

Commercial Kitchen Range Hood with Electrostatic Precipitator

This kitchen range hood features an integrated Electrostatic Precipitator (ESP) for efficient removal of grease, smoke, and odors. Constructed from durable stainless steel, it is designed for commercial kitchen environments.



Product Overview

Professional Air Filtration Solution

This commercial-grade kitchen range hood is engineered with an integrated Electrostatic Precipitator (ESP) to ensure superior air quality in demanding culinary environments. Designed specifically for restaurants and cafeterias, it effectively captures grease, smoke, and odors at the source. Its robust stainless steel construction ensures durability and longevity, making it a reliable choice for high-volume food service operations.

Technical Specifications

Construction Material	Stainless Steel
Filtration Technology	Electrostatic Precipitator (ESP)

Key Features

Control Interface	Electronic Controls
Primary Functions	Grease Removal, Smoke Extraction, Odor Control

Applications

Ideal For

- Commercial Kitchens
- Restaurants
- Cafeterias
- Food Service Establishments