

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.

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

Provides excellent environmental conditions
Offers savings in air conditioning costs
Potential to reduce ductwork requirements
Reduction in draughts
Design flexibility

GB

COMPENSATOR



DESCRIPTION

Suitable for all types of cooking equipment whether wall mounted or in an island arrangement. The canopy uses the principles of induction by delivering air into the canopy envelope from the inner front edge of the canopy. This air can be drawn directly from outside the building and because it is not necessary to heat (or cool) the air there are positive savings to be made in energy costs.

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.

CONSTRUCTION

The ENERGY SAVING COMPENSATOR 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

The un-tempered induction air is ducted from outside the building (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 20 – 50% of the total extract rate (maximum 50%). The supply airflow is also available to be discharged through the ABS 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** IS AVAILABLE IN THE FOLLOWING CONFIGURATIONS:

VIANEN COMPENSATOR A - 20% - 50% WALL
VIANEN COMPENSATOR E - 20% - 30% SINGLE ISLAND
VIANEN COMPENSATOR D - 20% - 50% DOUBLE ISLAND

STANDARD DIMENSIONS

WALL CANOPIES	- 20% - 50% Width 1300mm Height 600mm
SINGLE SIDED ISLAND CANOPIES	- 20% - 30% Width 1300mm Height 600mm
ISLAND CANOPIES	- 20% - 50% Width 2600mm Height 600mm

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

OPTIONS

The Compensator canopies are available with several options to further increase their efficiency:

- Water Wash (WW) and also Water Misty
- Vianen UV-C Filtration System
- Canopies featuring Make-up / Supply Air – MUAP