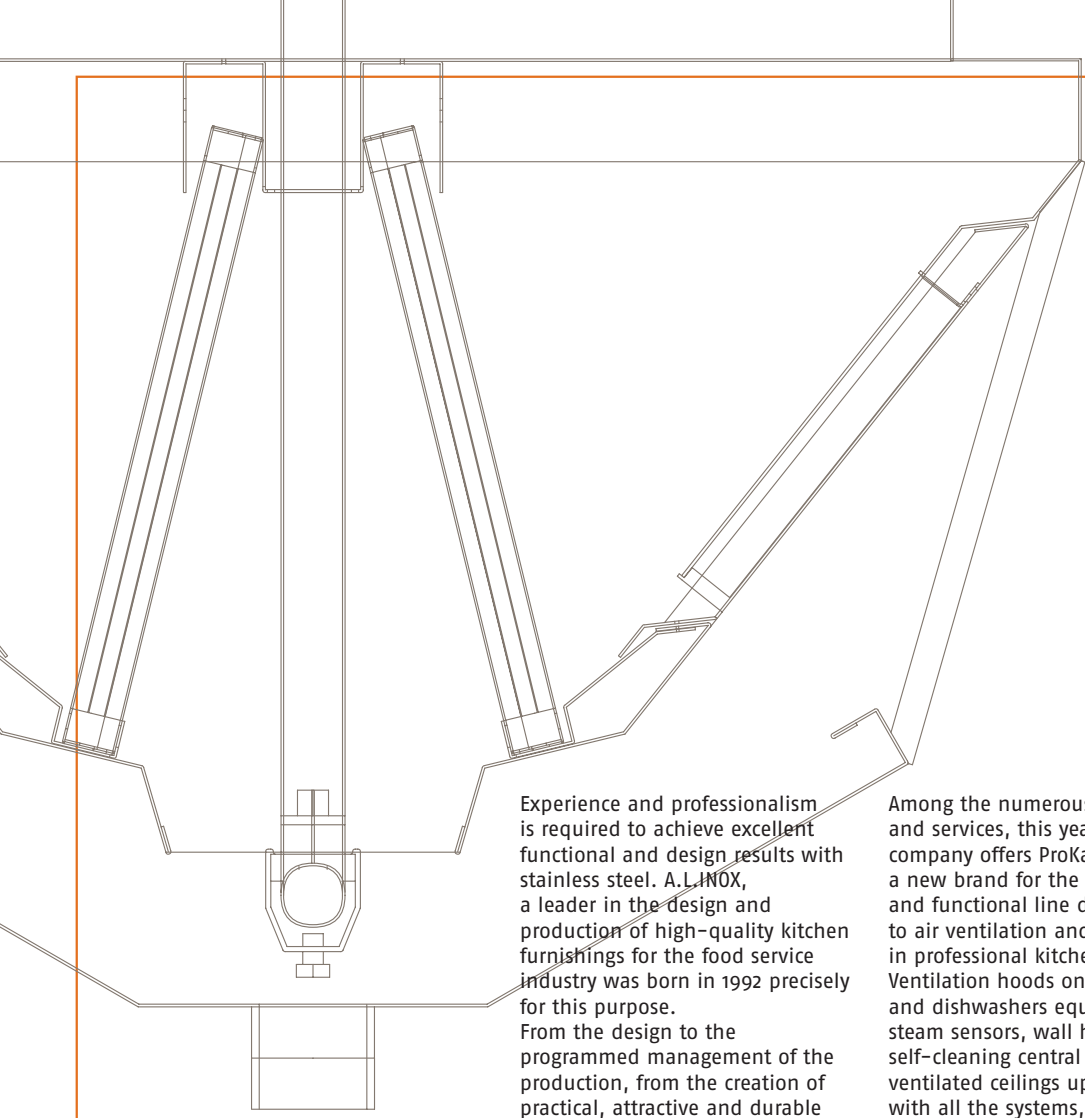
¬ Air treatment

PRO.KAPPA

AL INOX



PRO.KAPPA

Experience and professionalism is required to achieve excellent functional and design results with stainless steel. A.L.INOX, a leader in the design and production of high-quality kitchen furnishings for the food service industry was born in 1992 precisely for this purpose.
From the design to the programmed management of the production, from the creation of practical, attractive and durable work places to the optimisation of energy consumption, A.L.INOX adopts an accurate and streamlined approach in all its activities focused on quality, innovation and maximum customer satisfaction.

Among the numerous products and services, this year the company offers ProKappa, a new brand for the technological and functional line dedicated to air ventilation and handling in professional kitchens.
Ventilation hoods on stoves and dishwashers equipped with steam sensors, wall hoods and self-cleaning central units, ventilated ceilings upgradable with all the systems, air purification with the Bioxigen® system.
This all goes hand in hand with a comprehensive service that covers the entire development from the design to installation with testing, certification and after-sales assistance included.

ProKappa services

- Fast and accurate service.
- On-site inspection.
- Design, construction, installation and delivery of all the plant components.
- Site management with possible safety operating plans (S.O.P.).
- Professional installation by qualified technicians.
- Testing and issuing of certification.
- After-sales technical assistance.

Air Management Systems

SIMPLE EXTRACTION SYSTEM

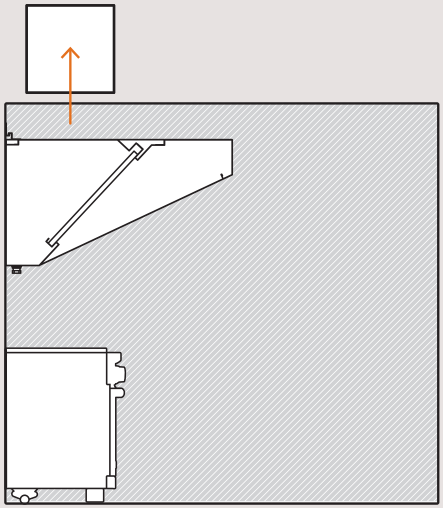
¬ A
The exhaust air is captured by the hoods (with or without integrated lighting) and exhaled outside using incorporated or remote electric fans (if remote, the hoods can also be self-cleaning), without compensation or intake.

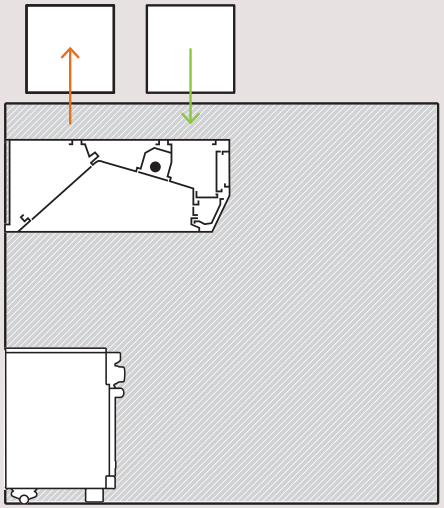
EXTRACTION SYSTEM WITH MAKE-UP AIR INTO THE HOOD

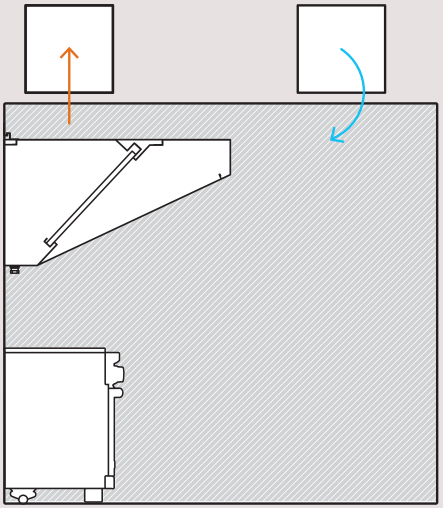
¬ B
The exhaust air is captured by the hoods (which can also be self-cleaning with integrated lighting) and exhaled to the outside using a remote fan.
The make-up air (untreated) is brought from the outside (at a natural temperature via the remote fan) and introduced into the hoods.

EXTRACTION AND DISCHARGE SYSTEM

¬ C
The exhaust air is captured by the hoods (with or without integrated lighting) and exhaled to the outside using an incorporated or remote electric fan (if remote, the hoods can also be self-cleaning).
The discharge air (treated), which controls the aeraulic balance of the remaining depression, is taken from the outside (using a remote fan) and sent to the room (through perforated panels located between the hood and ceiling, ducts complete with shuttered vents or another type of distribution) at the natural outdoor temperature in summer (if necessary, cooled) and heated in winter (using suitable heating coils with air heating channels or machine).



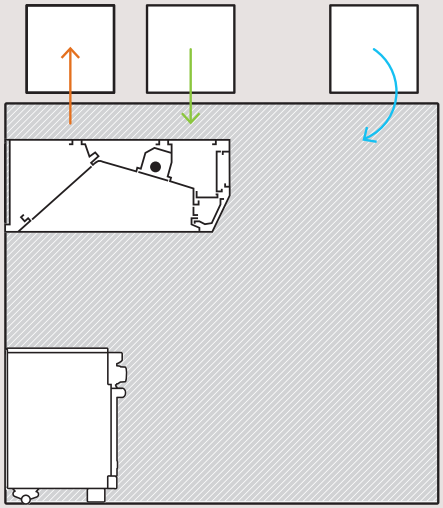




EXTRACTION, MAKE-UP INTO THE HOOD AND DISCHARGE SYSTEM

¬ D

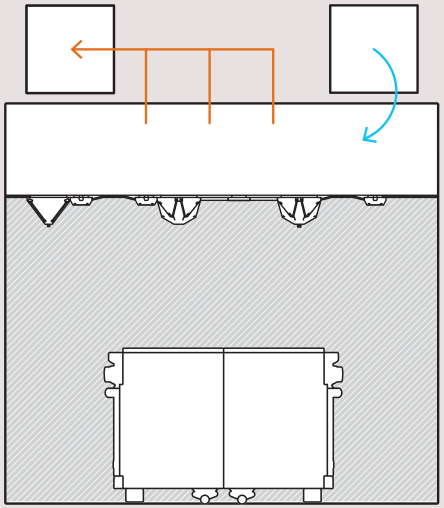
The exhaust air is captured by the hoods (which can also be self-cleaning and have integrated lighting) and exhaled outside using a remote fan. The make-up air (untreated) is taken from the outside (at a natural temperature, using remote fan) and introduced into the hoods.
The discharged air (treated), which controls the aeraulic balance of the remaining depression, is taken from the outside (using a remote fan) and sent to the room (through perforated panels located between the hoods and ceiling, channels complete with shuttered vents or another type of distribution system) at the natural outdoor temperature in summer (if necessary, cooled) and heated in winter (using suitable heating coils with air heating channels or machine).

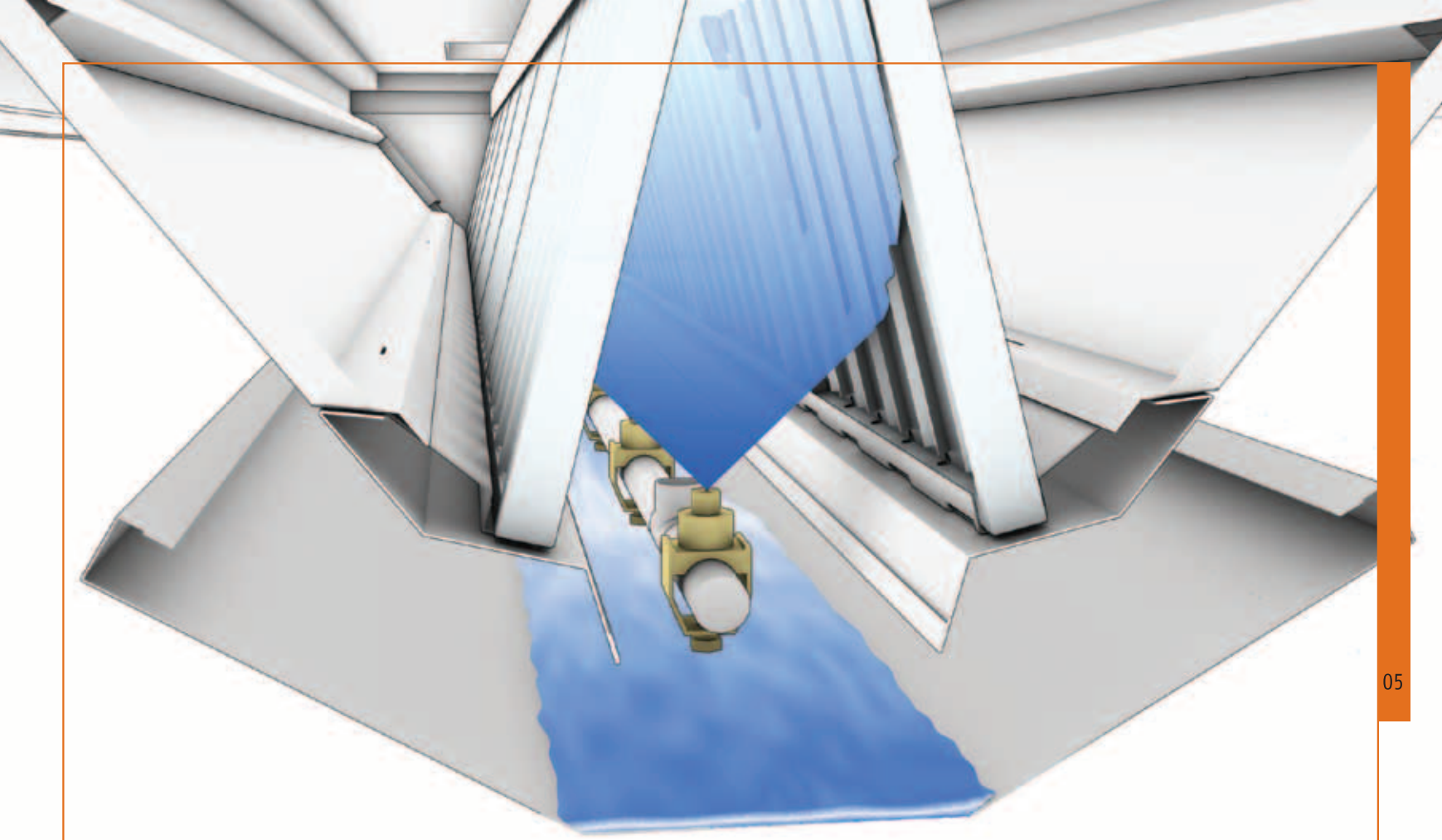


CEILING EXTRACTION AND DISCHARGE UNIT

¬ E

The exhaust air is captured by special boxes (also self-cleaning) containing labyrinth filters and exhaled outside using a remote electric fan.
The discharge air (treated), which controls the aeraulic balance of the remaining depression, is taken from the outside (using a remote fan) and introduced into the room (through perforated panels, channels complete with shuttered vents, special diffuser boxes or another type of distribution system) at the natural outdoor temperature in summer (if necessary, cooled) and heated in winter (using suitable heating coils with air heating channels or machine).
The ventilated ceiling always comes with special boxes that provide lighting to the interested area, fitted with neon fluorescent lights and/or LED spotlights.





Self-cleaning hoods with simple ventilation and make-up

The new ProKappa wall hoods and self-cleaning central units make it much easier and faster to keep a hood clean and purified always.

The new washing system is inside the hood.
It is completely automatic and allows the filtering cartridges to be cleaned with only water and detergent.

The procedure is simple and allows the washing cycle to be started immediately after cooking when the grease is still wet and, therefore, easier to remove.
Hot water mixed with detergent is poured into the hydraulic circuit.

The washing cycle is followed by a rinsing cycle with hot water only. For additional saving of time and optimisation of efficiency in the kitchen, the self-cleaning procedure can also be managed by means of a special control panel that executes all the set operations automatically.

Clean air, the natural way.

Bioxigen® system in collaboration with A.L.INOX.

Pure air in the kitchen: 24 hours a day

From today there is healthy air in the kitchen, every day, thanks to the new Bioxigen system and Eco2_Bi module (cylindrical or parallelepiped section of the air duct) designed to keep all the ducts of the air handling unit operating at maximum efficiency and cleanliness.
With Eco2_Bi there will be no more active microorganisms between the cracks or joints and the air treated in this way will become a fundamental element in creating a pleasant and healthy environment for the kitchen staff.

A certified system.

The Bioxigen® devices are used for microbial decontamination in the medical field and are registered by the Ministry of Health as a CLASS 1 Medical Device (progressive 206759 of 12/05/09).

Bioxigen® is TÜV certified.

Maintenance? There is a very easy "system"!

Clean in an instant.

The only maintenance required is cleaning of the Q_Active System Bioxigen® condensers or their replacement by unscrewing.
The duration of the sanitisation activity is around 12/18 months.

Knocks out 99% of bacteria.

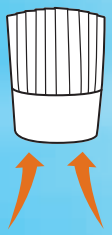
The Bioxigen® system releases active oxygen ions with reduction in bacteria and "closed" pollutants by up to 99%.

The result?

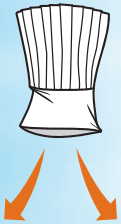
Elimination or minimisation of microorganisms such as legionella, bacteria, mould, pollen or dust and complete absence of unpleasant odours.

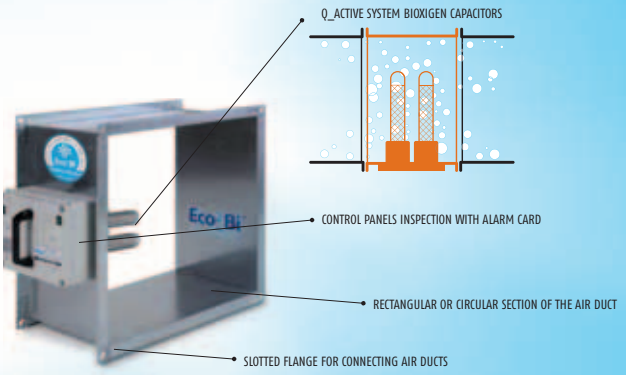
Bioxigen®

INCOMING AIR



OUTGOING AIR





Bioxigen® "system" incoming air and outgoing air.

Deodorises the air.

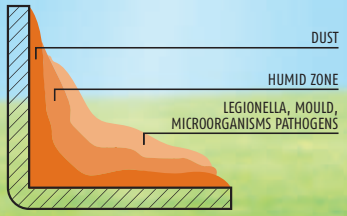
Deodorises the bad air produced by the work activities (e.g. cooking, frying...), quashing unpleasant odours through an oxide-reduction reaction (outgoing air).

Sanitises and purifies the air.

Sanitises and purifies the air present in closed areas, which is often made unpleasant and polluted not only by the work activities or crowds, but by the whole surrounding area (incoming air).

Corner of an air duct without the Bioxigen® system.

All the air systems require regular cleaning of the filters and conditioning ducts. These operations, however, often do not clean those narrow spaces where, inevitably, polluting deposits remain or sources of bacterial culture hide.



Ecology + science = perfect "system".

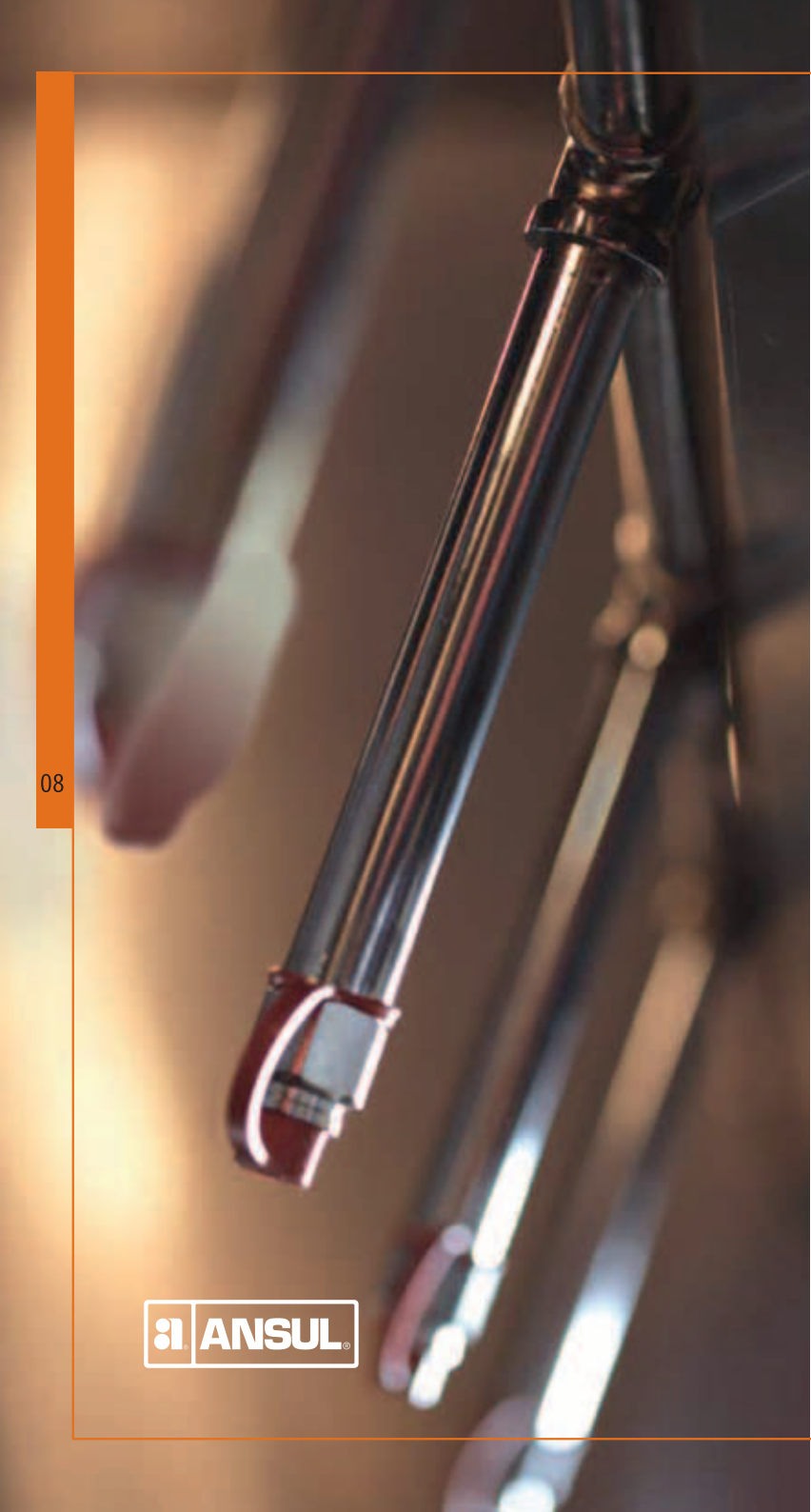
Bioxigen® for A.L.INOX.

Basing itself on Albert Einstein's theory of light absorption, Bioxigen® naturally and efficiently reproduces the processes of sunlight whose electromagnetic energy activates the oxygen molecules present in the air. The principle is the same as the action of the sun in the biosphere. The Bioxigen® system was created for the precise purpose of reproducing our physiological habitat in the environments, creating a healthy and comfortable microclimate each day in which to live and work. The device is extremely eco-friendly and energy efficient.

Laboratory certifications obtained by the Bioxigen® system

TÜV Validation tests of effectiveness TÜV PROFiCERT
University of Padua
Department of Environmental Medicine and Public Health, Laboratory of Environmental Epidemiology and Department of Environmental Medicine and Public Health, Hygiene office.
University of Udine
Department of Food Sciences.

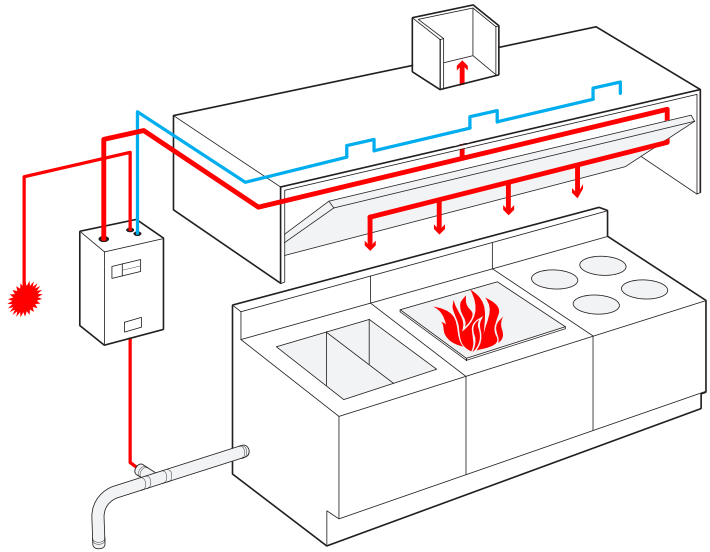
In the following pages, A.L.INOX designs, produces, installs and is always on the cutting-edge with tested and efficient products, offering new and technologically ideal solutions such as customised ventilation ceiling or fire detection system.



Fire detection systems

Fire is one of the biggest dangers in the kitchen.
In fact, a simple flame in a pan can have devastating consequences for the entire business. A.L.INOX has chosen the Ansul R-102 fire detection system for its customers. This reliable and automatic system is designed to detect the presence of fire in kitchens, 24 hours a day for 365 days of the year and to intervene, if necessary, in a quick and effective manner.
The system uses an exclusive extinguishing agent with low Ph that does not damage the equipment and makes the subsequent cleaning operations easy and quick.

The system consists of
- Compact stainless steel cabinet containing the extinguishing cartridge.
- Mechanical detection line.
- Extinguishing line.



Ansul R-102 is the best solution to one of the biggest problems and represents a new step towards managing safety in large restaurants.

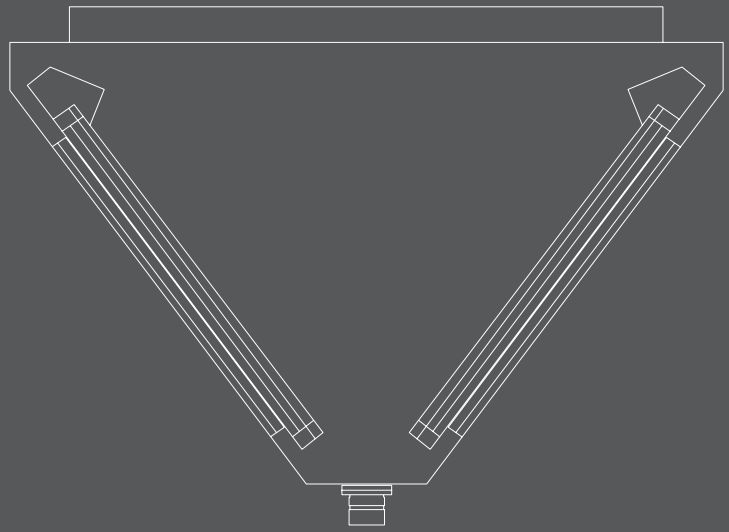
LED lighting systems

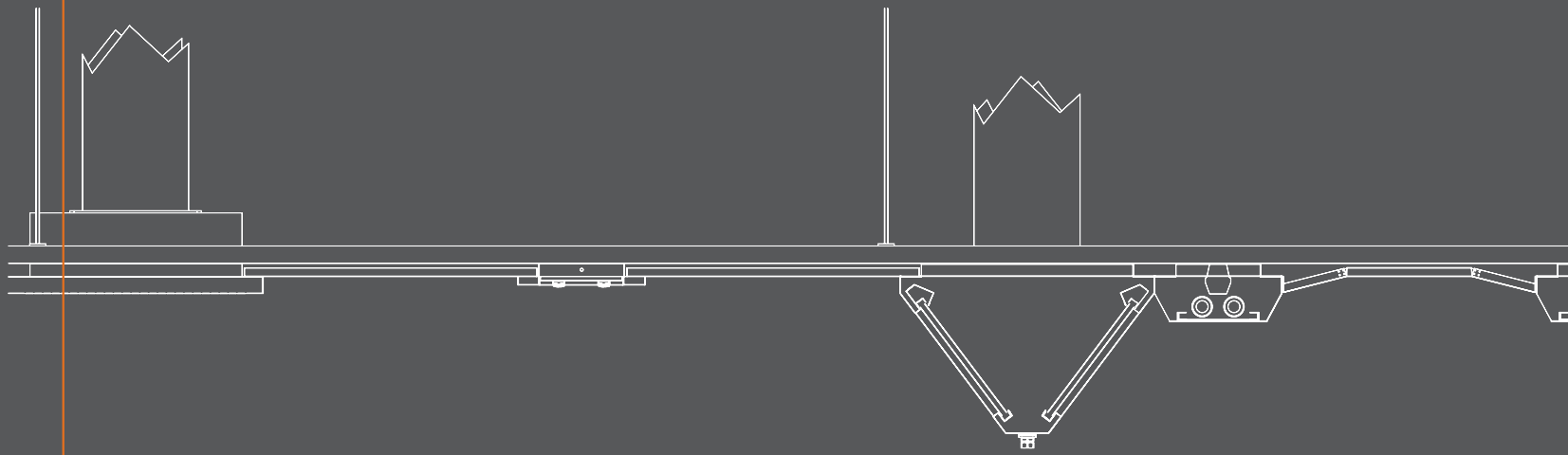
Good lighting helps you see better, increases the stimulation to work and physical well-being, favours concentration. Therefore, "seeing well" is an important factor especially in kitchens where the work is performed quickly and under continuous pressure.

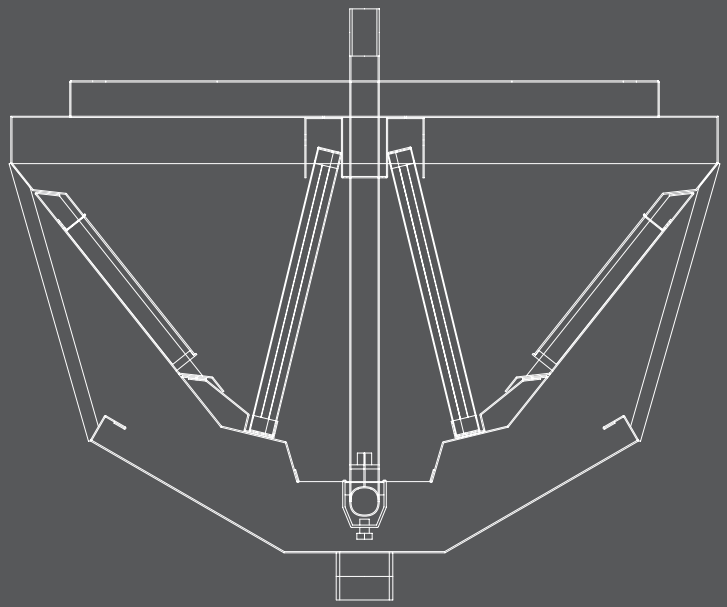
For this reason, among the many options available today, LED lighting has shown to be one of the most advantageous: energy efficient, long duration, instant start up, no UV and IR rays, no maintenance.

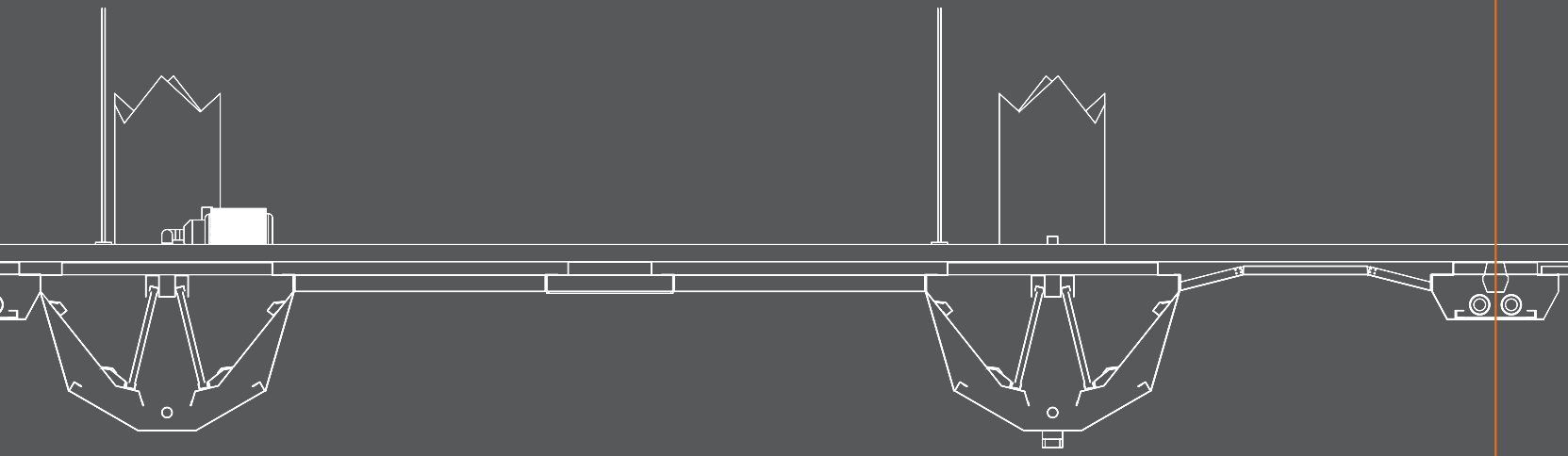
Moreover, the small size and excellent luminous yield of a LED allows great versatility and makes it possible to create effective light points exactly where they are needed.
For lighting a professional kitchen using LED technology, A.L.INOX offers a wide range of solutions, including the ultra slim LED bars to light the entire work area evenly.

Ventilated ceilings

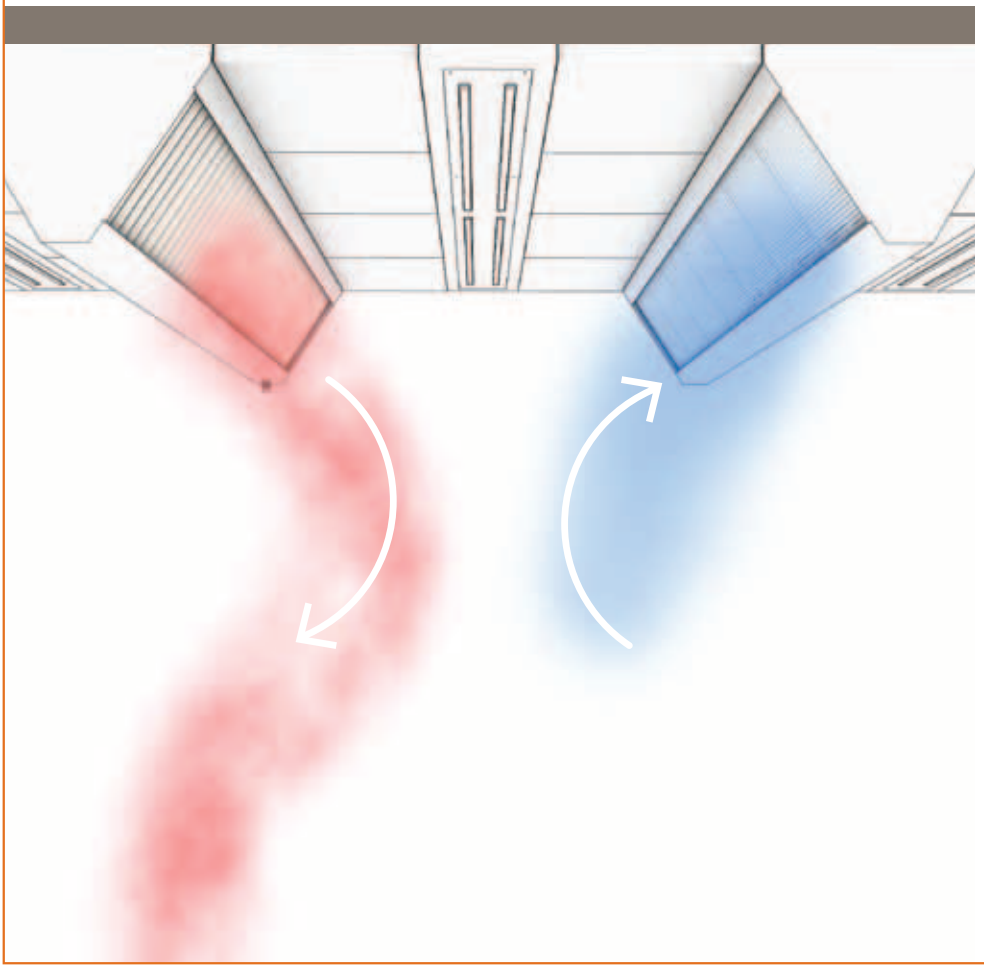








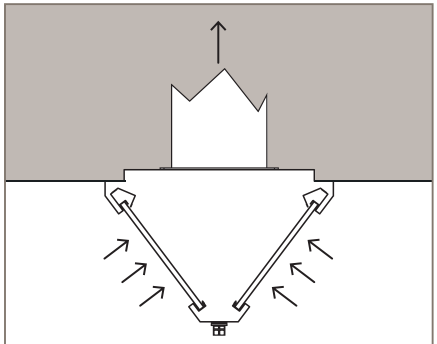
Ventilated ceilings



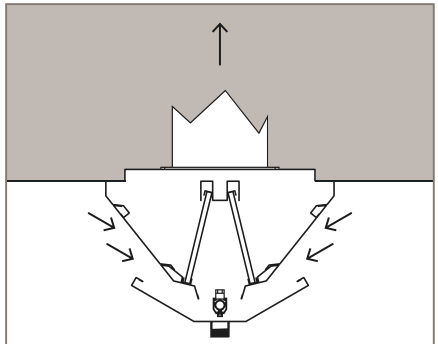
Functionality, hygiene and aesthetics.
The A.L.INOX ventilated ceiling is a real advantage in the kitchen.
The ventilation feature spread across the entire ventilated ceiling allows freedom in positioning the cooking equipment, eliminates air currents and, thanks to an excellent control of the thermal and hygrometric state, creates a particularly pleasant microclimate in the kitchen.

The ventilated ceiling offers maximum freedom in placement of the light points thus favouring a diffused and even lighting.
The complete insulation of the ceiling eliminates dust traps typical of traditional plants, improving cleanliness and significantly reducing cleaning and maintenance costs. It also reduces noise emission.
Each ventilated ceiling comes from an accurate analysis of the customer's needs and from an in-depth study of the kitchen area, carried out with on-site inspections which are followed by an executive project that combines the experience and quality of the most suitable and technologically innovative A.L.INOX products.

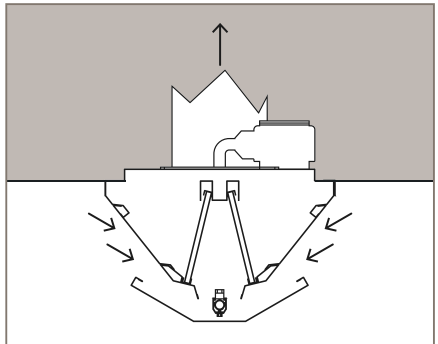
The study of a superior design and the integration of various functions (suction, intake, lighting and any washing, fire and sanitisation systems) comes alive in sober and ergonomic lines that transform the kitchen into an "open space" nurturing collaboration and teamwork between the operators. The result is a functional, hygienic and pleasant place in which to work and live, a real "made to measure" environment capable of satisfying any need with excellence.



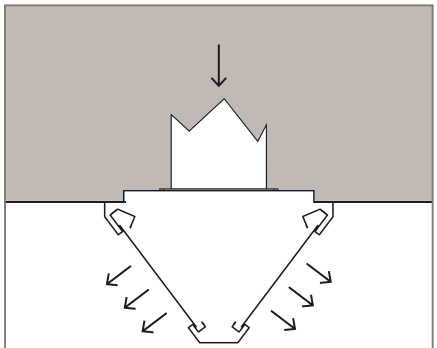
HBE Extraction air unit



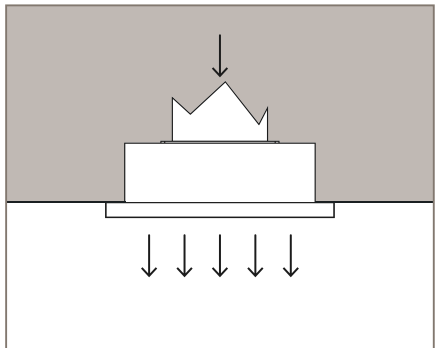
HBEW Extraction air unit with washing system



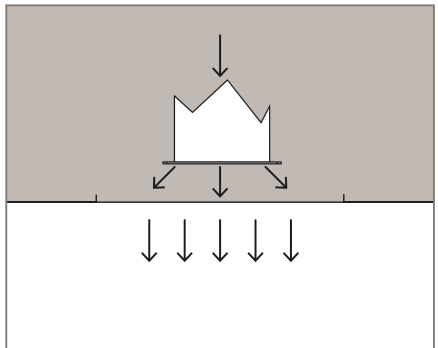
HBEWF Extraction air unit with washing system and flight water output



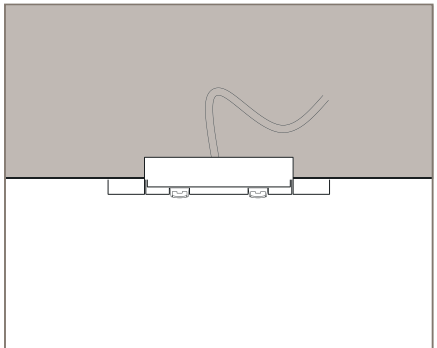
HBAI Compensation air unit



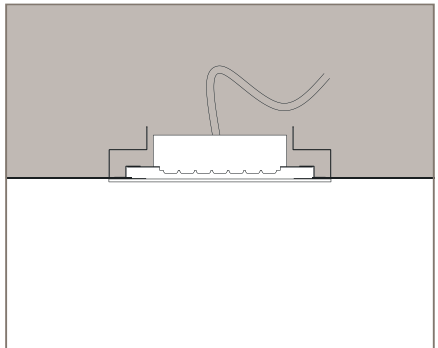
HBAIF Compensation air unit low profile



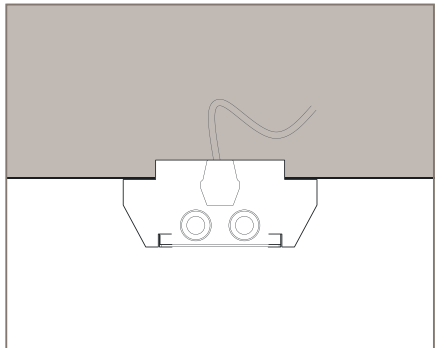
HBAID Compensationair unit diffused low profile design



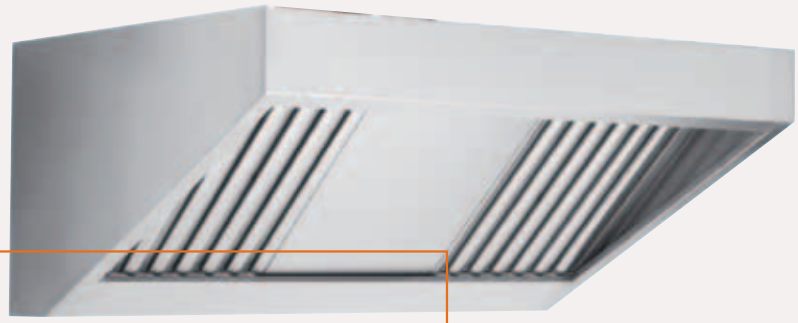
HBLL Lighting system by LED strip

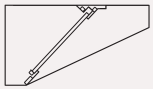


HBLL Lighting system by LED spot

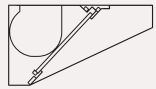


HBLN Lighting system by fluorescent light





70 | 90 | 110



70 | 90 | 110

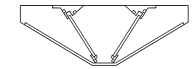
¬H01P0N ¬H01P1V-2V

WALL EXTRACTOR HOOD COMPLETE WITH LABYRINTH FILTERS

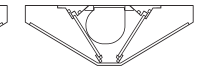
Monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing, complete with built-in motorfan 420 W 230 V (for mod. H01P1V-2V).
The traditional shape is ideal for 60-70-90 cm wall cooking elements, even in case of low ceilings.
Fully welded water/air-tight bottom edge.
Customizations available on request.
Equipped with: AISI 304 labyrinth filters, 3/4" condensate drain.

CENTRAL EXTRACTOR HOOD COMPLETE WITH LABYRINTH FILTERS

Monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing, complete with built-in motorfan 420 W 230 V (for mod. H01C1V-2V).
The traditional shape is ideal for 60-70-90 cm opposed cooking elements, even in case of low ceilings.
Fully welded water/air-tight bottom edge.
Customizations available on request.
Equipped with: AISI 304 labyrinth filters, 3/4" condensate drain.

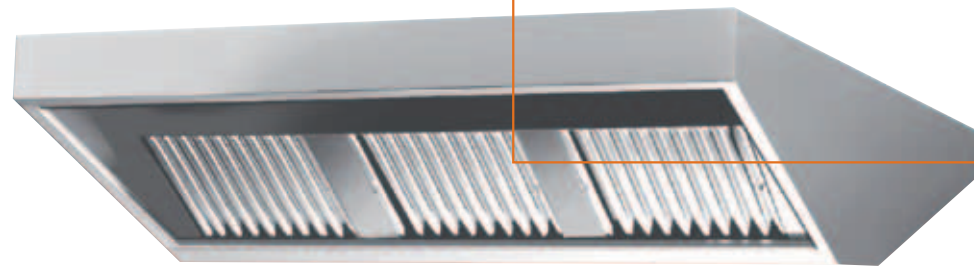


140 | 200



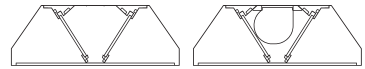
140 | 200

¬H01C0N ¬H01C1V-2V



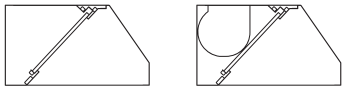
CENTRAL EXTRACTOR HOOD COMPLETE WITH LABYRINTH FILTERS

Monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing, complete with motor fan 420 W 230 V (for mod. H02C1V-2V).
The traditional shape is ideal for 60-70-90 cm opposed cooking elements.
Fully welded water/air-tight bottom edge.
Customizations available on request.
Equipped with: AISI 304 labyrinth filters, 3/4" condensate drain.



140 | 180 | 220 — 140 | 180 | 220

¬H02CON ¬H02C1V-2V

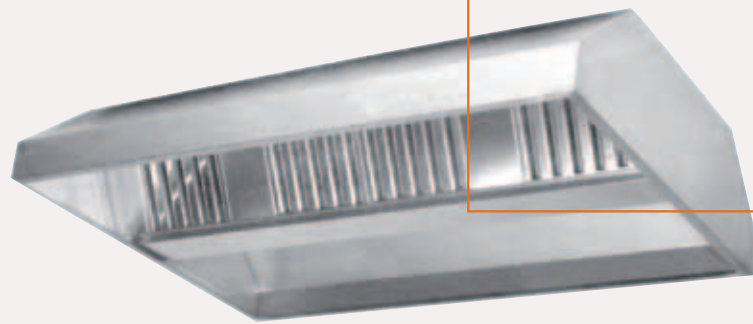


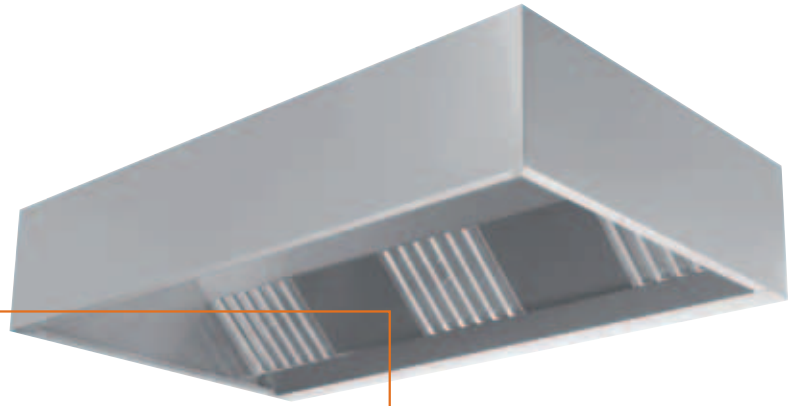
90 | 110 | 140 — 90 | 110 | 140

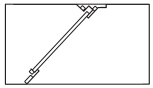
¬H02PON ¬H02P1V-2V

WALL EXTRACTOR HOOD COMPLETE WITH LABYRINTH FILTERS

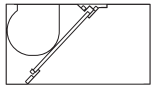
Monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing, complete with motorfan 420 W 230 V (for mod. H02P1V-2V).
The traditional shape is ideal for 60-70-90 cm wall cooking elements.
Fully welded water/air-tight bottom edge.
Customizations available on request.
Equipped with: AISI 304 labyrinth filters, 3/4" condensate drain.







90 | 110 | 140

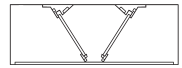


90 | 110 | 140

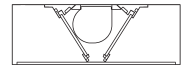
¬H03PON ¬H03P1V-2V

WALL EXTRACTOR HOOD COMPLETE WITH LABYRINTH FILTERS

Monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing, complete with motorfan 420 W 230 V (for mod. H03P1V-2V).
The rectangular cross section provides better fume control and extraction.
Designed for 60-70-90 cm wall cooking elements, ideal to match technological hoods because of similar aesthetics. Fully welded water/air-tight bottom edge.
Customizations available on request.
Equipped with: AISI 304 labyrinth filters, 3/4" condensate drain.



120 | 140
180 | 200

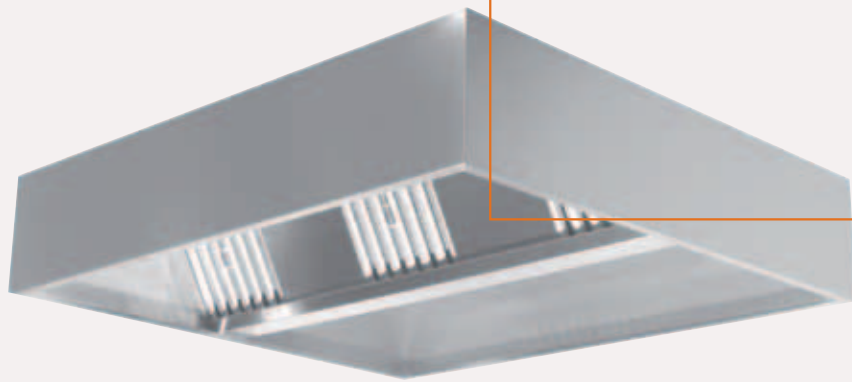


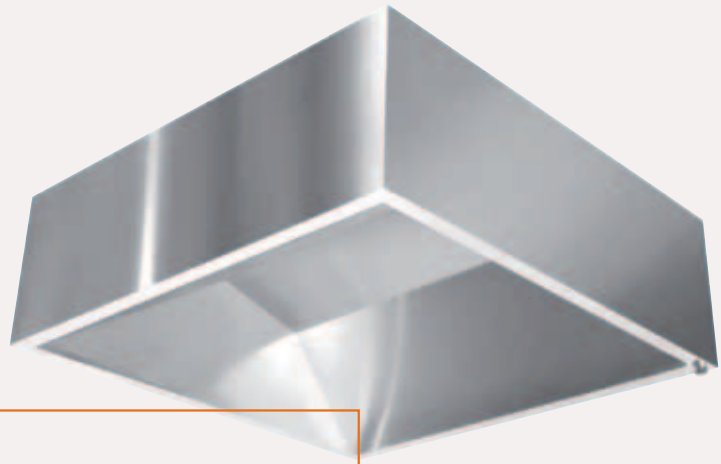
120 | 140
180 | 200

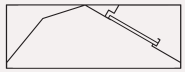
¬H03CON ¬H03C1V-2V

CENTRAL EXTRACTOR HOOD COMPLETE WITH LABYRINTH FILTERS

Monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing, complete with motorfan 420 W 230 V (for mod. H03P1V-2V).
The rectangular cross section provides better fume control and extraction.
Designed for 60-70-90 cm wall cooking elements, ideal to match technological hoods because of similar aesthetics. Fully welded water/air-tight bottom edge.
Customizations available on request.
Equipped with: AISI 304 labyrinth filters, 3/4" condensate drain.







120 | 140 | 160

¬H04PON

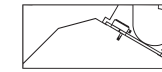
WALL EXTRACTOR HOOD COMPLETE WITH LABYRINTH FILTERS

Monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing.
The extracting surface at the front and the rear deflector allow to easily eliminate fumes and steam.
Ideal to be installed over ovens. Fully welded water/air-tight bottom edge.
Customizations available on request. Equipped with: labyrinth filters AISI 304, 3/4" condensate drain.

WALL EXTRACTOR HOOD WITH EXTRACTOR FAN FOR OVENS

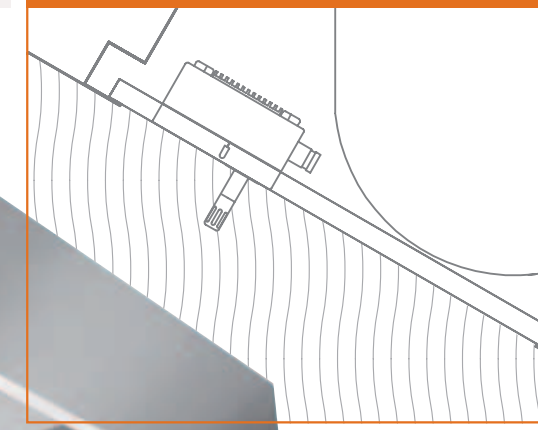
Monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing.
The extracting surface at the front and the rear deflector enable fumes and steam to be easily extracted, ideal to install over oven.
Fully welded water/air-tight bottom edge.
Equipped with:
- ¬ Electric fan with automatically variable by speed control and probe.
- ¬ Labyrinth filters H 350 mm AISI 304.
- ¬ Condensate damping 3/4".

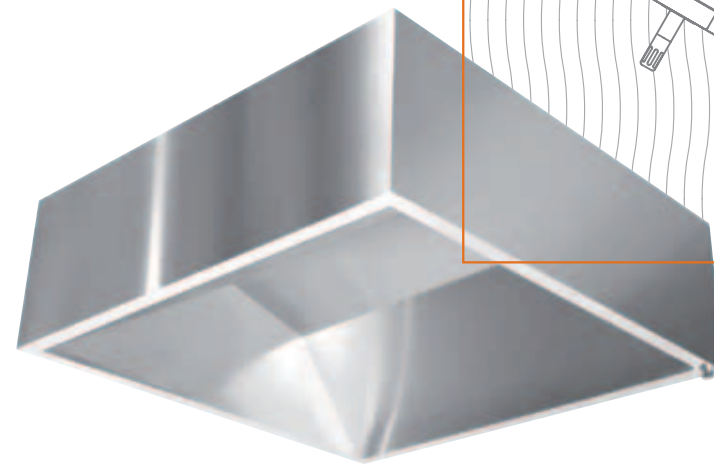
Customizations available on request.

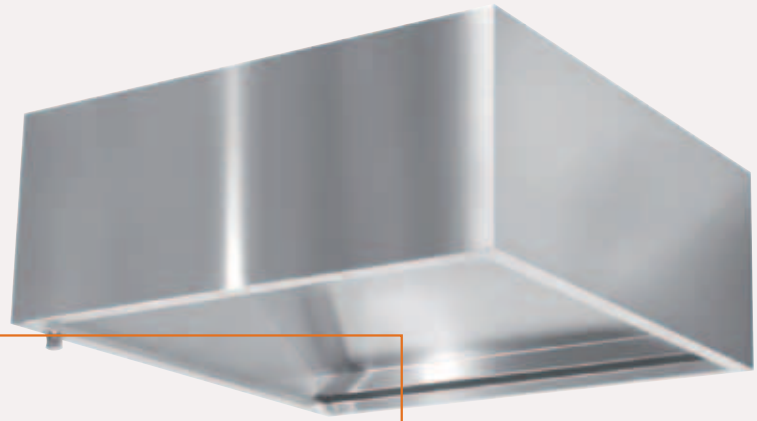


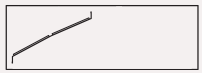
120 | 140 | 160

¬H04P1V







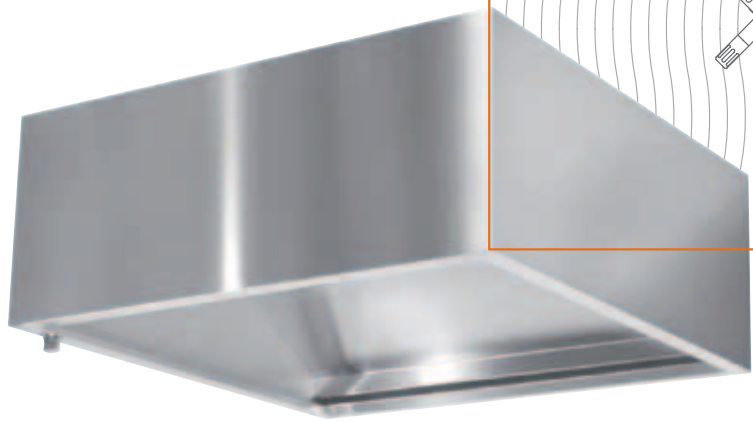


100 | 120 | 140

¬H05P0N

DISHWASHER EXTRACTOR HOOD

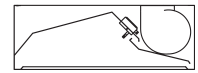
Monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing.
The front intake slit and adjustable deflector ensure maximum efficiency in fume/vapor capturing.
Ideal for high troughput pans and dishwashers.
Fully welded water/air-tight bottom edge.
Customizations available on request.
Equipped with: 3/4" condensate drain.



WALL EXTRACTOR HOOD WITH EXTRACTOR FAN FOR DISHWASHER

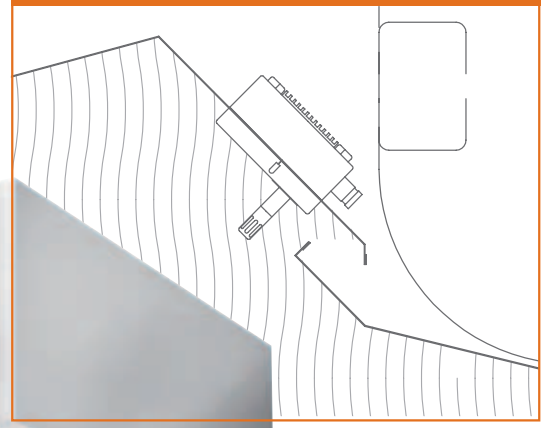
Monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing, the surface front-curtain extraction and deflector ensure maximum efficiency.
Ideal for high trough put pan-dishwashers.
Fully welded water-tight bottom edge.
Equipped with:
- ¬ Electric fan with automatically variable by speed control and probe.
- ¬ Condensate damping 3/4".

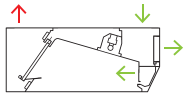
Special works on request.



100 | 120 | 140

¬H05P1V





120 | 140 | 160

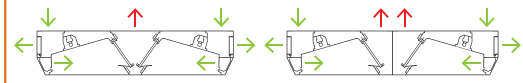
¬H07P0N

WALL MOUNTED COMPENSATION HOOD

Wall mounted compensation hood, monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing, complete with adjustment and/or exclusion of:
¬ High speed air influx to the hood.
¬ Front compensation air flow into the room.
¬ Capture jet.
Fully welded water/air-tight bottom edge.
Customizations available on request.
Equipped with: AISI 304 labyrinth filters, light fittings with protective shielding 220 V, fully insulated intake area to prevent external condensation, 3/4" condensate drain.

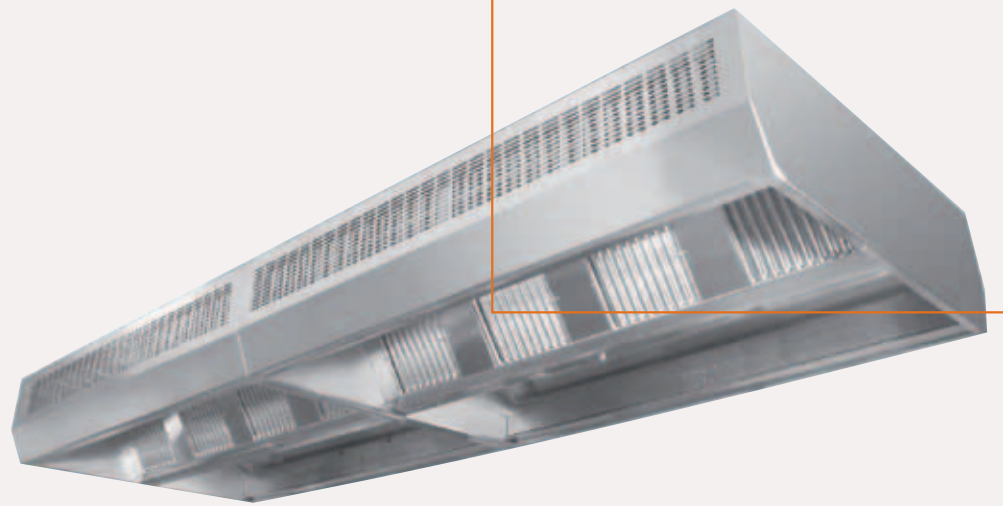
CENTRAL MOUNTED DOUBLE COMPENSATION MONOBLOC AND EXACT OPPOSITE MODULS

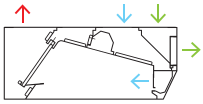
Central compensation hood, monobloc construction for H070C0N, opposed units for H08C0N, in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing.
Complete with adjustment and/or exclusion of:
¬ High speed air influx to the hood.
¬ Front compensation air flow into the room.
¬ Capture jet.
Fully welded water/air tight bottom edge.
Customizations available on request.
Equipped with: AISI 304 labyrinth filters, light fittings with protective shielding 220 V, fully insulated intake area to prevent external condensation, 3/4" condensate drain.



180 | 240 | 280 | 320

¬H07C0N-8C0N





120 | 140 | 160

¬H09P0N

WALL MOUNTED DOUBLE COMPENSATION TREATED HOOD

Wall mounted compensation hood, monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing, complete with adjustment and/or exclusion of:

- ¬ High speed flow of untreated air into the hood.
- ¬ Front compensation flow of treated air into the room.
- ¬ Untreated air capture jet.

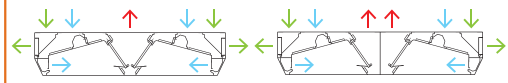
Fully welded water/air-tight bottom edge.
Customizations available on request.
Equipped with: AISI 304 labyrinth filters, light fittings with protective shielding 220 V, fully insulated intake area to prevent external condensation, 3/4" condensate drain.

CENTRAL DOUBLE COMPENSATION HOOD FOR TREATED AIR

Central double compensation hood for treated air, monobloc construction for H09C0N, opposed units for H10C0N, in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing, complete with adjustment and/or exclusion of:

- ¬ High speed influx of untreated air to the hood.
- ¬ Front compensation flow of treated air into the room.
- ¬ Untreated air capture jet.

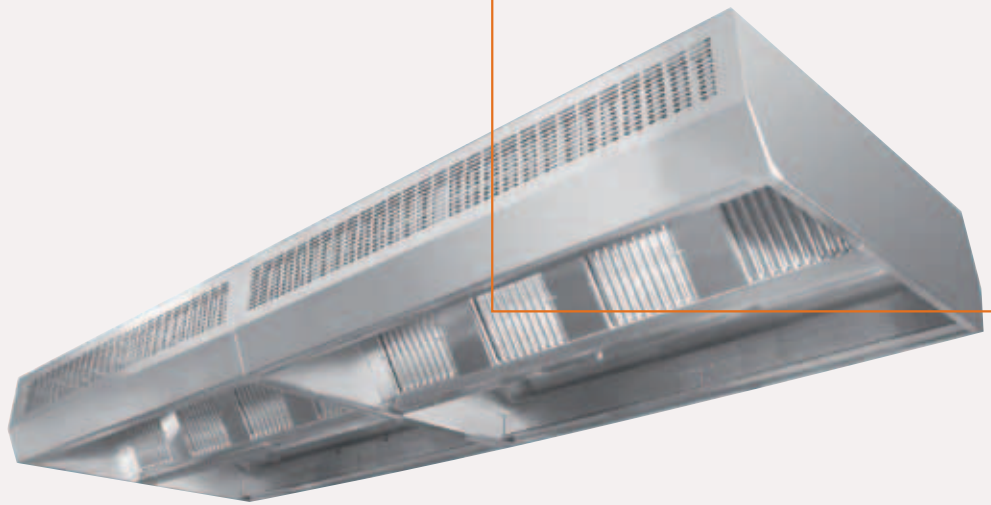
Fully welded water/air tight bottom edge.
Customizations available on request.
Equipped with: AISI 304 labyrinth filters, light fittings with protective shielding 220 V, fully insulated intake area to prevent external condensation, 3/4" condensate drain.

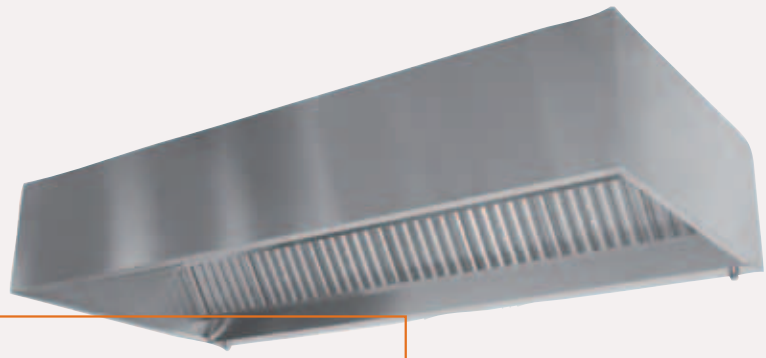


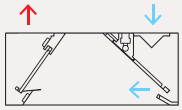
180

240 | 280 | 320

¬H09C0N-10C0N







110 | 130 | 150

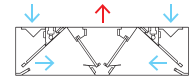
¬H14PON

WALL MOUNTED COMPENSATION HOOD

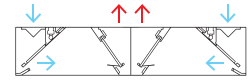
Wall mounted compensation hood, monobloc construction in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing, complete with adjustment and/or exclusion of:
¬ High speed air flow into the hood.
Fully welded water/air-tight bottom edge.
Customizations available on request.
Equipped with: AISI 304 labyrinth filters, light fittings with protective shielding 220 V, fully insulated intake area to prevent external condensation,
3/4" condensate drain.

CENTRAL MOUNTED COMPENSATION HOOD

Central compensation hood, monobloc construction for 1,800 mm deep version, opposed units for 2,200, 2,600, 3,000 mm deep versions, in 18/10 AISI 304 stainless steel with Scotch-Brite® finishing, complete with adjustment/exclusion of:
¬ High speed air flow into the hood.
Fully welded water/air-tight bottom edge.
Customizations available on request.
Provided with: AISI 304 labyrinth filters, light fittings with protective shielding 220 V, fully insulated intake area to prevent external condensation,
3/4" condensate drain.

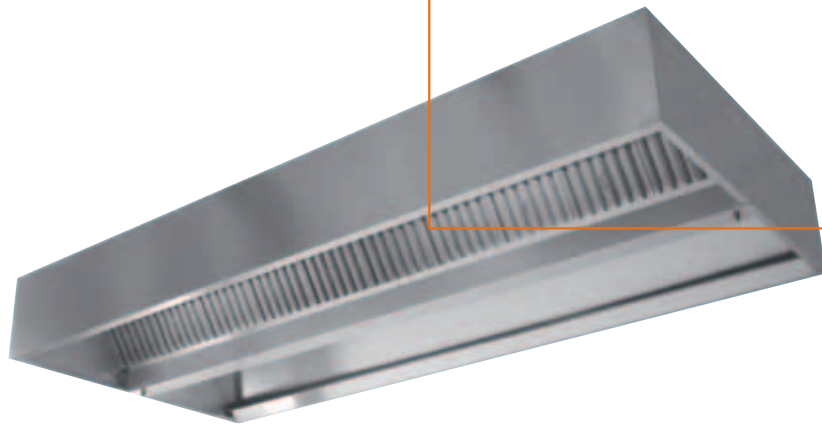


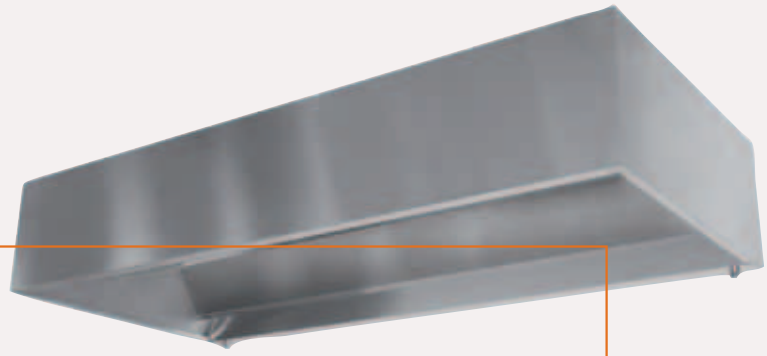
180

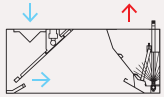


220 | 260 | 300

¬H14CON







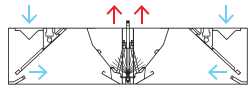
¬H15PON

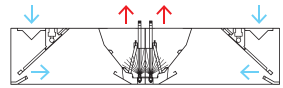
WALL MOUNTED COMPENSATION HOOD AND WATER CLEANING

Wall mounted compensation hood, monobloc construction in stainless steel 18/10 AISI 304 Scotch-Brite® finishing, with high speed inlet of air to the hood, light and water cleaning system.
Special works on request.
Equipped with:
¬ Labyrinth filters H 350 mm AISI 304.
¬ Fully welded water-tight bottom edge.
¬ Light fixtures with protective shielding 230 V.
¬ 1"1/2 fluid drain.

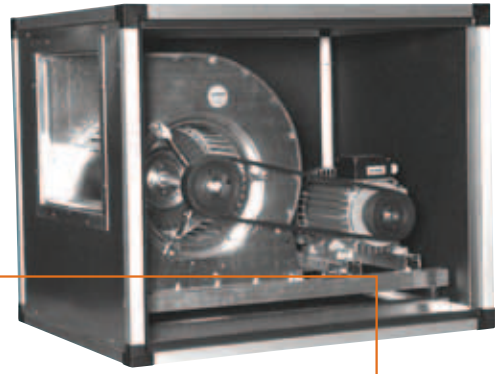
CENTRAL MOUNTED COMPENSATION HOOD AND WATER CLEANING

Central mounted compensation hood, monobloc construction depth 1,800 mm, at the exact opposite for depth 2,200, 2,600, 3,000 mm in stainless steel 18/10 AISI 304 Scotch-Brite® finishing, with high speed inlet of air to the hood, light and water cleaning system.
Special works on request.
Equipped with:
¬ Labyrinth filters H 350 mm AISI 304.
¬ Fully welded water-tight bottom edge.
¬ Light fixtures with protective shielding 230 V.
¬ Condensate damping 3/4".





¬H15CON



FAN HEATERS

Applianced for making up environment treated air.
The frame unit is made by extruded aluminum alloy section bars connected using three way nylon joints.
The panels are sandwich-type, with pre-painted steel outer walls, and galvanized steel plate inner walls.
The heat-sound insulation is provided by the injection of polyurethane.
The exchanger coils, removable, is made by copper pipes with aluminum fins.
The containment section is fitted with a stainless steel condensate collection pan.
The coil manifolds can be placed on the right or left, according to requirements.
The air filters are easily removable for periodical cleaning.
The ventilating section has been designed to minimize the noise generated by fan.
The dual intake centrifugal fans are statically and dynamically balanced.

¬ HEUE-HIUD-HEU-HIU

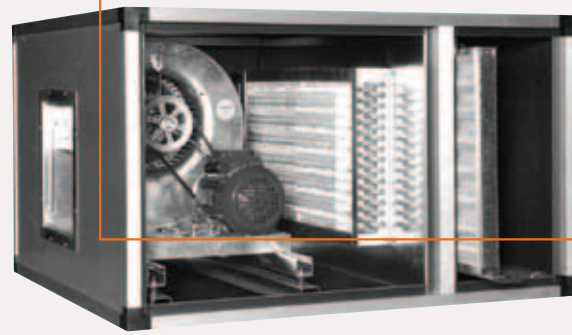
EXTRACTOR HEUD AND SUPPLY HIUD UNITS DIRECT DRIVE

Series of ventilating units with suitable soundproofing to use on little ventilation systems. The structure is made by galvanized steel or AISI 304 2B stainless steel plate.
A suitably-thick layer of polyester installed in the unit ensures sound insulation. Dual-intake centrifugal fans are used, with statically and dynamically balanced impellers.
Vibration-damping mounts are installed between the structure and the fan, to attenuate the trasmission of any vibrations.
The operating temperature must be between -20 °c and +40 °C.
Acrylic dust filters are installed in supply units.

EXTRACTOR HEU AND SUPPLY HIU UNITS WITH BELT DRIVE

Series of ventilating units with suitable soundproofing to use on ventilation systems. The structure is made by galvanized steel or AISI 304 2B stainless steel plate.
A suitably-thick layer of polyester installed in the unit ensures sound insulation. Dual-intake centrifugal fans are used, with statically and dynamically balanced impellers. Vibration-damping mounts are installed between the structure and the fan, to attenuate the trasmission of any vibrations. Three-phase, single or two speed motor are installed, the fan is driven by motor with a system of pulleys and belts. The belt can be tughtened using the motor slide.
The operating temperature must be between -20 °c and +40 °C.
Acrylic dust filters are installed in supply units.

¬ HAC



AL INOX

ELECTRICAL CONTROL PANELS

Series of controllers and electrical switchboard divided into:
¬ Speed controllers for single phase induction motors, PVC case with IP55 protection.
¬ Control panels 1-or 2-speeds, with inverter or circuit breakers for the control of extraction units, entry, ventilation.
PVC case or painted sheet with IP 55-65 degree protection. With thermal protection and support services for any audible or visual alarm system.
Wiring made under standard quality system, complete with electronic temperature controls.
¬ Control panels of washing cycles (manual and automatic), with IP55 protection.
Electrical system made under standards quality system and complete with solenoid valves, pump and tank cleaning detergent provide of minimum level probe.
Start washing program and next rinse cycles with time control and check detergent concentration in the water. It program the sequence of washing to the various zones.
Displaying functions on the door with switch for automatic or manual cycles.

	01	ProKappa services
	02	Air Management Systems
	05	Self-cleaning hoods with simple ventilation and make-up
	06	Bioxigen® system
	08	Fire detection systems
	09	LED lighting systems
	10	Ventilated ceilings
H01P0N H01P1V-2V	16	Wall extractor hood complete with labyrinth filters
H01C0N H01C1V-2V	16	Central extractor hood complete with labyrinth filters
H02P0N H02P1V-2V	17	Wall extractor hood complete with labyrinth filters
H02C0N H02C1V-2V	17	Central extractor hood complete with labyrinth filters
H03P0N H03P1V-2V	18	Wall extractor hood complete with labyrinth filters
H03C0N H03C1V-2V	18	Central extractor hood complete with labyrinth filters
H04P0N	19	Wall extractor hood complete with labyrinth filters
H04P1V	19	Wall extractor hood with extractor fan for ovens
H05P0N	20	Dishwasher extractor hood
H05P1V	20	Wall extractor hood with extractor fan for dishwasher
H07P0N	21	Wall mounted compensation hood
H07C0N-8C0N	21	Central mounted double compensation monobloc and exact opposite moduls
H09P0N	22	Wall mounted double compensation treated hood
H09C0N-10C0N	22	Central double compensation hood for treated air
H14P0N	23	Wall mounted compensation hood
H14C0N	23	Central mounted compensation hood
H15P0N	24	Wall mounted compensation hood and water cleaning
H15C0N	24	Central mounted compensation hood and water cleaning
HEUE-HIUD-HEU-HIU	25	Extractor and supply units direct drive
HAC	25	Fan heaters
HQT	26	Electrical control panels

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