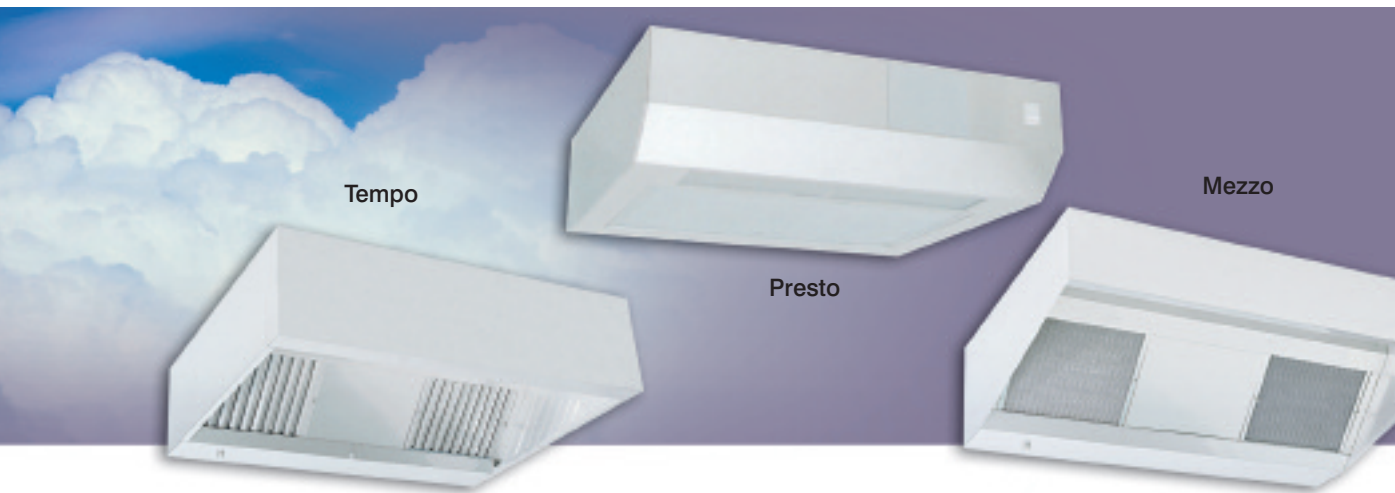


Xpelair ChefX

Professional kitchen canopies



Key features

Type: **Commercial kitchen extract canopies**

Application: **Kitchen extract**

Control options: **Transformer speed control**

Legislation: **Conforms to Building Regulations Part F1**



The Range

A range of kitchen canopies designed for small professional catering and institutional applications.

Suitable for pub food preparation and wash up areas, club kitchens, cafeterias, smaller commercial kitchens, staff kitchenettes, student block kitchens, and a range of commercial applications.

ChefX canopies are an all in one solution to a range of standard commercial duty kitchen applications. Built to a professional specification.

ChefX are designed for continuous heavy use and a more demanding environment.

ChefX Presto and Mezzo canopies are fabricated in brush finish stainless steel complete with condensafe channel and drain.

The three models in the range are manufactured complete with commercial duty filters and built in high pressure centrifugal fans allowing direct discharge to atmosphere or connection to ductwork.

When specifying, as a general guide, the hood should protrude outwards approximately 200mm beyond the working surface with the bottom of the hood 1900mm – 2000mm from the floor.

Select the right product for your application

	Tempo	Presto	Mezzo
Reference number	91309AA	91310AA	91311AA
Air delivery (m ³ /h@100Pa)	400	2200	2800
Electrical power rating (W)	100	830	940
Electrical current rating (A)	0.45	3.8	4.4
Washable mesh filters	■	■	■
Width (mm)	600	1000	1000
Weight (kg)	6.5	44	43
Guarantee (years, UK)	2	2	2

Models

ChefX Tempo Ref. 91309AA

- Robust design for institutional applications such as student block kitchens and staff rest room food preparation areas
- Brushed stainless steel housing
- 400m³/h extraction capacity @100Pa
- Washable G.S.M mesh filters
- Built in lighting - 1 x 11W CFL
- Top LH outlet
- Built in isolator and speed control with 'on' light
- Centrifugal fan / scroll assembly

ChefX Presto Ref. 91310AA

- For cafeterias, fast food outlets, food preparation and wash up areas
- Stainless steel housing with G.S.M support components
- 2200m³/h extraction capacity @100Pa
- Washable 25mm G.S.M mesh filters

- Top centre outlet to accept rectangular or circular ductwork
- Centrifugal double inlet fan and scroll assembly
- Speed controllable motor
- IPX4 rated motor
- Max ambient temp 65°C

ChefX Mezzo Ref. 91311AA

- Higher duty model for cafeterias, fast food outlets, food preparation and wash up areas
- Stainless steel housing with G.S.M support components
- 2800m³/h extraction capacity @100Pa
- Washable 25mm baffle filters
- Top centre outlet to accept rectangular or circular ductwork
- Centrifugal double inlet fan and scroll assembly
- Speed controllable motor.
- IPX4 rated motor
- Max ambient temp 65°C

Controllers

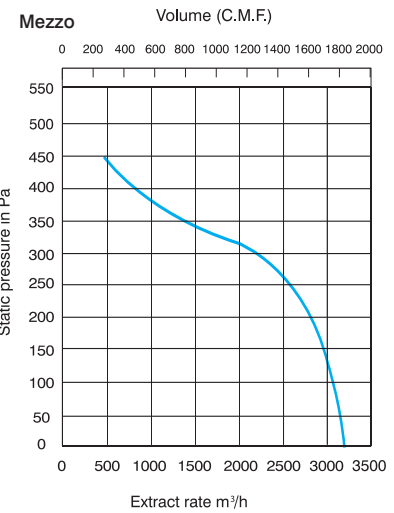
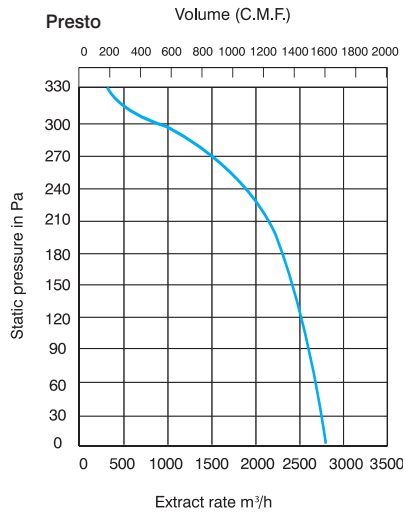
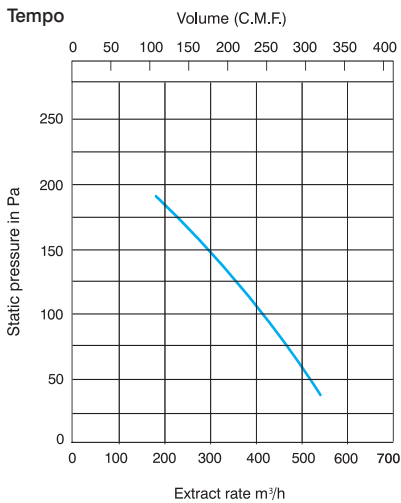
Five step auto transformer Ref. 91369AA

- Compatible with Presto and Mezzo models.
- 6 Amp transformer providing five speed operation. Robust ISO casing and IPX4 rated.



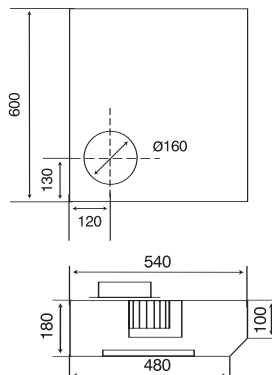
Typical Specifications on page 172.
Wiring Diagrams on page 187.
Remote Sensors on page 154.

Performance

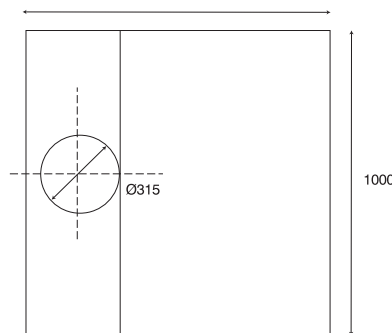


Dimensions (mm)

Tempo



Presto 1000



Mezzo

