VIANEN
KITCHEN VENTILATION

JET STREAM-90

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. The FECON filter is flame resistant and in case of flash fires the FECON filters prevent the flames from penetrating into the ductwork.

CONSTRUCTION

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.

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.

ADVANTAGES

- Reduces spillage of exhaust fumes into the kitchen area
- Design flexibility
- External treated supply air can be variable
- Incorporates adjustable personal ABS spot coolers

Vianen KVS B.V.
Finse Golf 18, 3446 CK Woerden
P.O. Box 163, 3440 AD Woerden, Holland
www.vianenkvs.com

Tel.: (+31) 348 - 41 63 00
Fax.: (+31) 348 - 42 15 95
info@vianenkvs.nl

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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. Supply air is also discharged through the perforated front face of the canopy to ensure the ventilation system of the kitchen is correctly balanced.

CONSTRUCTION

The 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, an Jet Stream supply air pressure drop of 90 Pa and a front face supply pressure drop of 40 Pa.

SUPPLY AIR

Tempered supply air is ducted (by others) to the factory fitted spigot(s) on the top of the canopy where it passes through the insulated supply plenum, over a perforated diffuser plate and is delivered through a series of slots arranged along the internal front edge of the canopy into the canopy. The air is delivered from these slots at a maximum rate of m3/h per linear metre, which represents less than 15% of the total extract airflow rate. This ensures a positive capture and containment of the thermal plume generated by the cooking process. A proportion of the supply airflow is also discharged through the vertical perforated front face of the canopy. This ensures an even distribution of supply air over the full length of the canopy at low velocity without any draughts. Air is also available to be discharged through the spot coolers located on the underside of the front lip of the canopy for personal comfort of the cooking staff. To suit various styles of cooking and canopy installation the Jet Stream canopy can be offered with slots just along the inner front face or extended down both sides of the canopy to enhance the capture and containment efficiency.

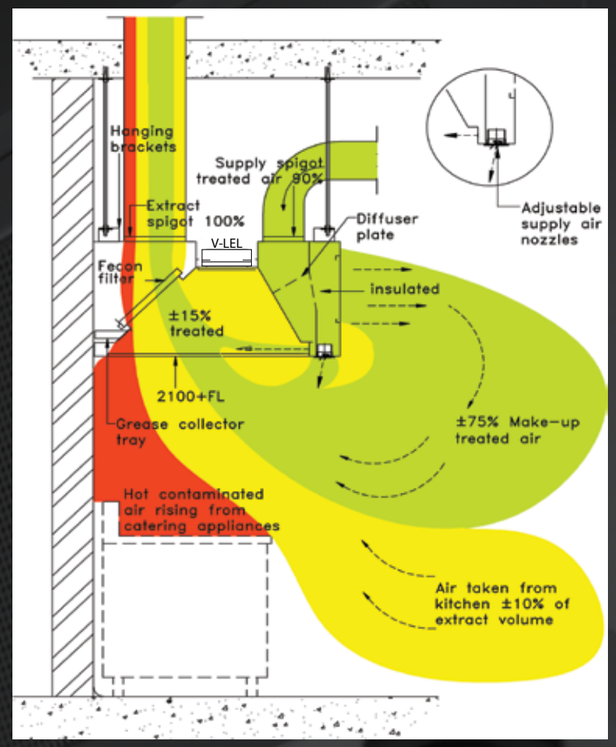
INSTALLATION

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

THE VIANEN JET STREAM-90 IS AVAILABLE IN THE FOLLOWING CONFIGURATIONS:

VIANEN JET STREAM	-90 A - max.	15% WALL	Width 1300mm	Height 600mm
VIANEN JET STREAM	-90 E- max.	15% SINGLE ISLAND	Width 1300mm	Height 600mm
VIANEN JET STREAM-	90 D - max.	15% DOUBLE ISLAND	Width 2600mm	Height 600mm

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



AIR FLOW PATTERN

OPTIONS

The Jet Stream canopies are available with several options to further increase their eciency and improve the working environment within the kitchen space.

- Water Wash (WW) and also Water Misty
- Vianen UV-C Filtration System
- Make-up / Supply Air – MUAP (Canopy changes into a Jet Stream MUAP