Item #: 421BRPHP448 Project: _____

Qty: _____ Date: _____ Approval: _____

Halifax BRPHO448 Package Type 1 Commercial Kitchen Hood System with BRP Makeup Air - 4' x 48"

Item #421BRPHP448

Technical Data

Length	4 Feet
Depth	48 Inches
Ceiling Height	10' or Over
Amps	2.9 - 5.8 Amps
Phase	1 Phase
Voltage	115/230 Volts
Wattage	667 Watts
Features	Made in America
Fire Suppression	Optional Fire Suppression
Horsepower	1/4 hp

Features

- Type 1 hood for grease-producing equipment; BRP makeup air system
- Includes box-style hood canopy, exhaust fan, and supply fan for makeup air
- 18-gauge 430 stainless steel construction on all exposed surfaces
- For ceilings 10' or higher
- 115/230V direct-drive exhaust fan (1250 CFM), 115/230V untempered supply fan (1000 CFM)

Certifications

Made in America Hardwired UL Listed, US

Technical Data

Plug Type	Hardwire

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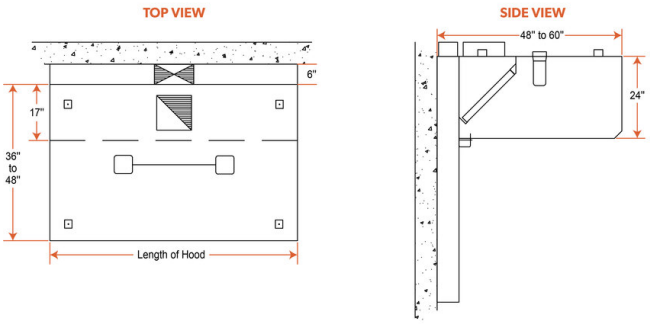
Style	BRP Makeup Air Systems
Type	Type 1

Plan View



Notes & Details

Keep your kitchen free of hazardous grease buildup with this Halifax BRPHO448 package 4' x 48" type 1 commercial kitchen hood system. This unit is suitable for use over any equipment that has a surface operating temperature under 700 degrees Fahrenheit, and that is required by fire code to have a type 1 hood - this includes fryers, griddles, charbroilers, conveyor pizza ovens, or any equipment that produces grease during the cooking process. The hood removes the grease-laden vapors produced by your equipment and prevents them from accumulating in places where they could become a fire or sanitation hazard, leaving your kitchen clean and safe to use!

It uses a BRP (back return plenum) makeup air system, which features a channel in the back of the hood to introduce supply air into the room, below the cooking equipment. By discharging the air underneath the equipment you avoid blowing air down onto your staff as they cook, which is a common issue with PSP-style makeup air systems. Makeup air is important in applications where the kitchen doesn't have enough fresh air coming in to replace the air exhausted by the hood, since your hood requires this replacement air to perform to specifications and remove grease, smoke, and VOCs effectively. It contains a 115/230V direct-drive exhaust fan designed for 1250 CFM, a 115/230V untempered supply fan designed for 1000 CFM, and your choice of a wall, flat roof, or pitched roof curb mount for each fan.

The hood uses (3) 20" x 16" baffle-type filters, and the filters are made from stainless steel to provide durability and make cleaning easy. Grease extracted by the filter is collected in a grease trough, which drains into a stainless steel grease cup for disposal. 18-gauge 430 stainless steel is used on all exposed surfaces to give it excellent durability and cleanability, while the MIG-welded frame provides seamless, liquid-tight joints. The hood features a box-style canopy design to provide superior performance. This model is also engineered with a 3" air gap on the back of the hood, which provides clearance and protection for combustible walls where code requires.

1 pre-wired light illuminate the equipment under your hood so that you can easily see what you're doing while cooking, and they require a 115V electrical connection to the junction box. This hood should be used in applications where the ceiling is 10' or taller. 4 hanger brackets are included to make installation easy. It must be hard-wired, cords and plugs are not included.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

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