V-CLIX LOW ENERGY LUMINAIRE

The Vianen V-CLIX luminaire is specially designed for use in the Vianen canopies and ceiling systems for the professional kitchen.

The modern and sleek design of the V-CLIX allows for easy maintenance. The lighting level of 500 lux at working height is standard.



CONSTRUCTION

The Vianen V-CLIX luminaire is designed with an anodized aluminium frame to dissipate the heat. The luminaire has an integrated tempered and clear glass panel. A driver is mounted on top of the LED panel which is connected to the 230V connection box.

On request Vianen can deliver alternative light fittings to suit customer requirements.

Inbuilt emergency lights can also be delivered upon request.

FECON® GREASE EXTRACTION FILTER

The FECON® filters are specially designed for Vianen canopies to remove grease particles from the extract air. The interlocking semi-circular blades of the filter create multiple centrifugal forces as the air passes through the filter which ensure efficiency rates of up to 95% can be achieved.

- Excellent levels of hygiene NSF approved
- Long life solid and durable construction stainless steel
- High efficiency rates of 95% by 8 micron
- Placed at an angle of approximately 45° in the hood
- Flame retardant according to DIN 4102 fire safety standard
- Flame retardant in case of flash fires
- Easy maintenance in any commercial dishwasher



Vianen FECON® filters are constructed from stainless steel type 304 (DIN 1.4031 grit 320) 1.20 mm thick. The 36 mm thick filter is constructed without rivets and is provided with two integrated handles formed from the surrounding frame. On the top and bottom the filter 10% is open for the out stream of grease and moisture.

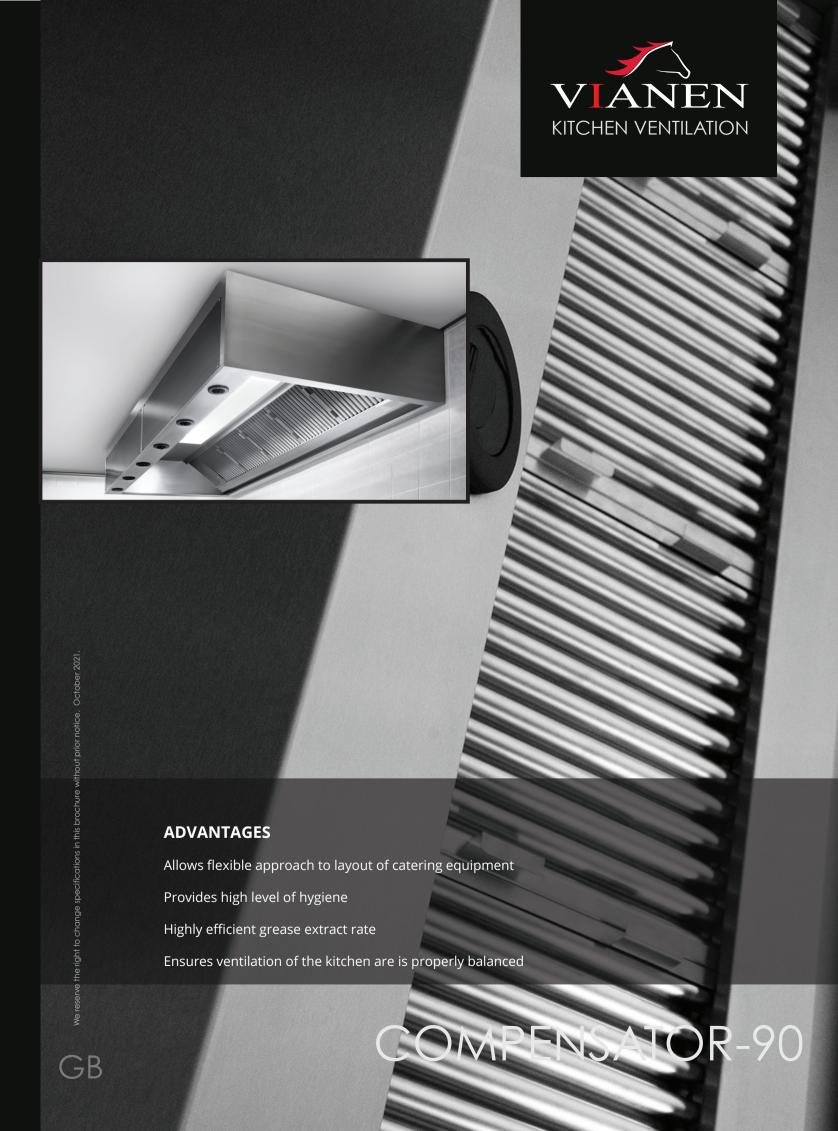
CERTIFICATES

NSF – tested and approved for their high standard of hygiene **UL** – tested and approved **FECON** - Tested and approved as flame retardant by an independent institute

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 Tel.: (+31) 348 - 41 63 00 info@vianenkvs.nl





DESCRIPTION

Suitable for all types of cooking equipment whether wall mounted or in an island arrangement.

The canopy compensates for the extracted air by introducing the correct quantity of make-up / supply air to ensure the ventilation system of the kitchen is correctly balanced.

The induction effect produced by this type of canopy 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 kitchen area. This system also eliminates the potential of draughts in the kitchen.

CONSTRUCTION

The COMPENSATOR-90 canopy is fabricated entirely in type 304 stainless steel (1.0 – 1.2mm) thick. All visible surfaces are ultra-fine grain polished (320 grit) and polythene protected.

The canopy is cut, punched and folded into seamless sections up to 6m in length and factory assembled by means of computer-controlled seam welds and non-visible mechanical fixings. Joints are provided with internal cover-plates so that no joints or mechanical fixings are visible. All metal edges are rolled smooth and are free from sharp edges and projections.

The canopy lower edge is formed into a condensation channel with inclined internal elevation to simplify cleaning and the inner edges are crush folded for safety purposes.

The canopy is equipped with Vianen Fecon grease extraction baffle filters. The filters are designed to allow the grease to run off the filters into an integral grease collecting channel and then into easily removable grease trays. The canopy has a constant exhaust pressure drop of 100 Pa and a supply air pressure drop of 40 Pa.

SUPPLY AIR

Tempered supply air is ducted (by others) to the factory fitted spigot(s) on the top of the canopy where it passes through the insulated supply plenum, over a perforated diffuser plate and is delivered via vertical slots arranged along the internal front edge of the canopy.

This airflow typically represents 30 – 50% of the total extract rate (maximum 50%). A proportion of the supply air flow is also discharged through the vertical perforated front face of the canopy (variable up to 40% max.). This ensures an even distribution of supply air over the full length of the canopy at low velocity without any draughts. Air can also be delivered via the adjustable spot coolers located on the underside of the front lip of the canopy for the personal comfort of the cooking staff.

INSTALLATION

Hanging brackets are fitted to the top corners of the canopy for easy installation.

THE VIANEN COMPENSATOR-90 IS AVAILABLE IN THE FOLLOWING CONFIGURATIONS:

COMPENSATOR-90 A - r	max. 50%	WALL	Width 1300mmHeight 600mm
COMPENSATOR-90 E - r	max. 30%	SINGLE ISLAND	Width 1300mmHeight 600mm
COMPENSATOR-90 D - r	max. 50%	DOUBLE ISLAND	Width 2600mmHeight 600mm

Canopies in other dimensions are available to suit specific site requirements.

OPTIONS

The Compensator-90 canopies are available with several options to further increase their efficiency and improve the working environment within the kitchen space.

- Water Wash (WW) and also Water Misty
- Vianen UV-C Filtration System
- Make-up / Supply Air MUAP (Canopy changes into a Compensator MUAP)
- Maestro Vianen Kitchen Management System
- Vètec Demand Control Ventilation System
- Victoria Intelligent Monitoring System