



DESCRIPTION

Supravent® C50 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. Each configuration can be supplied in the FULL or BREAK (wedge shaped) version.

The **C50 series** hoods are not equipped with an exhaust plenum so they can be manufactured to just 50 cm high. The recessed light fixtures (optional) are placed in a separate compartment right above the cooking appliance.

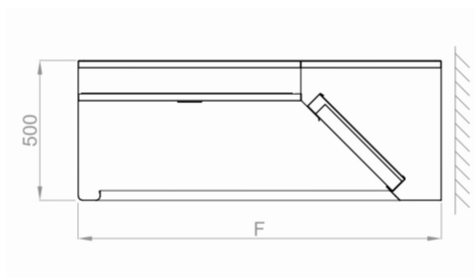
Application	Wall or ceiling mounted for use over any type of cooking equipment such as ovens, griddles, fryers, ranges, etc. in medium well ventilated kitchens
Technical characteristics	- Fully compliant with European standard EN 16282-2:2017 - Sheet metal thickness: 1.5 mm Fully welded and polished (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

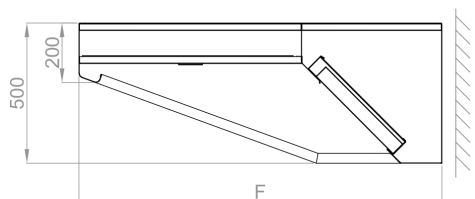
Width (W)	Depth (F)	Height
1500 - 6000	1100 - 2400	500

CONFIGURATIONS

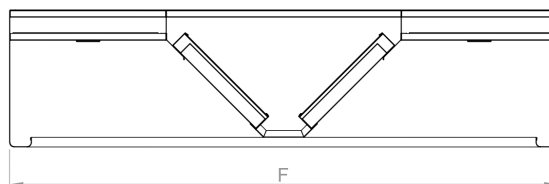
C50 Wall FULL



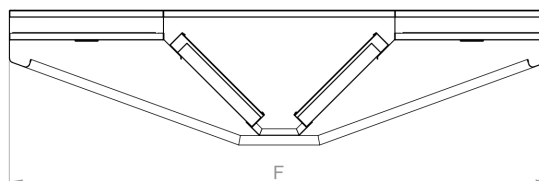
C50 Wall BREAK



C50 Central FULL



C50 Central BREAK



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

Additional technical considerations

