FECON GREASE EXTRACTION FILTER

The Vianen FECON filter is designed to extract grease from cooking vapors in commercial kitchen ventilation systems. The semi-circular channel construction of the filter guarantees the highest attainable grade of grease extraction by creating a centrifugal force in the filter. The efficiency of the Fecon filter is 95%. The grease collects in the lowest part of the filter preventing clogging and maintaining an even extraction over the entire length of the ventilation system. The filters are placed at an angle of approximately 45° in the canopy and are easily removable without tooling. The FECON filter is flame resistant and in case of flash fires the FECON filters prevent the flames from penetrating into the ductwork.

CONSTRUCTION

The Vianen FECON filters are constructed from stainless steel type 304 (DIN 1.4301, 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 is open for the out stream of grease and moisture. The Fecon filters are resistant to aggressive detergents.

Advantages:

- High grease extraction rate
- Solid construction
- Entirely constructed of stainless steel
- Simple to remove without tooling
- Flame retardant according to DIN 4102 fire safety standard
- Easy maintenance in any commercial dish wash machine

Certificates:

- NSF - tested and approved for their high standard of hygiene.
- TNO-fire certificate (fire resistant according to DIN 4102)

V-LEL INTEGRATED LIGHT FITTINGS

The canopies are fitted with V-LEL low energy LED light fittings, which are specially designed for VIANEN stainless steel canopies.

The standard type is 220/230v – 50Hz.
Standard 2 sizes: 1250/650mm.

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

Suitable for all types of cooking equipment whether wall mounted or in an island arrangement.
The canopy uses the principles of induction by delivering air into the canopy envelope from the inner front edge of the canopy. This air can be drawn directly from outside the building and because it is not necessary to heat (or cool) the air there are positive savings to be made in energy costs. The induction effect produced by this type of canopy enhances the capture and containment of the thermal plume from the cooking process and reduces the potential for the contaminated air to spill out into the kitchen area.

CONSTRUCTION

The ENERGY SAVING COMPENSATOR canopy is fabricated entirely in type 304 stainless steel (1.0 – 1.2mm) thick. All visible surfaces are ultra-fine grain polished (320 grit) and polythene protected. The canopy is cut, punched and folded into seamless sections 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 cover-plates 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 supply air pressure drop of 40 Pa.

SUPPLY AIR

The un-tempered induction air is ducted from outside the building (by others) to the factory fitted spigots on the top of the canopy where it passes through the insulated supply plenum, over a perforated diffuser plate and is delivered via vertical slots arranged along the internal front edge of the canopy. This airflow typically represents 20 – 50% of the total extract rate (maximum 50%). The supply airflow is also available to be discharged through the spot coolers located on the underside of the front lip of the canopy for the personal comfort of the cooking staff.

INSTALLATION

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

THE VIANEN COMPENSATOR IS AVAILABLE IN THE FOLLOWING CONFIGURATIONS:

<table>
<thead>
<tr>
<th>VIANEN COMPENSATOR</th>
<th>20% - 50%</th>
<th>WALL</th>
</tr>
</thead>
<tbody>
<tr>
<td>VIANEN COMPENSATOR</td>
<td>20% - 30%</td>
<td>SINGLE ISLAND</td>
</tr>
<tr>
<td>VIANEN COMPENSATOR</td>
<td>20% - 50%</td>
<td>DOUBLE ISLAND</td>
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STANDARD DIMENSIONS

| WALL CANOPIES | 20% - 50% | Width 1300mm | Height 600mm |
| SINGLE SIDED ISLAND CANOPIES | 20% - 30% | Width 1300mm | Height 600mm |
| ISLAND CANOPIES | 20% - 50% | Width 2600mm | Height 600mm |

Canopies in other dimensions are available to suit specific site requirements.

OPTIONS

The Compensator canopies are available with several options to further increase their efficiency:

- Water Wash (WW) and also Water Misty
- Vianen UV-C Filtration System
- Canopies featuring Make-up / Supply Air – MUAP
- Maestro – Vianen Kitchen Management System
- Vetec – Demand Control Ventilation system
- Victoria – Intelligent Monitoring System