

Halifax LPSHO848 Package Type 1

Low Ceiling Sloped Front

Commercial Kitchen Hood System

with PSP Makeup Air - 8' x 48"

Item #421LPSP848

Technical Data	
Length	8 Feet
Depth	48 Inches
Ceiling Height	Under 10'
Amps	4.9 - 9.8 Amps
Phase	1 Phase
Voltage	115/230 Volts
Wattage	1127 Watts
Features	Made in America
Fire Suppression	Optional Fire Suppression
Horsepower	1/2 hp



- Features
- Type 1 hood for grease-producing equipment; PSP makeup air system
 - Includes sloped-front hood canopy, exhaust fan, and supply fan for makeup air
 - 18-gauge 430 stainless steel construction on all exposed surfaces
 - For ceilings under 10'
 - 115/230V direct-drive exhaust fan (2000 CFM), 115/230V untempered supply fan (1600 CFM)

Certifications

Made in America

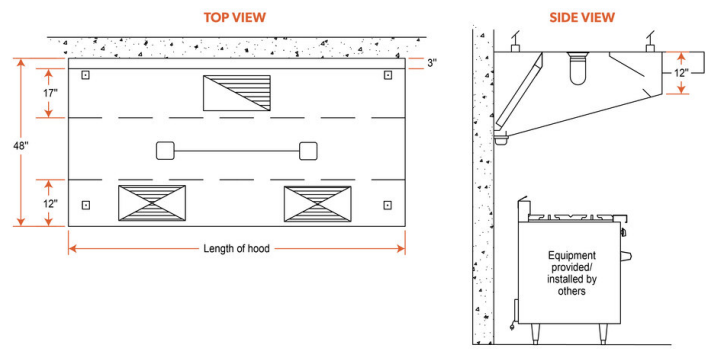
Hardwired

UL Listed, US

Technical Data	
Plug Type	Hardwire

Style	PSP Makeup Air Hood Systems
Type	Type 1

Plan View



Notes & Details

Keep your kitchen free of hazardous grease buildup with this Halifax LPSHO848 package 8' 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 PSP (perforated supply plenum) makeup air system, which introduces supply air into the room through the front of the hood. 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 2000 CFM, a 115/230V untempered supply fan designed for 1600 CFM, and your choice of a wall, flat roof, or pitched roof curb mount for each fan. A variable dial control makes it easy to adjust the fan speed as needed to account for higher or lower ventilation needs.

The hood uses (4) 20" x 20" and (1) 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 sloped-front canopy design that is great for low ceilings, providing extra front clearance and comfort for chefs, and dropping down close to the equipment in the back. 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.

3 pre-wired lights 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 under 10' tall. 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.