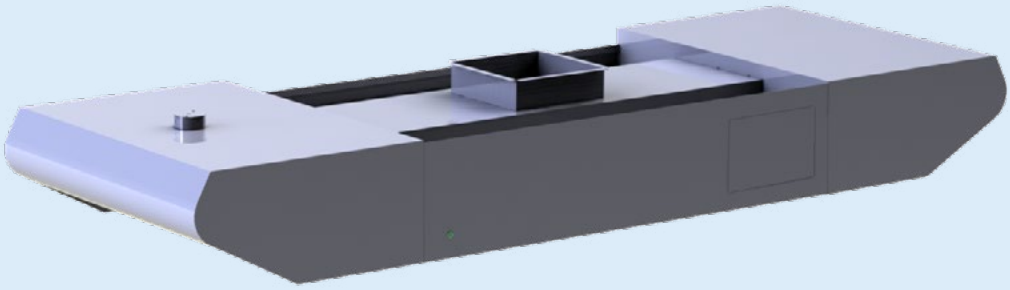
# P2 Hood

Pizza Oven Hood

Form#: SS0135_P2 Hood
Date: 02-2018 - Rev 1



Halton's P-2 hood is designed to provide optimal capture performance when used with pizza ovens. This hood is designed to hang directly above the pizza oven which provides an operational advantage of capturing the grease, smoke and other effluents directly above the pizza oven outlets. By localizing the capture area the hood can efficiently capture and effectively eliminate convective heat spillage to the store.

- Precise overhang distance maximizes heat capture.
- Angular deflectors smoothly direct heat toward exhaust duct.
- High velocity transition precisely designed to pull exhaust into duct.

## Standard Equipment

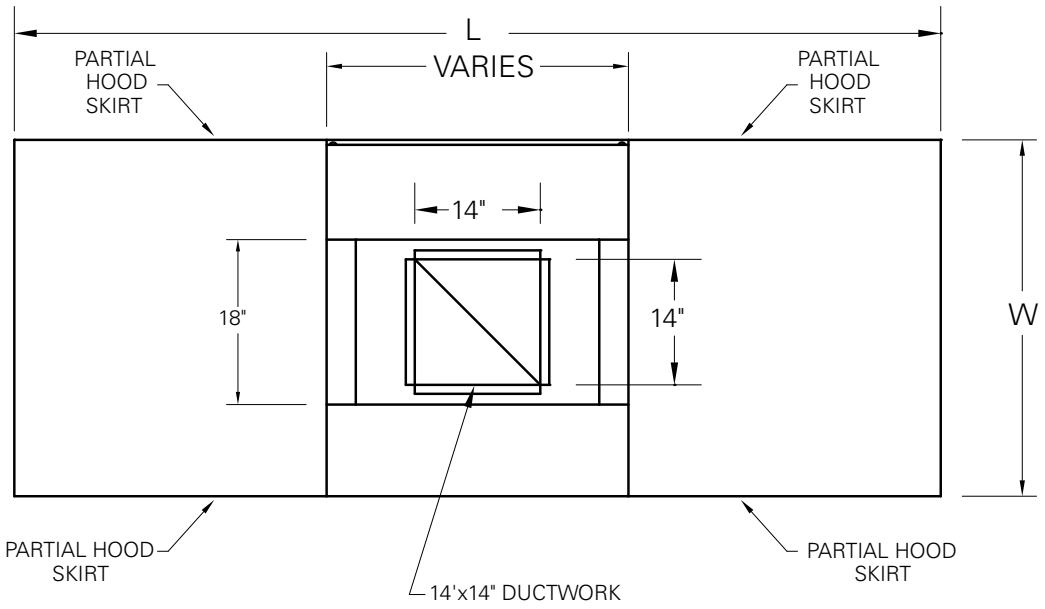
- 4 Aluminum Filters
- Listed per UL710
- Transitional Ductwork
- Exposed Surface 430 Stainless Steel
- Partial Hood Skirts

## Optional Equipment

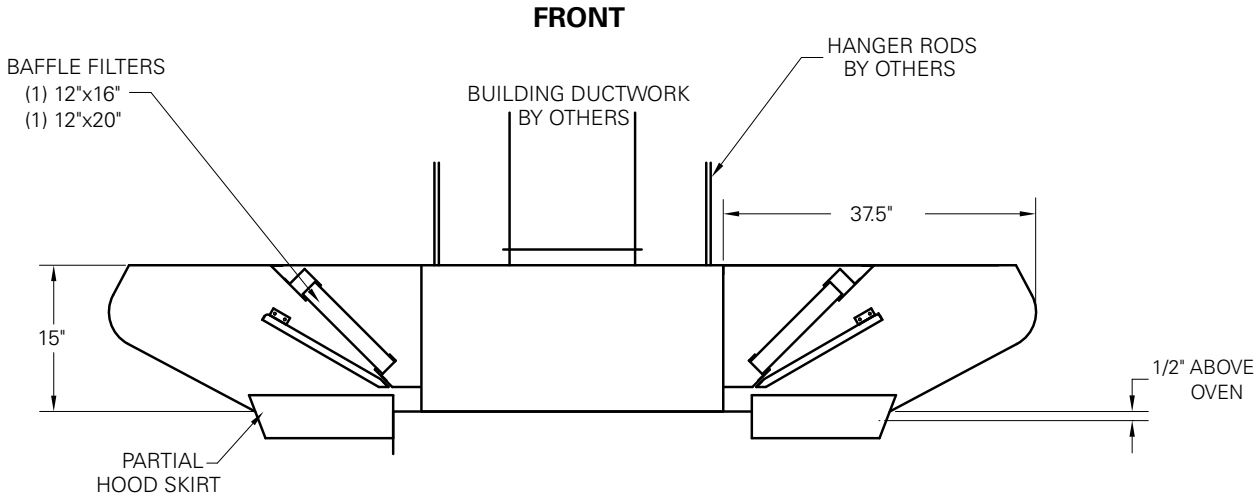
- Conveyor Side Skirts
- Pushbutton Start
- Closure Panels
- Conveyor Stops
- Control Panel
- Vertical Duct Cover

## P2 Hood - Dimensions

Form#: SS0135_P2 Hood
Date: 02-2018 - Rev 1




HOODS SHOULD BE HUNG 1/2" ABOVE OVEN
"L" and "W" vary according to oven specification




Consult factory for exhaust rate criteria.
Please provide make and model of conveyor oven as well as number of decks being used.

Form#: SS0135_P2 Hood
Date: 02-2018 - Rev 1

## General

Furnish and install a complete kitchen exhaust canopy. The hood shall be a Type 1 Exhaust Hood. Halton Model P2 Oven Mounted style as manufactured by the HALTON Company of Scottsville, Kentucky. The canopy shall bear either the ETL or Underwriters Laboratories U.L. label, for listed range hood without exhaust fire damper per standard 710 and be fabricated in compliance with NFPA-96-2001, and shall bear the National Sanitation Foundation seal of approval.

Hood shall be manufactured of #300 or 400 series stainless steel. Seams and joints shall be welded liquid tight in accordance with National Fire Protection Association (NFPA) bulletin #96. Exposed external welds shall be ground and polished to match original material finish. The hood shall be Underwriters Laboratories (UL) Listed 710. Construction shall conform to the requirements of National Sanitation Foundation (NSF) standard 2 and the NSF seal shall be displayed on the front face of the hood. The filter housing shall be equipped with a concealed drip tray the full length of each extractor pod and with a grease cup for easy removal and daily cleaning. The hood shall be equipped with aluminum baffle filters. Each exhaust pod will be equipped with an internal baffle plate in front of the filters with a hinged plate to allow easy access to the grease filters

The required transitional ductwork, as shown on contract drawings, between the back of the two extraction chambers, shall be provided by hood manufacturer. Hanger brackets shall be threaded ½-13 provided by others and located as shown on contract drawings. Hood shall also include end panels as shown on contract drawings provided by hood manufacturer.

An on/off fan switch is required and shall be provided by others in the field.

## Fire Protection - Optional

The hoods shall include fire system pre-piping for the exhaust plenum and exhaust collars. Drops for the ovens will be supplied and installed by the local fire system distributor. System shall include Ansul test and permit fees. The Ansul system cabinet shall be located as shown on contract drawings. Wiring from Ansul tanks located in cabinet to manual pull stations to be done by E.C. in field. Ansul R-102 fire extinguishing system shall protect kitchen hood against grease fires by a completely automatic fire control system of the wet chemical type. Fire detection system shall be capable of detecting fire in the hood, duct, or surface equipment and shall automatically discharge liquid extinguishing agent into the plenum chamber, exhaust duct collar, and cooking appliances areas to ensure against re-ignition or re-flash. System components shall include a spring loaded release mechanism, agent tank brass nozzles with blow off caps and stainless steel (chrome-plated) appliance drops, fusible link detector, wall mounted emergency pull stations, wall mounted Automan and cabinet, and a mechanical gas valve installed in the gas line serving the cooking equipment (valve provided by fire protections system manufacturer and installed in gas line by plumber.) System installation shall be made by an authorized representative of the system manufacturer and conform to UL 300 requirements and local codes.



For more information, please contact your nearest Halton agency. To find it: **www.halton.com/foodservice**



**Halton Company**
101 Industrial Drive
Scottsville, KY 42164 USA
Tel: 270-237-5600 Fax: 270-237-5700

**Halton Indoor Climate Systems**
1021 Brevik Place
Mississauga, ON L4W 3R7, Canada
Tel: 905-624-0301 Fax: 905-624-5547