

MARINE



ADVANTAGES

- Provides a balanced climate in the galley
- Energy saving - reduction in supply air saving up to 50%
- Clever space saving due to reduction in fans and duct sizing
- Reduction in size of air treatment unit
- Incorporates adjustable spot coolers for comfort
- Reduction of kW consumption
- Hoods are custom designed and fabricated
- Provides a high standards of hygiene
- Welded stainless steel construction
- Reduces draught in the galley

GB COMPENSATOR HOOD



COMPENSATOR ® GALLEY HOOD

Proper ventilation of the workplace removes unpleasant smells, excessive heat, smoke, fumes, moisture, and dust build-up preventing stagnation of the air.

Vianen Compensator hoods provide an efficient solution for the adequate ventilation for your galley. The hood uses the principles of induction by delivering air into the hood envelope from the inner front edge of the hood. This air can be drawn directly from outside the vessel and because it is not necessary to heat (or cool) the air there are positive savings to be made in energy costs (air handling unit). The induction effect produced by this type of hood 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 galley area.

APPLICATION

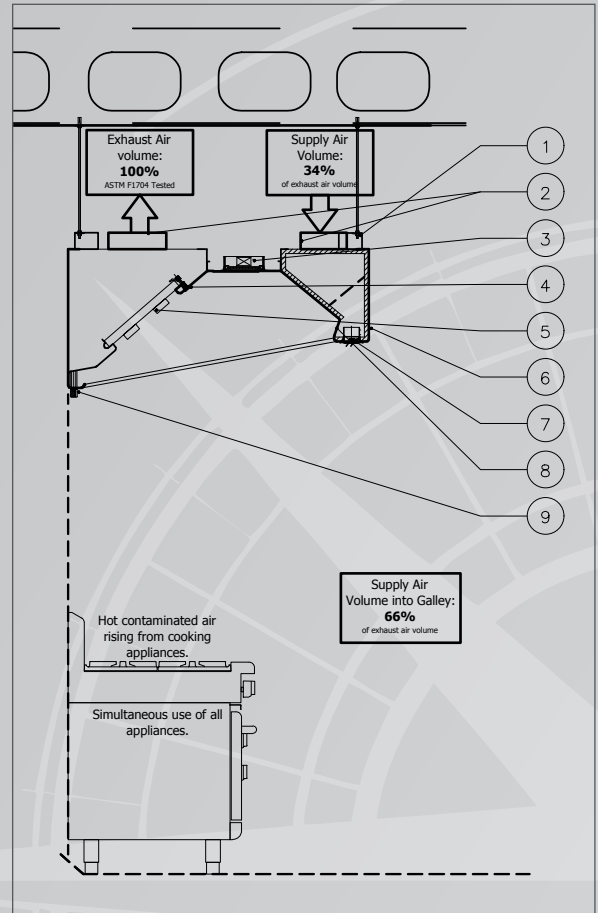
Suitable for all types of cooking equipment whether wall mounted or in an island arrangement. The hood easily interfaces with the galley ceiling.

DESIGN AND CONSTRUCTION

Vianen designs and produces custom hoods according to the specific requirements of the client and in accordance the standards; 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 a grease drain. The hoods have a constant exhaust pressure drop of 100 Pa and a supply pressure drop of 40 Pa.

Compensator cross section example with a sloping front



- ① Hanging bracket
- ② Duct spigots- exhaust and supply
- ③ V-LEL integrated light fitting
- ④ Filter lock
- ⑤ FECON® filter
- ⑥ Insulation
- ⑦ Adjustable supply air nozzles
- ⑧ Compensator induction air slots
- ⑨ Grease Drain

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

- UV-C filtration
- MUAP – Make-up Supply Air
- Automatic Water Wash (with optional Misty system)
- Fire Suppression System
- Vetec – On demand control ventilation system
- Maestro – Kitchen Management System
- Victoria – Online Intelligent Monitoring System

SUPPLY AIR

The untampered induction air is ducted from outside the vessel to the factory fitted duct spigot(s) on top of the hood where it passes through the insulated plenum, over a perforated diffuser plate and is delivered via vertical slots arranged along the internal front edge of the hood. 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 hood for the personal comfort of the staff.

THE VIANEN COMPENSATOR IS AVAILABLE IN THE FOLLOWING CONFIGURATIONS:

V-COMPENSATOR A	- untreated supply air flow min. 20%	- max. 50%	WALL	Width 1300mm
V-COMPENSATOR E	- untreated supply air flow min. 20%	- max. 30%	SINGLE ISLAND	Width 1300mm
V-COMPENSATOR D	- untreated supply air flow min. 20%	- max. 50%	DOUBLE ISLAND	Width 2600mm

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.

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 passes through the filter which ensure efficiency rates of 98% are achieved.

- Excellent levels of hygiene – NSF approved
- Long life solid and durable construction – stainless steel
- High efficiency rates of 98% 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
- 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.

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



COMPENSATOR - GALLEY SPECIFICATIONS

Standard	Optional
Material: AISI 304; Thickness 1.0 - 1.2mm	Material: AISI 316L
FECON® filter, UL, NSF, TNO	
V-LEL integrated IP65 LED lights	V-ITL lights or LED spots
Crush folded edges	
Manufactured according to: SOLAS, CE, ISO	USPHS, NORSOK
Mounting brackets	
Duct spigots	Flanges up to : ISO 15138
	UV-C System
	Automatic Water Wash (with optional Misty)
	VéTEC® - Demand Control Ventilation System
	Maestro - Galley Management System
	Victoria – Intelligent Monitoring System
	Powder coated in any RAL colour
	Fire Suppression system

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