

Halifax VHSF24C 24" Ventless

Countertop Hood System with

Ansul Fire Suppression System -

208-240V

Item #421VHSF24C

Technical Data

Length	27 1/2 Inches
Depth	40 Inches
Height	61 3/4 Inches
Exterior Width	27 1/2 Inches
Interior Width	24 11/16 Inches
Voltage	208 - 240 Volts
Features	Made in America NSF Listed
Fire Suppression	With Fire Suppression
Gauge	18 Gauge



Features

- Great for locations where a traditional hood installation is not feasible
- Accommodates 2' of cooking equipment (electric cooking equipment only)
- 3-layer filtration catches grease, removes smoke and condensation, and reduces cooking odors
- Comes with Ansul fire suppression system (suppression chemical sold separately)
- Made from 18-gauge, polished stainless steel; 208-240V

Certifications



Made in America



NSF Listed



Hardwired

Technical Data

Material	Stainless Steel
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Max CFM	750 CFM
Plug Type	Hardwire
Style	With Fire Suppression
Type	Hood Systems

## Notes & Details

If a traditional exhaust hood is not feasible for your kitchen, this Halifax VHSF24C ventless countertop hood system is a perfect solution! This self-contained hood lets you make virtually any space suitable for cooking without the ductwork and installation costs associated with normal ventilation, keeping your kitchen air clean and free of grease without requiring as much additional work to your facility. This can make it a great option for leased spaces, food courts, historic buildings, or anywhere a type 1 hood is required, but difficult to install. Its innovative countertop design is rated to provide 750 CFM of exhaust, and it has triple-layer filtration with a stainless steel baffle filter to trap grease particles for disposal, a wire mesh filter to remove smoke and condensation, and a charcoal filter to reduce cooking odors.

This hood system doesn't compromise on safety, either - an interlock feature ensures that the equipment under the hood cannot be operated unless the hood is also turned on, and a color-coded alert system with LED lights lets you know that it is running safely and efficiently. A fully integrated Ansul R-102 wet chemical system (suppression chemical sold separately) is included to provide superior flame knockdown and control in the event of a fire, and it makes installing your hood easy and convenient.

The hood frame is made from 18-gauge, polished stainless steel, with a removable equipment tray and side panels that make cleaning a breeze. This countertop system is designed for use with electric cooking equipment only - it cannot be used with gas equipment. It can accommodate 24" of equipment up to 30" deep, with up to 75A total (allow 3A for the hood). Each piece of equipment going under the hood must have a surface area of 480 square inches or less. The cooking surface should be 30" to 34" above the floor, while the counter or table this system is mounted on must be able to support at least 350 lb. Fryers should not exceed an 85 lb. oil capacity. A clearance of 18" is required above the hood body to the ceiling, 12" above the damper, and 30" on the pull station side. The hood must be hardwired, and all connections to equipment must be made by a qualified electrician. It does not come with a cord and plug, but does include a 1/8" wire safety tether.

 **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](http://www.p65warnings.ca.gov).