



MOBILE PRESSURE FRYER VENTLESS EXHAUST HOOD SYSTEM

**State-of-the Art Ventless Exhaust Hood System
New Pressure Fryer design is Duct-Free with
No Installation Required**

NAKS now offers a NEW completely portable ventless exhaust hood system designed to accommodate Pressure Fryers with built-in filter systems. This new Pressure Fryer unit features a higher profile with an elongated bullnose for perfect capture of grease-laden vapors.

Complete with an integrated ANSUL R-102 wet chemical fire suppression system, this self-contained, compact portable unit is the perfect alternative when venting a conventional ventilation hood system through a wall or roof is not feasible.

NAKS also offers a -NF (No Fire Suppression) option as well. The hood will be fire suppression ready for field installation of the ANSUL R-102 Wet chemical fire suppression system. Please note: Field Installations must be performed by an ANSUL distributor.

Our innovative triple-filter system with updraft technology meets vapor removal requirements for a variety of food service applications and is designed to trap grease particles while removing smoke and reducing cooking odors.

Approved for use with electric cooking equipment. Fryers not to exceed oil capacities of 85 lbs. Each piece of equipment not to exceed surface area of 470 sq. inches. Cooking surface to be 30"-34" above finished floor.

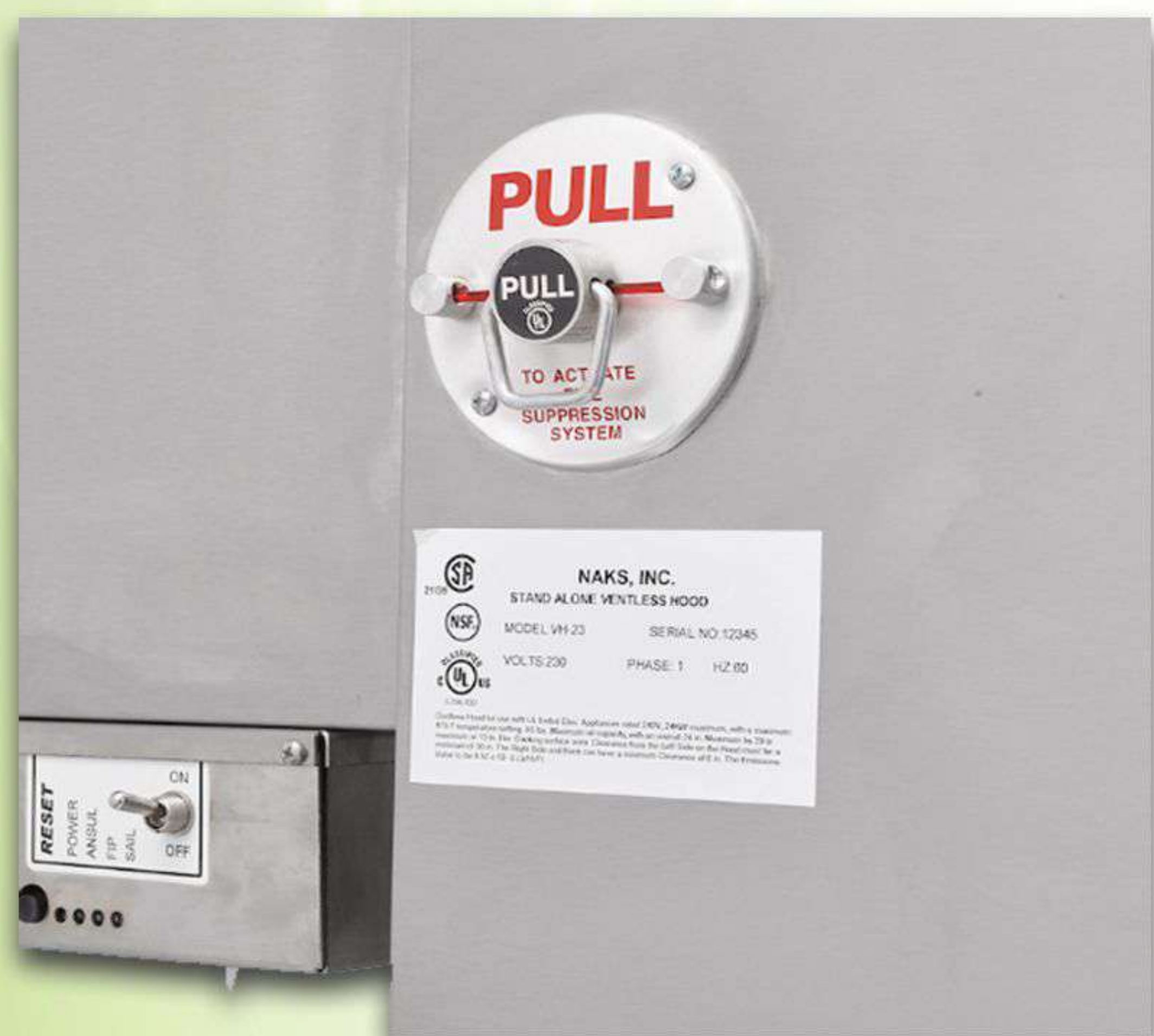
VENTLESS EXHAUST HOOD FEATURES

- ✓ Available to accommodate up to 24 1/2" wide and 32 1/2" deep of equipment.
- ✓ Durable and polished 18-gauge Stainless Steel construction.
- ✓ Removable side panels for ease of cleaning.
- ✓ Triple-filter system with updraft technology designed to trap grease particles, eliminate condensation, and reduce cooking odors.
- ✓ Interlocking start feature does not allow hood and equipment to work separately.
- ✓ Color coded, lighted alert system included to ensure system is running safely and efficiently.
- ✓ Casters front and back – Front casters swivel and lock.
- ✓ Hood system includes Ansul R102 Fire suppression system.
- ✓ Two-year limited Warranty.
- ✓ Not compatible with Henny Penny PXE100 and PFE 591 Pressure Fryers.

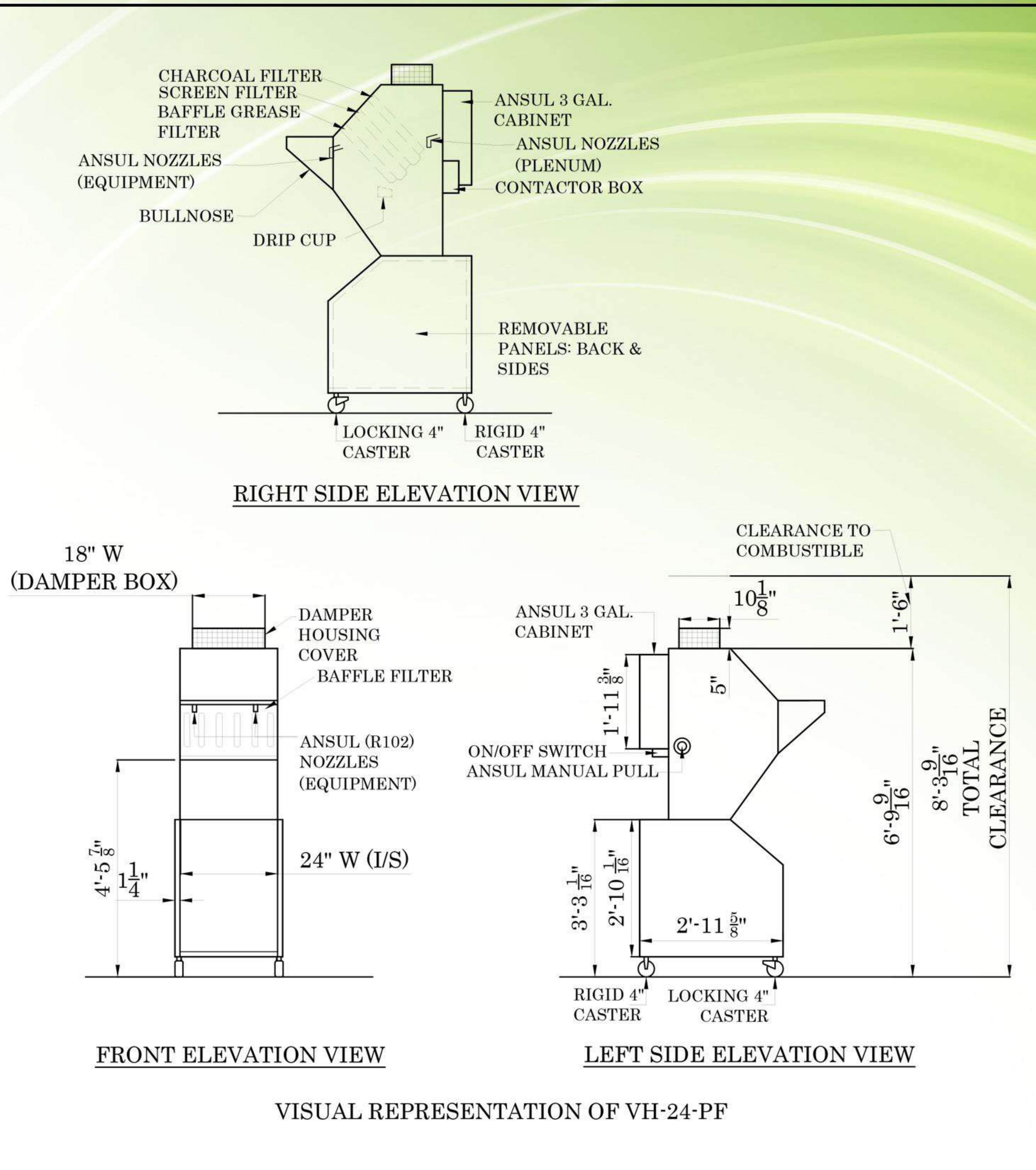
Mobile Pressure Fryer Ventless Exhaust Hood System



Fire Suppression



Controls



Important Ventless Information:

- ✓ Clearance – Ventless clearance requirement above unit 18"
- ✓ 30" clearance at pull station. (Pull station located on left can be requested on right)
- ✓ Frying donuts and funnel cakes produce vapors different in nature than other frying applications. Call us regarding these frying applications.

DIMENSIONS	2'
Height (Overall)	93"
Depth (Overall)	46 1/4"
Width (Overall)	28 3/4"

CONSTRUCTION	18 ga. Stainless Steel
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ELECTRICAL SPECS	
Voltage	208/ 240 V. AC (single or 3 phase)
Exhaust (CFMs)	750

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