

## WATER RECYCLING SYSTEM (OPTION 2)

The grease-contaminated water from the extractor hood flows through a 2" drain into a stainless steel 304 septic tank with internal bulkheads. The water flows through the septic tank and is stripped of grease and other cooking particles. A pump brings the cleaned water back to the extractor hood via a 3/4" pipe and is reused in this way for the Water Misty system.

The septic tank is equipped with an easily accessible screw cover for cleaning and maintenance. The 2" drain with valve can be used to drain the water from the system during cleaning. The 3/4" water connection with non-return valve is used to fill the septic tank with water and clean the internal part of the tank through the internal cleaning nozzles.

## V-CLIX LIGHTING FIXTURES

The Vianen V-CLIX luminaires are specially designed for use in Vianen extraction and ceiling systems for the professional kitchen.

The modern and sleek design of the V-CLIX makes maintenance easy.

The lighting level of 500 lux at working height is the standard.

The V-CLIX luminaire is IP65 classified.



## CONSTRUCTION

The Vianen V-CLIX lighting fixture is designed with an anodized aluminum frame to dissipate the heat. The luminaire is equipped with an integrated, hardened and clear glass panel at the front. On top of the LED panel is a driver that is connected to the junction box 230V.

Vianen can supply other lights, on request, in order to meet the customer's requirements.

Built-in emergency lighting is also available on request.

Disclaimer  
Vianen has compiled this brochure for informational purposes only. The actual product may differ from the specifications in this brochure.

Vianen KVS B.V.  
Finse Golf 18, 3446 CK Woerden  
P.O. Box 163, 3440 AD Woerden, Holland

[www.vianenkvs.com](http://www.vianenkvs.com)  
Tel.: (+31) 348 - 41 63 00  
[info@vianenkvs.nl](mailto:info@vianenkvs.nl)

  
**VIANEN**  
KITCHEN VENTILATION

  
**VIANEN**  
KITCHEN VENTILATION

## ADVANTAGES

- . Very hygienic due to powerful fat removal
- . Helps prevent fires by extinguishing sparks

# WATER WASH MISTY CANOPY

WITH WATER RECYCLING SYSTEM

GB

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



DESCRIPTION

The VIANEN Water Was Misty system can be used in any Vianen hood and is suitable for use with all types of cooking equipment. Especially if there is a lot of cooking and a lot of fat is produced during cooking. The Misty system is ideal for placement above charcoal equipment such as Barbecues. The system gives a constantly fine water mist from the nozzles during cooking. With this highly efficient filtration method, the fat changes from a gaseous state to condensed fat particles due to the cold water mist. The contaminated water with the condensed fat particles flows through special channels to the drain.

The system does not use the Vianen FECON filters. Instead, the air passes through a series of horizontal stainless steel bulkheads positioned in such a way that they increase the air velocity locally and greatly deflect its flow. As a result, the fat is extracted from the outgoing airflow and accumulates on the surface of the bulkheads.

The extractor plenum of the hood contains a series of water sprayers to rinse the surfaces of the bulkheads. Wash cycle, frequency and wash duration are controlled via a control panel. Maintenance and service are minimal. The system is fully automated and requires no action from the kitchen staff.

CONSTRUCTION

The bulkheads of the VIANEN Water Washing Hood are fully welded (1.0 – 1.2mm thick) and made of stainless steel type 304. Along the entire length of the hood run grease collection channels. Hinged access panels all over the length with gas-filled dampers and quick-closures allow easy inspection of the inside of the extraction plenum and the water pipes and nozzles.

The control panel of 800x800x250mm is made of stainless steel type 304 and is secured with a lock. The panel has a digital display for system monitoring and inside there is a tank with detergent. The system requires supply of hot water (to be supplied by third parties) to a 3/4" water connection. The minimum recommended temperature for the water supplied for the water washing system is 70°.

TECHNICAL INFORMATION

Underpressure air duct connection Water Wash canopy	: 250 Pa
Underpressure air duct connection Water Was Misty canopy	: 360 Pa
Consumption Water wash	: 5.4 liters/min. p/meter (wall and island type)
Consumption Misty	: 2.9 liters/min. p/meter (wall type) : 5.8 litres/min. p/meter (island type)
Hot water connection	: 28 mm
Cold water connection	: 28 mm
Water drainage	: 2"
Water temperature	: 70 °C minimum
Water pressure	: 2.0 bar
Electrical connection for the control box	: 230V/ 1Ph/ 50Hz/ 200 Watt
Water hardness	: 4 dGH (German hardness)

GREASE SEPARATION FILTER

The Water Wash system uses internal bulkheads to filter the grease from the extracted air. In this hood, the Vianen Fecon Filters are not used.

GREASE SHIELD DEFENDER (OPTION 1)

The automatic grease removal system positively removes grease from the kitchen's wastewater with the addition of a Grease Shield food filtration system for maximum discharge protection.

The double disposal system provides exceptionally high drainage protection by extracting and disposing of the food-resistant substances (a common source of blockages) and then the fat, oil and grease, reducing the oil content in the drain effluent to below 100 parts per million.

In addition to its high collection capacity, the unit is also a self-maintaining automatic separator, which keeps the unit clean and odour-free.

