

Mobile Ventless Exhaust Hood System

State-of-the-Art Ventless Exhaust Hood System Duct-Free with No Installation Required!

NAKS now offers a completely portable ventless exhaust hood system. 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.

Available in four sizes to accommodate 24", 36", 42", and 48" widths of equipment.

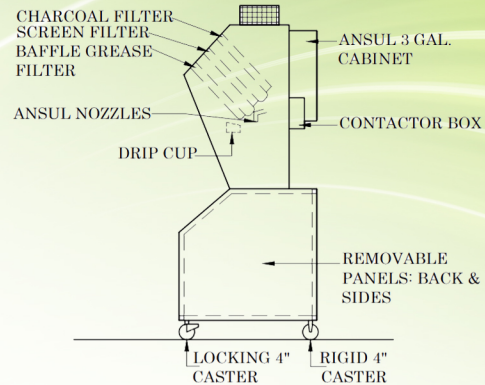


VENTLESS EXHAUST HOOD FEATURES

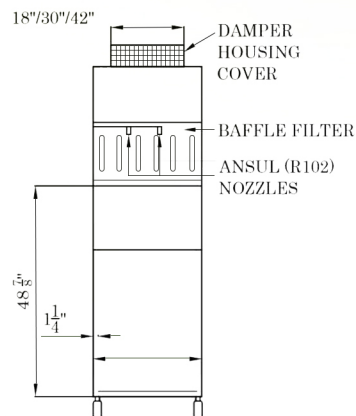
- ✓ Available in 4 sizes to accommodate 24", 36", 42", and 48" widths of equipment.
- ✓ Durable and polished 18-gauge Stainless Steel construction.
- ✓ Removable side panels for ease of cleaning.
- ✓ Triple-filter system with updraft technology designed to trap grease particles, eliminate condensation, 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.



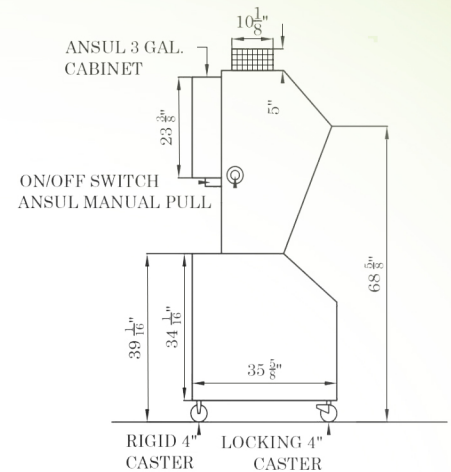
MOBILE VENTLESS HOOD SYSTEM



RIGHT SIDE ELEVATION VIEW



FRONT ELEVATION VIEW



LEFT SIDE ELEVATION VIEW

Important Ventless Information:

- ✓ Clearance – ventless clearance requirement 18" from top of unit (not including damper). A 12" clearance is required above damper.
- ✓ 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'	3'	3'6"	4'
Height (Overall)	87"	87"	87"	87"
Depth (Overall)	36"	36"	36"	36"
Width (Overall)	27 ³ / ₁₆ "	39 ³ / ₁₆ "	45 ³ / ₁₆ "	52 ³ / ₁₆ "

CONSTRUCTION

Material	18 ga. Stainless Steel
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ELECTRICAL SPECS

Voltage	208/240 V. AC (single or 3 phase)			
Exhaust (CFMs)	750	1125	1313	1500

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