

CAPTURE AND EXTRACT AIR CHARGED WITH GREASY PARTICLES

PROFESSIONAL KITCHEN



ISSUE:

Greasy fumes, odours, smoke... are all constraints linked to the activity of the kitchen. Hygiene and fire safety requirements, as well as staff comfort, make ventilation an essential need.

In order to deal with these constraints, NEU-JKF Fevi has developed a specific fan with and for a major player in the fast-food industry.

This collaboration has been going on since 1988, and almost 1500 restaurants through Europe have been equipped with this fan.

The NEU-JKF Fevi fan, connected to the extraction hood, allows hot and greasy fumes to be extracted from the roof and maintains a healthy environment.

SOLUTION:

It is a robust unit that has been specifically designed for this application. It has the following additional advantages:

- Double motor for fast motor swap in case of failure,
- Motor out of hot loaded airflow
- Fire resistance 400 ° C for 2 hours
- Access to the impeller via the hinged door for easy inspection and cleaning

The fire resistance (400° for 2 hours) has been certified via a destructive test allowing fire classification.

It is an exhaust fan perfectly suited to the operating conditions and use of kitchens (extractor hoods) in the catering sector. It complies with the European legislation in force.

This equipment was entirely manufactured on La Vespière site (France), in the NEU-JKF Fevi workshops and is regularly delivered in France and in Europe.

