



DESCRIPTION

Supravent® C50-P series exhaust hoods are designed to cover the needs of commercial kitchens that require efficient solutions for filtration and extraction to create the most comfortable and smoke-free environment.

Supplied for wall or central installations Supravent® hoods are specified and manufactured to adapt to all site constraints such as beams, columns, etc.

The C50-P series hoods are equipped with filters placed at the periphery i.e. where the operator/cook stands, this configuration increases the capture efficiency for wall hoods over large appliances, such as ovens, while for central hoods, it improves the overall aesthetics.

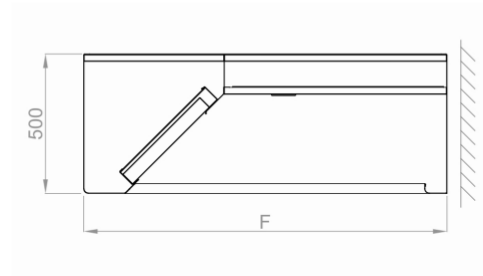
Application	Wall or ceiling mounted for use over any type of cooking equipment such as ovens, griddles, fryers, ranges, etc. in medium sized well ventilated kitchens. The wall version is ideal for ovens and large cooking appliances placed against a wall.
Technical characteristics	• Fully compliant with European standard EN 16282-2:2017 • Sheet metal thickness: 1.5 mm • Fully welded and polished (robust and completely watertight) • Constructed in a single piece up to 6 meters in length • Manufactured entirely from type AISI 304 stainless steel • IP 65 heat and moisture resistant luminaires (optional) • Rounded edges (maximum hygiene and elegance) • Extraction plenum chamber (with regulation dampers)
Optional features	• Decorative cladding • Demand Control Ventilation • UV-C reactor • Fire Extinguishing System • Smoke Control System

DIMENSIONS

Width (W)	Depth (F)	Height
1500 - 6000	1100 - 2400	500

CONFIGURATIONS

C50-P Wall



C50-P Central



For exact full technical information: dimensions, weight, power requirement, etc. see workshop drawing.

Additional technical considerations

