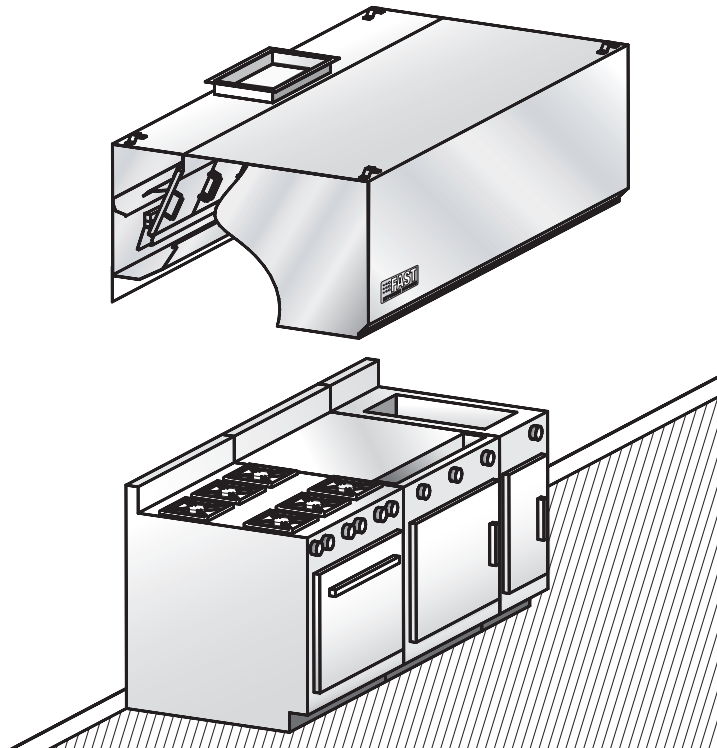



Model **SSH-GED****E** Centrifugal-type hood**Description:**

FAST wall-type exhaust hood with adjustable extraction baffles to balance exhaust in the hood. Model SSH-GED.

Specifications:

- Constructed of sturdy 18-gauge (1.2 mm) stainless steel
- Available in lengths of 3' 0" to 16' 0" (914 mm to 4,877 mm)
- Adjustable extraction baffles
- Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed NSF, ETL and 
- Many options available (see reverse)
- Quick delivery

Enclosure panels (optional):

The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

Construction:

Exposed hood surface: type 430 stainless steel (304 optional) with #4 finish (brushed). Non-exposed hood surface: stainless steel with #2B finish. Minimum 18-gauge (1.2 mm) thickness. All visible welded joints are polished to match original finish. To meet NFPA- 96 requirements.

Installation:Suspension (recommended height)

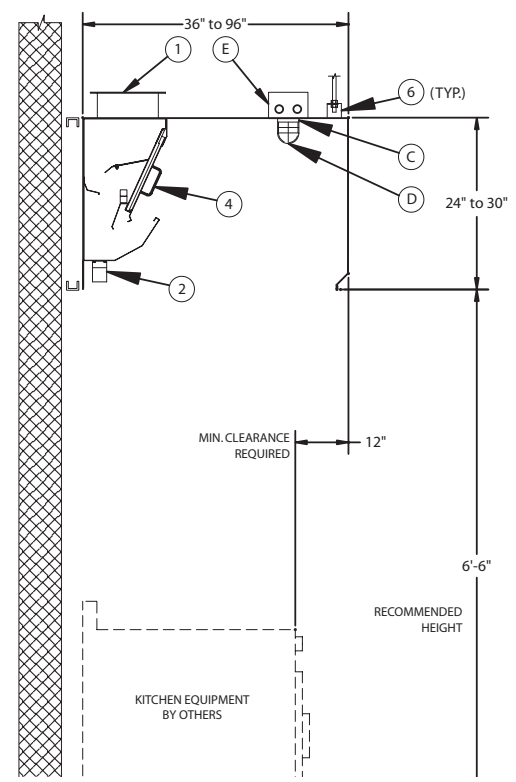
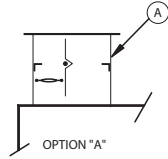
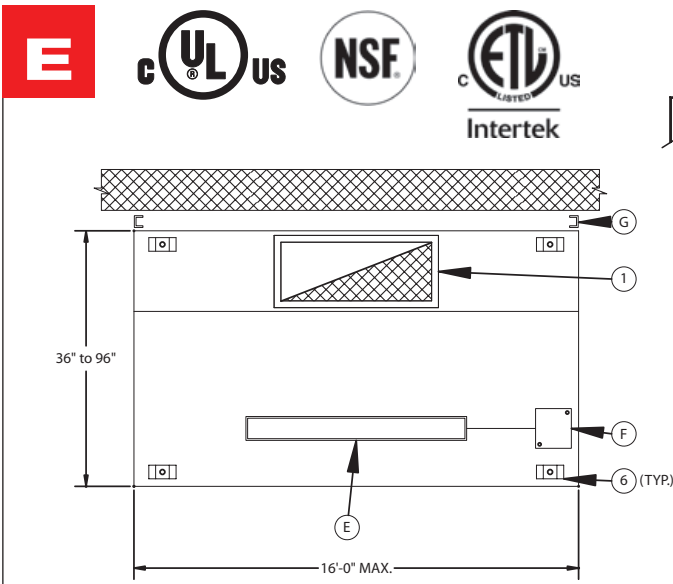
The hood should be installed 6' 6" (1,981 mm) from the floor. Hanging brackets are welded at all four corners.

Semi-combustible materials

A clearance of 3" (76 mm) is required when the hood is in contact with semi-combustible materials. As per NFPA-96 standards, a stainless steel spacer will be required.

Electrical:

Junction box and pre-wiring for lighting system may be factory installed if required.



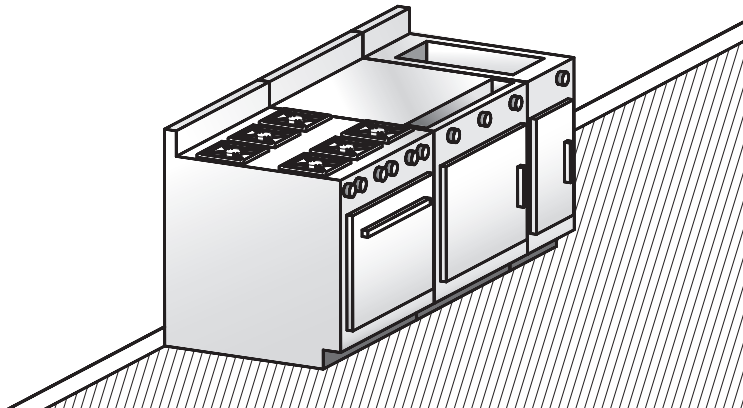
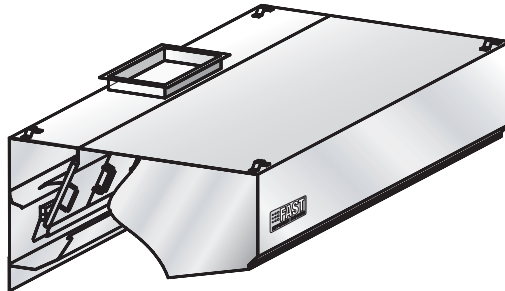
Length		260 CFM (125 L / S) / Linear Ft. *			
		Exhaust		Collar/opening 10" (254 mm) x _____	
Feet	mm	CFM	L/S	Inches	mm
3'-6"	1068	925	435	10	254
4'-0"	1220	1050	495	12	330
4'-6"	1372	1200	565	12	330
5'-0"	1524	1300	615	14	356
5'-6"	1676	1450	685	16	406
6'-0"	1828	1575	745	18	430
6'-6"	1981	1700	805	18	430
7'-0"	2134	1850	875	20	508
7'-6"	2286	1975	935	22	559
8'-0"	2438	2100	990	24	610
8'-6"	2590	2225	1050	26	660
9'-0"	2743	2350	1110	26	660
9'-6"	2895	2500	1180	28	711
10'-0"	3048	2625	1240	30	762
10'-6"	3200	2750	1300	32	822
11'-0"	3352	2900	1370	(2) 16	(2) 406
11'-6"	3505	3025	1430	(2) 16	(2) 406
12'-0"	3657	3150	1485	(2) 18	(2) 430
12'-6"	3810	3275	1545	(2) 18	(2) 430
13'-0"	3962	3400	1605	(2) 18	(2) 430
13'-6"	4115	3550	1675	(2) 20	(2) 508
14'-0"	4267	3700	1745	(2) 20	(2) 508
14'-6"	4420	3825	1805	(2) 22	(2) 559
15'-0"	4572	3950	1865	(2) 22	(2) 559
15'-6"	4724	4075	1925	(2) 22	(2) 559
16'-0"	4877	4200	1985	(2) 24	(2) 610

* Exhaust for 42" (1,065 mm) and 48" (1,220 mm)-deep hoods.

Accessories included:	
1	Exhaust collar (3" high)
2	Grease receptacle
4	Removable extraction baffles
6	Hanging brackets
C	Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood)
G	3" rear spacer for clearance to meet NFPA- 96 requirements


Optional accessories: (see section "K" for details)	
A	UL listed exhaust collar with fire damper
B	UL listed exhaust collar with balancing damper
D	Wire guard for incandescent lights
E	36" or 48" fluorescent lights (Quantity recommended: (1) light per 8 linear feet of hood)
F	Junction box and pre-wiring for lighting
H	Enclosure panels, stainless steel with #4 finish, between hood and ceiling
I	PAC-02 programmable control panel
J	End skirts should be used to maximize hood performance
M	DDSP (Down Discharge Supply Plenum)
N	FDSP (Front Discharge Supply Plenum)
O	ETL-listed end of day damper

	Exhaust VOLUME (CFM / Lin. Ft.)	Internal pressure loss (IN / H ₂ O)	Exhaust VOLUME (L/S per linear metre)	Internal pressure loss (Pa)
Light cooking	175	0,8	270	200
Medium cooking	260	1,0	400	250
Heavy cooking	350	1,65	540	412

Model **LP-SSH-GED****E** Centrifugal-type hood**Description:**

FAST wall-type exhaust hood with adjustable extraction baffles to balance exhaust in the hood. Model LP-SSH-GED. For low-ceiling kitchens.

Specifications:

- Specially designed for low-ceiling kitchens
- Constructed of sturdy 18-gauge (1.2 mm) stainless steel
- Available in lengths of 3' 0" to 16' 0" (914 mm to 4,877 mm)
- Adjustable extraction baffles
- Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed NSF, ETL and 
- Many options available (see reverse)
- Quick delivery

Enclosure panels (optional):

The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

Construction:

Exposed hood surface: type 430 stainless steel (304 optional) with #4 finish (brushed). Non-exposed hood surface: stainless steel with #2B finish. Minimum 18-gauge (1.2 mm) thickness. All visible welded joints are polished to match original finish. To meet NFPA- 96 requirements.

Installation:Suspension (recommended height)

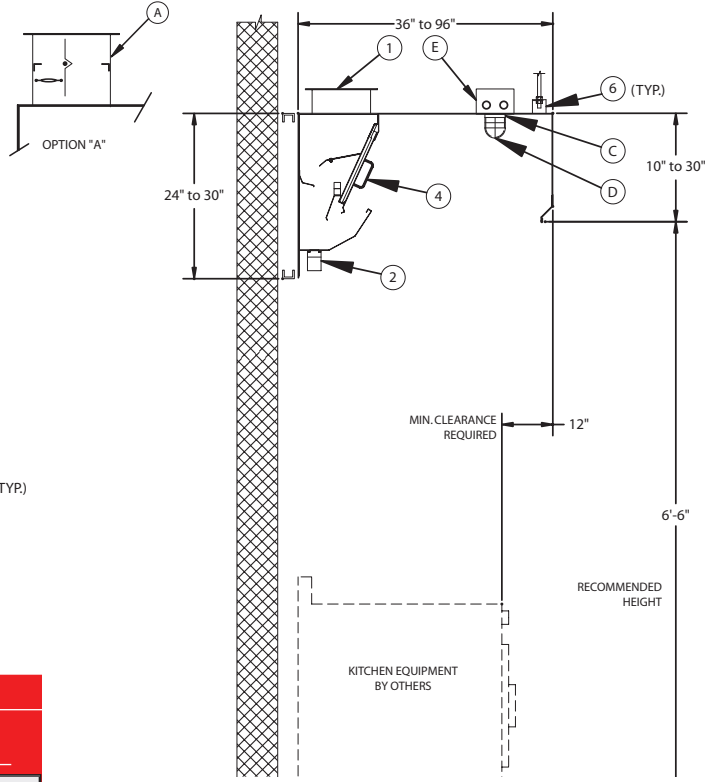
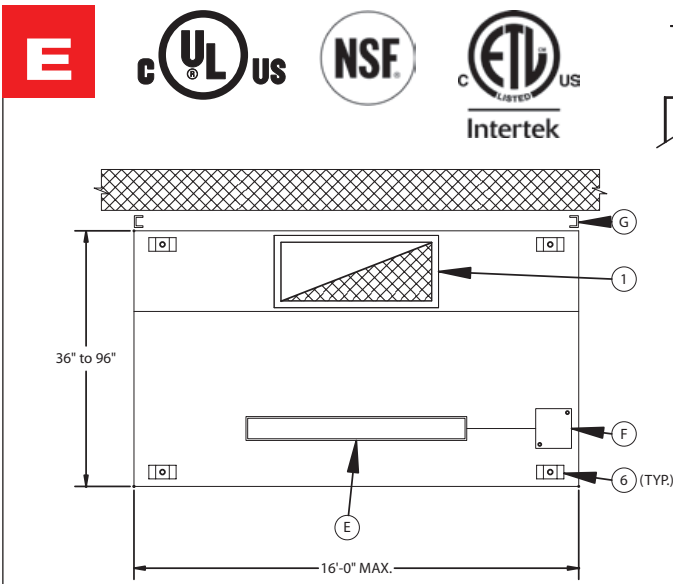
The hood should be installed 6' 6" (1,981 mm) from the floor. Hanging brackets are welded at all four corners.

Semi-combustible materials

A clearance of 3" (76 mm) is required when the hood is in contact with semi-combustible materials. As per NFPA-96 standards, a stainless steel spacer will be required.

Electrical:

Junction box and pre-wiring for lighting system may be factory installed if required.



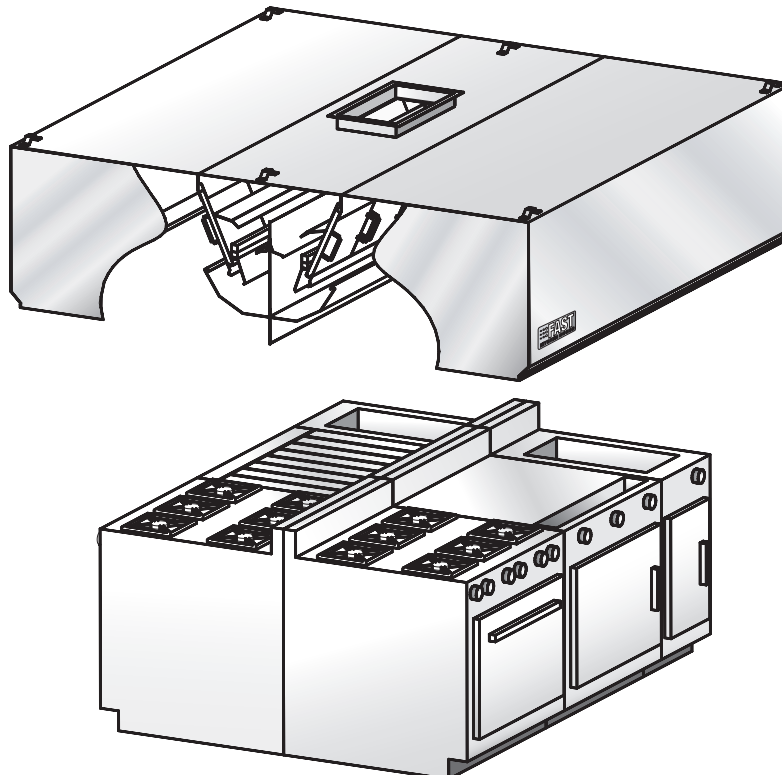
Length		260 CFM (125 L / S) / Linear Ft. *			
		Exhaust		Collar/opening 10" (254 mm) x _____	
Feet	mm	CFM	L/S	Inches	mm
3'-6"	1068	925	435	10	254
4'-0"	1220	1050	495	12	330
4'-6"	1372	1200	565	12	330
5'-0"	1524	1300	615	14	356
5'-6"	1676	1450	685	16	406
6'-0"	1828	1575	745	18	430
6'-6"	1981	1700	805	18	430
7'-0"	2134	1850	875	20	508
7'-6"	2286	1975	935	22	559
8'-0"	2438	2100	990	24	610
8'-6"	2590	2225	1050	26	660
9'-0"	2743	2350	1110	26	660
9'-6"	2895	2500	1180	28	711
10'-0"	3048	2625	1240	30	762
10'-6"	3200	2750	1300	32	822
11'-0"	3352	2900	1370	(2) 16	(2) 406
11'-6"	3505	3025	1430	(2) 16	(2) 406
12'-0"	3657	3150	1485	(2) 18	(2) 430
12'-6"	3810	3275	1545	(2) 18	(2) 430
13'-0"	3962	3400	1605	(2) 18	(2) 430
13'-6"	4115	3550	1675	(2) 20	(2) 508
14'-0"	4267	3700	1745	(2) 20	(2) 508
14'-6"	4420	3825	1805	(2) 22	(2) 559
15'-0"	4572	3950	1865	(2) 22	(2) 559
15'-6"	4724	4075	1925	(2) 22	(2) 559
16'-0"	4877	4200	1985	(2) 24	(2) 610

* Exhaust for 42" (1,065 mm) and 48" (1,220 mm)-deep hoods.

Accessories included:	
1	Exhaust collar (3" high)
2	Grease receptacle
4	Removable extraction baffles
6	Hanging brackets
C	Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood)
G	3" rear spacer for clearance to meet NFPA- 96 requirements


Optional accessories: (see section "K" for details)	
A	UL listed exhaust collar with fire damper
B	UL listed exhaust collar with balancing damper
D	Wire guard for incandescent lights
E	36" or 48" fluorescent lights (Quantity recommended: (1) light per 8 linear feet of hood)
F	Junction box and pre-wiring for lighting
H	Enclosure panels, stainless steel with #4 finish, between hood and ceiling
I	PAC-02 programmable control panel
J	End skirts should be used to maximize hood performance
M	DDSP (Down Discharge Supply Plenum)
N	FDSP (Front Discharge Supply Plenum)
O	ETL-listed end of day damper

	Exhaust VOLUME (CFM / Lin. Ft.)	Internal pressure loss (IN / H ₂ O)	Exhaust VOLUME (L/S per linear metre)	Internal pressure loss (Pa)
Light cooking	175	0,8	270	200
Medium cooking	260	1,0	400	250
Heavy cooking	350	1,65	540	412

Model **SSH-GED-C****E** Centrifugal-type hood**Description:**

FAST island-type exhaust hood with adjustable extraction baffles to balance exhaust in the hood. Model SSH-GED-C.

Specifications:

- Constructed of sturdy 18-gauge (1.2 mm) stainless steel
- Available in lengths of 3' 0" to 16' 0" (914 mm to 4,877 mm)
- Adjustable extraction baffles
- Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed NSF, ETL and 
- Many options available (see reverse)
- Quick delivery

Enclosure panels (optional):

The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

Construction:

Exposed hood surface: type 430 stainless steel (304 optional) with #4 finish (brushed). Non-exposed hood surface: stainless steel with #2B finish. Minimum 18-gauge (1.2 mm) thickness. All visible welded joints are polished to match original finish. To meet NFPA- 96 requirements.

Installation:Suspension (recommended height)

The hood should be installed 6' 6" (1,981 mm) from the floor. Hanging brackets are welded at all four corners.

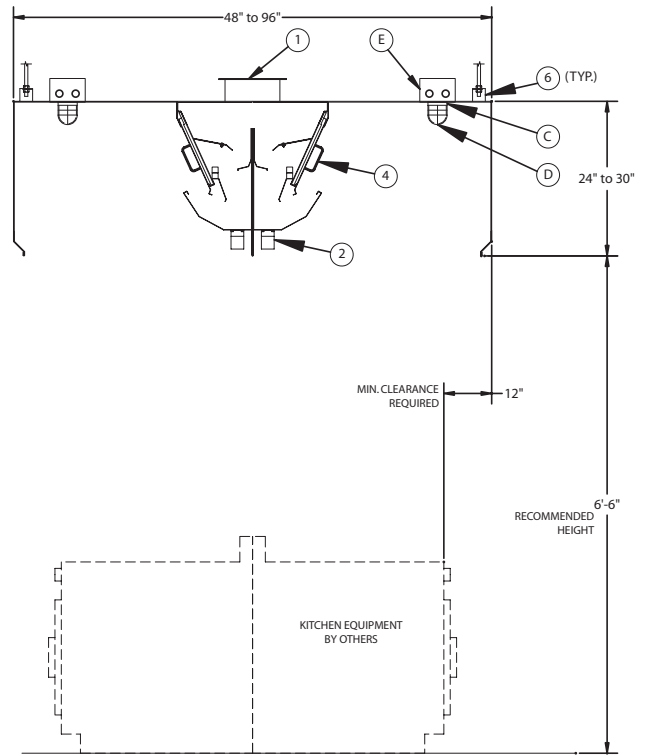
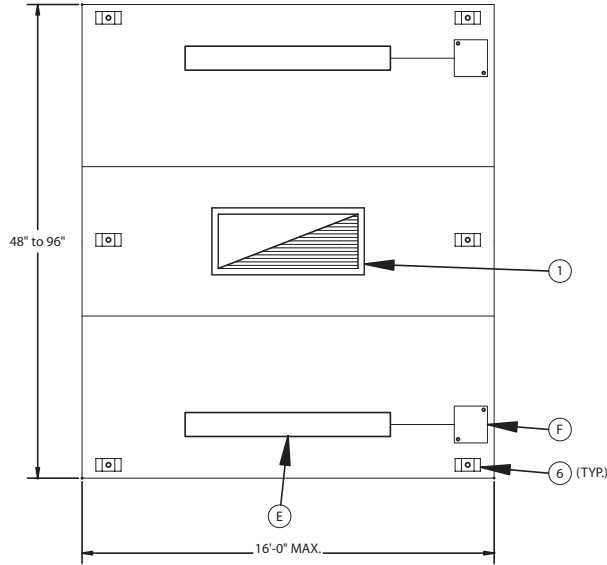
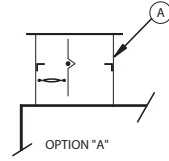
Semi-combustible materials

A clearance of 3" (76 mm) is required when the hood is in contact with semi-combustible materials. As per NFPA-96 standards, a stainless steel spacer will be required.

Electrical:

Junction box and pre-wiring for lighting system may be factory installed if required.

E



Accessories included:	
1	Exhaust collar (3" high)
2	Grease receptacle
4	Removable extraction baffles
6	Hanging brackets
C	Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood)

Optional accessories: (see section "K" for details)	
A	UL listed exhaust collar with fire damper
B	UL listed exhaust collar with balancing damper
D	Wire guard for incandescent lights
E	36" or 48" fluorescent lights (Quantity recommended: (1) light per 8 linear feet of hood)
F	Junction box and pre-wiring for lighting
H	Enclosure panels, stainless steel with #4 finish, between hood and ceiling
I	PAC-02 programmable control panel
J	End skirts should be used to maximize hood performance
M	DDSP (Down Discharge Supply Plenum)
N	FDSP (Front Discharge Supply Plenum)
O	ETL-listed end of day damper

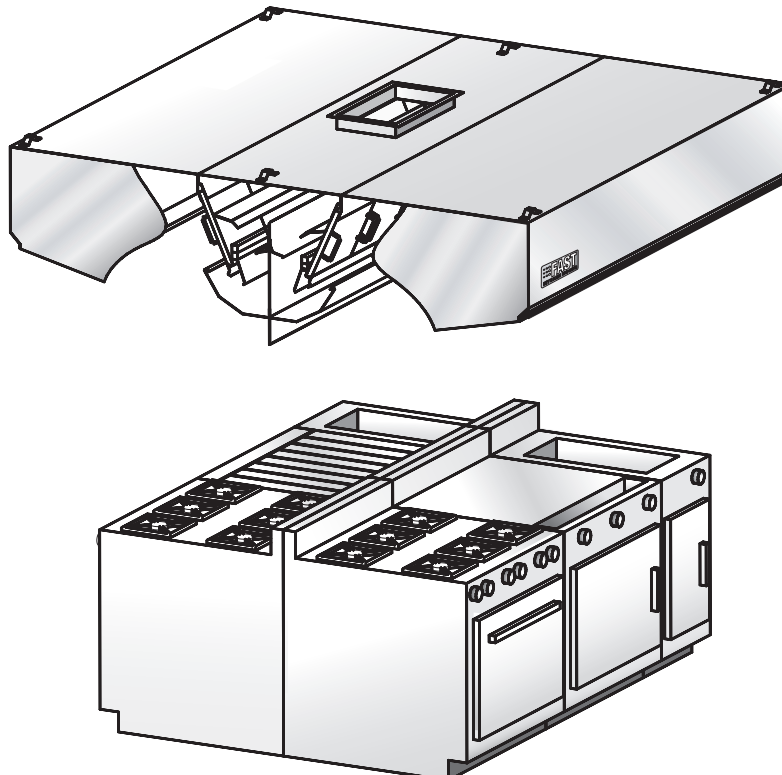
Length		520 CFM (245 L / S) / Linear Ft. *			
		Exhaust		Collar/Opening 14" (356 mm) x _____	
Feet	mm	CFM	L/S	Inches	mm
3'-6"	1068	1 800	850	14	356
4'-0"	1220	2 100	990	14	356
4'-6"	1372	2 300	1 085	16	406
5'-0"	1524	2 600	1 225	18	457
5'-6"	1676	2 850	1 345	20	508
6'-0"	1828	3 100	1 465	22	559
6'-6"	1981	3 400	1 605	24	610
7'-0"	2134	3 650	1 725	26	660
7'-6"	2286	3 900	1 840	28	711
8'-0"	2438	4 150	1 960	30	762

* Exhaust for 84" (2130 mm) and 96" (2440 mm) deep hoods.

Note:


For SSH-GED-C central hoods more than 8' in length, use SSH-GED wall-type hoods back to back.

	Exhaust VOLUME (CFM / Lin. Ft.)	Internal pressure loss (IN / H ₂ O)	Exhaust VOLUME (L/S per linear metre)	Internal pressure loss (Pa)
Light cooking	450	0,8	696	200
Medium cooking	520	1,0	800	250
Heavy cooking	700	1,65	1080	412

Model **LP-SSH-GED-C****E** Centrifugal-type hood**Description:**

FAST island-type exhaust hood with adjustable extraction baffles to balance exhaust in the hood. Model LP-SSH-GED-C. For low-ceiling kitchens.

Specifications:

- Specially designed for low-ceiling kitchens
- Constructed of sturdy 18-gauge (1.2 mm) stainless steel
- Available in lengths of 3' 0" to 16' 0" (914 mm to 4,877 mm)
- Adjustable extraction baffles
- Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed NSF, ETL and 
- Many options available (see reverse)
- Quick delivery

Enclosure panels (optional):

The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

Construction:

Exposed hood surface: type 430 stainless steel (304 optional) with #4 finish (brushed). Non-exposed hood surface: stainless steel with #2B finish. Minimum 18-gauge (1.2 mm) thickness. All visible welded joints are polished to match original finish. To meet NFPA- 96 requirements.

Installation:Suspension (recommended height)

The hood should be installed 6' 6" (1,981 mm) from the floor. Hanging brackets are welded at all four corners.

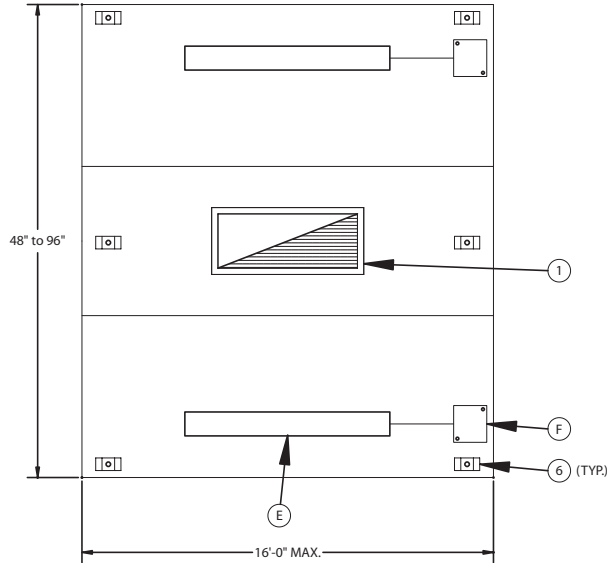
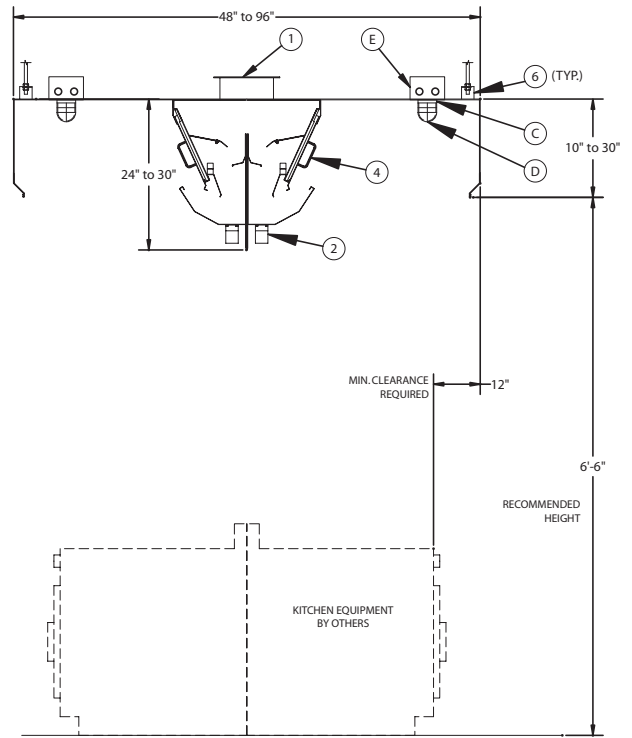
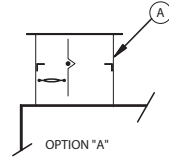
Semi-combustible materials

A clearance of 3" (76 mm) is required when the hood is in contact with semi-combustible materials. As per NFPA-96 standards, a stainless steel spacer will be required.

Electrical:

Junction box and pre-wiring for lighting system may be factory installed if required.

E



Accessories included:	
1	Exhaust collar (3" high)
2	Grease receptacle
4	Removable extraction baffles
6	Hanging brackets
C	Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood)

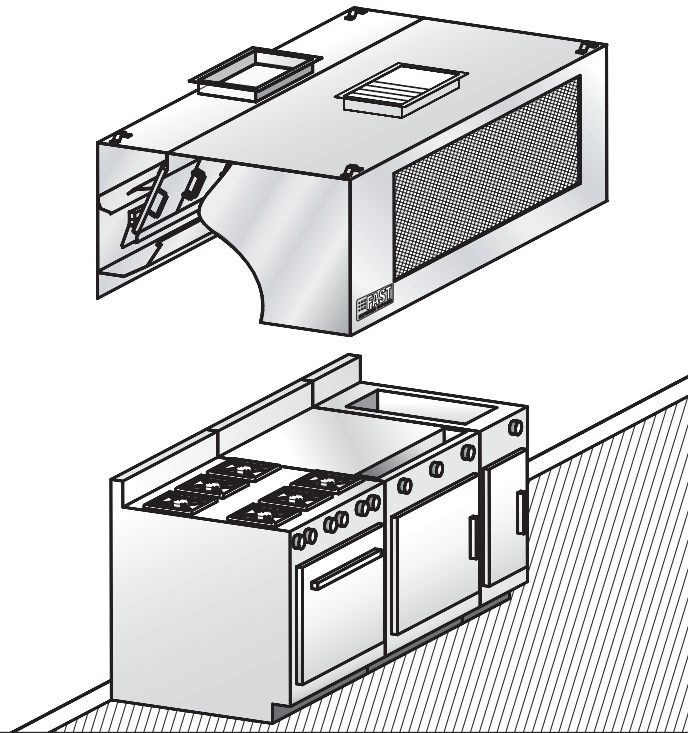
Optional accessories: (see section "K" for details)	
A	UL listed exhaust collar with fire damper
B	UL listed exhaust collar with balancing damper
D	Wire guard for incandescent lights
E	36" or 48" fluorescent lights (Quantity recommended: (1) light per 8 linear feet of hood)
F	Junction box and pre-wiring for lighting
H	Enclosure panels, stainless steel with #4 finish, between hood and ceiling
I	PAC-02 programmable control panel
J	End skirts should be used to maximize hood performance
M	DDSP (Down Discharge Supply Plenum)
N	FDSP (Front Discharge Supply Plenum)
O	ETL-listed end of day damper

Length		520 CFM (245 L / S) / Linear Ft. *			
		Exhaust		Collar/Opening 14" (356 mm) x _____	
Feet	mm	CFM	L/S	Inches	mm
3'-6"	1068	1 800	850	14	356
4'-0"	1220	2 100	990	14	356
4'-6"	1372	2 300	1 085	16	406
5'-0"	1524	2 600	1 225	18	457
5'-6"	1676	2 850	1 345	20	508
6'-0"	1828	3 100	1 465	22	559
6'-6"	1981	3 400	1 605	24	610
7'-0"	2134	3 650	1 725	26	660
7'-6"	2286	3 900	1 840	28	711
8'-0"	2438	4 150	1 960	30	762

* Exhaust for 84" (2130 mm) and 96" (2440 mm) deep hoods.

Note:
For LP-SSH-GED-C central hoods more than 8' in length, use LP-SSH-GED wall-type hoods back to back.


	Exhaust VOLUME (CFM / Lin. Ft.)	Internal pressure loss (IN / H ₂ O)	Exhaust VOLUME (L/S per linear metre)	Internal pressure loss (Pa)
Light cooking	450	0,8	696	200
Medium cooking	520	1,0	800	250
Heavy cooking	700	1,65	1080	412

Model **SSH-GED-MUA-F****E** Centrifugal-type hood**Description:**

FAST wall-type exhaust hood with adjustable extraction baffles to balance exhaust in the hood. Model SSH-GED-MUA-F.

Ideal for kitchens with limited ceiling space and avoid extensive duct work to multiple ceiling diffusers.

Specifications:

- Constructed of sturdy 18-gauge (1.2 mm) stainless steel
- Front supply of tempered make-up air
- Improves productivity by ensuring efficiency, performance and comfort for the kitchen staff
- Available in lengths of 3' 0" to 16' 0" (914 mm to 4,877 mm)
- Adjustable extraction baffles
- Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed NSF, ETL and 
- Many options available (see reverse)
- Quick delivery

Enclosure panels (optional):

The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

Construction:

Exposed hood surface: type 430 stainless steel (304 optional) with #4 finish (brushed). Non-exposed hood surface: stainless steel with #2B finish. Minimum 18-gauge (1.2 mm) thickness. All visible welded joints are polished to match original finish. To meet NFPA- 96 requirements.

Installation:Suspension (recommended height)

The hood should be installed 6' 6" (1,981 mm) from the floor. Hanging brackets are welded at all four corners.

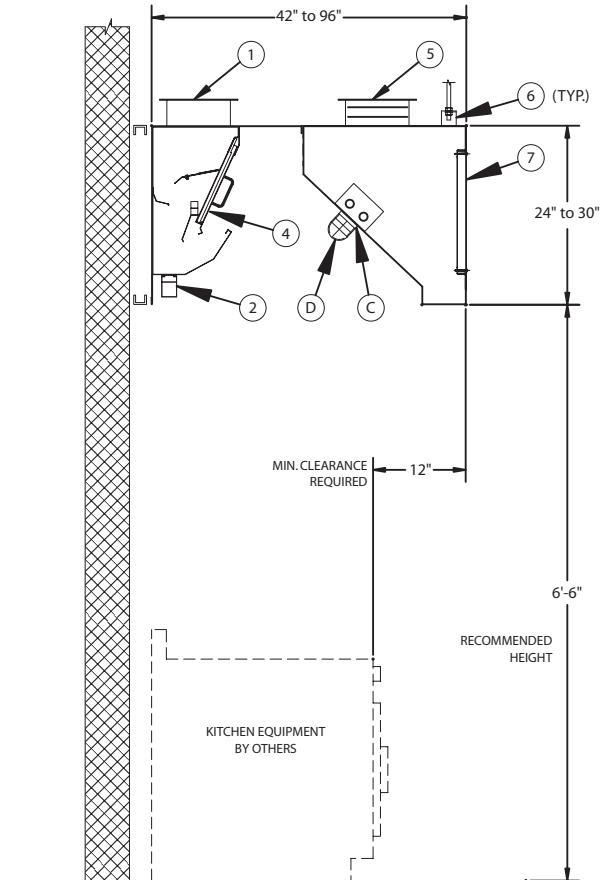
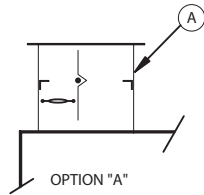
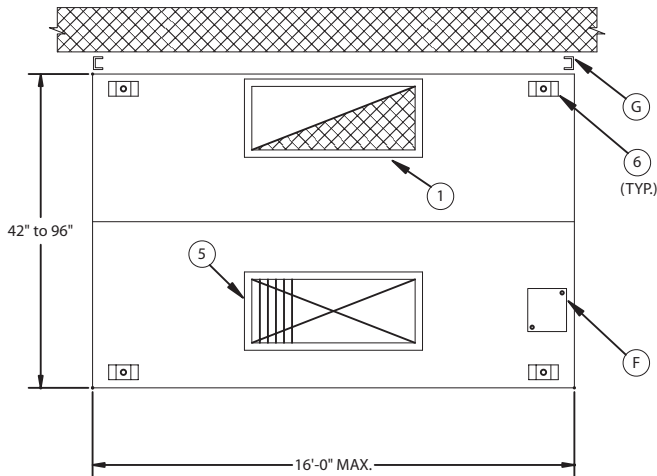
Semi-combustible materials

A clearance of 3" (76 mm) is required when the hood is in contact with semi-combustible materials. As per NFPA-96 standards, a stainless steel spacer will be required.

Electrical:

Junction box and pre-wiring for lighting system may be factory installed if required.v

E Centrifugal-type hood



Optional accessories: (see section "K" for details)

A	UL listed exhaust collar with fire damper
B	UL listed exhaust collar with balancing damper
D	Wire guard for incandescent lights
E	36" or 48" fluorescent lights (Quantity recommended: (1) light per 8 linear feet of hood)
F	Junction box and pre-wiring for lighting
H	Enclosure panels, stainless steel with #4 finish, between hood and ceiling
I	PAC-02 programmable control panel
J	End skirts should be used to maximize hood performance
O	ETL-listed end of day damper

Accessories included:

1	Exhaust collar (3" high)
2	Grease receptacle
4	Removable extraction baffles
5	Supply collar with UL listed fire damper
6	Hanging brackets
7	Stainless steel supply grid
C	Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood)
G	3" rear-spacer for clearance to meet NFPA- 96 requirements

E Centrifugal-type hood

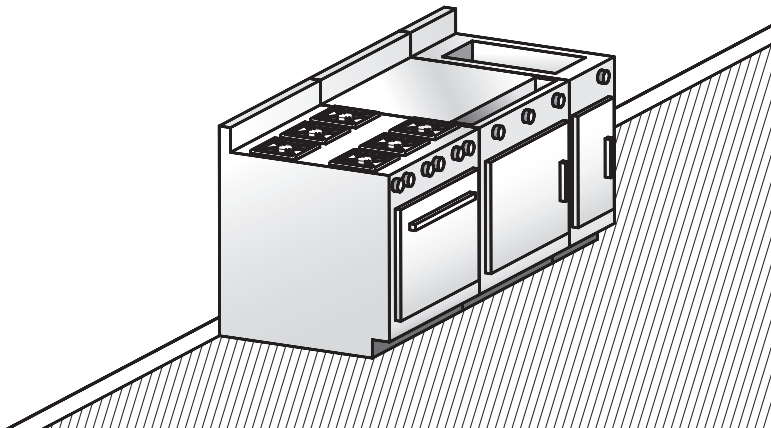
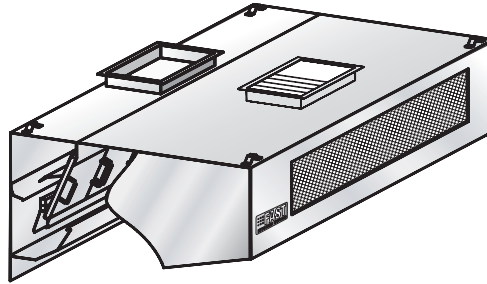
Length		260 CFM (125 L / S) / Linear Ft. *				Supply		Collar/Opening 12" (305 mm) x _____	
Feet	mm	CFM	L/S	Inches	mm	CFM	L/S	Inches	mm
3'-6"	1068	925	435	10	254	700	330	12	305
4'-0"	1220	1050	495	12	330	800	380	12	305
4'-6"	1372	1200	565	12	330	900	425	14	356
5'-0"	1524	1300	615	14	356	950	450	14	356
5'-6"	1676	1450	685	16	406	1 050	500	16	406
6'-0"	1828	1575	745	18	430	1 150	545	16	406
6'-6"	1981	1700	805	18	430	1 200	570	18	457
7'-0"	2134	1850	875	20	508	1 400	660	20	508
7'-6"	2286	1975	935	22	559	1 500	710	22	559
8'-0"	2438	2100	990	24	610	1 600	755	22	559
8'-6"	2590	2225	1050	26	660	1 700	800	24	610
9'-0"	2743	2350	1110	26	660	1 800	850	24	610
9'-6"	2895	2500	1180	28	711	1 950	920	26	660
10'-0"	3048	2625	1240	30	762	2 000	945	28	711
10'-6"	3200	2750	1300	32	822	2 150	1 015	(2) 16	(2) 406
11'-0"	3352	2900	1370	(2) 16	(2) 406	2 300	1 085	(2) 16	(2) 406
11'-6"	3505	3025	1430	(2) 16	(2) 406	2 400	1 130	(2) 18	(2) 457
12'-0"	3657	3150	1485	(2) 18	(2) 430	2 500	1 180	(2) 18	(2) 457
12'-6"	3810	3275	1545	(2) 18	(2) 430	2 600	1 225	(2) 18	(2) 457
13'-0"	3962	3400	1605	(2) 18	(2) 430	2 700	1 275	(2) 20	(2) 508
13'-6"	4115	3550	1675	(2) 20	(2) 508	2 800	1 320	(2) 20	(2) 508
14'-0"	4267	3700	1745	(2) 20	(2) 508	2 950	1 390	(2) 20	(2) 508
14'-6"	4420	3825	1805	(2) 22	(2) 559	3 050	1 440	(2) 22	(2) 559
15'-0"	4572	3950	1865	(2) 22	(2) 559	3 150	1 485	(2) 22	(2) 559
15'-6"	4724	4075	1925	(2) 22	(2) 559	3 260	1 540	(2) 24	(2) 610
16'-0"	4877	4200	1985	(2) 24	(2) 610	3 360	1 585	(2) 24	(2) 610

* Exhaust for 42" (1,065 mm) and 48" (1,220 mm)-deep hoods.




	Exhaust VOLUME (CFM / Lin. Ft.)	Internal pressure loss (IN / H ₂ O)	Exhaust VOLUME (L/S per linear metre)	Internal pressure loss (Pa)
Light cooking	175	0,8	270	200
Medium cooking	260	1,0	400	250
Heavy cooking	350	1,65	540	412



Model **LP-SSH-GED-MUA-F****E** Centrifugal-type hood**Description:**

FAST wall-type exhaust hood with adjustable extraction baffles to balance exhaust in the hood. Model LP-SSH-GED-MUA-F. **Ideal for low-ceiling kitchens with limited ceiling space and avoid extensive duct work to multiple ceiling diffusers.**

Specifications:

- Specially designed for low-ceiling kitchens
- Constructed of sturdy 18-gauge (1.2 mm) stainless steel
- Front supply of tempered make-up air
- Improves productivity by ensuring efficiency, performance and comfort for the kitchen staff
- Available in lengths of 3' 0" to 16' 0" (914 mm to 4,877 mm)
- Adjustable extraction baffles
- Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed NSF, ETL and 
- Many options available (see reverse)
- Quick delivery

Enclosure panels (optional):

The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

Construction:

Exposed hood surface: type 430 stainless steel (304 optional) with #4 finish (brushed). Non-exposed hood surface: stainless steel with #2B finish. Minimum 18-gauge (1.2 mm) thickness. All visible welded joints are polished to match original finish. To meet NFPA- 96 requirements.

Installation:Suspension (recommended height)

The hood should be installed 6' 6" (1,981 mm) from the floor. Hanging brackets are welded at all four corners.

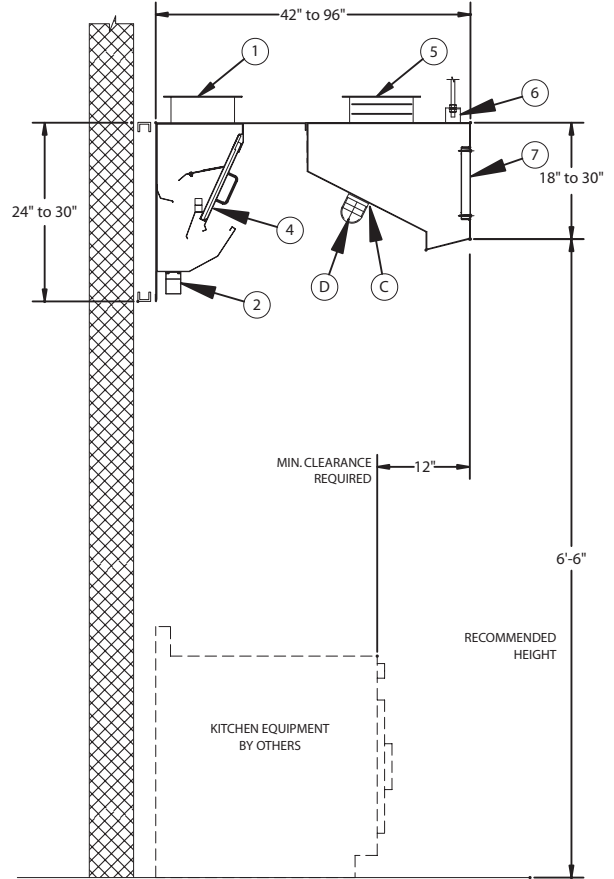
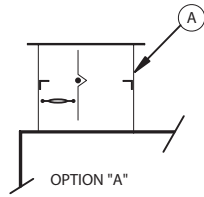
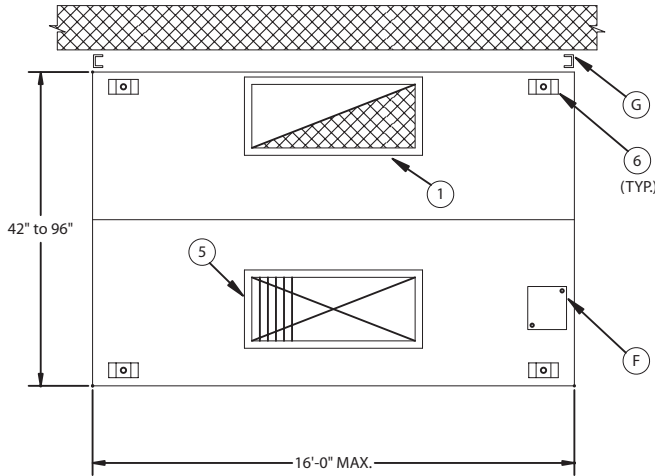
Semi-combustible materials

A clearance of 3" (76 mm) is required when the hood is in contact with semi-combustible materials. As per NFPA-96 standards, a stainless steel spacer will be required.

Electrical:

Junction box and pre-wiring for lighting system may be factory installed if required.

E Centrifugal-type hood



Optional accessories: (see section "K" for details)

A	UL listed exhaust collar with fire damper
B	UL listed exhaust collar with balancing damper
D	Wire guard for incandescent lights
F	Junction box and pre-wiring for lighting
H	Enclosure panels, stainless steel with #4 finish, between hood and ceiling
I	PAC-02 programmable control panel
J	End skirts should be used to maximize hood performance
O	ETL-listed end of day damper

Accessories included:

1	Exhaust collar (3" high)
2	Grease receptacle
4	Removable extraction baffles
5	Supply collar with UL listed fire damper
6	Hanging brackets
7	Stainless steel supply grid
C	Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood)
G	3" rear-spacer for clearance to meet NFPA- 96 requirements

E Centrifugal-type hood

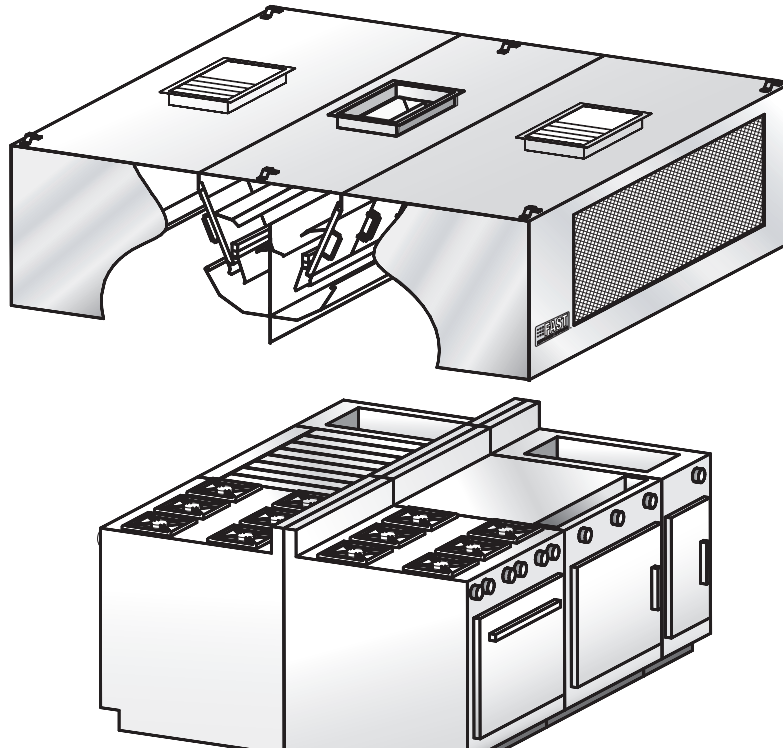
Length		260 CFM (125 L / S) / Linear Ft. *				Supply		Collar/Opening 12" (305 mm) x _____	
Feet	mm	CFM	L/S	Inches	mm	CFM	L/S	Inches	mm
3'-6"	1068	925	435	10	254	700	330	12	305
4'-0"	1220	1050	495	12	330	800	380	12	305
4'-6"	1372	1200	565	12	330	900	425	14	356
5'-0"	1524	1300	615	14	356	950	450	14	356
5'-6"	1676	1450	685	16	406	1 050	500	16	406
6'-0"	1828	1575	745	18	430	1 150	545	16	406
6'-6"	1981	1700	805	18	430	1 200	570	18	457
7'-0"	2134	1850	875	20	508	1 400	660	20	508
7'-6"	2286	1975	935	22	559	1 500	710	22	559
8'-0"	2438	2100	990	24	610	1 600	755	22	559
8'-6"	2590	2225	1050	26	660	1 700	800	24	610
9'-0"	2743	2350	1110	26	660	1 800	850	24	610
9'-6"	2895	2500	1180	28	711	1 950	920	26	660
10'-0"	3048	2625	1240	30	762	2 000	945	28	711
10'-6"	3200	2750	1300	32	822	2 150	1 015	(2) 16	(2) 406
11'-0"	3352	2900	1370	(2) 16	(2) 406	2 300	1 085	(2) 16	(2) 406
11'-6"	3505	3025	1430	(2) 16	(2) 406	2 400	1 130	(2) 18	(2) 457
12'-0"	3657	3150	1485	(2) 18	(2) 430	2 500	1 180	(2) 18	(2) 457
12'-6"	3810	3275	1545	(2) 18	(2) 430	2 600	1 225	(2) 18	(2) 457
13'-0"	3962	3400	1605	(2) 18	(2) 430	2 700	1 275	(2) 20	(2) 508
13'-6"	4115	3550	1675	(2) 20	(2) 508	2 800	1 320	(2) 20	(2) 508
14'-0"	4267	3700	1745	(2) 20	(2) 508	2 950	1 390	(2) 20	(2) 508
14'-6"	4420	3825	1805	(2) 22	(2) 559	3 050	1 440	(2) 22	(2) 559
15'-0"	4572	3950	1865	(2) 22	(2) 559	3 150	1 485	(2) 22	(2) 559
15'-6"	4724	4075	1925	(2) 22	(2) 559	3 260	1 540	(2) 24	(2) 610
16'-0"	4877	4200	1985	(2) 24	(2) 610	3 360	1 585	(2) 24	(2) 610

* Exhaust for 42" (1,065 mm) and 48" (1,220 mm)-deep hoods.




	Exhaust VOLUME (CFM / Lin. Ft.)	Internal pressure loss (IN / H ₂ O)	Exhaust VOLUME (L/S per linear metre)	Internal pressure loss (Pa)
Light cooking	175	0,8	270	200
Medium cooking	260	1,0	400	250
Heavy cooking	350	1,65	540	412



Model **SSH-GED-C-MUA-F****E** Centrifugal-type hood**Description:**

FAST island-type exhaust hood with adjustable extraction baffles to balance exhaust in the hood. Model SSH-GED-C-MUA-F. **Ideal for kitchens with limited ceiling space and avoid extensive duct work to multiple ceiling diffusers.**

Specifications:

- Constructed of sturdy 18-gauge (1.2 mm) stainless steel
- Front supply of tempered make-up air
- Improves productivity by ensuring efficiency, performance and comfort for the kitchen staff
- Available in lengths of 3' 0" to 16' 0" (914 mm to 4,877 mm)
- Adjustable extraction baffles
- Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed NSF, ETL and 
- Many options available (see reverse)
- Quick delivery

Enclosure panels (optional):

The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

Construction:

Exposed hood surface: type 430 stainless steel (304 optional) with #4 finish (brushed). Non-exposed hood surface: stainless steel with #2B finish. Minimum 18-gauge (1.2 mm) thickness. All visible welded joints are polished to match original finish. To meet NFPA- 96 requirements.

Installation:Suspension (recommended height)

The hood should be installed 6' 6" (1,981 mm) from the floor. Hanging brackets are welded at all four corners.

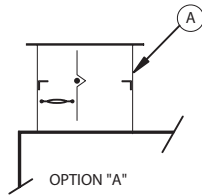
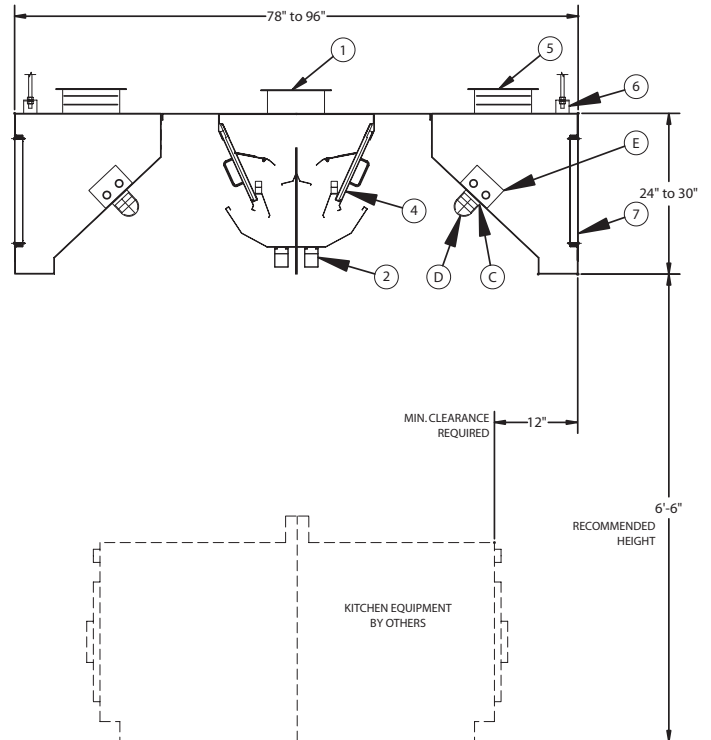
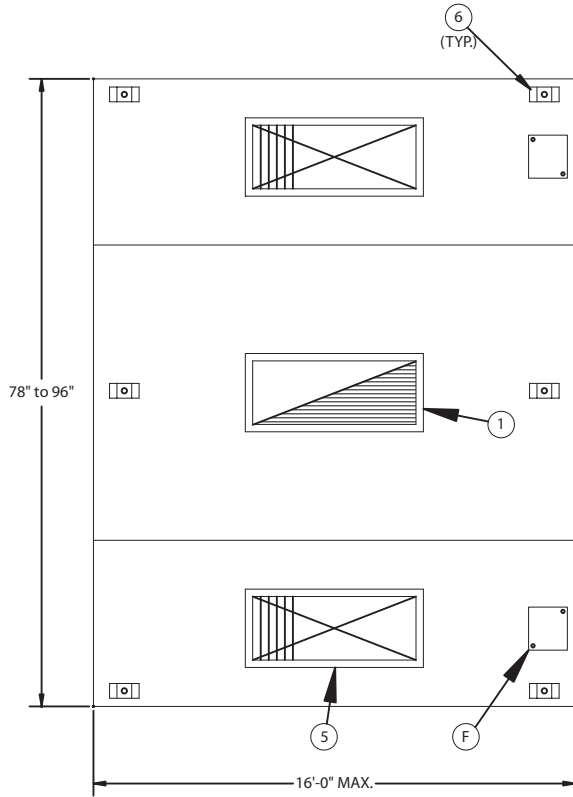
Semi-combustible materials

A clearance of 3" (76 mm) is required when the hood is in contact with semi-combustible materials. As per NFPA-96 standards, a stainless steel spacer will be required.

Electrical:

Junction box and pre-wiring for lighting system may be factory installed if required.

E Centrifugal-type hood



Optional accessories: (see section "K" for details)

A	UL listed exhaust collar with fire damper
B	UL listed exhaust collar with balancing damper
D	Wire guard for incandescent lights
E	36" or 48" fluorescent lights (Quantity recommended: (1) light per 8 linear feet of hood)
F	Junction box and pre-wiring for lighting
H	Enclosure panels, stainless steel with #4 finish, between hood and ceiling
I	PAC-02 programmable control panel
J	End skirts should be used to maximize hood performance
O	ETL-listed end of day damper

Accessories included:

1	Exhaust collar (3" high)
2	Grease receptacle
4	Removable extraction baffles
5	Supply collar with UL listed fire damper
6	Hanging brackets
7	Stainless steel supply grid
C	Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood)

E Centrifugal-type hood

Length		520 CFM (245 L / S) / Linear Ft. *				Supply		Collar/Opening 12" (305 mm) x _____	
Feet	mm	Exhaust		Collar/Opening 14" (356 mm) x _____		CFM	L/S	Inches	mm
		CFM	L/S	Inches	mm				
3'-6"	1068	1 800	850	14	356	1 400	660	(2) 12	(2) 305
4'-0"	1220	2 100	990	14	356	1 650	780	(2) 12	(2) 305
4'-6"	1372	2 300	1 085	16	406	1 800	850	(2) 14	(2) 356
5'-0"	1524	2 600	1 225	18	457	2 050	970	(2) 14	(2) 356
5'-6"	1676	2 850	1 345	20	508	2 250	1 060	(2) 16	(2) 406
6'-0"	1828	3 100	1 465	22	559	2 480	1 170	(2) 18	(2) 457
6'-6"	1981	3 400	1 605	24	610	2 720	1 285	(2) 20	(2) 508
7'-0"	2134	3 650	1 725	26	660	2 950	1 390	(2) 22	(2) 559
7'-6"	2286	3 900	1 840	28	711	3 150	1 485	(2) 22	(2) 559
8'-0"	2438	4 150	1 960	30	762	3 250	1 535	(2) 24	(2) 610

* Exhaust for 84" (2130 mm) and 96" (2440 mm) deep hoods.

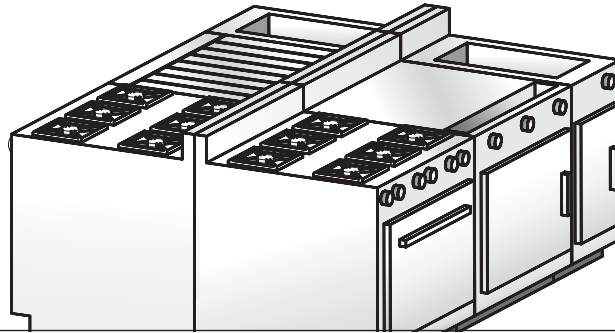
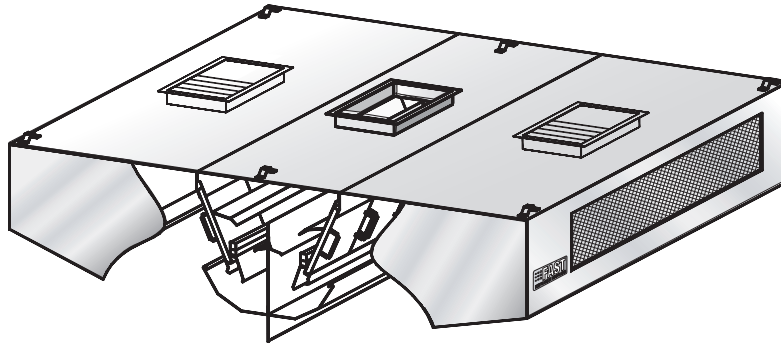
Note:

For SSH-GED-C-MUA-F central hoods more than 8' in length, use SSH-GED-MUA-F wall-type hoods back to back.




	Exhaust VOLUME (CFM / Lin. Ft.)	Internal pressure loss (IN / H ₂ O)	Exhaust VOLUME (L/S per linear metre)	Internal pressure loss (Pa)
Light cooking	450	0,8	696	200
Medium cooking	520	1,0	800	250
Heavy cooking	700	1,65	1080	412



Model **LP-SSH-GED-C-MUA-F****E** Centrifugal-type hood**Description:**

FAST island-type exhaust hood with adjustable extraction baffles to balance exhaust in the hood. Model LP-SSH-GED-C-MUA-F. **Ideal for low-ceiling kitchens with limited ceiling space and avoid extensive duct work to multiple ceiling diffusers.**

Specifications:

- Specially designed for low-ceiling kitchens
- Constructed of sturdy 18-gauge (1.2 mm) stainless steel
- Front supply of tempered make-up air
- Improves productivity by ensuring efficiency, performance and comfort for the kitchen staff
- Available in lengths of 3' 0" to 16' 0" (914 mm to 4,877 mm)
- Adjustable extraction baffles
- Removable, dishwasher-safe extraction baffles
- Easy installation
- Listed NSF, ETL and 
- Many options available (see reverse)
- Quick delivery

Enclosure panels (optional):

The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

Construction:

Exposed hood surface: type 430 stainless steel (304 optional) with #4 finish (brushed). Non-exposed hood surface: stainless steel with #2B finish. Minimum 18-gauge (1.2 mm) thickness. All visible welded joints are polished to match original finish. To meet NFPA- 96 requirements.

Installation:Suspension (recommended height)

The hood should be installed 6' 6" (1,981 mm) from the floor. Hanging brackets are welded at all four corners.

Semi-combustible materials

A clearance of 3" (76 mm) is required when the hood is in contact with semi-combustible materials. As per NFPA-96 standards, a stainless steel spacer will be required.

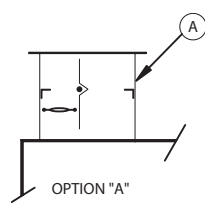
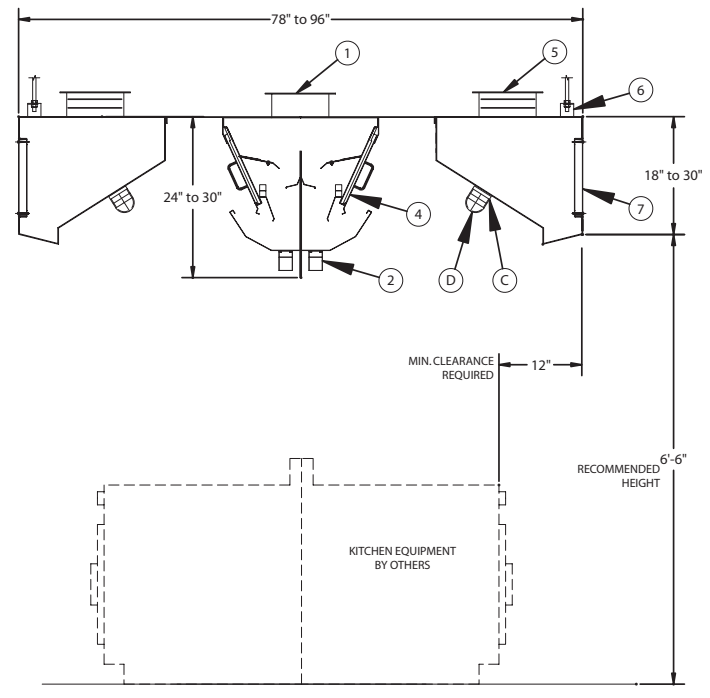
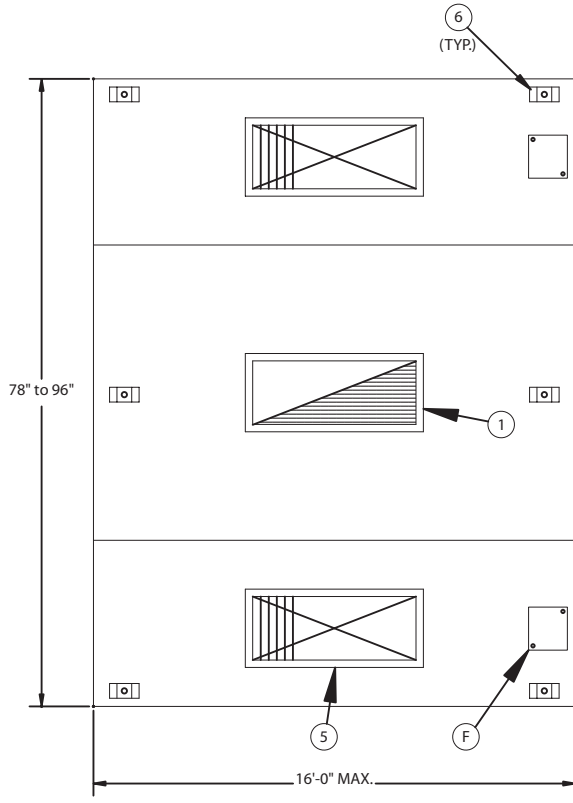
Enclosure panels (optional):

The space between the top of the hood and the ceiling may be closed with stainless steel panels in the same finish as the hood.

Electrical:

Junction box and pre-wiring for lighting system may be factory installed if required.

E Centrifugal-type hood



Optional accessories: (see section "K" for details)

A	UL listed exhaust collar with fire damper
B	UL listed exhaust collar with balancing damper
C	Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood)
D	Wire guard for incandescent lights
F	Junction box and pre-wiring for lighting
H	Enclosure panels, stainless steel with #4 finish, between hood and ceiling
I	PAC-02 programmable control panel
J	End skirts should be used to maximize hood performance
O	ETL-listed end of day damper

Accessories included:

1	Exhaust collar (3" high)
2	Grease receptacle
4	Removable extraction baffles
5	Supply collar with UL listed fire damper
6	Hanging brackets
7	Stainless steel supply grid
C	Incandescent lights (Quantity recommended: (1) light per 5 linear feet of hood)

E Centrifugal-type hood

Length		520 CFM (245 L / S) / Linear Ft. *				Supply		Collar/Opening 12" (305 mm) x _____	
Feet	mm	Exhaust		Collar/Opening 14" (356 mm) x _____		CFM	L/S	Inches	mm
		CFM	L/S	Inches	mm				
3'-6"	1068	1 800	850	14	356	1 400	660	(2) 12	(2) 305
4'-0"	1220	2 100	990	14	356	1 650	780	(2) 12	(2) 305
4'-6"	1372	2 300	1 085	16	406	1 800	850	(2) 14	(2) 356
5'-0"	1524	2 600	1 225	18	457	2 050	970	(2) 14	(2) 356
5'-6"	1676	2 850	1 345	20	508	2 250	1 060	(2) 16	(2) 406
6'-0"	1828	3 100	1 465	22	559	2 480	1 170	(2) 18	(2) 457
6'-6"	1981	3 400	1 605	24	610	2 720	1 285	(2) 20	(2) 508
7'-0"	2134	3 650	1 725	26	660	2 950	1 390	(2) 22	(2) 559
7'-6"	2286	3 900	1 840	28	711	3 150	1 485	(2) 22	(2) 559
8'-0"	2438	4 150	1 960	30	762	3 250	1 535	(2) 24	(2) 610

* Exhaust for 84" (2130 mm) and 96" (2440 mm) deep hoods.

Note:

For LP-SSH-GED-C-MUA-F central hoods more than 8' in length, use LP-SSH-GED-MUA-F wall-type hoods back to back.



	Exhaust VOLUME (CFM / Lin. Ft.)	Internal pressure loss (IN / H ₂ O)	Exhaust VOLUME (L/S per linear metre)	Internal pressure loss (Pa)
Light cooking	450	0,8	696	200
Medium cooking	520	1,0	800	250
Heavy cooking	700	1,65	1080	412

