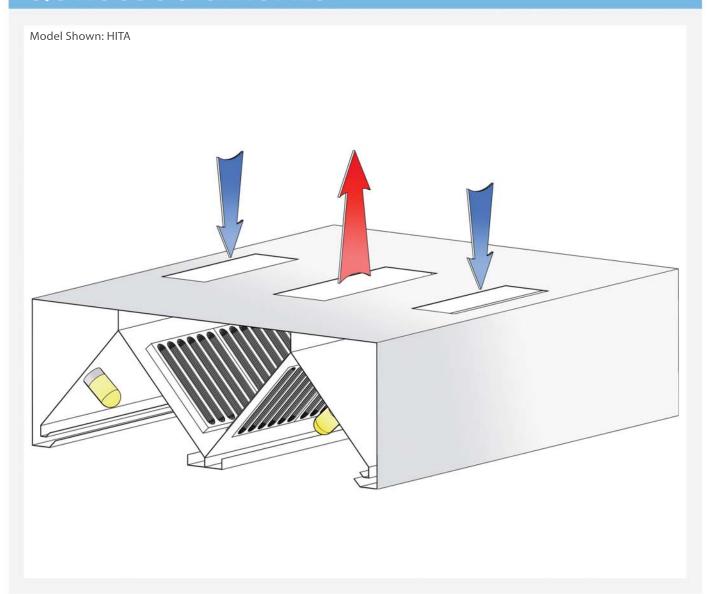


# **S/S HOODS & CANOPIES**



### **DESCRIPTION**

As one of the main components in a kitchen, LEON stainless steel hoods are designed to effectively dispose of all cooking vapors. The grease extraction system consists of a gutter with safety edges, running on all the length of the hood to effectively remove the accumulated grease from the cooking vapors. All of our hoods are constructed inside / out of high quality stainless steel type AISI 304 18/10, with a thickness of 1.5mm for the outside construction and welded under argon atmosphere. The high quality stainless steel baffle type filters meet NSF criteria for safety and sanitation, and pick up more than 96% of the airborne grease promoting better drain-off.

## **MAIN FEATURES AND SPECIFICATIONS:**

- Outside and inside covering all in high quality stainless steel type AISI 304 18/10.
- Body construction in S/S 1.5 mm thickness for external and 0.8mm for internal.
- Edges and corners welded under argon atmosphere. Grinded and brushed to attain smooth surface.
- Supplied with washable and removable stainless steel filters, and anti humid vapor lamps.
- Designed for uses with any cooking ventilation system that exhaust smoke and odors.
- Designed to be used over high broilers, ovens, heavy duty ranges, tilting fry pans, fryers, steamers, kettles, etc...
- Effective disposal of cooking vapors and grease extraction.
- Models with un-tempered fresh air supply system greatly reduce operating costs. This system uses only 20% of the conditioned air available in the kitchen, the remaining 80% of the exhaust air requirement is made up by the supply of unconditioned fresh air from the outside.
- Exhaust fans and ventilation ducts are not included with the hoods.

### **GREASE FILTERS & LAMPS SPECIFICATIONS:**

- Patented two-piece construction combines baffle plates and frame into one solid unit; no loose baffles to rattle or fall out.
- Smooth, aerodynamic baffles pick up more airborne grease (over 96%) and promote better drain-off. Meets NSF criteria for safety and sanitation.
- Solid baffle construction insures a dependable flame barrier. Efficient grease removal reduces risk of flare-ups.
- Greater strength and durability mean longer life and fewer costly replacements than ordinary baffle-type filters. Easy installation and fast clean-up.
- Lamps are in sanitary rustproof cast aluminum fixture. Impact and thermal shock-resistant. Meets requirements for NFPA Code 96 and NEC 410.
- Both grease filters and lamps are of U.S.A Origin

# WALL TYPE HOODS - CROSS SECTIONS Units : cm 60-70 DISH WASHER TYPE "HWD" SNACK TYPE "HWS" SNACK TYPE "HWS" KITCHEN TYPE "HWT" KITCHEN TYPE - FRESH AIR "HWTA"

### ISLAND TYPE HOODS - CROSS SECTIONS

