

## FECON GREASE EXTRACTION FILTER

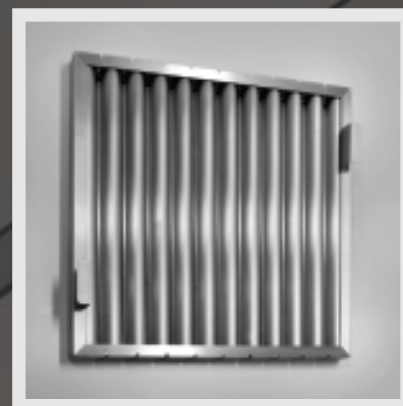
The Vianen FECON filter is designed to extract grease from cooking vapors in commercial kitchen ventilation systems. The semi-circular channel construction of the filter guarantees the highest attainable grade of grease extraction by creating a centrifugal force in the filter. The efficiency of the Fecon filter is 95 %. The grease collects in the lowest part of the filter preventing clogging and maintaining an even extraction over the entire length of the ventilation system. The filters are placed at an angle of approximately 45° in the canopy and are easily removable. The FECON filter is flame resistant and in case of flash fires the FECON filters prevent the flames from penetrating into the ductwork.

## CONSTRUCTION

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 aggressive detergents.

## Advantages:

- High grease extraction rate
- Solid construction
- Entirely constructed of stainless steel
- Simple to remove without tooling
- Flame retardant according to DIN 4102 fire safety standard
- Easy maintenance in any commercial dish wash machine



## Certificates:

NSF - tested and approved for their high standard of hygiene. TNO-fire certificate (fire resistant according to DIN 4102)



## V-ITL INTEGRATED LIGHT FITTINGS

The canopies are fitted with V-ITL recessed fluorescent light fittings which are specifically designed for the VIANEN 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

## COMPENSATOR



## ENERGY SAVING



## ADVANTAGES

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

TYPE	EXECUTION 1 x	TYPE	EXECUTION 2 x
V-ITL 118	18 W	V-ITL 218	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
- Vianen can offer lights to suit other electrical supply requirements
- In-built emergency lights can also be incorporated in our designs upon request

# COMPENSATOR CANOPY

## 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

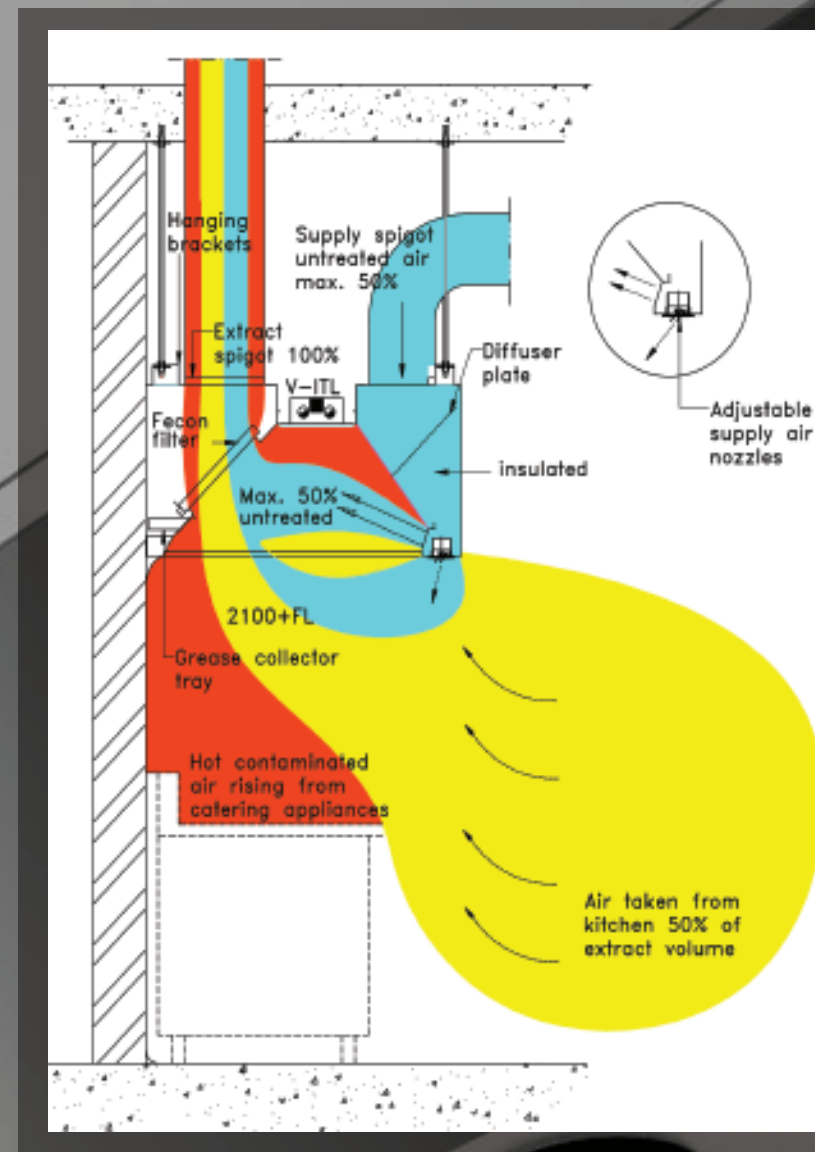
Hanging brackets are fitted to the top corners of the canopy for easy installation.

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 and improve the working environment within the kitchen space.

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