

MARINE

28% Energy saving galley hood



ADVANTAGES

Energy saving - reduction in air conditioning up to 28%

Clever space saving due to reduction in fans and duct sizing

Reduction in size of air treatment unit

Reduction of kW consumption

Reduction in required air change rate per hour

Jetstream technology reduces spillage of exhaust fumes into the galley area

Reduces draught in the galley

Comfortable working climate

FECON® filters - UL and NSF certified

FECON® filters - TNO tested and approved flame retardant

VIANERGY II HOOD
GB



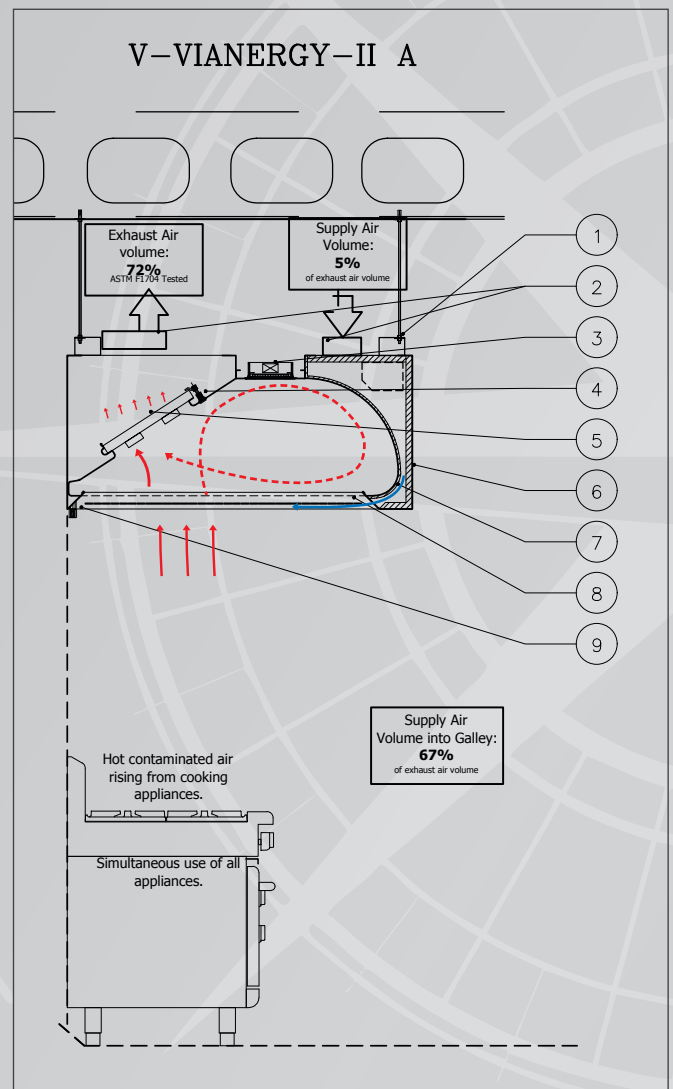
VIANERGY II® ENERGY SAVING GALLEY HOOD

An adequate ventilation system is vital for health and safety in the galley. To ventilate efficiently, sufficient attention must be given to the energy performance, the comfort and the ease of use for the user and the maintenance costs. The Vianergy II® is designed for energy saving up to 28% resulting also in significant reductions in duct sizing and air treatment units. The hood is simple to maintain. The energy saving is based on 100% simultaneous use of the cooking equipment. The hood is tested by TNO, conform ASTM F1704 method. The improved capture performance combined with the Jet Stream containment is an perfect solution for your galley's stringent requirements. The hood can be further optimized by adding one or more of the many options available in the Vianen hood range for example; UV-C filtration, MUAP make up air supply, VÉTEC on demand control ventilation system.

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.

DESCRIPTION

Suitable for all types of cooking equipment over wall and island arrangements. A significant improvement of the capture and containment performance of the Vianergy II® hood is obtained due to the modification in the curved structure on the internal side of the front of the hood. The curved structure ends with a specially designed (and patented) lip, angled upward to turn the deflected air back to the filter. The hood is designed with slots for the air supply, capture air principle, on the inner bottom circumference - three sides (wall type) and 4 sides (island type). This capture air is introduced into the hood with a maximum velocity of 2m/s and it lifts the deflected airflow back to the filter bank, avoiding spillage of fumes and contaminants back into the galley. A significant energy saving, up to 28%, is achieved due to this new, patented construction, tested by TNO, the Netherlands, conform ASTM F1704 method.



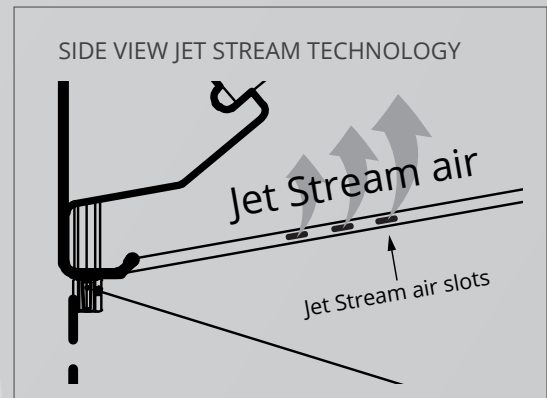
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|----------------------------------|------------------------------------|
| ① Hanging bracket | ⑥ Insulation |
| ② Duct spigots- exhaust supply | ⑦ Vianergy II® energy saving curve |
| ③ V-LEL integrated light fitting | ⑧ Jet Stream Technology |
| ④ Filter lock | ⑨ Grease Drain |
| ⑤ FECON® filter | |

CONSTRUCTION

The hood is 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 hood is cut, punched and folded into seamless section up to 6m in length and factory assembled by means of 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 hood is equipped with Vianen FECON® grease extraction filters which are designed to allow the grease to run off the filters into an integral grease collecting channel and then into a grease drain. The Vianergy II® hood has a constant exhaust pressure drop of 100 Pa.

JET STREAM AIR TECHNOLOGY

Jet Stream Air is drawn by fan from the ceiling void or via ducts to factory fitted spigots on top of the hood. The air passes into the insulated supply air plenum and passes out through a series of slots into the main hood envelope. The air is delivered from these slots at a maximum velocity of 2m1/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.



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

- UV-C filtration system
- 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 VIANERGY II GALLEY HOOD IS AVAILABLE IN THE FOLLOWING CONFIGURATIONS:

VIANEN VIANERGY II	A	JET STREAM SUPPLY	max. 5%	WALL MOUNTED
VIANEN VIANERGY II	E	JET STREAM SUPPLY	max. 5%	SINGLE SIDED ISLAND
VIANEN VIANERGY II	D	JET STREAM SUPPLY	max. 5%	DOUBLE SIDED ISLAND

STANDARD DIMENSIONS

WALL HOODS	Width 1400mm
SINGLE SIDED ISLAND	Width 1400mm
ISLAND HOODS	Width 2600mm

Deviations to these standards can be adapted to meet customer requirements

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

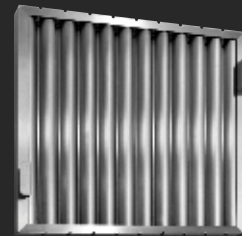
On request Vianen can deliver alternative light fittings to suit customer requirements. Inbuilt emergency lights can also be delivered upon request.



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 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



VIANERGY II ® - 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	
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

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