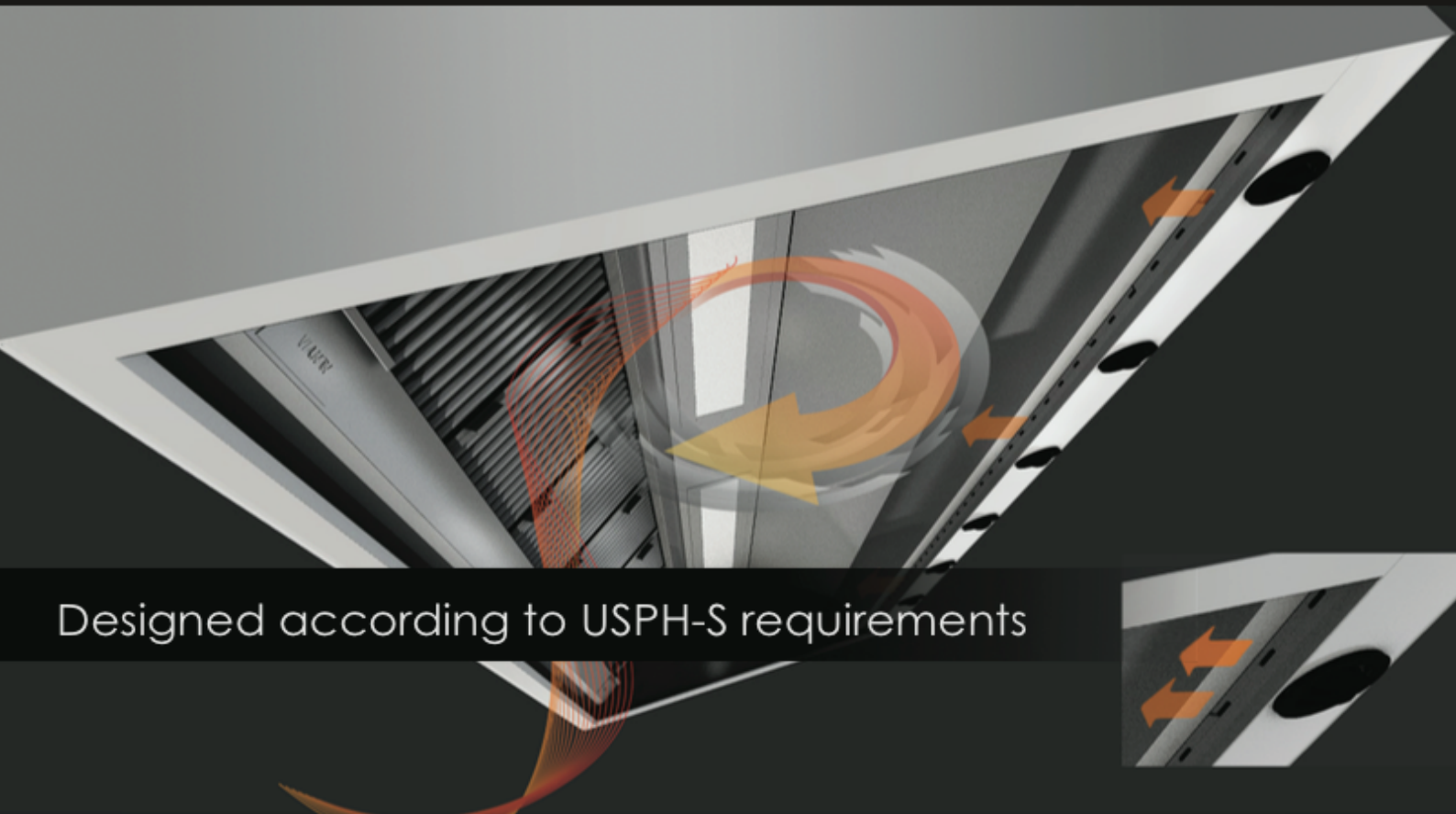


JET STREAM

Energy saving galley canopy



Designed according to USPH-S requirements

MARINE

GB

ADVANTAGES

Reduces spillage of exhaust fumes into the galley area

Excellent environmental conditions

Draught reduction

Design flexibility

Incorporates adjustable personal ABS spot coolers

Energy saving LED lights, V-LEL

FECON® grease filters – UL and NSF certified,
TNO – tested and approved flame retardant

DESCRIPTION

Suitable for all types of cooking equipment whether wall mounted or in an island arrangement The canopy features a double skin design which allows air to be delivered through slots arranged along the inner front face and if required inner sides of the canopy to effectively and efficiently contain the thermal plume and direct it towards the grease filters.

This capture air is introduced into the canopy with a maximum velocity of 8m/s and it lifts the deflected airflow back to the filter bank, avoiding spillage of fumes and contaminants back into the galley.

An energy saving, approximately 7%, is achieved due to this construction, tested by TNO, the Netherlands, conform ASTM F1704 method.



CONSTRUCTION

The canopy is fabricated from 1.0 - 1.2mm thick type AISI 304 standard or optional AISI 316L stainless steel. All visible surfaces are ultra fine grain polished (320 grit) and polythene protected. The canopy is cut, punched and folded into seamless section up to 6m in length and factory assembled by means of computer controlled seam welds and non visible mechanical fixings.

Joints are provided with internal coverplates so that no joints or mechanical fixings are visible. All metal edges are rolled smooth and are free from sharp edges and projections.

The canopy lower edge is formed into a condensation channel with inclined internal elevation to simplify cleaning and the inner edges are crush folded for safety purposes.

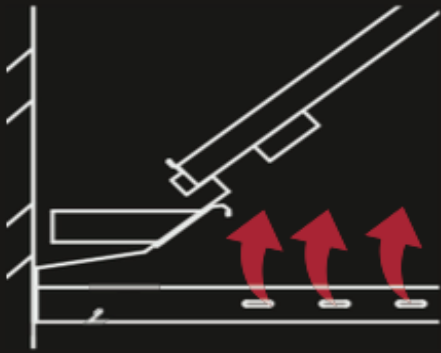
The canopy is equipped with Vianen FECON® grease extraction baffle filters. The filters are designed to allow the grease to run off the filters into an integral grease collecting channel and then into easily removable grease trays.

The canopy has a constant exhaust pressure drop of 100 Pa and a Jet Stream supply air pressure drop of 90 Pa.

Vianen produces custom canopies according to the specific requirements of the client according to: USPH S; DNV; NORSOK.



SUPPLY AIR JET STREAM AIR TECHNOLOGY



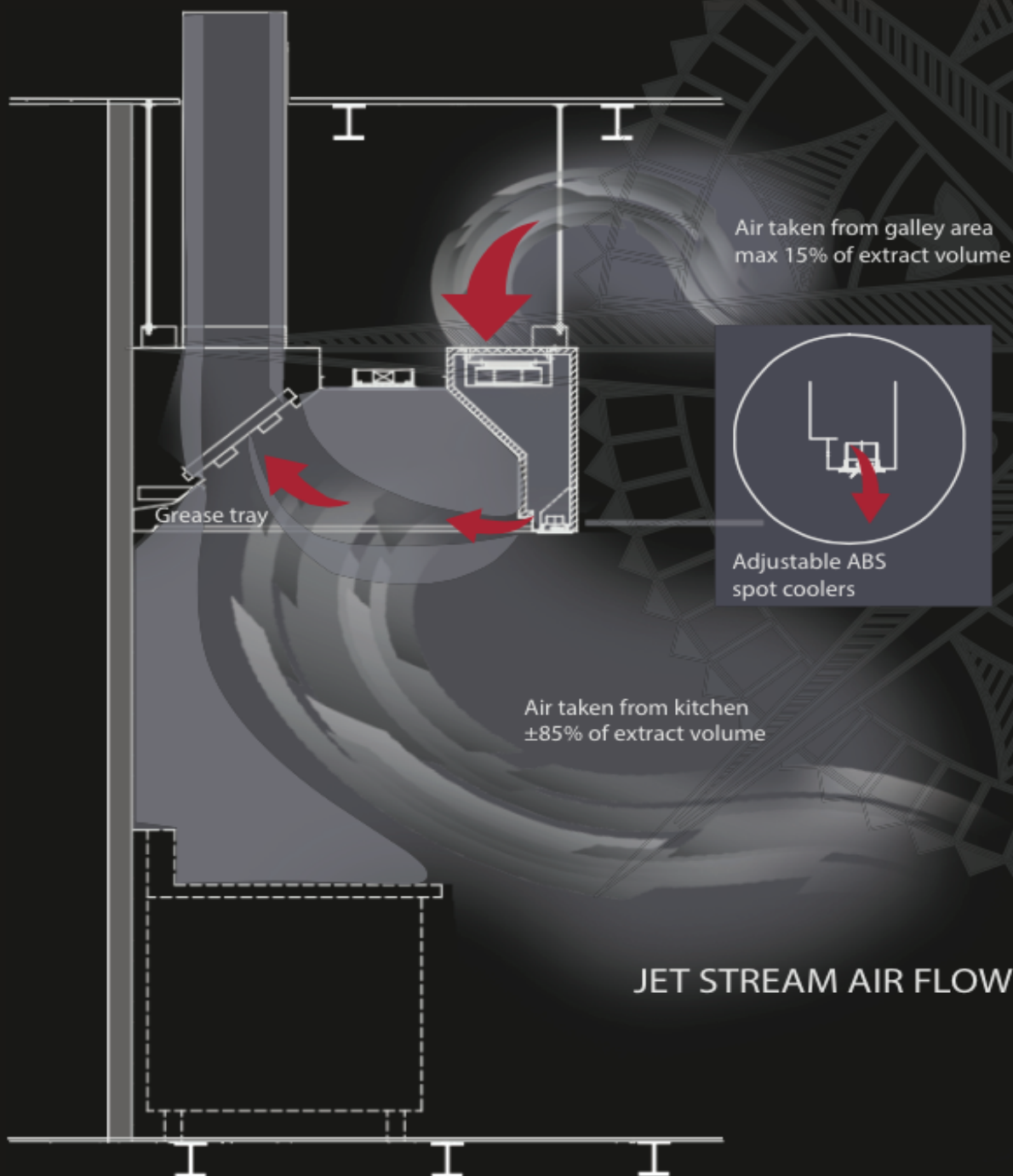
SIDE JET STREAM
TECHNOLOGY

Jet Stream Air Technology is drawn by fan from the ceiling void or via ducts to factory fitted ISO 15138 flanges on top of the canopy.

The air passes into the insulated supply air plenum and passes out through a series of slots into the main canopy envelope.

The air is delivered from these slots at a maximum velocity of $2\text{m}^3/\text{s}$ and represents less than 10% of the total extract air flow rate.

This technology ensures a positive capture and containment of the thermal plume generated by the cooking process.



JET STREAM AIR FLOW

THE VIANEN JET STREAM IS AVAILABLE IN THE FOLLOWING CONFIGURATIONS

VIANEN JET STREAM A	max.15%	WALL	Width 1300mm Height 600mm
VIANEN JET STREAM E	max.15%	SINGLE ISLAND	Width 1300mm Height 600mm
VIANEN JET STREAM D	max.15%	DOUBLE ISLAND	Width 2600mm Height 600mm

Deviations to these standards can be adapted to meet customer requirements

OPTIONAL

The Jet Stream canopies are available with several options to further increase their efficiency and improve the working environment within the galley area.

Water Wash

Water Misty

Vianen UV-C Filtration System

MUAP Air

Ansul R102

V-LEL INTEGRATED LIGHT FITTINGS IP65

The canopies are fitted with V-LEL, which are specially designed for VIANEN canopies.

The standard type is 220/230V – 50Hz.

Standard sizes : 1229 mm - 40 W
: 629 mm - 20 W

On request Vianen can deliver alternative light fittings to suit customer requirements.
Inbuilt emergency lights can also be delivered upon request.



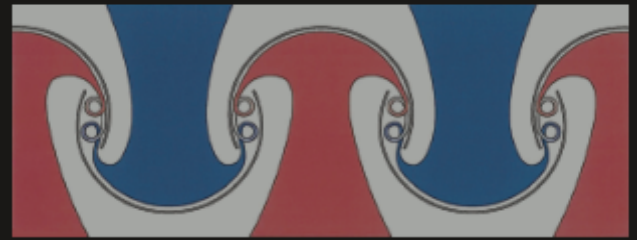
INSTALLATION

Hanging brackets are fitted on top of the corners of the canopy for easy installation.

FECON® GREASE EXTRACTION FILTER

Vianen Fecon filters are designed to extract grease from cooking vapors.

- Semi-circular channel construction of the filter guarantees the highest attainable grade of grease extraction by creating a centrifugal force in the filter.
- Grease collects in the lowest part of the filter preventing clogging and maintaining an even extraction over the entire length of the ventilation system.
- High efficiency of the FECON® filter is 98 % by 8 micron.
- Placed at an angle of approximately 45° in the canopy.
- Locked in to for the most demanding environments.
- Flame retardant in case of flash fires.
- FECON® filters prevent the flames from penetrating into the ductwork.



Cyclone principle of the FECON® filter

Vianen FECON® filters are constructed from stainless steel type 304 (DIN 1.4031 grit 320) 1.20 mm thick. The 36 mm thick filter is constructed without rivets and is provided with two integrated handles formed from the surrounding frame.

On the top and bottom the filter 10% is open for the out stream of grease and moisture. The FECON® filters are resistant to aggressive detergents.



CERTIFICATES

NSF - tested and approved for their high standard of hygiene

UL - tested and approved

TNO - tested and approved flame retardant

Advantages of the FECON® filter

High grease extraction rate

Solid construction

Constructed of stainless steel only

Flame retardant according to DIN 4102 fire safety standard

Long life

Simple to remove without tooling

Easy maintenance in any commercial dish wash machine

JET STREAM - GALLEY SPECIFICATIONS

Standard	Optional
Material AISI 304 Thickness 1.0 - 1.2 mm	AISI 316L Thickness 1.0 - 1.2 mm
Energy saving up to 7% (ASTM F1704)	
FECON UL grease extract filters	
V-LEL integrated IP65 LED	V-ITL / light or LED spots
Double folded edges	
USPH-S requirements	NORSOK, DNV-GL or NFPA 96
Duct flanges ISO 15138	
ABS Spot Coolers	Ansul R102
	Water Wash
	Water Wash Misty
	UV-C System
	MUAP Supply Air Plenum
	Maestro® - Kitchen management
	VéTEC®



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