

# MARINE



## ADVANTAGES

- Provides a balanced climate in the galley
- Hoods are custom designed and fabricated
- Provides a high standards of hygiene and fire safety
- Welded stainless steel construction
- Energy saving LED lights
- FECON® grease filters – UL and NSF certified, TNO – tested and approved flame retardant

## BASIC LINE HOODS

V-ADV/ V-DDL/ V-EDL

GB



## **BASIC LINE®**

Proper ventilation of the workplace removes unpleasant smells, excessive heat, smoke, fumes, moisture, and dust build-up preventing stagnation of the air. Additionally, grease, moisture and smoke building up over time are definitely a fire hazard. The FECON ® filter is flame retardant according to DIN 4102 fire safety standard preventing flames from entering the ductwork. Vianen hoods provide an efficient solution for the adequate ventilation for your galley.

Ventilation hazards have a negative impact on productivity and health of workers. Extreme temperatures and high levels of carbon dioxide and low levels of oxygen in the galley can cause fatigue which effects the workers ability to concentrate. It poses a risk to machines and equipment malfunctioning due to excessive build-up of moisture and dust. High humidity contributes to bacterial and mould growth which is highly detrimental to both employees and food products.

## **APPLICATION**

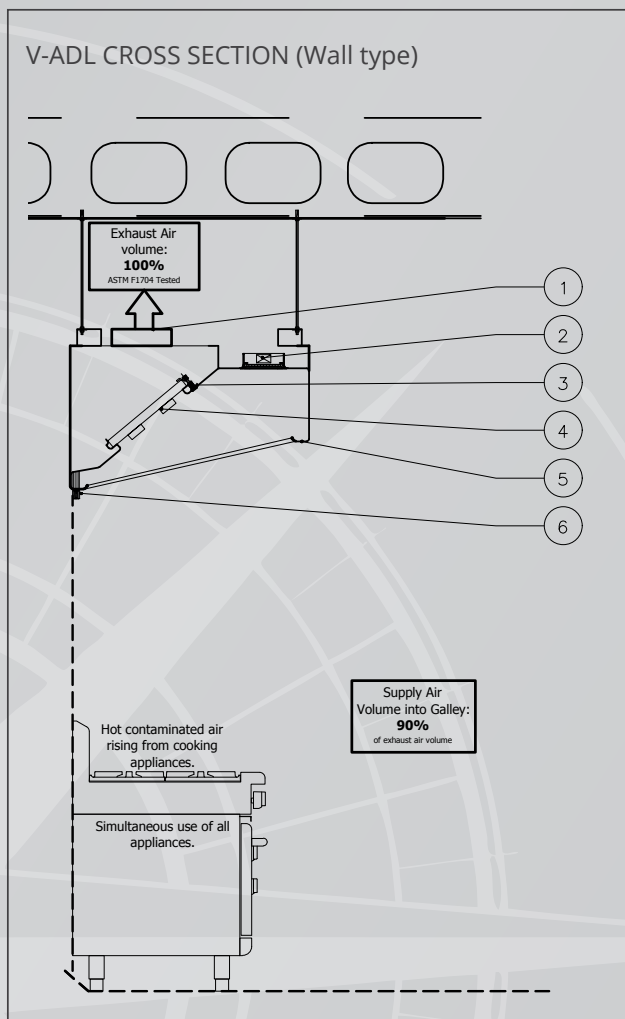
Suitable for all types of cooking equipment whether wall mounted or in an island arrangement. The hood easily interfaces with the galley ceiling.

## **DESIGN AND CONSTRUCTION**

Vianen designs and produces custom hoods according to the specific requirements of the client and in accordance the standards such as; USPHS, NORSOK, SOLAS, CE and ISO. The hoods are fabricated from 1.0 – 1.2mm thick type AISI 304 or optional AISI 316L stainless steel. All visible surfaces are ultra- fine grain polished (320 grit) and polythene protected. The hoods are cut, punched and folded and factory assembled by seam welds and non-visible mechanical fixings. Hoods can be produced in seamless sections up to 6 meters in length. 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 hood 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 hoods are equipped with Vianen FECON® grease extraction filters. The filters are designed to allow the grease to run off the filters into an integral grease collecting channel and then into into a grease drain. The hoods have a constant exhaust pressure drop of 100 Pa.

All Vianen hoods are available with several options to further increase their efficiency safety and improve the air-quality.

- UV-C filtration
- MUAP – Make-up Supply Air
- Automatic Water Wash (with optional Misty system)
- Fire Suppression System
- VéTEC – Demand Control Ventilation System
- Maestro – Galley Management System
- Victoria – Intelligent Monitoring System



### THE VIANEN BASIC LINE IS AVAILABLE IN THE FOLLOWING CONFIGURATIONS:

V-ADL	WALL MOUNTED	Width 950/1100/1300mm
V-EDL	SINGLE ISLAND	Width 950/1100/1300mm
V-DDL	DOUBLE ISLAND	Width 1600/200/2400mm

Deviations to these standards can be adapted to meet specific customer requirements.

### INSTALLATION

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

### V-LEL INTEGRATED LIGHT FITTINGS IP65

The hoods are fitted with V-LEL, which are specially designed for VIANEN hoods. The standard type is 220/230V – 50Hz.

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

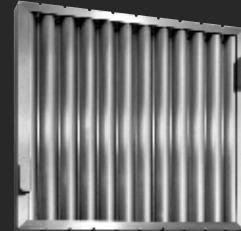
On request Vianen can deliver alternative lights to suit customer requirements. Inbuilt emergency lights can also be delivered upon request.



## FECON® GREASE EXTRACTION FILTER

The FECON® filters are specially designed for Vianen hoods to remove grease particles from the extract air. The interlocking semi-circular blades of the filter create multiple centrifugal forces as the air oases through the filter which ensure efficiency rates of 95% are achieved.

- Excellent levels of hygiene – NSF approved
- Solid and durable construction – stainless steel
- High efficiency rates of 95% by 8 micron
- Placed at an angle of approximately 45° in the hood
- Locked in to for the most demanding environments
- Flame retardant according to DIN 4102 fire safety standard
- Flame retardant in case of flash fires
- Long life
- Easy maintenance in any commercial dishwasher



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.

## BASICLINE - GALLEY SPECIFICATIONS

Standard	Optional
Material: AISI 304; Thickness 1.0 - 1.2mm	Material: AISI 316L
FECON® grease extraction filters, UL, NSF	
V-LEL integrated IP65 LED lights	V-ITL lights or LED spots
Crush folded edges	
UL, CE and SOLAS design requirements	USPH-S, NORSOK, DNV-GL or NFPA 96
Duct spigots	Duct flanges ISO 15138
Mounting brackets	
	MUAP – Make-up Supply Air
	Water Wash (+ Misty)
	UV-C System
	VéTEC® - Demand Control Ventilation System
	Maestro - Galley Management System
	Victoria - Intelligent Monitoring System
	Powder coated in any RAL colour
	Fire Suppression system

Vianen Marine B.V.  
Finse Golf 18, 3446 CK Woerden  
P.O Box 163, 3440 AD Woerden, Holland

info@vianenkvs.nl  
www.vianenkvs.com  
Tel.: (+31) 348 41 63 00

