

Model: UV-600-V-Bank**FEATURES**

Construction facilitates the insertion of double row filters that extend from the left to the right across the canopy length to ensure an even flow of air over the entire length. Seams are continuous throughout the length and width (there are no upstanding or protruding joints). All the joints are welded together. Ground and polished to the original material texture. The use of bolts, nuts and rivets are avoided. All sharp edges and burs are cleaned and polished to ensure safety of cleaning personnel. Internal crevices between canopy joints are filled with a polyurethane or silicone sealer.

FILTERS:

Impingement baffle type filters manufactured of 0.7mm grade 430 st steel. Filters are easily fitted without the use of tools. They slide into the position provided by the filter housing frame. When fitted in position the filter also acts as a fire barrier. The filters are self draining and do not block with grease when used for prolonged periods without cleaning intervals.

APPLICATION:

Extracts steam produced by present day catering equipment. Especially used over island type cooking equipment.

WORKING PRINCIPLES AND SCHEMATIC DRAWING

Canopy Length mm

1000
1200
1400
1600
1800
2000
2200
2400
2600
2800
3000
3200
3400
3600
3800
4000

Air Volume m3

0.80
0.96
1.12
1.28
1.44
1.60
1.76
1.92
2.08
2.24
2.40
2.56
2.72
2.88
3.04
3.20

1. VORTEX BAFFLE TYPE FILTER

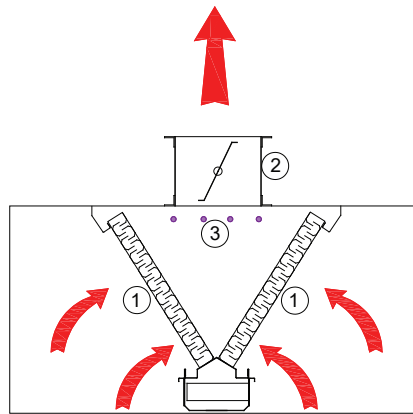
First stage baffle impingement filter system.

2. FIRE DAMPER

fusible link activated 140°C

3. ULTRA VIOLET TUBES

Highest watts UV-C irradiation of grease vapors (see ultra violet info)



Canopy size

1000 - 1300
1400 - 1800
1900 - 2200
2300 - 2500
2600 - 2800
2900 - 3400
3500 - 3800
4100 - 4400

Fire Damper size

400 x 300
600 x 300
700 x 300
800 x 300
900 x 300
1100 x 300
1200 x 300
1300 x 300

