



Condensate Tapered Hood Type 1

The Culinaire® range of kitchen exhaust hoods brings into one brand, Australian designed and manufactured exhaust hood products that comply with Australian Standards AS 1668.2 and have over 20 years of successful sales history.

The Culinaire® Condensate Tapered Hoods are fitted with a hinged baffle panel to capture steam and water vapour to prevent condensate falling onto the floor and surrounding surfaces. They have smoothed, continuously welded, leak free surfaces where-ever condensate may accumulate and the design allows easy access for cleaning.

These Condensate Box Hoods are ideal for installation above commercial steamers, steam kettles, dishwashers and work-tables.

Models:

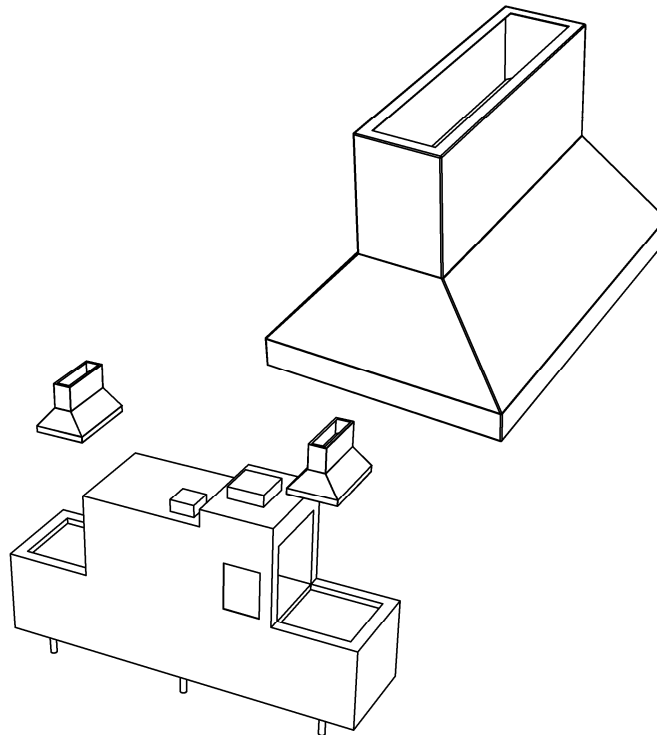
SPEH.CT.T1.xxxx.yyyy.zzzz

Where:

| | |
|------|---------------------------------|
| SPEH | = Standard Product Exhaust Hood |
| CT | = Condensate Tapered |
| T1 | = Type 1 |
| XXXX | = Length of Hood (600 mm std) |
| YYYY | = Width of Hood (400 mm std) |
| ZZZZ | = Height of Hood (405 mm std) |

e.g.: for specification and ordering

Culinaire Model SPEH.CT.T1.600.400.405



Features and Benefits:

- The hood is manufactured from 1.2mm thick Stainless Steel, 304 grade with No. 4 finish to be rigid & corrosive resistant.
- An Engineer's certification can be supplied to demonstrate that the construction complies with Australian Standard AS1669.2.
- The exhaust hood is fitted with a hinged condensate baffle to effectively separate steam from the air.
- The hinged baffle allow easy on site installation of the hood and easy access for cleaning.
- A fully welded condensate gutter is integral with the perimeter of the exhaust hood to capture and transport the condensate
- A drain is located in the gutter at wall side of the exhaust hood for plumbing to drain condensate to waste????.

Due to continuous product research and development, the information contained herein is subject to change without notification.

