



User Manual

2000 King Size Hood

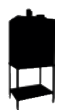


**PLEASE READ CAREFULLY
UPON RECEIPT OF THE EQUIPMENT AND BEFORE ASSEMBLY**



This product complies with the provisions of European Directive 2006/42/EU regarding the approximation of the laws of the Member States relating to machinery.

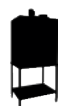
The Art of Spraying



King Size Hood

Ideal for large productions with its 2 meter width, this hood allows two users to spray simultaneously, offering a significant time-saving during applications. A unique model specifically developed by SGI Pastry.

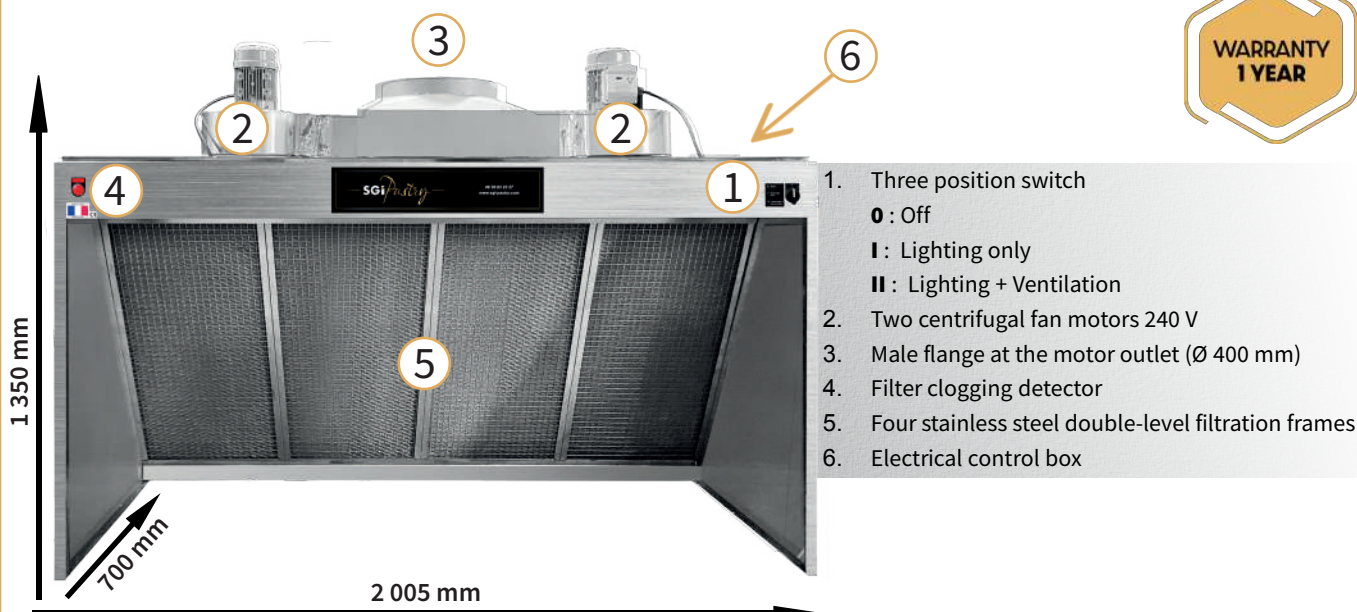
Option to place three 40 x 60 cm grids.



Composition

The **Réf.HOT2000NG** model consists of the following components :

- A control and protection electrical box
- A 240V centrifugal fan motor
- A lighting system with an 18W neon tube
- A male flange at the motor outlet (Ø 400 mm)
- A stainless steel frame system for double-level filtration (G3 knit – 12 layers)
- A filter clogging detector with an inclined column



TECHNICAL SPECIFICATIONS

KING SIZE HOOD

Réf. HOT2000NG

Voltage (V)	Single-phase - 240 V
Frequency (Hz)	50 Hz x2 (Two motors)
Power (kW)	0,37 kW x2 (Two motors)
Extraction Capacity	3 600 m ³ per hour
Suction Surface Area	1,60 m ²
Noise Level (dB)	80 dB
Amperage	2,40 amps x 2 (Two motors)



Commissioning

1. Hood installation

The hood must be installed in a room with an air compensation equivalent to its airflow rate (extraction capacity), which is 3,600 m³ per hour.

The table is pre-drilled to allow the hood to be fixed in place (screws provided). You simply need to plug the hood into a single-phase power outlet.

The hood *Réf. HOT2000NG* operates with a 240 V electrical connection. Start-up is performed by switching the button to the desired function:

0 : Off

I : Light only

II : Light + ventilation

If you wish to connect it to an exterior extraction system:

The hood is equipped with a 400 mm male flange, allowing connection to the outside via a spiral galvanized duct.

● Connecting to a spiral galvanized duct is strongly recommended.

● Duct not included.

● Electrical installation and external duct connection must be performed by a professional of your choice – SGI does not provide this service.

If you do not have an exterior extraction system :

Using the filter sock is a temporary solution until an external connection is installed.

Please note that the suction efficiency will only be optimal with an exterior extraction system.

The sock is not washable and must be replaced regularly depending on your usage.

Any recirculation of polluted air is prohibited according to standard Afnor 2018 – NF16985-2018-12.

2. Installation of Optional Equipment (Hotspray & Air Heater)

If you have selected these options: the Hotspray and the air heater,

Both elements can be mounted directly onto your hood before shipping, or installed on a wall by your own means. We recommend connecting each device to an individual power outlet.

The hood and the Hotspray are equipped with an On/Off button, but the air heater is not.

To avoid continuous heating, please **unplug the air heater after each use.**

The hood and the Hotspray have an On/Off switch, but the air heater does not.

To prevent continuous heating, we strongly recommend unplugging the heater after every use.

→ Air heater tutorial video

→ Hotspray tutorial video

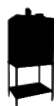


CHARACTERISTICS & DIMENSIONS

2000 KING SIZE HOOD

Réf. HOT2000NG

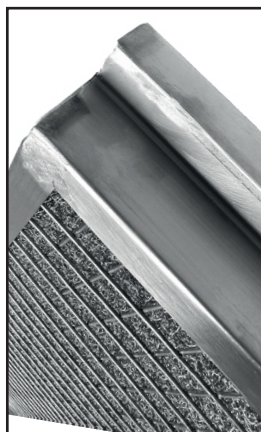
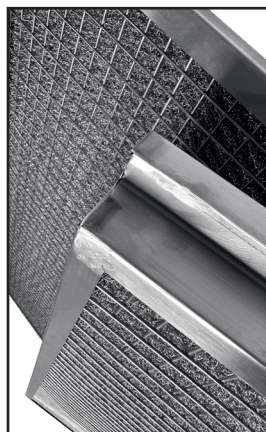
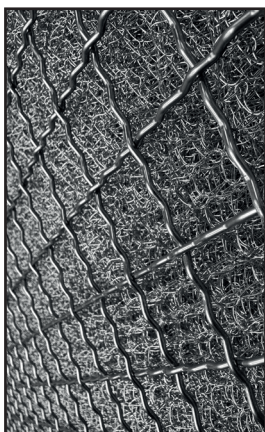
Table height with casters (optional)	1 350 mm	
Hood height (mm)	900 mm	
Sock overhang height (mm)	400 mm	
Total height (table + casters + hood + sock)(mm)	2 650 mm	
Table height without casters (optional)	770 mm	
Total height (table + hood + sock)(mm)	2 520 mm	
Hood width	2 000 mm	
Support and/or heater options should preferably be placed on the same side	300 mm (Side outlet to be added to the width)	
Hood depth	700 mm	
Workspace area	Height	950 mm
	Width	1 950 mm
	Depth with table	760 mm
Weight	180 kg	



Filters & Consumables

Your Réf. HOT2000NG hood is equipped with a level stainless steel filtration system.

- **1 level :**
 - Washable metallic knit filter



To facilitate the installation of your stainless steel frames, markings indicate the right and left sides for correct filter positioning.

Stainless steel frame
G3 metallic knit – 12 layers
Dim (L x W x H). 570 x 500 x 50 mm

Réf. CADRETOUTINOXHOT2000

Video All-Stainless Steel Filters
PresentationVideo All-Stainless Steel Filters
Assembly/Disassembly

If using a sock, please note that it must be replaced regularly, depending on your usage.

Clogging Detector :

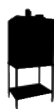
An alert button lights up when the filters are clogged.

• **Do not wait for the alert button to turn on before maintaining the filters.**

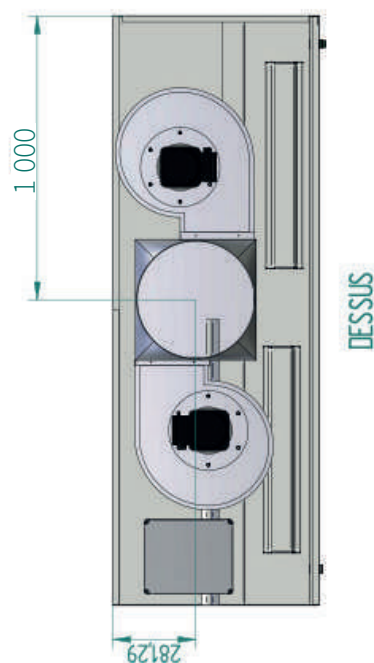
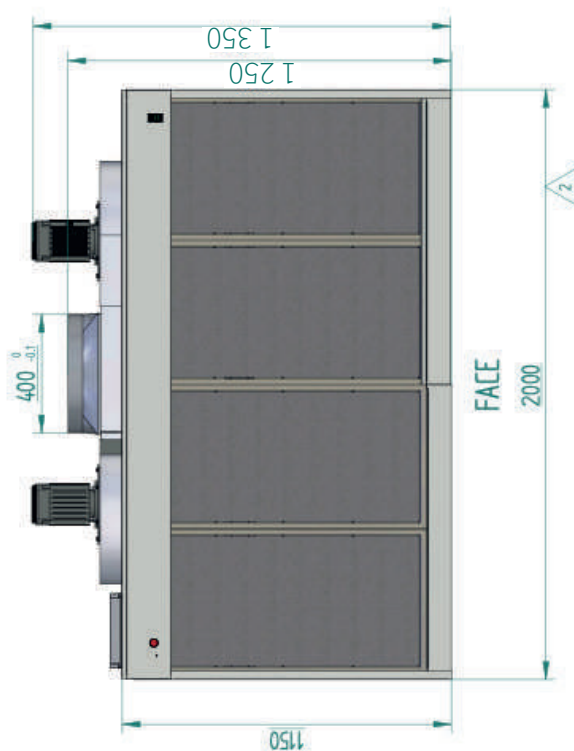
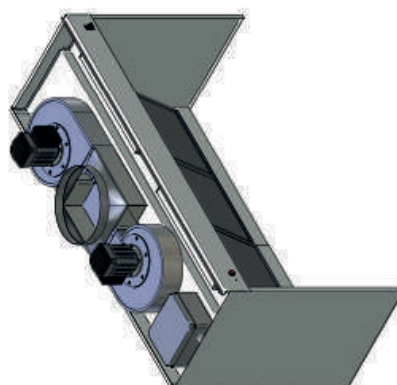
• **Daily visual inspections recommended :**

Wash the level metallic knit filters with hot water, based on your usage.





Plan and Dimensions

[illegible]



Maintenance & Cleaning

If the hood is used with uncleaned or clogged filters, suction efficiency will be reduced and cleaning will be more extensive.

Please turn off the electric hood before cleaning.

Wearing gloves is strongly recommended before handling the hood.

1. Filter Cleaning :

Do not wait for the clogging indicator (red button) to light up before cleaning the filters :

If you still own a cooker hood with synthetic filters :

Please note that there is a specific direction for installing the media filters: the smoother side should face the inside of the hood.

Failure to install the filters in the correct direction will impair the motor's suction efficiency.

These synthetic media filters are not washable and must be replaced regularly.

An average replacement frequency of 2 to 3 weeks is generally observed.

Please note that the frequency of changes may vary depending on your personal use, depending on :

- depending on the type of products applied,
- the duration of weekly spraying,
- as well as the air pressure used.

If you own a new generation cooker hood with all stainless steel filters :

Zero consumables, 100% savings !

The all-stainless steel filters must be **cleaned daily after each use**.

Ideally with hot water or in a dishwasher.

The all-stainless steel frames feature identification plates attached to the right and left sides, indicating, among other things, the position of the upper part for optimal assembly.

If you use a sock, please note that it is not washable and must be changed regularly, depending on your personal use. Otherwise, consider external extraction ! And save money !



2. Engine cleaning :

Once a month :

- Remember to perform a visual inspection of the inner section facing the turbine.
- Depending on the degree of fouling of the turbine and the extraction housing, disassemble the motor and clean the turbine to prevent it from becoming completely clogged.

In all cases, we recommend **a complete cleaning at least twice a year**, which should be adapted according to your use of the hood (frequency, products used, etc.).

In case the turbine needs cleaning :

- Unplug the range hood from the electrical outlet.
- Remove the motor from the top of the range hood.
- Remove the motor/fan assembly from the range hood.
- Soak the fan in soapy water.

Vidéo Turbine
Cleaning



The engine must not come into contact with water.

- Caution: Do not scratch the turbine blades, as this may remove the balancing weights.

3. Internal cleaning of the range hood :

Recommended with a damp cloth.

If you own the H protector kit: « **Save time, easy to clean !** »

Adaptable to all our cooker hoods and to food safety standards, dishwasher safe or washable in hot water, resistant to temperatures up to 100°C (212°F).



Kit protector H

Compatible with the "Mini," "Compact," "Deluxe" and "King Size" hoods, the Protector H kit is dishwasher safe or can be cleaned in a hot water machine, and is heat-resistant up to 100°C. Made from Polystone® material, compliant with food safety standards.

Your kit includes 4 pieces :

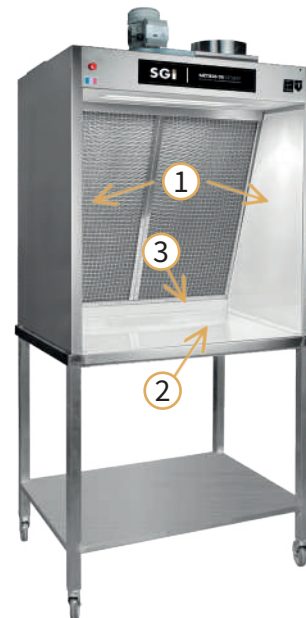
- ① 2 x side plates
- ② 1 x horizontal plate
- ③ 1 x vertical plate (below the filter section)



Kit Protector H

Réf. KITPROTECTORHKINGSIZE4P

Video Kit Protector H
Assembly / Disassembly



Stainless Steel Tables

SGI Pastry offers two models of stainless steel tables. Robust and practical, they are ideal for complementing your spray hoods. They make it easier to move your equipment and provide convenient storage.

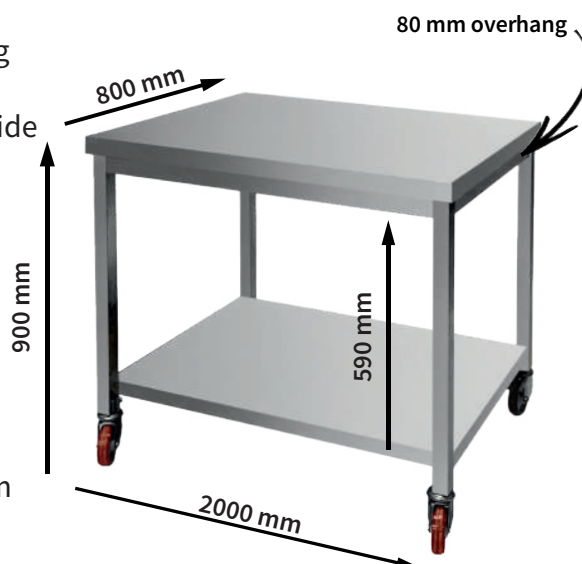
- **1-meter stainless steel table, 1 shelf + 4 wheels (including 2 with brakes):**

Height: 900 mm (770 mm + 130 mm wheels) - Depth: 800 mm

Réf. TABLE2000E.R80

Information :

- Possibility to remove the castors and replace them with glides.
Height with glides: 775 mm - Depth: 800 mm.
- We recommend securing the hood to the table for your safety.
The tables come with 4 screws and 4 pre-drilled holes.



Electrical Box

NOTE: In case of any intervention on the electrical box, cut the power supply from the installation or at the main circuit breaker.



SGI Pastry



*Your catalog
always with you !*



Vanessa HENRION
SGI Pastry Manager
V.henrion@sgi-france.com

Email : contact@sgi-pastry.com
Mobile : + 33 (0)6 30 03 23 27
After-Sales Service : sav@sgi-pastry.com

Discover our webshop: www.sgi-pastry.com

*"We are at your disposal to advise you on the most suitable equipment for your daily use.
Optimal results are achieved through a combination of high-quality equipment, a
sufficiently powerful air supply, and your expertise!"*

SGI Pastry

SGI SUBSIDIARY

11 rue des Prés de Lyon
10600 La Chapelle-Saint-Luc



@sgi_pastry
@vanessa_sgi_sata

SGI Pastry
Terms & Conditions of Sales



We would like to thank all the dessert professionals who contributed to the development of this catalog.
All rights reserved. Our catalog contains non-contractual photos. The technical information about our products is provided for informational purposes and may be subject to changes.
Any reproduction, by any means, must be authorized in advance by SGI. Do not throw in public spaces.
Photo credit: All rights reserved.



— SGI Pastry —

Webshop

www.sgi-pastry.com

Testimonial

Jean-Christophe Jeanson

*Executive Chef at Maison Caffet
Meilleur Ouvrier de France*

