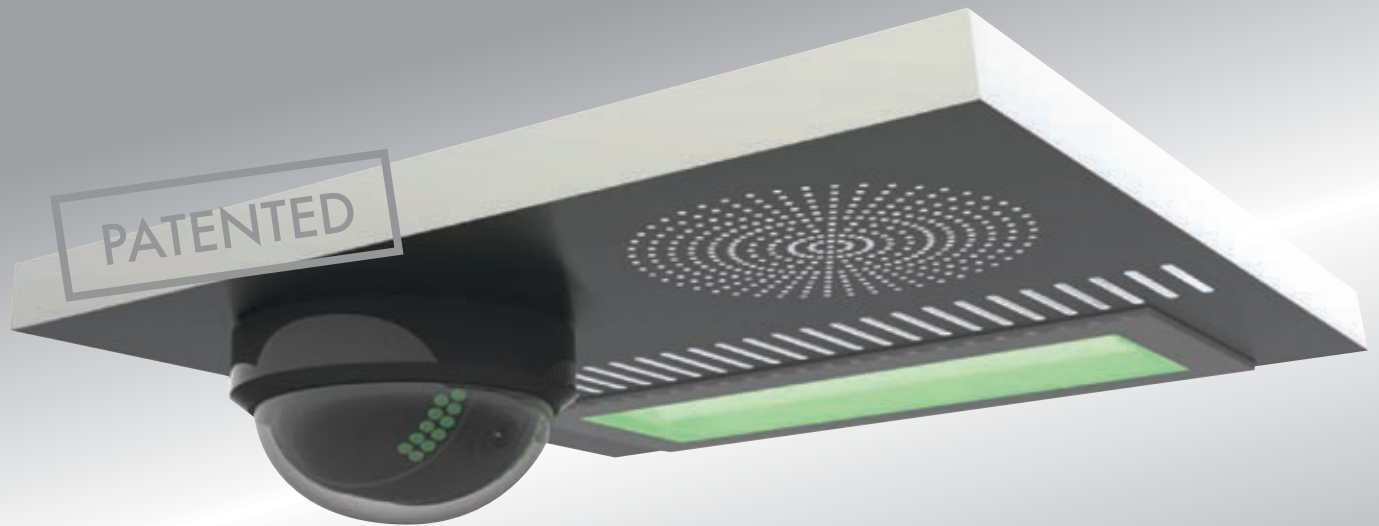


# Orchestra®



## Vianen Health and Safety Panel

Health and safety regulations are changing at an ever-increasing speed, which can give rise to new risk management and the way that occupational safety and health needs to be managed.

The VIANEN Health and Safety panel is a control panel designed for the health and safety monitoring of the kitchen. It provides relevant information for the smooth operation of the kitchen and submits warnings when malfunctions occur. Good practice that has been implemented successfully in one workshop can be adapted and used elsewhere.

However, before good practice is applied, an assessment of the hazards and risks present in the workplace should be carried out, making reference to relevant national legislation.

The Modular panel can be integrated into the ceiling system, the standard dimension of the panel is l = 450 x w = 450mm.

The ORCHESTRA can be connected to the Vianen Maestro or to a Building Management System (BMS).

**The pannel can be programmed to centrally control and monitor the following functions:**

- Emergency lights
- Smoke detector
- Thermometer
- Humidity meter
- CO2 sensor
- Soiling gauge of the filter/cassette ceiling
- Pressure drop sensor – Exhaust  
Supply under-pressure
- Intercom system
- Security camera
- Motion sensor
- Siren (alarm)
- Wifi connection
- Blue Tooth connection
- Ozon detector

GB

## MENU

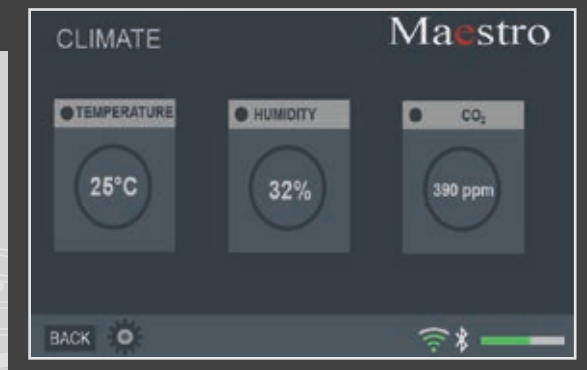
The menu screen can be designed to suit your companies branding. The interface has a modern design which is clearly visible and easy to operate. The menu offers a complete oversight of the control systems managed by a range of sensors, actuators and signaling devices.



## CLIMATE

Since cooking is a science, understanding how changes in the weather can affect the way ingredients react and interact with each other can be helpful. It is also important to consider how foods are stored to insure cooking success.

Even experienced cooks may find that recipes behave differently depending on the weather. The main elements to consider are temperature and humidity levels - be prepared to make adjustments to your recipes.

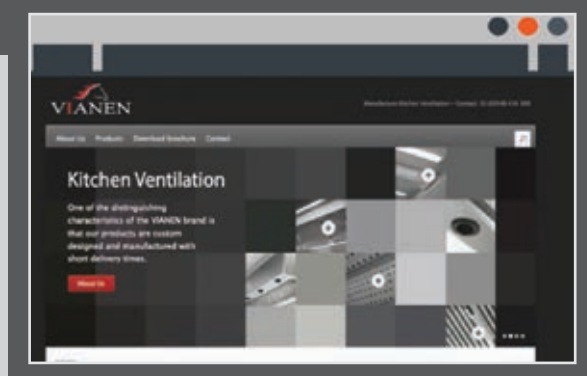


## INTERNET

Manage power consumption of appliances. A "connected" appliance can be turned around to be an energy-saving appliance that indicates when a utility is running at peak power.

Energy-demanding functions can be planned during low peak times.

Energy management system are simple to use. Before leaving the kitchen, for example, hit one button and the kitchen goes into "away" mode, automatically adjusting the thermostat and lighting settings.



## CAMERA

See what's going on in your kitchen when you're not there. Remote access for whenever you have an available Internet connection. Apps for iOS and Android devices are available on request to meet your specific requirements.

The camera can be extended for on-board video storage on SD Cards, and "DVR" recording available via a third-party service.



## MEDIA

Easily organize and play your favorite music and videos anywhere in your kitchen.

