

## JET STREAM - 90



## ADVANTAGES

- Reduces spillage of exhaust fumes into the kitchen area
- Design flexibility
- External treated supply air can be variable
- Incorporates adjustable personal ABS spot coolers

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## DESCRIPTION

Suitable for all types of cooking equipment whether wall mounted or in an island arrangement. The canopy features a double skin design which allows air to be delivered through slots arranged along the inner front face and if required inner sides of the canopy to effectively and efficiently contain the thermal plume and direct it towards the grease filters. Supply air is also discharged through the perforated front face of the canopy to ensure the ventilation system of the kitchen is correctly balanced.

## CONSTRUCTION

The 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 3m 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 SSS 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, an Jet Stream supply air pressure

drop of 90 Pa and a front face supply 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 through a series of slots arranged along the internal front edge of the canopy into the canopy. The air is delivered from these slots at a maximum velocity of 8m'/s and at a rate of 75 m3/h per linear metre, which represents less than 15% of the total extract airflow rate. This ensures a positive capture and containment of the thermal plume generated by the cooking process. A proportion of the supply airflow is also discharged through the vertical perforated front face of the canopy. This ensures an even distribution of supply air over the full length of the canopy at low velocity without any draughts. Air is also available to be discharged through the ABS spot coolers located on the underside of the front lip of the canopy for personal comfort of the cooking staff.

To suit various styles of cooking and canopy installation the Jet Stream canopy can be offered with slots just along the inner front face or extended down both sides of the canopy to enhance the capture and containment efficiency.

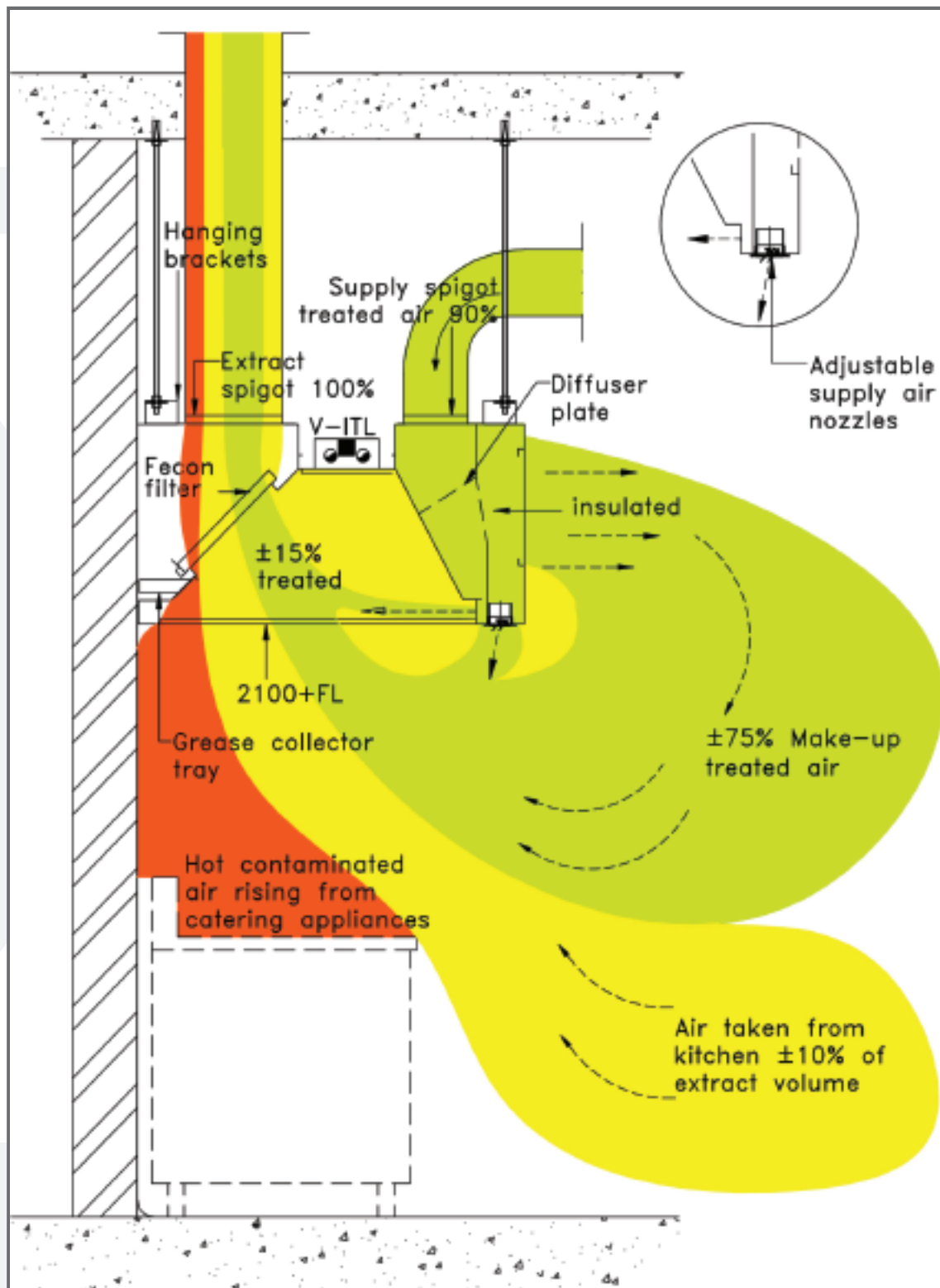
## INSTALLATION

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

THE SSS JET STREAM-90 IS AVAILABLE IN THE FOLLOWING CONFIGURATIONS:

SSS JET STREAM-90 A	- max. 15%	WALL	Width 1300mm	Height 600mm
SSS JET STREAM-90 E	- max. 15%	SINGLE ISLAND	Width 1300mm	Height 600mm
SSS JET STREAM-90 D	- max. 15%	DOUBLE ISLAND	Width 2600mm	Height 600mm

## JET STREAM 90



## FECON GREASE EXTRACT BAFFLE FILTER

### CONSTRUCTION

FECON filters are constructed entirely of type 304 stainless steel (1.0-1.2mm thick), folded and welded with an ultra fine grain polished finish. The 36 mm deep filter is provided with two integral handles for ease of handling. The top and bottom of the filter frame features slots providing a 10% free area which allows moisture and grease to easily drain away. All FECON filters are resistant to aggressive detergents and designed to fit in any commercial dishwasher for cleaning.

#### Advantages

- Highly efficient grease extract rate
- Constant high level performance
- Constructed entirely in stainless steel
- Solid construction
- Easily removed from the canopy
- Proven and certified fire barrier (DIN 4102 & TNO)
- Designed to fit in any commercial dishwasher for cleaning



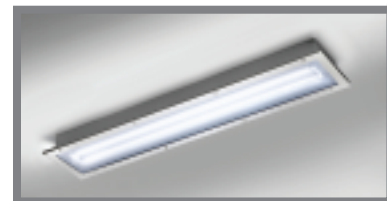
#### Certificates:

- NSF tested and approved for high levels of hygiene
- TNO certified against penetration of flame through the filter in the event of a kitchen fire (DIN 102)

### V-ITL INTEGRATED LIGHT FITTINGS

The canopies are fitted with V-ITL recessed fluorescent light fittings which are specifically designed for the SSS stainless steel canopies. The light fittings comply with the requirements of IP54 and come complete with electrical terminal connection box. The frame is a seamless stainless steel construction and the "CREPI" glass is both heat and shock resistant. The frame is locked into position with captive quick release stainless steel screws and supported by two safety chains

TYPE	EXECUTION	TYPE	EXECUTION
V-ITL 118	1 x 18 W	V-ITL 218	2 x 18 W
V-ITL 136	1 x 36 W	V-ITL 236	2 x 36 W
V-ITL 158	1 x 58 W	V-ITL 258	2 x 58 W



- Standard electrical supply is 220/240V 50Hz
- SSS can offer lights to suit other electrical supply requirements
- In-built emergency lights can also be incorporated in our designs upon request