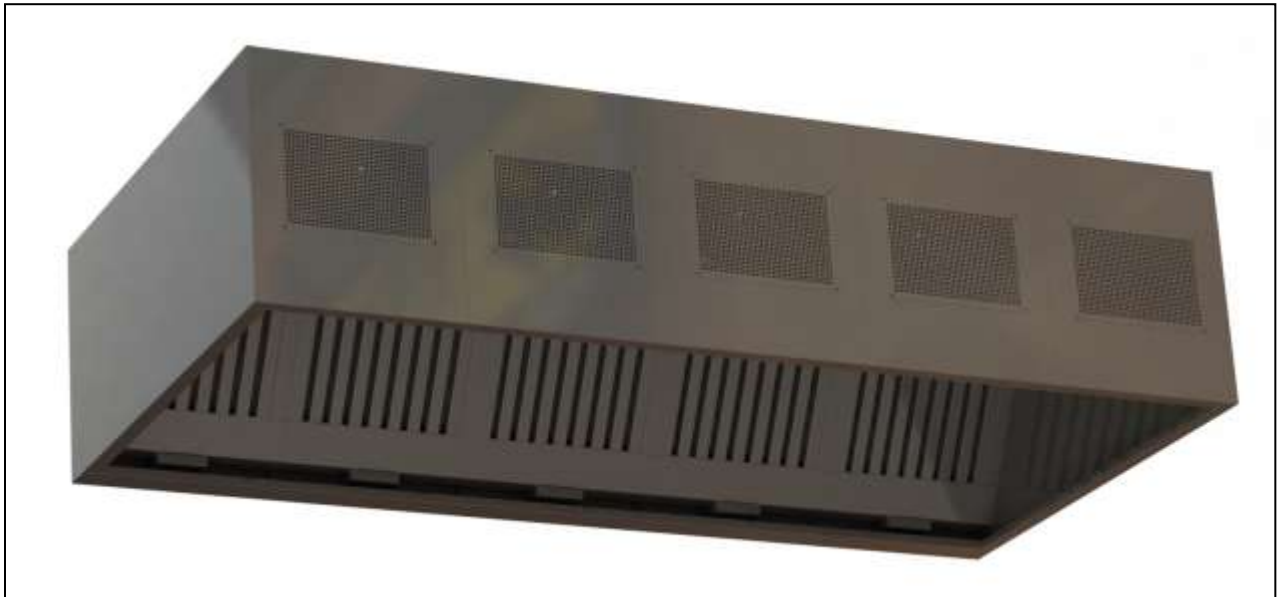




MODULAR EXTRACTION HOODS B/TYPE

AS1668-2012 COMPLIANT



The Delta range of modular extraction hoods have been created to provide an economical solution for commercial kitchen ventilation. Designed and manufactured using the latest 3D CAD/CAM technology, Delta hoods offer exceptional build quality and guaranteed low lead times at an incredible price. The Delta range of extraction hoods are perfect for small cafes, fast food outlets and restaurants.

Features

- 304 grade stainless steel
- Removable grease drawers
- S/S grease baffle filters
- IP65 rated LED down lights
- Perforated make up air grills



• Specifications are subject to change without notice.

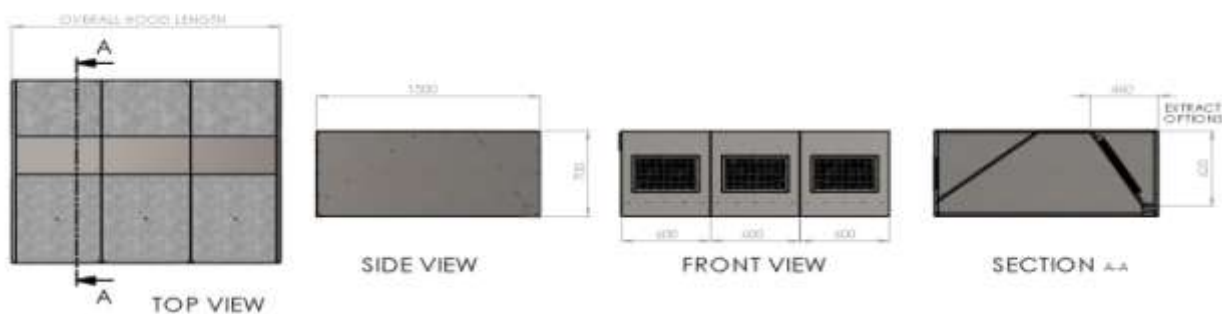
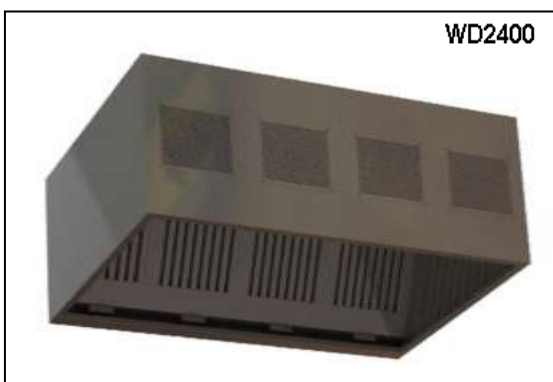
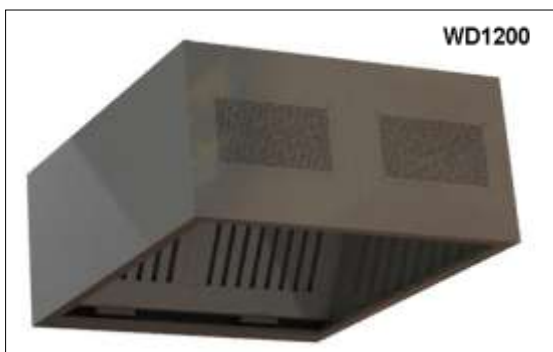
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Code	Dimensions L x W x H	Weight (approx)	No. of filters	Max extract volume	Max supply volume
WD1200	1200 x 1500 x 700	60kg	2	700 l/s	595 l/s
WD1800	1800 x 1500 x 700	90kg	3	1050 l/s	892 l/s
WD2400	2400 x 1500 x 700	120kg	4	1400 l/s	1190 l/s
WD3000	3000 x 1500 x 700	150kg	5	1750 l/s	1487 l/s



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Delta B/Type

Manufactured from high quality, commercial kitchen grade 304 stainless steel, these Delta hoods are designed using the latest 3D CAD/CAM technology. Delta hoods offer exceptional build quality and guaranteed low lead times at an incredible price. The Delta range of extraction hoods are perfect for small cafes, fast food outlets and restaurants.



Baffle Filters

- Stainless Steel AISI 201 Double Sided
- Curved Laminated metal pieces with aerodynamic shape fitted in a "U" shape frame
- Quality handles
- Top and Bottom drainage holes
- Dish washer safe

The aerodynamic properties of the filter make it a highly efficient flame arrester. Cooking flare-ups are restricted from entering the kitchen exhaust ducts, as the flame cannot effectively follow the air-flow pattern through the filter.



Grease Drawer

The Delta hoods have an integral grease collection system which channels grease to the external grease collection drawers. These drawers can be easily removed and are dishwasher safe.



LED Light

Engineered design and heat sink efficiency ensures long life and allows for easy installation and maintenance. 13 W fittings supplied with flex and Tridonic driver. Average life of 60000 hours.



Supply Air Grills

Perforated stainless steel supply air grills to deliver 85% make up air back into the kitchen. These supply air grills are fitted with a fine mesh dust filter to prevent dust entering the kitchen area.

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SUPPLIER STATEMENT

Commercial Kitchen Ventilation Extract Hoods.

Our modular range of budget commercial kitchen ventilation hoods are designed to meet the minimum requirements of AS1668.2012.

The hoods are designed to be used as a simple, cost effective solution for commercial kitchens and are perfect for small fast food outlets and cafes. These hoods are designed to handle light to medium duty cooking.

These 'B' type hoods are designed to comply with AS1668.2012.

Correct airflows must be designed using AS1668.2012 and applied, to ensure an acceptable performance of these hoods and to prevent the formation of any condensation. We recommend the customer to engage with a qualified mechanical engineer to produce these volumes.

It is the customers responsibility to ensure minimum overhangs are achieved as set out in AS1668.2012. These are normally a minimum of 150mm beyond the cooking appliances. For all other requirements please see AS1668.2012 for further details.

The hoods must be maintained in accordance to the O&M manual which is provided with each unit.

This statement covers all Hoods manufactured in New Zealand & Australia



Alternative designs are available on request

Anything not listed within the product description is therefore not included

We can provide airflow calculations free of charge, on request

Fresh air input is recommended for all of these hoods



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