



KitchenCore Series 16 ft Commercial Kitchen Hood System Type 1 with Fire Suppression, 48" Deep, 18-Gauge, Stainless Steel, 1.5 HP, Roof Mounted

(Model: KCEHS161)

★★★★★ (4.7/5)

Buy Now

WARRANTY
2 Years Warranty



SPECIAL FEATURES

- High Airflow System**
 The 1.5 HP belt-driven exhaust fan provides 4000 CFM airflow for commercial kitchen ventilation.
- Grease Filtration**
 Baffle filters (8 x 20" x 20" and 2 x 20" x 16") support grease and smoke separation in cooking areas.
- Roof Mounted Setup**
 Roof-mounted configuration supports exhaust routing in commercial kitchen ventilation systems.
- Large Hood Coverage**
 The 16 ft hood length and 48" depth support wide cooking line coverage in restaurant environments.
- Heat Resistant Design**
 Type 1 hood construction supports cooking environments reaching temperatures up to 700°F.
- Certified Construction**
 The system is UL Certified and includes a 2-year warranty by the manufacturer.



PRODUCT OVERVIEW

The KitchenCore Series 16 ft Commercial Kitchen Hood System Type 1 is designed for commercial kitchens, restaurants, and heavy-duty cooking environments requiring effective ventilation and exhaust management. This roof-mounted hood system is constructed from 430 stainless steel with 18-gauge thickness and measures 16 ft (L) x 48" (D) x 24" (H). It includes a box style hood canopy and exhaust fan assembly suitable for large cooking line setups.

This commercial kitchen hood system operates on 115/230 V, 1 phase power with an amperage range of 6.5–13 A and 1495 W wattage. It is equipped with a 1.5 HP belt-driven exhaust fan delivering 4000 CFM airflow for exhaust-only ventilation. The system is designed for hardwired installation and supports ceiling heights of 10 feet or above in commercial kitchen layouts.

The unit includes Type 1 hood construction with optional fire suppression integration for commercial cooking environments generating high heat up to 700°F. It is fitted with (8) 20" x 20" baffle filters and (2) 20" x 16" filters for grease and smoke separation. Six pre-wired lights are included to support visibility over cooking stations.

This hood system features roof-mounted installation with 18-gauge stainless steel construction for structural durability in commercial kitchens. It is UL Certified and includes a 2-year warranty by the manufacturer. The system is designed for exhaust-only operation and supports large-scale kitchen ventilation requirements.

CERTIFICATIONS

UL Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Depth	48 inch	Product Height	24 inch
Product length	16 foot	Material Type	430 Stainless Steel
Filter Type	Baffle Filters	Features	Ceiling Height: 10' or Over, Hardwired Plug, Belt-Driven Exhaust Fan (4000 CFM), Filter Size: (8) 20" x 20", (2) 20" x 16"
Selling Unit	1/Each	Country of Origin	China
Shipping Weight	790 pound	Voltage	115/230 volt
Fire Suppression	Optional Fire Suppression	Style	Exhaust Only Hood Systems
Type	Kitchen Hood System	Mounting Configuration	Roof Mounted
Lighting	6 Pre Wired Lights	Series	KitchenCore Series
Gauge	18 Gauge	Material	Stainless Steel
Color	Silver	Amps	6.5 - 13 ampere



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Phase	1 Phase	Wattage	1495 watt
Horsepower	1.5 horsepower	Hood System	Type 1 Hood
Included	Box Style Hood Canopy & Exhaust Fan	Temperature	700 fahrenheit

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