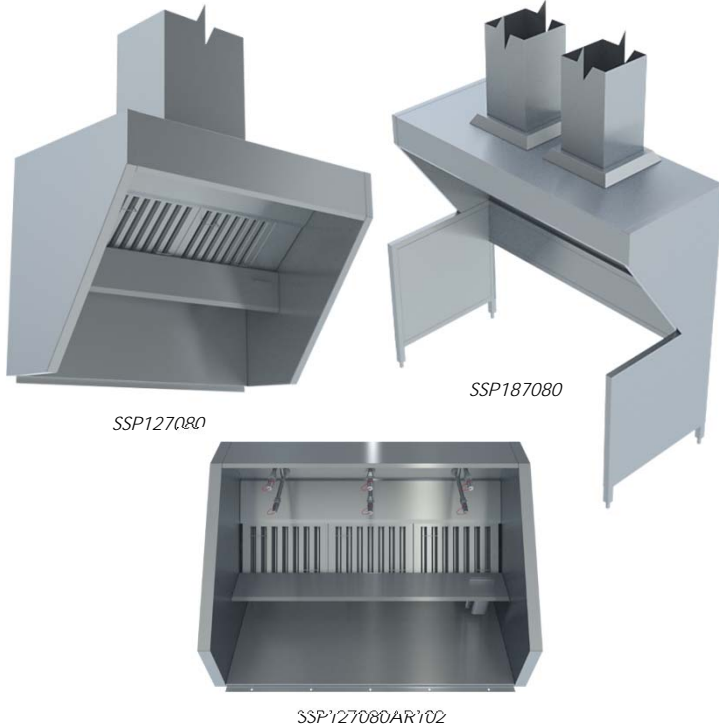


STAINLESS STEEL  
**LOW PROFILE HOOD**  
STANDARD SERIES

Model No: \_\_\_\_\_  
Quantity: \_\_\_\_\_



**FEATURES:**

Low profile hoods are highly efficient kitchen ventilation that remove contaminated air and excess heat emitted by cooking equipment, helping to provide a comfortable and clean environment:

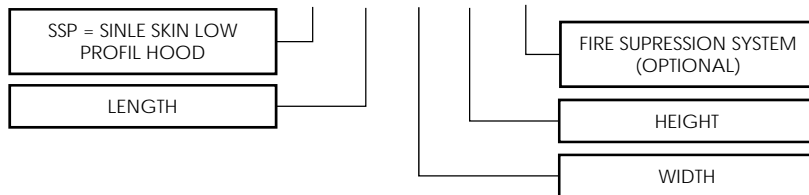
- High efficiency grease filtration.
- Stainless steel, welded design.

They are used specially for low ceiling, and placed over light to medium duty cooking equipment, such as ranges, griddles and fryers. As an option, hood can be fixed on additional s/s stand to meet design requirements.

**CONSTRUCTION:**

Exposed parts are manufactured from 0.8mm stainless steel thickness. Hood ends have double side wall construction. A concealed collection cup is fitted into the grease drain channel for easy removal.

**SSP\_\_ 70 80 AR102**



**LOW PROFILE HOODS ≥ 1800MM LENGTH HAVE 2 DUCTS**

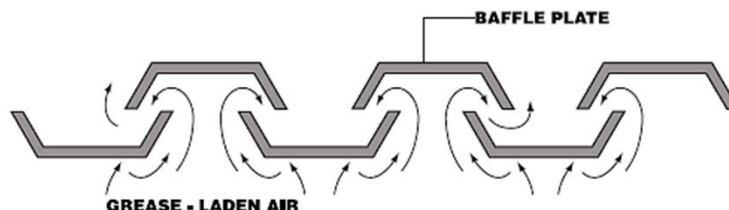
**ACCESSORIES:**



S/S GREASE PAN



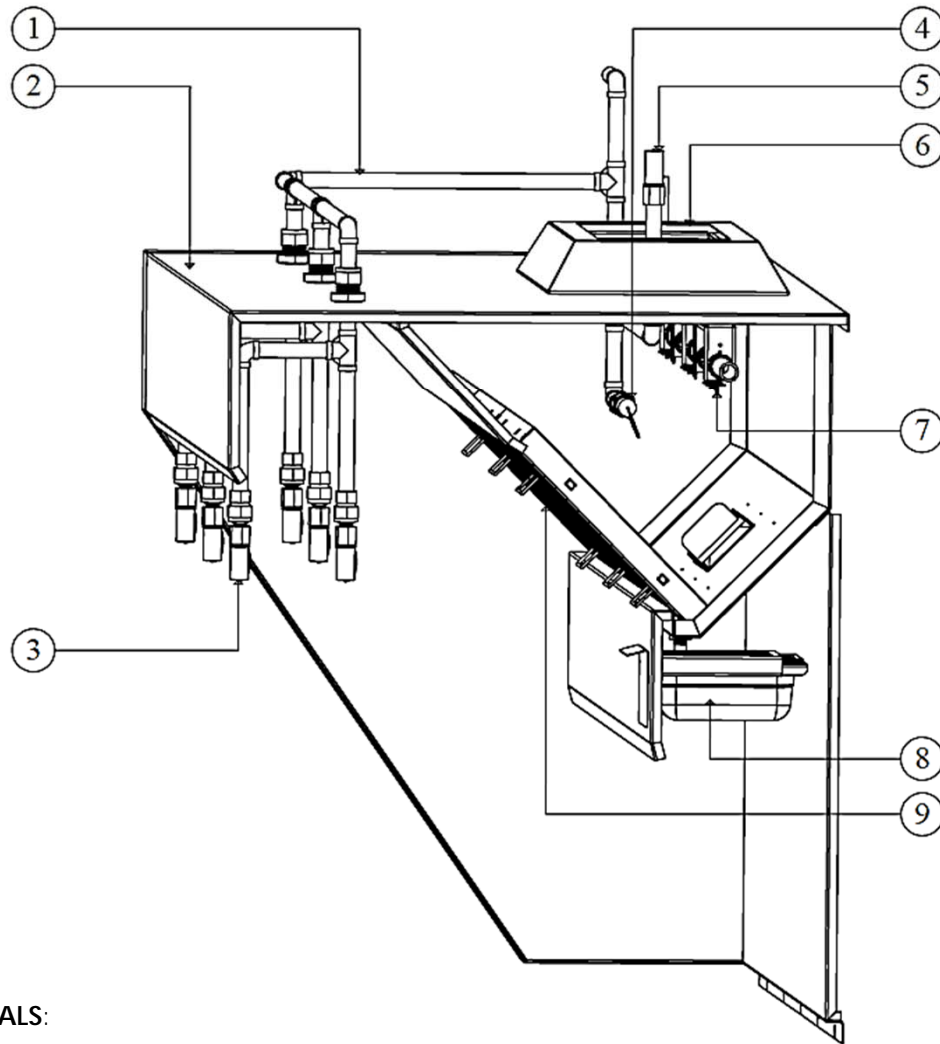
BAFFLE FILTER



HOW BAFFLE FILTERS WORK



STAINLESS STEEL  
**LOW PROFILE HOOD**  
STANDARD SERIES



**MATERIALS:**

PARTS	
1	FIRE SUPPRESSION SYSTEM (OPTIONAL)
2	BODY CONSTRUCTION
3	EQUIPMENT NOZZLE
4	PLENUM NOZZLE
5	DUCT NOZZLE
6	EXHAUST DUCT
7	FUSIBLE LINK
8	REMOVABLE GREASE CAN
9	BAFFLE FILTERS



STAINLESS STEEL  
**LOW PROFILE HOOD**  
STANDARD SERIES

TYPICAL DIMENSIONS AND SPECIFICATIONS:

