

MARINE



ADVANTAGES

High grease removal rate ensures high level of hygiene

Reduces the risk of fire

Constant air pressure drop over hood

System efficiency does not depend on reliance of cleaning staff

Requires minimum maintenance

Excellent environmental conditions

Jet Stream technology reduces spillage of exhaust fumes into the galley area

Reduces draught in the galley

Comfortable working climate

GB WATER WASH HOOD



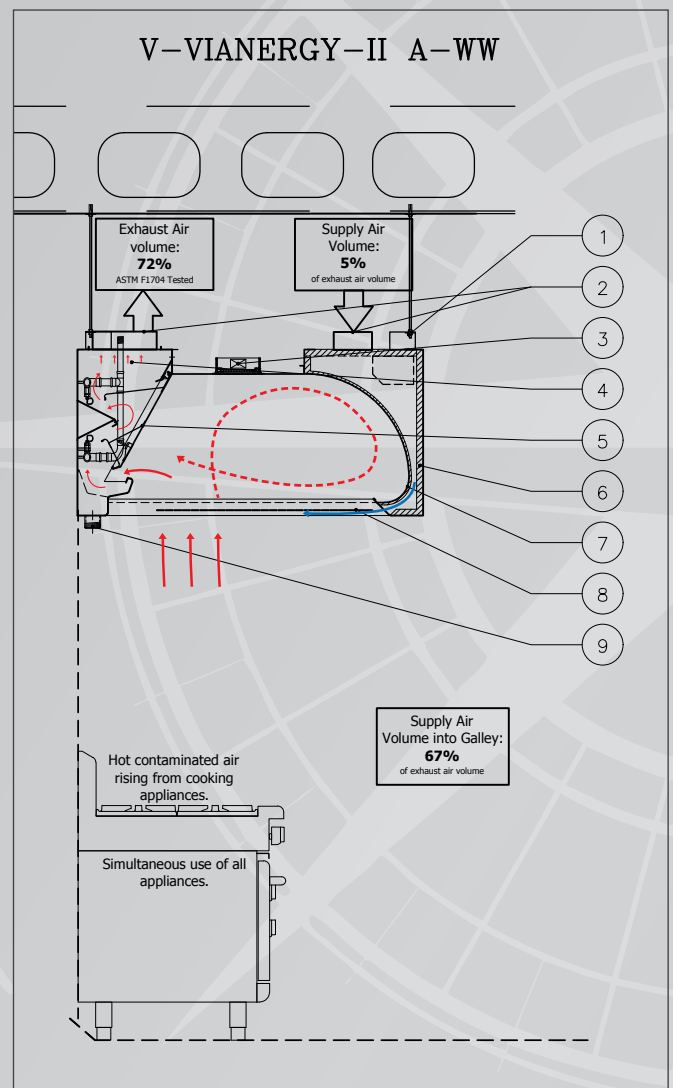
WATER WASH SYSTEM

The water wash system is designed to remove grease and contaminants from the hoods interior keeping daily maintenance to a minimum. In place of conventional filters the grease particles in the hood are separated by a specially designed labyrinth. The air moves through the hood at a high speed and is forced to make a series of turns around the labyrinth throwing the grease out of the airstream by a centrifugal force. The extracted grease is collected in the trough. The wash cycle can be automatically or manually activated. Hot water and detergent is sprayed into the hood for a preprogramed time from a control cabinet which regulates the dosage of the detergent required to clean the system. A high standard of hygiene is maintained and the installation is better protected against the build-up of grease deposits which constitute a fire hazard. To further reduce fire hazards we recommend a fire protection system (optional) to be integrated into the system.

For areas where stringent environmental regulations are in force, the water wash systems are an excellent choice, combined with our grease shield. For ships there is a special grease shield system which ensures that the grease is contained during high seas.

DESCRIPTION

The Vianen Water Wash system can be used in any Vianen hood and is suitable for use with all types of cooking equipment, especially where cooking activity is high and a great deal of grease is produced in the process. The water wash system does not use the Vianen FECON® filters but instead the air passes over a series of horizontal stainless steel grease baffles positioned to increase the air velocity and force severe changes in direction which ensures the grease is separated from the exhaust air stream and collects on the surface of the baffles. The hoods extract plenum houses a series of water spray nozzles which can be activated at the end of each day to wash down the baffle surfaces. A control panel controls the water wash cycle, the frequency and the wash duration and being fully automated the system re-quires no input from the kitchen staff. A minimum of maintenance and service is required.



- ① Hanging bracket
- ② Duct spigots- exhaust and supply
- ③ V-LEL integrated light fitting
- ④ Hot water inlet
- ⑤ Water wash panel
- ⑥ Insulation
- ⑦ Vianergy II ® energy saving curve
- ⑧ Jet Stream Technology
- ⑨ Water wash + grease drain

CONSTRUCTION

The Vianen water wash baffles are fully welded 1.0 – 1.2mm thick type 304 stainless steel assemblies. Grease collection channels run the full length of the hood. Full length hinged access panels mounted with gas filled dampers and locked with captive quick release fastenings allows for easy access to the plenum interior, the water pipework and spray nozzles for inspection purposes. The control panel is fabricated in type 304 stainless steel and measures 800 x 800 x 250mm and is secured by a lock. A tank containing detergent is housed within the panel which also features a digital display to monitor the system. A main hot water feed is required (to be provided by others) to a ¾" water connection.



The recommended minimum water supply temperature is 65° and maximum of 4°dH water hardness. Water usage for wall and island hoods is approximately 1.75 L/min/m

Optional – V-DPS Drainage Pump System

The drainage pump system can be fitted on top of the hood when a direct sewer connection is not possible. The water is pumped to a sewer connection located up to 5 meters from the hood.

Optional - Water Misty System

The Vianen Water Misty system reduces the risk of fire caused by sparks during the cooking process, especially from charcoal grills. The Vianen Water Misty system can be applied to the Water Wash system. A separate piping system for the required cold water is integrated into the hood. The nozzles of the Water Misty system release a continuous fine mist spray of water during the cooking process. This highly efficient method of filtration also changes the grease from its gaseous state to condensed grease particles in the cold water mist.

The contaminated water containing the effluent is collected in the same dedicated channels and runs off to the drainage system. The Vianen Water Misty system operates on a constant cold water feed to generate the water mist. To safeguard the operation of the system the first 3 – 4 m of the extract ductwork is watertight and a moisture eliminator is mounted on top of the hood.

The controls of the Water Misty system is integrated into the hoods. The Water Misty system can be also equipped with a Water Recycling system reducing the water usage of the system. For more information on the V-DPS or Water Misty system please refer to the specific brochures.

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.



WATER WASH GALLEY HOOD SPECIFICATIONS

Standard	Optional
Material: AISI 304; Thickness 1.0 - 1.2mm	Material: AISI 316L
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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