Cod: 30600164

Wall-mounted hood without motor depth 1100 mm 1200x1100x450h mm

Description

Ristoattrezzature's **professional motorless hood** has a one-piece structure in **AISI 18/10 stainless steel**, electronically pointed, and meets the highest quality standards (MOCA certified material for food use).

Purchasing an efficient and well-designed hood is a must for every **professional kitchen**. In addition to power and aesthetics, however, other factors come into play when it comes to choosing the right **extractor hood** for your needs. Air absorption and air exchange, for example, are key parameters to take into account. In particular, the extraction capacity of the **kitchen hood** must be proportional to the size of the room in which it will be placed.

Hoods for industrial use are usually installed at a height of about 2 metres from the ground and must protrude about 20 cm from the outer edge of the equipment that is placed in the space below. Furthermore, the choice of hood must be evaluated in relation to the volume of air to be extracted and in relation to the professional cooking equipment you are using inside your kitchen.

We recommend that you purchase Ristoattrezzature's **motorless hoods** if you already own a

motor or if you prefer to use a remote motor that can be positioned either in a different room from your kitchen or inside it. If you would like to add the motor to this article, you can still contact our sales department and place your order.

The **cooker hood** has a size of 120x110x45h cm and is arranged to have an airtight drip trough for collecting grease, with drain taps attached. The **grease filters** for the hood are made of 18/10 stainless steel with a labyrinth design, a material commonly used in the catering industry because it is able to guarantee high standards of hygiene, ease of cleaning and resistance over time.

Dimensions

Dimensioni esterne	1200x1100x450 mm

Technical data

Filtri	2 Nr
Peso	55 kg
Portata aspirazione oraria	1660 m3/h