

Cod: 9377

150x70x45h cm stainless steel wall-mounted snack hood with EC motor



Description

The **stainless steel wall-mounted snack hood with motor** for restaurants is the ideal professional equipment to complete your kitchen décor. **Efficient, technological and of high quality**, Ristoattrezzature's hood is the **ideal model even in small kitchens**. Made of stainless steel and equipped with a motor, it is particularly **suitable in the hotel sector, or in pubs, bars and restaurants**.

Guarantee excellent performance in the kitchen, **rely on the experience and professionalism of Ristoattrezzature**.

Design and operation

The **stainless steel snack wall hood with motor** for restaurants is designed to capture and expel fumes produced by the hob.

Its construction is in Aisi 304 stainless steel, a very high quality, durable and resistant steel certified for food use. The design is technical and essential to compose your kitchen in a

professional manner.

The snack hoods also lend themselves to **easy wall installation** thanks to their **oblique profile**, even with low ceilings above the cooking blocks.

The built-in motor has an electrical power supply: make sure there is a power outlet close to the hob. Frequency 50 Hz, voltage 230 V, motor speed 1230 Rpm, **suction capacity per hour 1400 m³/h and electrical power of 0.15 kW**: put it to the test!

Inside the wall-mounted snack hood with motor there is an airtight, **drip-proof channel** for **collecting condensation and grease**. The restaurant hood is fitted with a drainage tap to ensure maximum hygiene and safety during cleaning.

Finally, the model can be accessorized to meet the professional needs of each restaurateur. Consult the technical data sheet and **check the available options**.

The **external dimensions are 1500x700x450 mm**.

Cleaning and maintenance

Cleaning and maintenance of the **stainless steel snack wall hood with motor** for hotels are fundamental operations to guarantee efficiency and durability to the equipment.

The material chosen, the dedicated lines and the easily washable filters make this **operation easy, fast and safe**.

Proceed with washing each part of the hood, removing traces of dirt and grease with warm water and mild detergents. Help yourself with a **soft cloth** and you will avoid ruining the surface with an always new hood.

Only meticulous cleaning of its parts will enable truly efficient extraction.

Why it is the right product for you

Choosing the Ristoattrezzature **stainless steel snack hood with motor** is an advantageous choice especially in a professional kitchen. In a single product you will have:

- **Versatility**
- **Robustness**
- **Durability**.

Ristoattrezzature's hood is suitable for **continuous work** as is appropriate in a professional kitchen and its fast pace. You get a durable product that also optimises value for money.

Various sizes and optional extras are available. See **the data sheet for details**.

In basso la scheda tecnica di ogni prodotto del Kit:

SKU: 27890082001

150x70x45h cm stainless steel wall-mounted snack hood without EC motor

Dimensions

Dimensioni esterne	1500x700x450 mm
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Technical data

Materiale	stainless steel aisi 430
Peso	50 kg

SKU: acc-ventcent4

Centrifugal fan double inlet 7/7 230V/50hz 0.147 kW