KVF CAPTURE JET™ HOOD

With low-velocity makeup air system on the front face

Capture Jet™ technology
Up to 40% reduction in airflow rates

Integrated supply air
Better smoke capture and comfort

Cyclonic filter (KSA)
95% efficient on 10 µm and above particles

T.A.B.™ technology
Quick airflow rates measurement

Recommended combinations

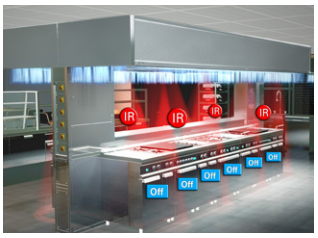
M.A.R.V.E.L. (MRV)
Extend airflow reduction to up to 64%

Capture Ray™ technology
Neutralises grease vapours and particles

Built-in Fire Suppression (FSS)
Engineered & pre-installed from factory

Duct safety monitoring (KGS)
Assesses grease deposits level

Two of these combinations in brief:



M.A.R.V.E.L. (MRV)
This technology has the unique ability to adjust the exhaust airflow hood by hood and in a fully independent way. Benefit from massive savings!

Capture Ray™ Technology
Establish your kitchen where you want and be safe thanks to the UV neutralisation of grease coming with a drastic reduction of odour emissions.

APPLICATIONS

KVF hoods are particularly suitable for LEED(1) projects and can be used in all closed, open or show kitchens (hotels, hospitals, gastronomic restaurants, central kitchens, etc).

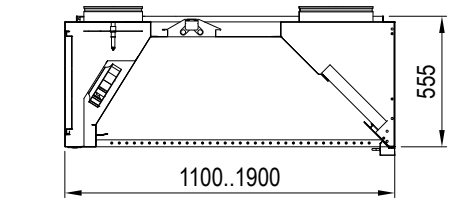
KVF hoods have the latest generation of patented Capture Jet™ technology. In addition, they are equipped with a low-velocity makeup air system built into the front face.

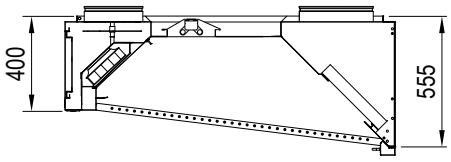
- HACCP(2) certified.
- Considerable energy savings: 30 to 40% less exhaust airflow rates due to Capture Jet™ technology.
- Savings on maintenance and enhanced safety: Highly-efficient KSA cyclonic filters (UL, NSF and LPS 1263 certified). Prevents build-up of grease deposits which constitute a serious hygiene and fire hazard. Lower ductwork cleaning costs.
- Better capture and comfort thanks to a low-velocity diffuser built into the front (make up air without draughts).
- Performance tested independently in accordance with the ASTM 1704 standard. Exhaust airflow rates calculated on the base of this performance and the calculation of cooking appliances' heat loads.
- Quick and easy commissioning. Hoods delivered "ready to install", with all accessories included, such as light fitting, T.A.B.™ taps and balancing dampers for quick balancing on-site.
- Sturdier and easier to clean: Less parts and less joints. Stainless steel construction.

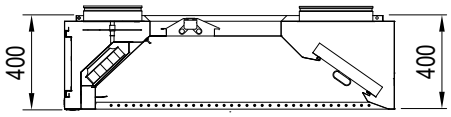
Main systems and technologies described in details pages 26 to 38.

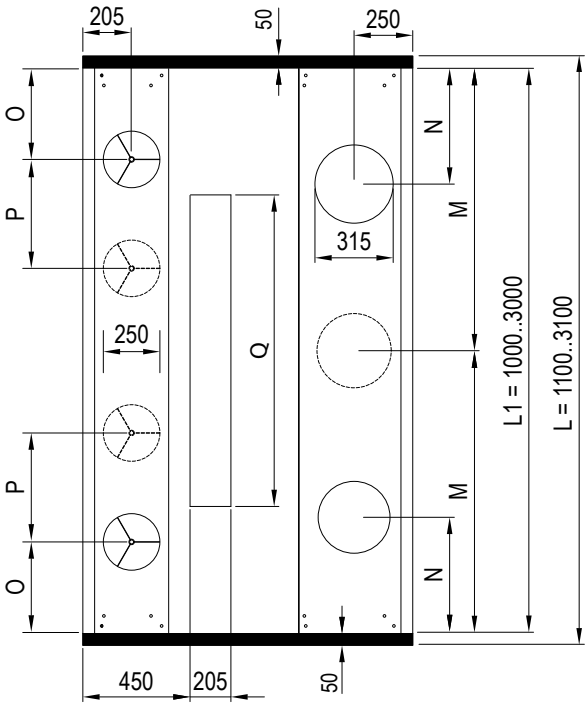
(1) Leadership in Energy and Environmental Design
(2) Hazard Analysis Critical Control Point

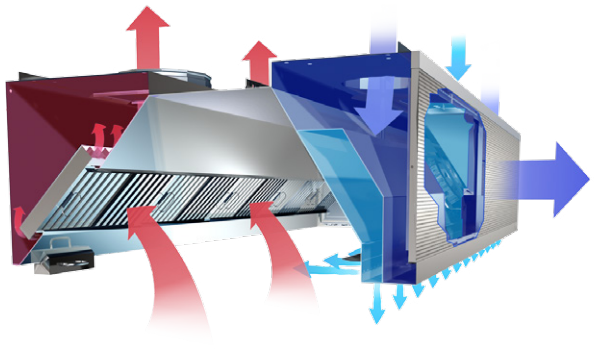
DESCRIPTION AND DIMENSIONS











Notes
The dimensions shown are for modular sections only. Longer hoods are assembled using a combination of separate modules to make delivery and on-site handling easier. Other Capture Jet™ air supply possibilities or connections are available on request.

LOCATION OF CONNECTIONS (mm)

Number of exhaust and supply connections to be assessed in relation to the length of the modules and the calculation of airflow rates depending on the configuration of the cooking appliances.

	Exhaust			Supply		Light
	1 Ø315	2 Ø315	3 Ø315	2Ø250	4 Ø250	
L	M	N	M, N	O	O, P	Q*
1600	L1/2	450	-	450	-	720
2100	L1/2	450	-	450	450, 500	1320
2600	-	450	L1/2, 450	450	450, 500	1320
3100	-	450	L1/2, 450	-	450, 500	1320

* 720 (L1<=1500, 2x18W), 1320 (L1>1500, 2x36W)

WEIGHT (h=555 mm, kg)

L/W	1100	1300	1500	1700	1900
1100	86	91	97	107	113
1600	114	119	125	136	141
2100	141	147	152	164	170
2600	169	174	180	193	199
3100	196	202	207	222	228