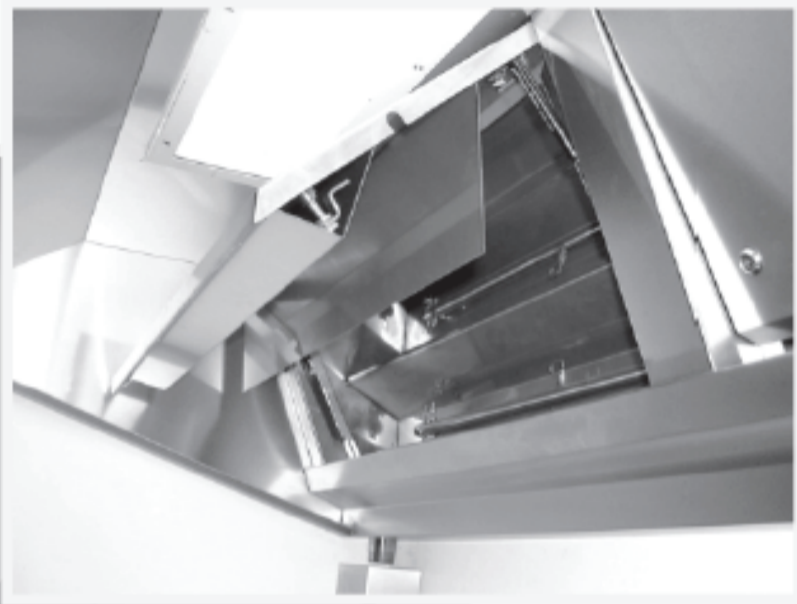


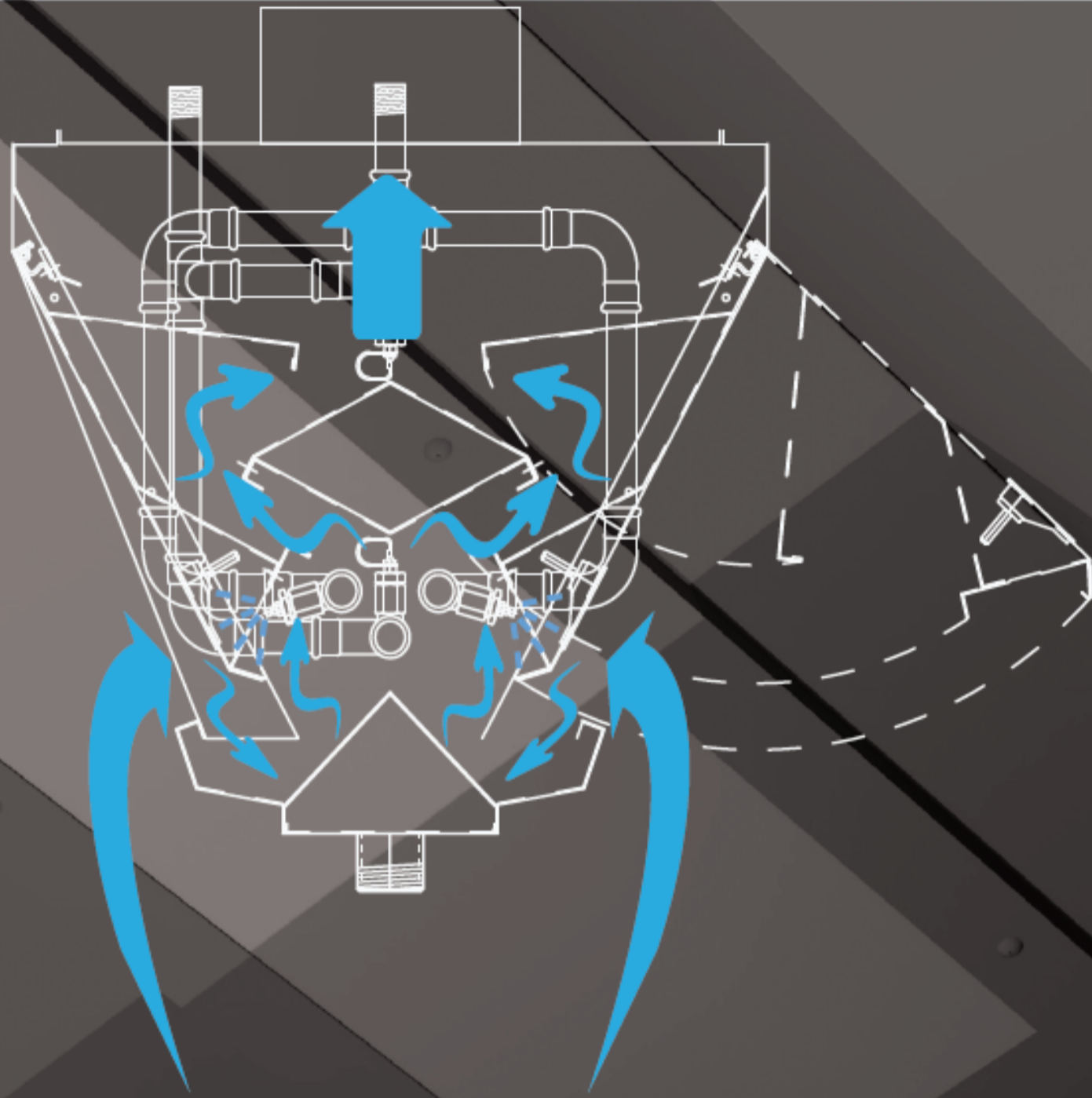
Water Wash



ADVANTAGES

- High grease removal rate ensures high level of hygiene
- Constant air pressure drop over canopy
- System efficiency does not depend on reliance of cleaning staff
- Requires minimum maintenance
- Excellent environmental conditions
- In case of fire the water wash system can be automatically activated

Water Wash System



CONSTRUCTION

The VIANEN water wash baffles are fully welded (1.0 – 1.2mm thick) type 304 stainless steel assemblies. Grease collection channels run the full length of the canopy. Full length hinged access panels mounted with gas filled dampers and locked with captive quick release fastenings allow easy access to the plenum interior, water pipework and spray nozzles for inspection purposes.

The control panel is fabricated in type 304 stainless steel and measures 800 x 800 x 250 mm and is secured by a lock. A tank containing detergent is housed within the panel which also features a digital display to monitor the system. A mains hot water feed is required (to be provided by others) to a $\frac{3}{4}$ " water connection. The recommended minimum water supply temperature is 65°C.



Water Wash System

The water wash system is designed to remove grease and contaminants from the trough keeping daily maintenance to a minimum.

In place of conventional filters the grease particles in the canopy are separated by a specially designed labyrinth. The air moves through the canopy at a high speed and is forced to make a series of turns around the labyrinth throwing the grease out of the airstream by a centrifugal force. The extracted grease is collected in the trough. The wash cycle is activated each time the ventilator shuts down. Hot water and detergent is sprayed into the canopy for a pre-programmed time from a control cabinet which regulates the dosage of the detergent required to clean the system. A high standard of hygiene is maintained and the installation is better protected against the build-up of grease deposits which constitute a fire hazard. To further reduce fire hazards we recommend a fire protection system (optional) to be integrated into the system.

Air Supply

To compensate for some of the loss of the air extracted from the kitchen the system is designed to supply make-up air.

This can be done by using our Jet stream principle which passes over a diffuser plate and is delivered through a series of slots arranged along the internal front edge of the canopy and represents a maximum 15% of the total extract airflow. This contains the thermal plume generated by the cooking process. A further 75% of the supply airflow is discharged through the vertical perforated front face of the canopy ensuring an even distribution of supply air over the full length of the canopy at low velocity without draught.

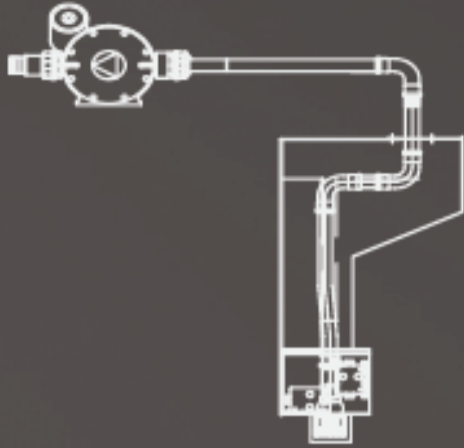
For areas where stringent environmental regulations are in force, the water wash systems are an excellent choice, combined with our GREASE SHIELD. Many architects and consultants specify this system for restaurants, shopping malls, hospitals and hotels.

Description

The Vianen Water Wash system can be used in any Vianen canopy and is suitable for use with all types of cooking equipment, especially where cooking activity is high and a great deal of grease is produced during cooking. The water wash system does not use the Vianen FECON filters but instead the air passes over a series of horizontal stainless steel grease baffles positioned to increase the air velocity and force severe changes in direction which ensures the grease is separated from the exhaust air stream and collects on the surface of the baffles. The canopy extract plenum houses a series of water spray nozzles which can be activated at the end of each day to wash down the baffle surfaces. A control panel controls the water wash cycle, the frequency and the wash duration and being fully automated the system requires no input from the kitchen staff also ensuring minimum of maintenance and service.

The water wash system can also be incorporated in canopies that also feature Make-Up air and UV-C filtration.

OPTIONAL



The drainage pump can be fitted on top of the canopy.

OPTIONAL Water Wash Misty System

The VIANEN Water Misty system reduces the risk of fire caused by sparks during the cooking process, especially from charcoal grills.

The VIANEN Water Misty system can be applied to the Water Wash system. A separate piping system for the required cold water is integrated into the canopy.

The nozzles of the Water Misty system release a continuous fine mist spray of water during the cooking process. This highly efficient method of filtration also changes the grease from its gaseous state to condensed grease particles in the cold water mist.

The contaminated water containing the effluent is collected in the same dedicated channels and runs off to the drainage system.

The system can also be equipped with the following options:

- . Grease Shield Defender for automatic grease removal.
- . Water Recycling System.

For more information refer to our brochure Water Misty Canopy with recycling systems

The VIANEN Water Misty system operates on a constant cold water feed to generate the water mist. To safeguard the operation of the system the first 3 – 4 m of the extract ductwork is watertight and a moisture eliminator is mounted on top of the canopy.

The controls of the Water Wash Misty system is integrated in Water Wash control cabinet.

Cold water connection	:3/4" outer-thread.
Water consumption	:0,78 litre/min. p/meter (wall-model) :1,56 litre/min. p/meter (island-model)
Water discharge	:2" outer-thread
Water temperature	:6 °C
Water pressure	:±2.0 bar