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 oases through the filter which ensure efficiency rates of 95% are achieved.

- Excellent levels of hygiene – NSF approved
- Solid and durable construction – stainless steel
- High efficiency rates of 98% by 8 micron
- Placed at an angle of approximately 45° in the canopy
- Locked in to for the most demanding environments
- Flame retardant according to DIN 4102 fire safety standard
- Flame retardant in case of flash fires
- Long life
- Easy maintenance in any commercial dish wash machine

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. The FECON® filters are resistant to most detergents.

CERTIFICATES

NSF - tested and approved for their high standard of hygiene

UL - tested and approved

Tested and approved as flame retardant by an independent institute.

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

VIANEN
KITCHEN VENTILATION

GB

VIANEN
KITCHEN VENTILATION

MODERN KITCHEN DESIGN FOR FRONT COOKING

NEW TECHNOLOGY, TRENDS AND COLOURS

PERFORMANCE
Exhaust : 800 CFM
Fan : 230 V
Lights : LED Spots 7W
Duct : stainless steel 304 dim. 300x300mm
: length variable
Filter: FECON

Culina

MODERN KITCHEN DESIGN FOR FRONT COOKING

NEW TECHNOLOGY, TRENDS AND COLOURS

The kitchen is always a hot topic of conversation when it comes to design.
It is the hub not only for cooking but also entertaining. Open floor plans continues to strengthen as the norm. Kitchens are integrated into the dining areas, taking on elements of a stylish living room. Developing a solution to suit a new concept is always challenging.

As trends change, we have successfully adapted our commercial ventilation products to suit the high requirements for the front of the house cooking demands.
We create a space that's both stylish and practical.

Due to the design of the curved structure on the internal sides of the canopy a high level of capture and containment of the exhaust air is achieved and optimizes the performance of the Culina canopy.

This canopy is equipped with the latest Vianen Jet stream technology, which saves more energy. The patented horizontal supply air slot, capture air principle, blows air into the canopy catalyzing the extraction of the exhaust air and avoids spillage of fumes and contaminants back into the kitchen.

A significant energy saving is achieved due to this new, patented construction, tested by TNO, the Dutch national organization for applied scientific research, conform ASTM F1704 method.

Suitable for front cooking applications over island arrangements.

CONSTRUCTION

The canopy is fabricated in stainless steel type 304 (DIN 1.4031) 1.0 -1.20 mm 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 3m in length and is factory assembled.
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 is equipped with Vianen FECON grease extraction baffle filters.

The canopy has a constant exhaust pressure drop of 100 Pa and a Jet Stream supply air pressure drop of 40 Pa.

JET STREAM AIR

Jet Stream air is drawn by fan which is installed on top of the canopy. The air passes into the supply air plenum and passes out through a series of slots into the main canopy envelope.
The air is delivered from these slots at a maximum velocity of 2m'/s and at a rate of 75m3/h per linear meter, which represents less than 10% of the total extract airflow rat**e.**
This ensures a positive capture and containment of the thermal plume generated by the cooking process.