



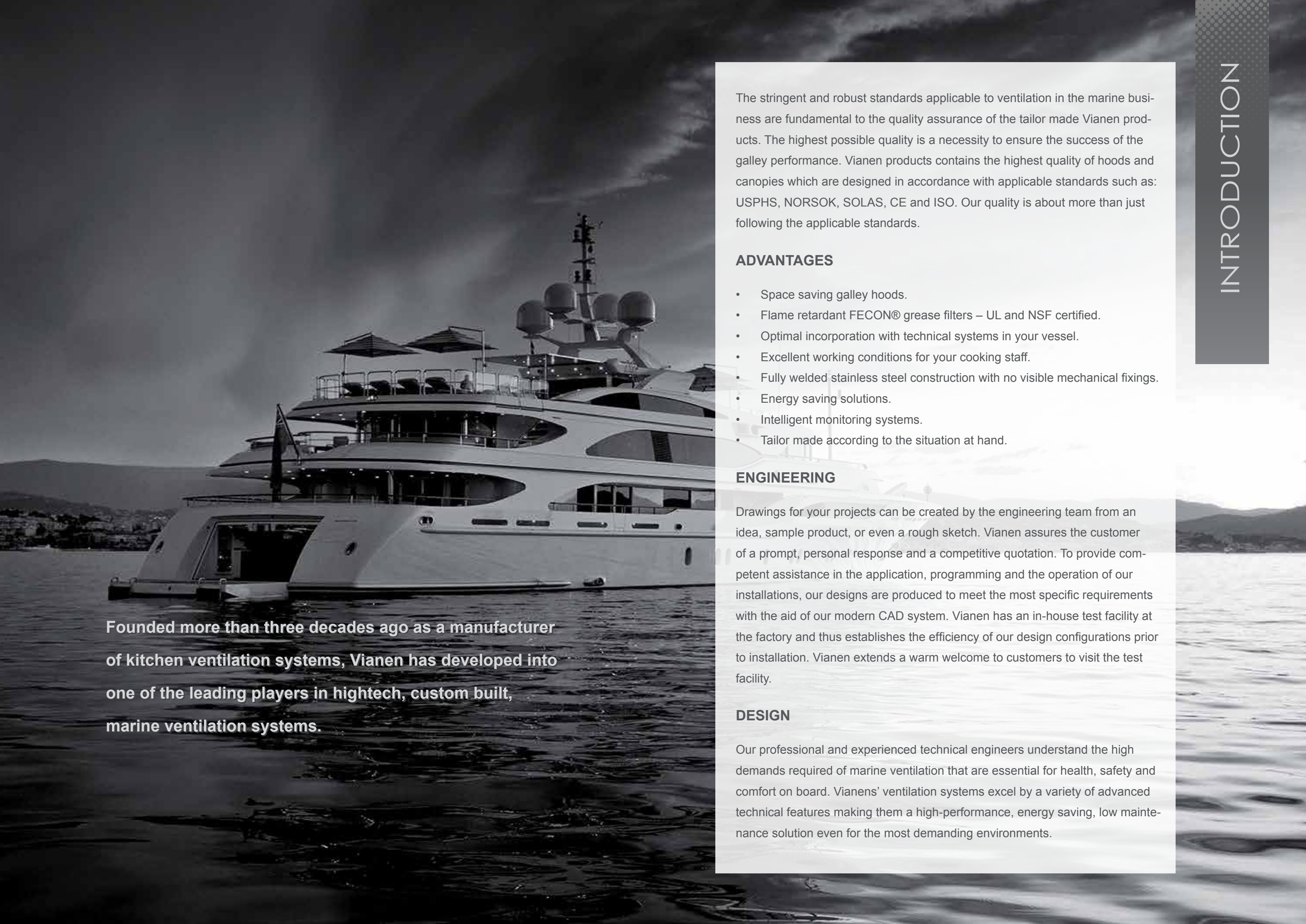
MEGA YACHTS

CRUISE SHIPS

CARGO

FERRIES

OIL RIGS



Founded more than three decades ago as a manufacturer of kitchen ventilation systems, Vianen has developed into one of the leading players in hightech, custom built, marine ventilation systems.

The stringent and robust standards applicable to ventilation in the marine business are fundamental to the quality assurance of the tailor made Vianen products. The highest possible quality is a necessity to ensure the success of the galley performance. Vianen products contains the highest quality of hoods and canopies which are designed in accordance with applicable standards such as: USPHS, NORSOK, SOLAS, CE and ISO. Our quality is about more than just following the applicable standards.

ADVANTAGES

- Space saving galley hoods.
- Flame retardant FECON® grease filters – UL and NSF certified.
- Optimal incorporation with technical systems in your vessel.
- Excellent working conditions for your cooking staff.
- Fully welded stainless steel construction with no visible mechanical fixings.
- Energy saving solutions.
- Intelligent monitoring systems.
- Tailor made according to the situation at hand.

ENGINEERING

Drawings for your projects can be created by the engineering team from an idea, sample product, or even a rough sketch. Vianen assures the customer of a prompt, personal response and a competitive quotation. To provide competent assistance in the application, programming and the operation of our installations, our designs are produced to meet the most specific requirements with the aid of our modern CAD system. Vianen has an in-house test facility at the factory and thus establishes the efficiency of our design configurations prior to installation. Vianen extends a warm welcome to customers to visit the test facility.

DESIGN

Our professional and experienced technical engineers understand the high demands required of marine ventilation that are essential for health, safety and comfort on board. Vianens' ventilation systems excel by a variety of advanced technical features making them a high-performance, energy saving, low maintenance solution even for the most demanding environments.

SETTING THE COURSE

Vianen manufactures marine hoods in AISI 316L or AISI 304, grit 320. Depending on your requirements we manufacture marine hoods according to the request of our customer. All our marine products are welded and have double crush folded edges to ensure health and safety for the customers round edges to ensure health and safety for the customers.



Service

Vianen works with partners to provide effective and reliable after sales service, assuring your installation is maintained and meet the standards throughout the year.

Space Saving



Vianens custom-built ventilation systems are designed by specialised engineers who can provide you with a solution to the various challenges faced with when it comes to the clever utilisation of space on board.

Energy and cost saving systems

Our systems are designed to save you energy and reduce your costs. Our Vianergy II ® hood saves up to 28% energy compared to conventional hoods and the size of the ductwork and fans is reduced resulting in cost savings.



Innovation

Ongoing innovation and R&D enables Vianen to create ventilation systems that reliably provide the highest quality of indoor climate and safety requirements regardless of the extreme environmental conditions or the climate zone where the systems are operating.

Standards

These regulations are designed to ensure the safety and comfort of employees in the maritime industry. Galley hygiene is a particularly important aspect on your vessel due to the increased risk of dangerous bacteria which is aggravated due to the humid climate at sea.



Fire prevention

Fire suppression systems are fitted in our systems to meet the stringent required safety standards. Our hoods are equipped with Vianen FECON® filters which are flame retardant, tested by TNO and UL approved.



Safety and Comfort

Proper ventilation is necessary to contain and remove contaminants at source to provide a safe and healthy environment. To maintain safe and healthy conditions, hazards can be monitored and controlled by the Victoria ® Intelligent Monitoring System with digital interface.



Sustainability

VIANERGY II ®

A significant energy saving of up to 28% can be achieved with the improved design of the Vianergy II galley hood. The hood is tested by TNO, conform ASTM F1704 method. The improved containment performance is due the curved structure on the internal front side of the hood. This is based on 100% simultaneous use of the cooking equipment. The Jet Stream Technology incorporated on the bottom channel avoids the spillage of fumes and contaminants by deflecting the airflow and lifting the air to the filter bank. To maintain safe and healthy conditions, hazards can be monitored and controlled by the Victoria Intelligent Monitoring System with digital interface.

**VIANERGY II** 28% ENERGY SAVING**Designed according to USPH-S requirements**

COMPENSATOR GALLEY HOOD

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. Because it is not necessary to heat (or cool) the air there are positive savings to be made in energy costs. 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.

This airflow typically represents 20 – 50% of the total extract rate. The use of this un-tempered air stream means an energy or investment saving on the fresh air handling unit.



JET STREAM HOOD

The hood features a double skin which allows for air to be delivered through slots along the inner front face and if required also on the inner sides of the hood, to effectively and efficiently contain the thermal plume and direct it towards the filters. Supply air is introduced into the hood and discharged via a series of slots at a maximum velocity of $8\text{ m}^1/\text{s}$ and at a rate of $40\text{ m}^3/\text{h}/\text{m}^1$. This ensures a positive capture and containment of the thermal plume.

Spot coolers are located on the underside of the front lip of the hood for the personal comfort of the staff.



OPTIONS FOR ALL GALLEY HOODS

All Vianen hoods are available with several options to further increase their efficiency and improve the working environment within the galley.

- Automatic Water Wash and Water Misty – Integrated in the galley hoods.
- Vianen UV-C Filtration System – Integrated in the galley hoods.
- Make Up Supply Air – Supply air coming from front side of the hood
- Victoria – Intelligent Monitoring System
- Maestro – Galley Management System
- VéTEC – Demand Controlled Galley Ventilation System

BASIC LINE GALLEY HOOD (V-ADL/ V-EDL/ V-DDL)

Ventilation is important for the safety and comfort of employees and customers. Vianen have the expertise and experience to balance your ventilation needs with optimal ventilation solutions. Utilising a variety of advanced technical features Vianen custom design and produce high-performance, low maintenance systems even for the most demanding environments. Vianen manufactures its own lighting fixtures and high efficiency, flame retardant FECON® grease extraction filters.

FECON ® GREASE EXTRACTION FILTER

The Vianen FECON® filter is designed to extract grease from cooking vapours. 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 filters are placed at an angle of approximately 45° in the hood and are easily removable without tooling.

Efficiency of 95% by 8 micron.

Available in AISI 316L or 304

Flame retardant according to DIN 4102

V-ADV CONDENSE CANOPY

Suitable for all types of commercial dishwashing machines whether wall mounted or in an island arrangement. The ADV Condense canopy provides a relatively large buffer zone to capture the vapours. Upon request the V-ADV can be equipped with integrated light fittings.



AUTOMATIC WATER WASH

The filter is a labyrinth design. Air moves around this labyrinth and the grease is thrown out of the air stream. The grease is collected in an integrated trough. The wash cycle is activated each time the ventilator shuts down or to pre-programmed times. Hot water and detergent is sprayed into the plenum to clean the system. A high standard of hygiene is maintained and the installation is protected against the build-up of grease deposits which constitute a fire hazard. The water wash system can also be incorporated in hoods that feature Make-up air and UV-C filtration.

OPTIONAL MISTY - This system is applied to reduce the risk of fire caused by sparks during the cooking process. The Misty system operates on a constant cold water feed to generate the water mist.



VIANEN UV-C FILTRATION SYSTEM

The Vianen UV-C system is a great addition to a Vianen galley hood. The destruction of bacteria is highly advantageous for the hygiene in the galley.

The UV-C lamps generate ozone (O_3) which prevents the grease from depositing in the exhaust hood and ductwork, this reduces the fire risk significantly and also reduces cooking odours. With each UV-C hood, Vianen FECON ® UV-C filters are fitted with to prevent any UV-C light escaping from the plenum to the cooking staff. Vianen UV-C hoods have been subjected to extensive testing to ensure safety and reliability.



CONSULTANT TOOL

Vianen has successfully designed and engineered the first computerised, web based, CONSULTANT TOOL for use by consultants and professional galley suppliers to specify Vianen products quickly and accurately. The tool is simple to use and generates complete tender documents within minutes, saving time and money. Please contact us to be included on the list of users and for your personal access code. We are at your service to answer all your questions.

As much as half of the energy used in your galley goes to heating and cooling. Making smart decisions about your galley ventilation system can have a huge impact on your costs, comfort, maintenance and durability.

By combining the Vianen energy saving solutions a total saving on the energy consumption up to 70% on the ventilation costs can be achieved.

victoria - Intelligent Monitoring System

For online maintenance and support of your galley ventilation system.

MAESTRO - Galley Management System

Energy efficiency awareness is a high priority in the maritime industry and operators are confronted with a growing concern of the CO2 footprint. The development of new technologies has made it possible for operators to login and view the operational status of devices connected to a common data base. Monitoring and maintenance of equipment becomes simple.

VéTEC - Demand Control Ventilation System

This system is designed for groups or single hoods and ventilated ceilings. The VéTEC system allows for exhaust only when and where the cooking process is being carried out.

- Up to 62% savings on fan energy costs.
- Up to 45% savings on heating and cooling costs of conditioned air.



SUSTAINABILITY

By creating perfect air balance with our ventilation solutions we take the first step in a sustainable working environment. Vianen has the expertise and experience to balance your ventilation needs with optimal “green” ventilation solutions. A few ways “going green” that will benefit you is the implementation of:

- VIANERGY II ® – The latest innovation in galley hoods with energy savings of up to 28% compared to conventional extraction hoods.
- V-LEL – LED light fittings with IP65 rated enclosure.
- Victoria – Intelligent Monitoring System, identifies potential energy savings and approaching maintenance.
- Maestro – Galley Management System, creates an awareness of energy consumption.
- VéTEC – Automatically regulates the extract volume based on the cooking process.

By combining the Vianen energy saving solutions a total saving on the energy consumption up to 70% on the ventilation costs can be achieved. Please ask our employees for potential cost- and energy savings in your projects.

Designed for safety engineered to last

A FEW REFERENCES

HMS Queen Elizabeth
HMS Ocean
Sailing Ship "De Eendracht"
Royal Falcon Fleet
Petrobras FPSO P-66
Petrobras FPSO P-68
Petrobras FPSO P-69
Statoil Aasta Hansteen
TUI Discovery I
TUI Discovery II
Crystal Mahler
Crystal Bach
River Antoinette
MS Jane Austen
MS Anesha
MS Olympia
MS Inspine
MPS Da Vinci
MS Poseidon
MS Vista Prima
MS Swiss Diamant
MS Excellence Princess

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