

Cod: 27880088001

150x90x45h cm stainless steel wall-mounted snack hood without EC motor



Description

Quality, technology and efficiency. Choose the stainless steel wall-mounted snack hood without motor to ensure healthy, odour-free air in your professional kitchen. Particularly suitable for hotels, pubs, bars and restaurants. Ristoattrezzature's stainless steel hood is also an ideal model for small kitchens. Select the most suitable size for your needs from our online catalogue and guarantee excellent performance in the kitchen. Trust in the experience and professionalism of Ristoattrezzature. Design and operation The snack wall stainless steel hood without motor for restaurants is the ideal professional equipment for capturing and expelling fumes produced by cooking area equipment. Constructed entirely of Aisi 304 stainless steel, a high-quality, durable and resistant steel certified for food use, the hood features a technical design with essential lines. Inside our wall-mounted snack hood there is a drip-proof, hermetically sealed channel for collecting grease. The model is also equipped with labyrinth filters that are dishwasher-safe and flame-retardant. The hood has no motor, so it requires an external motor or an activated charcoal unit for proper operation. We therefore recommend you purchase Ristoattrezzature's motorless hoods only if you already own a motor or if you prefer to use a remote motor, which can be placed in the kitchen or even in a different room. If you intend to purchase the motor, our sales department can help you with your order. Please contact us. The external dimensions are

1500x900x450 mm Choose the ideal dimensions and remember that you have the possibility of connecting several hoods next to each other thanks to the use of plenums (optional) for better and more effective extraction. The weight is 56 kg. Professional, robust and durable: thanks to the stainless steel snack hood without motor you can ensure optimum hygiene and working conditions. Cleaning and maintenance Two of the aspects you need to pay most attention to in the kitchen are cleaning and maintenance: essential operations for the correct and long-lasting functioning of your professional equipment. Cleaning our stainless steel snack hood without motor for restaurants is as easy as it is indispensable. Thanks to the high quality materials and easily washable filters, using this professional equipment you will keep the performance of your product constant over time. It is necessary to carefully wash every part of the hood and remove excess grease using mild detergents and a soft cloth to avoid scratching the surface. Failure to remove grease can cause contamination of food placed under the extraction system. Why it is the right product for you Choosing the stainless steel snack hood without motor from Ristoattrezzature is a truly advantageous choice. Versatile, robust and suitable for continuous work as required in a professional kitchen, it can be installed quickly and always ensures excellent performance. Choose the product tailor-made for you: the Ristoattrezzature hood is shipped disassembled, consult the technical data sheet for details and select from the available options the hood assembly. Find out more on our website.

Dimensions

Dimensioni esterne	1500x900x450 mm
--------------------	-----------------

Technical data

Materiale	stainless steel aisi 430
Peso	56 kg