PRIMUS KITCHEN CANOPIES

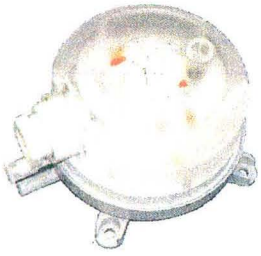
Ventilation and Gas Interlock Systems for Kitchens

To meet new legislation (BS6173 2001) affecting ventilation systems for gas-fired catering equipment, we now have a range of gas interlock control panels complete with air proving devices. The new regulations require commercial kitchens to provide adequate ventilation via extract and input fans to control harmful gases and fumes with the capability to shut off the gas supply if either fan fails. The regulations affect new kitchens as well as existing where an oven or range needs to be replaced.



The gas interlock control panel requires a 240 volt mains supply in, which allows the electrician to wire from the panel to both of the extract and supply fans and the extract and supply flow switches, as well as providing power to run the 240 volt gas solenoid valve. All motors are protected via fuses within the unit up to 6.5 amps, running current 240/1/50.







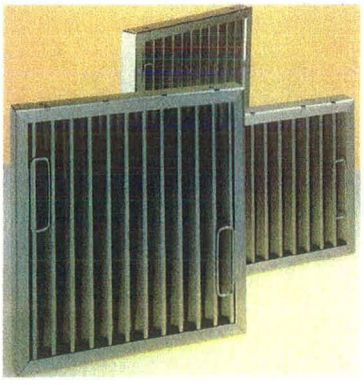
Combi-Vent Engineering Ltd

PRIMUS KITCHEN CANOPIES

The extract air from the catering appliances is contaminated with water vapour and evaporated oils together with food particles. It is important to filter this air to remove as much of these contaminates before they enter the ductwork system. This is achieved by forcing the extract through a series of high speed turns, creating a centrifugal force throwing out the grease and depositing it on the baffle filter.

Efficiency is dependent upon the extract air velocity. Within the correct design parameters, a Primus extract canopy fitted with baffle filters will achieve over 80% efficiency.

Each filter cell is easily removed without specialist tools and can be washed through a commercial dishwasher.



AIRFLOW



CHARACTERISTICS

Combi-Vent Engineering Ltd

PRIMUS KITCHEN CANOPIES

INDUCTION / COMPENSATING

- Improves canopy containment performance allowing extract rates to be reduced by up to 30%
- With up to 50% ambient air being introduced into the capture area, the cooler air improves grease filter efficiency
- Ensures that efficient operation of the extract canopy is not affected by the turbulent currents usually experienced in 'theatre' type kitchens
- Wall mounted single extract and supply air plenums
- Island mounted double extract and supply air plenum
- Baffle grease filters

SHELF-AIR – LOW LEVEL GREASE EXTRACT UNIT

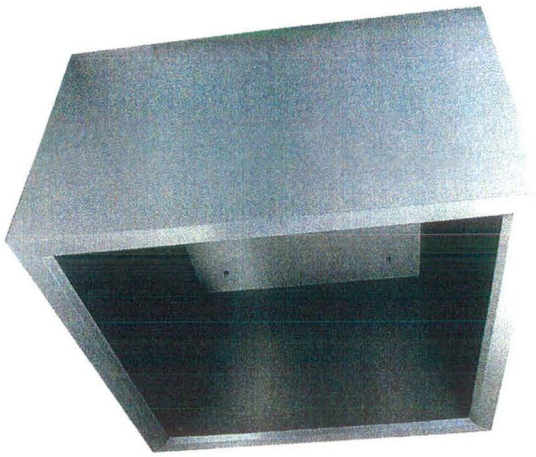
- Ideal for low ceiling height applications over medium duty cooking equipment such as fryers
- Provides efficient extraction over equipment sited away from main cook-line without the need for a second high level canopy, thus maximising workspace
- Low-level wall mounted single extract plenum

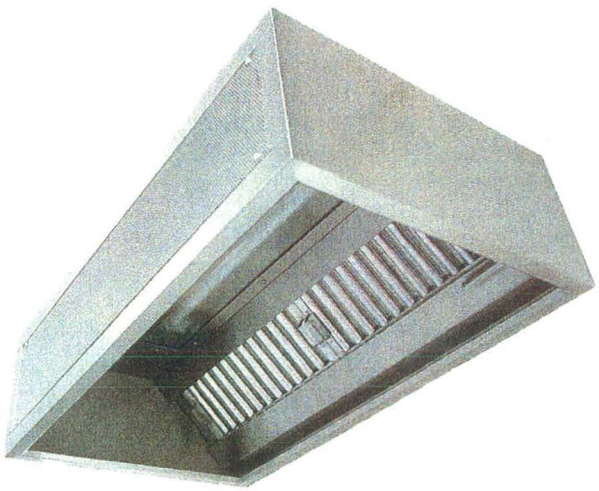
PRIMUS KITCHEN CANOPIES

Primus extract canopies are available in a variety of configurations.

Condense Canopy – no extract connection.

Steam Extract – mechanical extract connection with grille or baffle filter





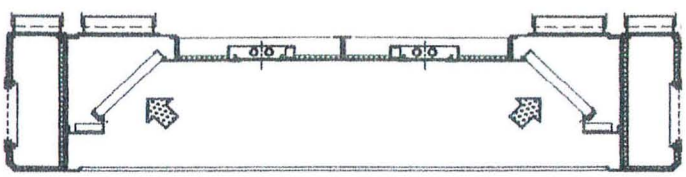
Wall or island type extract canopy with inducted air. Wall mounted single extract plenum and fresh air plenum. Island mounted double extract plenum and fresh air plenum. Baffle type filters and flush mounted luminaries IP65 rated.

Combi-Vent Engineering Ltd

PRIMUS KITCHEN CANOPIES

Combi-Vent is an established name in the design and manufacture of kitchen extract and ventilation systems. Our products have been developed to meet the ever-increasing demands of the food regulatory bodies. We can offer solutions to sensitive issues such as odour pollution, noise and heat loss, whilst ensuring that the catering appliances are safely and effectively ventilated to meet the current DW172 specification.

EXTRACT CANOPY WITH TEMPERED FRESH AIR



Depth of knowledge and expertise in the design, manufacture and installation of our equipment has enabled Combi-Vent to undertake projects for a wide range of the market including:

- Hotels
- Restaurants
- Hospitals
- Healthcare
- Schools
- Sports and Leisure

PRIMUS KITCHEN CANOPIES

BY COMBI-VENT ENGINEERING LTD

Combi-Vent offers a range of Kitchen Ventilation Systems that encompass all aspects of energy efficient air movement within the modern commercial kitchen.



"Our aim is for customer satisfaction, which can only be achieved by offering a personal service, quality workmanship and dependable products."

Northumberland House Emerald Street, Denton, Manchester M34 3GQ

T: 0161 336 5065 F: 0161 320 4218 www.combivent.co.uk

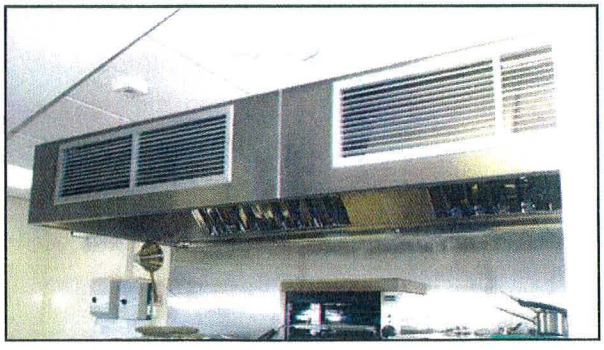
Kitchen Canopies & Ventilation Systems

Andrew Engineering offer a comprehensive and flexible design and build service for all mechanical services including kitchen extract and fresh air make up ventilation systems and kitchen canopies. All our systems are designed and tailor made to suit each application and to precisely meet the client requirements.



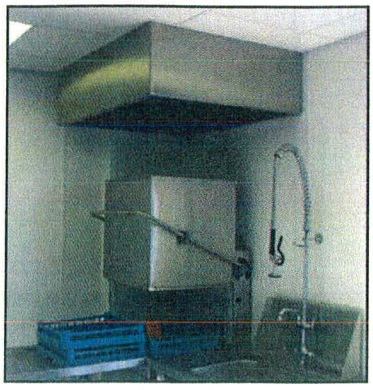
All canopies are manufactured to DW172 in 304-grade stainless steel with either a brush or polished finish and incorporate drip channels, welded seams and removable, washable grease filters and grease collection cups as required. Easy to maintain lighting is included as necessary, with either fully recessed fluorescent light fittings or surface mounted units.
Canopies can be designed to any configuration, however the main types are

- Rear wall mounted
- Island
- Peninsular

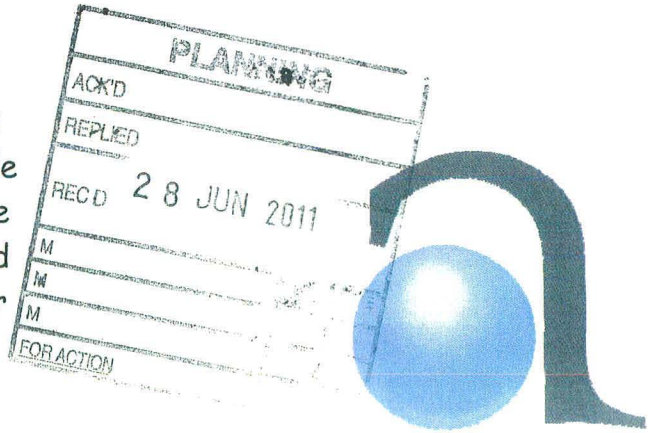


Each canopy can be designed to fit around columns, risers, beams or other obstructions.

In our Combi-canopies filtered fresh air make up ventilation can be introduced to a kitchen via the perimeter of the extract canopy for maximum benefit to the chefs. This can be via front face mounted: grilles or perforated steel or underside mounted: grilles or spot cooler nozzles. Induction canopies can provide the fresh air via an internal slot to minimise the cooling in the kitchen. Alternatively fresh air ventilation can be supplied via a separate supply system and ceiling diffusers.



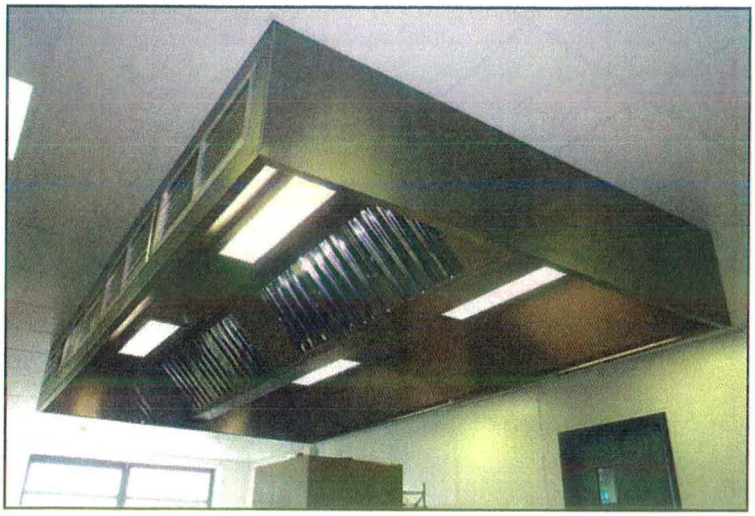
Condense only canopies for dishwashers provide a lower cost alternative to extract canopies and can be provided with or without a drain.



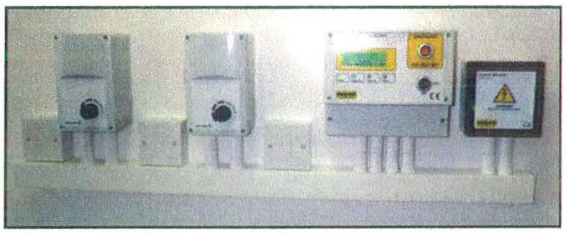
andrew

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Ductwork is manufactured to DW144. All external ductwork can be manufactured in galvanised steel or in colour co-ordinated Plastisol for maximum corrosion protection and minimum visual impact for neighbours. Noise attenuation can be discreetly and unobtrusively incorporated into each scheme. Access panels for future cleaning requirements are designed into all the key points of each ductwork system.



Ventilation gas interlocks are required for new and modified systems in full compliance with BS6173:2009 using fan motor current monitoring for accurate and reliable performance.



Service distribution units and risers can be provided, all manufactured from stainless steel, individually customised to meet the client requirements. Incorporating segregated M & E services, with accessible panels. Options to include all the kitchen services. Fully adjustable feet to accommodate site conditions.



Available options are:

- Fire suppression systems
- Odour neutralisation
- Secondary filtration options including UV, electrostatic and active carbon filters.
- Cooling or heating on fresh air supply systems
- Noise attenuation to kitchen or discharge side
- Stainless steel wall cladding
- Valance panels above the canopy

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