

UltraVent® condensation hood 112



Features:

Hood for condensing moisture and filtering out large grease particles. Self-supporting design; can be installed as required. Suitable for use in front cooking areas or where the structural conditions do not allow an HVAC system to be installed. With integral lighting.

Technical data:

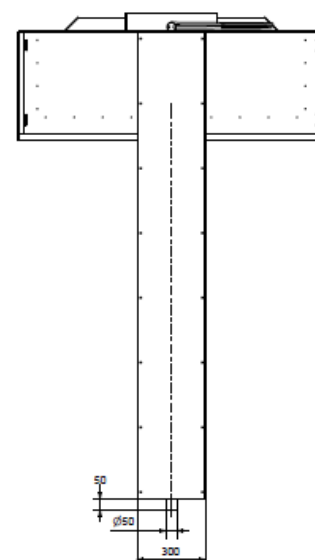
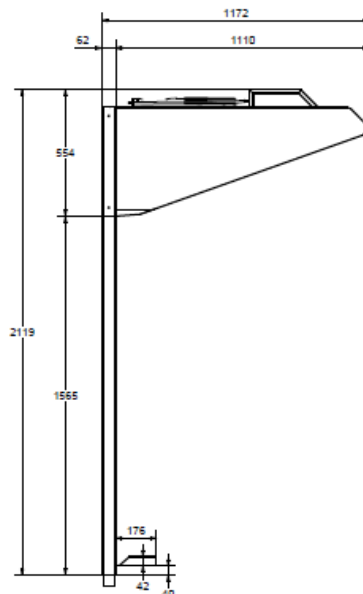
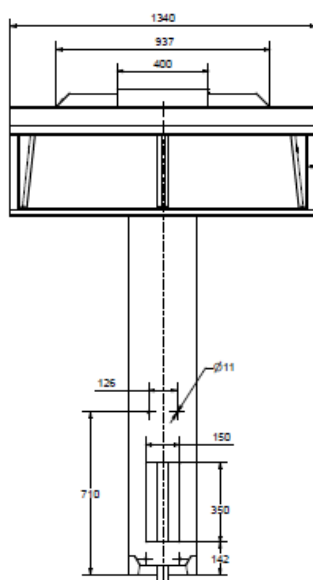
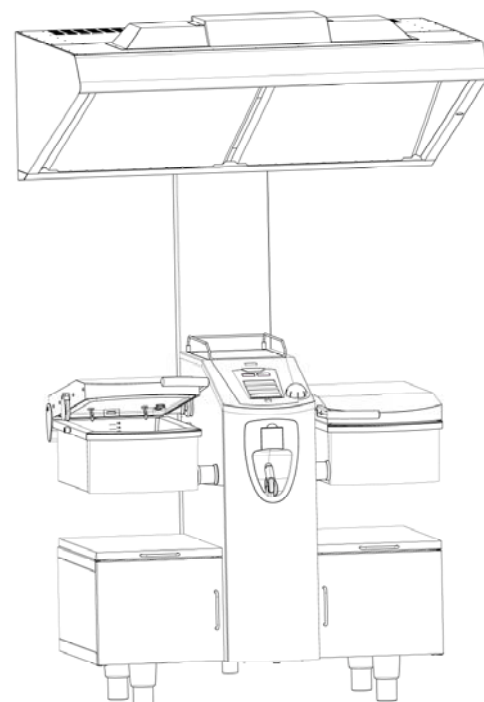
- Moist air is extracted by electric fan motors (see below for extraction rate)
- Moisture condenses in the hood chamber
- Reduces the extraction rate of an HVAC system by approx. 30m³/h per KW rated consumption of the cooking appliance
- Exhaust temperature is below 45°C
- Air baffles and expanded metal filters are easy to clean (in the dishwasher)
- UltraVent® condensation hoods are not part of an HVAC system conforming to VDI 2052

Width:	1340mm
Depth:	1172mm
Height with foot:	2269mm
Height of hood:	554mm
Approvals:	VDE, NSF
Material:	CNS 1.4301
Connection:	200-240V 1 NAC 50/60 Hz
Connected load (per motor):	2 x 320 W at 200 V 2 x 450W at 240V

Extraction rate:

Stage 1: Approx 1125 m³/h

Stage 2: Approx 1500 m³/h



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