

OPTION 2

MISTY ON DEMAND

The Misty system provides a continuous water mist during the cooking process. Kitchen staff are making every effort to give restaurant visitors an optimal experience. Side issues such as switching the Misty system on and off can therefore sometimes be forgotten. Vianen has developed the Misty on Demand system to assist. This system provides the Misty canopy with heat sensors. When the air in the canopy reaches a limit value, the Misty system switches on automatically. The system switches off again when the temperature in the canopy drops below the limit value. In this way, water is saved when the Misty system is not required.

OPTION 3

WATER WASH

The intense way of cooking with charcoal-fired equipment also ensures a higher degree of contamination of the canopy. Especially in the Misty plenum where soot, grease and pollution are filtered out of the cooking fumes. The daily maintenance can be eased especially for difficult-to-reach places within the canopy plenum. To maintain an optimal level of hygiene, Vianen has a solution. A Misty canopy can easily be provided with an automatic, programmable, washing system. The plenum is provided with an additional pipe. At the end of the working day, the canopy is automatically cleaned with hot water and detergent at pre-indicated times.

The water wash system also includes a control cabinet that can be installed against a wall. This cabinet contains the detergent tank and the control panel which the user can enter the desired times and the intensity of the washing program.

Technical information water wash canopy

Under pressure air duct connection	: 250 Pa
Hot water connection	: 28 mm
Consumption Water wash	: 5.4 liters/min. p/meter (wall and island type)
Water temperature	: 70°C minimum
Water pressure	: 2.0 bar minimum
Electrical connection for the control box	: 230V/ 1Ph/ 50Hz/ 200 Watt
Water hardness	: max. 4 dGH degrees German hardness

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We reserve the right to change specifications in this brochure without prior notice, October 2021.

ADVANTAGES

- Ideal for Charcoal Fired Equipment
- Helps prevent fire by extinguishing sparks
- Natural filtering method based on water

VIANEN MISTY CANOPY

APPLICATION

There is an increasing demand for charcoal-fired appliances in restaurants. The addition of equipment such as barbecues, Robata grills or barbecue ovens, provide unique dining experiences. The air pollution caused by this category of equipment is of a different composition to the pollution caused by gas-fired and electrical equipment such as gas stoves, electrical fryers and baking trays. A standard extraction canopy with grease filters is not always enough to achieve a safe and healthy working environment.

The Misty system is ideal for use over charcoal-fired equipment. A fine cold-water mist is sprayed constantly into the extraction plenum during the cooking process. This is a very effective form of filtering for the removal of soot particles from the extraction and causes fat particles to clump together as they cool down. These larger particles are easier to filter out of the extraction air. An added advantage is that the cold water helps to extinguish sparks. With charcoal equipment, sparks are a fire hazard, extinguishing the sparks prevents fires in the duct work. The contaminated water can be connected to the grease pit by means of a drain.

DESCRIPTION

In the extraction plenum, the exhaust air passes through the cold-water mist. Thereafter, the air passes through a series of horizontal stainless steel panels positioned in such a way that they increase the air velocity.

The panels of the VIANEN Misty canopy are fully welded (1,0 – 1.2mm thick) and made of stainless steel type 304. Along the entire length of the canopy run grease collection gutters. The extraction plenum is equipped with hinged doors along the entire length of the hood. The doors are equipped with gas springs and quick-closures. This allows for easy inspection of the inside of the extraction plenum, water pipes and nozzles.

SERVICE

The Misty extractor hood is equipped with an on/off button. This allows the kitchen staff to easily switch on the Misty system when the charcoal equipment is put into operation and switch off when the equipment is finished.

OPTION 1

V-DPS

A charcoal grill is often the show piece of a restaurant and is therefore often placed centrally. In such cases, a drain pipe, necessary to drain the water from the Misty system, can cause an obstruction to the viewer. For these situations, Vianen has added their Drain Pump System (V-DPS) to their product portfolio. This system provides the Misty canopy in an island installation of a drain pump which pumps out the dirty water along the top of the canopy to a connection and onto the grease pit. The vertical drain under canopy is no longer necessary. As a result, the view of the wood charcoal grill is free from all sides and restaurant visitors can view the cooking process without hinderance.

TECHNICAL INFORMATION

Underpressure air duct connection Misty canopy	: 360 Pa
Consumption Misty	: 2.9 liters/min. p/meter (wall type) : 5.8 litres/min. p/meter (island type)
Cold water connection	: 28 mm
Water drainage	: 70 °C minimum
Water pressure	: 2.0 bar
Electrical connection for the water valve	: 230V/ 1Ph/ 50Hz/ 30Watt
Water hardness	: max. 4 dGH degrees German hardness

LIGHTING

A Vianen MISTY canopy can be equipped with different types of lighting and can be tailored to the wishes that are required for the project. The most common lighting is LED spotlights and the Vianen V-CLIX luminaire. The Vianen V-CLIX is specially designed for use in Vianen canopies and ceiling systems for the professional kitchen. The modern and sleek design of the V-CLIX ensures easy maintenance. The lighting level of 500 lux at working height is standard. The V-CLIX luminaire is IP65 classified. Built-in emergency lighting is also available on request.

