

# STAINLESS STEEL EXTRACTION HOOD

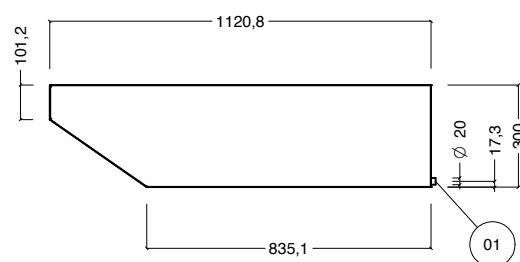
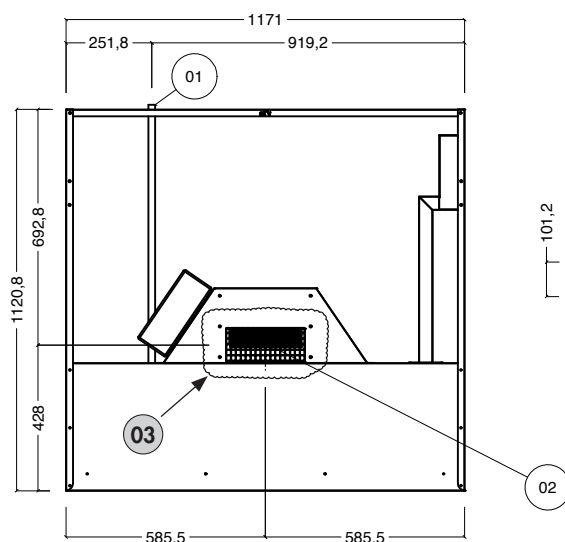
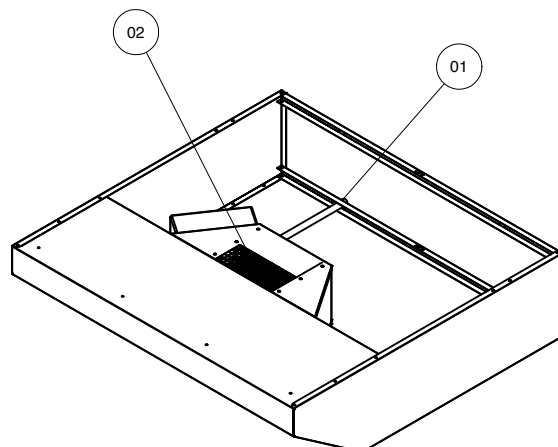
**LAINOX®**  
DEVICE FOR COOKING

## NKC102

Item

**Cooking steam extraction hood** (does not eliminate cooking odours)

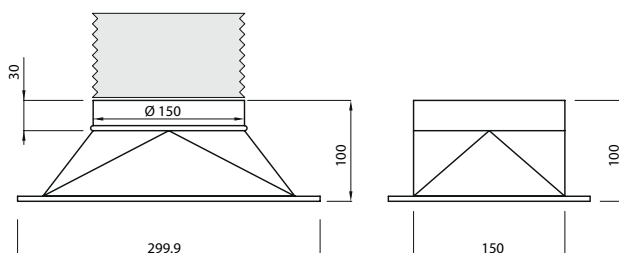
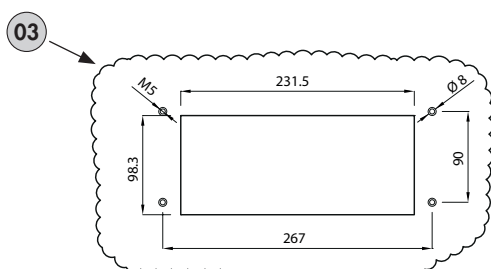
- Air-cooled condenser with thermal discharge
- Two-speed extraction motor
- Automatic control
- Low speed during cooking
- Automatic high speed activation for 30" when door is opened
- Front filters can be removed for cleaning
- Direct positioning on the oven lid
- Can be attached to the centralised extraction system



### TECHNICAL DATA

|                      |              |                       |                                                     |        |          |
|----------------------|--------------|-----------------------|-----------------------------------------------------|--------|----------|
| External dimensions  | mm           | 1171 x 1120,8 x 300 h | Noisiness max                                       | dB (A) | 70       |
| Power supply voltage | V - 50/60 Hz | AC 230                | 01 Condensate drain<br>(to attach to the oven vent) | ø mm   | 20       |
| Total electric power | kW           | 0,3                   | 02 Air vent                                         | mm     | 230 x 97 |
| Flow rate max        | m³/h         | 900                   |                                                     |        |          |

**COLLECTOR FOR  
EXTERNAL CONNECTION**  
ø 150 mm  
- Optional -



## OPERATING SPECIFICATIONS

*Extraction hood and motor completely made in stainless steel AISI 304 18/10*

*The steam condensation system is made by a finning labyrinth that allows to develop a wide surface of exchange able to condense the steam coming from the cooking cabinet and from the oven opening the door.*

*The surface extension, together with the speed of air sucked up by the outside, allows to condensate the steam carried without the need of further external intervention to cool down the condenser (e.g. water) since the thermal balancing is respected during the normal use of the oven (verified in laboratory).*

*In order to condensate the steam coming from the cooking cabinet is it sufficient an air flow equal to approx. half of the maximum flow of the exhaust fan, while for the steam coming from the door opening it is used in automatic.*

*Technical details as per attached drawing.*

