	867
10'-0"	3048	3500	1650	32	810	2800	1322	(2) 18	(2) 457
10'-6"	3200	3675	1735	34	867	2950	1392	(2) 20	(2) 508
11'-0"	3352	3850	1815	(2) 18	(2) 455	3100	1463	(2) 22	(2) 558
11'-6"	3505	4025	1900	(2) 18	(2) 455	3250	1534	(2) 22	(2) 558
12'-0"	3657	4200	1980	(2) 18	(2) 455	3400	1605	(2) 24	(2) 610
12'-6"	3810	4375	2065	(2) 20	(2) 510	3550	1675	(2) 24	(2) 610
13'-0"	3962	4550	2145	(2) 20	(2) 510	3700	1746	(2) 26	(2) 660
13'-6"	4115	4725	2230	(2) 22	(2) 560	3900	1840	(2) 26	(2) 660
14'-0"	4267	4900	2310	(2) 22	(2) 560	4000	1888	(2) 28	(2) 711
14'-6"	4420	5075	2395	(2) 22	(2) 560	4200	1982	(2) 28	(2) 711
15'-0"	4572	5250	2475	(2) 24	(2) 610	4350	2052	(2) 30	(2) 762
15'-6"	4724	5425	2560	(2) 24	(2) 610	4525	2136	(2) 32	(2) 812
16'-0"	4877	5600	2640	(2) 26	(2) 660	4700	2220	(2) 34	(2) 867

\* 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	0,30	270	75
Medium cooking	260	0,40	400	100
Heavy cooking	350	0,60	540	150