

KCO

Counter Oven Ventless Hood

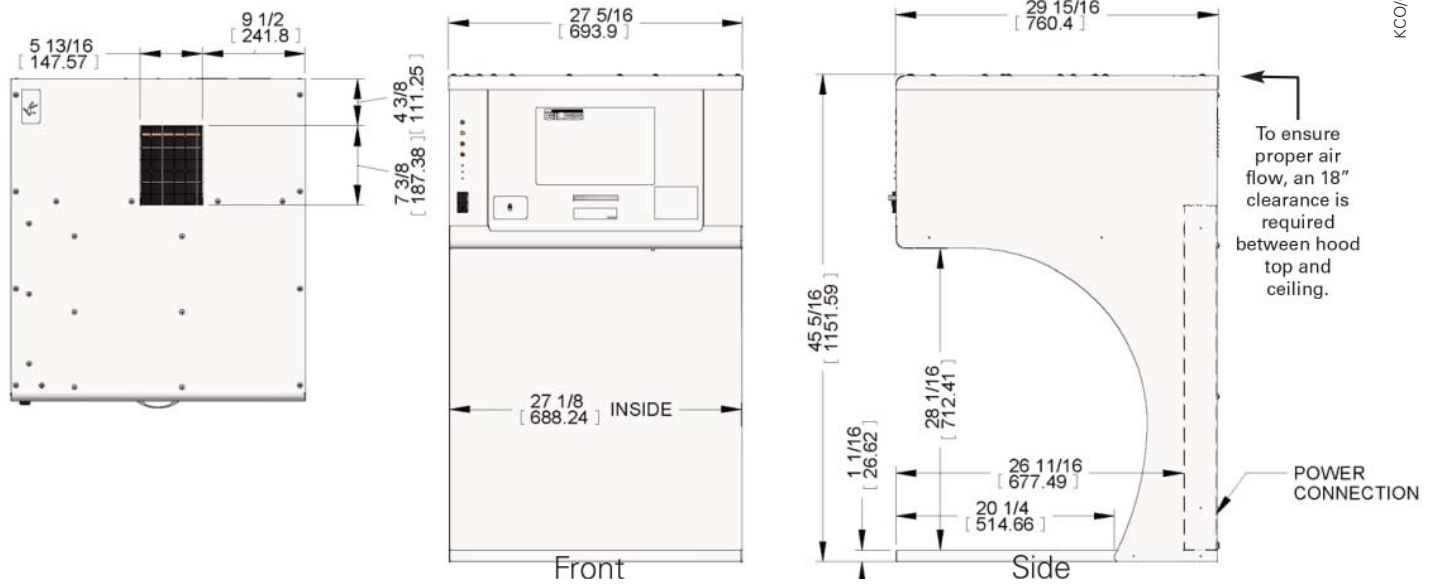


KCO/022014/EN

- Halton's Model KCO is an innovative counter-top design variation of the KO, Limited Type-1 Recirculating hood.
- Stainless steel construction... completely free-standing.
- Requires no ductwork or costly roof modifications for venting to the outside.
- Halton's KCO comes complete with (1) Baffle Filters, (1) EAC Filters, (1) Charcoal Filters, (1) EAC SoakTank and Operation Manual.

Halton's KCO hood is UL listed for use with specific electric counter-top appliances such as toasters, ovens, conveyor ovens and small rotisseries. The KCO features our proven 3-stage Electrostatic Air Cleaning system, which effectively meets UL197 (710B applicable sections) emission standards for grease-laden vapor removal.

Dimensions



Appliance Constraints

Equipment Type	Max. Input Power (kW)	Max. Cooking Area
Conveyor Toasters (Vert. & Horiz.)	11.5	4" [102mm] min. - heated are to front edge of hood's base 4" [102mm] min. - heated are to side edge of hood's base 19" [483mm] max. - top edge of conveyor belt to front lower hood edge.
Conveyor Ovens	11.5	4" [102mm] min. - heated are to front edge of hood's base 4" [102mm] min. - heated are to side edge of hood's base 19" [483mm] max. - top edge of conveyor belt to front lower hood edge.
Ovens & Rotisseries	6.2	4" [102mm] min. - heated are to front edge of hood's base 4" [102mm] min. - heated are to side edge of hood's base 6" min. - front lower hood edge to heated oven opening.
Flat Toasters	11.5	4" [102mm] min. - heated are to front edge of hood's base 4" [102mm] min. - heated are to side edge of hood's base 19" [483mm] max. - heated area to front lower hood edge.

Note: Hood approved ONLY be used with electric heated appliances.

Design Features



This Ventless Hood consists of a Three-stage Air Cleaning System.

Stage 1. A Stainless Steel Baffle Filter traps large grease particles.

Stage 2. An Electrostatic Air Cleaning Filter (EAC) negatively charges particles in the dirty air, allowing it to be electrostatically collected on fins within the cell.

Stage 3. A Disposable Charcoal Filter helps eliminate or reduce cooking aromas.

Specification

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacements for previously purchased equipment.

Construction:

20Ga to 18Ga Stainless Steel

Dimensions:

Width: 27-5/16" [639.9 mm]

Depth: 29-15/16" [760.4 mm]

Height: 45-5/16" [1151.6 mm]

Ventless Hood:

Exhaust CFM: 215 - 307

Approx. Decibel Level: 65 dB

UncratedWeight: 175 lbs [79.4 kg]

Electrical Specifications:

Available voltages:

208/240VAC - 60 Hz - 1 phase: 1.5A

(No service cord provided)

Product Designation:

KCO (see "How to Specify" below)

Shipping Specifications:

CratedWeight: 245 lbs [111.1 kg]

Crated Cube Size: 44" X 48" X 52" = 63.6 cu ft
[1118mm X 1219mm X 1321mm = 1.8 cu m]

How to Specify

Local Codes

Ensure your local codes permit Ventless Hoods.

Appliance Constraints

Ensure the appliance is within the specified constraints of the hood.

Location

Ensure the location you are installing the Ventless Hood meets the proper clearances specified above.

Electrical Specifications

Determine the electrical specifications from the available Voltages, Hz., and Phase.

Determine Option needed:

ILS Option (Inter-Locking Start)

Needed if local codes (currently only Los Angeles, CA) require that the hood & served appliance cannot restart after a power interruption until attended by an operator. Check with local officials about this requirement.

Accessories (additional charges)

Specify the part number and quantity of the following accessory items needed:

Description	Part Number
EAC Filter	22360
Charcoal Filter	31963
EAC Soak Tank	39325

The company has a policy of continuous product development, therefore we reserve the right to modify design and specifications without notice.

For more information, please contact your nearest Halton agency. To find it: www.haltoncompany.com