TechVent...

...recirculating units from

KITCHEN VENT TECHNICAL
CLEAR THE AIR

✓ DW172 Compliant

Kitchen Vent Technical Ltd ● Units 8 & 10 ● Warwick House Business Park ● Southam ● Warwickshire ● CV47 2PT ● Tel: 01926-675375 ● Web: www.kvtech.co.uk

Ventless, recirculation units by Kitchen Vent Technical (KVT):

- ✓ Free-standing, COMPACT, self-contained recirculation unit
- ✓ No direct duct connections to atmosphere
- ✓ Controls package with FILTER CONDITION MONITORING & interlock facility
- ✓ Environmental design considerations
- ✓ LOW CONSUMPTION, powerful EC motor
- ✓ Multiple filtration stages to remove particulate, smoke & odour
- ✓ No risk of spreading fire through a ductwork system
- ✓ Range of sizes and options

Applications where TechVent makes great sense, include:

- ✓ High-rise buildings
- ✓ Shopping mall kiosks
- ✓ Sports Stadia
- ✓ Concert halls & arenas
- ✓ Concession areas in airport, train & coach station concourses
- ✓ Smaller public houses
- ✓ Convenience stores
- ✓ Snack-bars & coffee shops
- ✓ Basement & sub-basement floors in buildings
- ✓ Buildings with restricted planning consent
- ✓ Listed buildings
- ✓ Temporary catering facilities

Even restaurants that have run out of space under existing hoods can utilise *TechVent* when menu changes call for added equipment.

A new solution for Kitchen Ventilation:

Because location is the key driver to success for many operators, it is leading to foodservice operations popping up in the most unlikely places. Quick-service operators in particular, are squeezing kitchens into fuel/service stations, smaller grocery stores, shopping mall kiosks, corners of retail stores, public transport stations, concourses, sports venues, offices, community halls & facilities and even churches.

As traditional catering sites have become harder to find, the demand for ventless cooking grows substantially. KVT's *TechVent* units, allow operators to take advantage of existing spaces without the costs & practical implications associated with retrofitting them with a permanent exhaust hood fan and ductwork to atmosphere.

Why TechVent?

- Flexible range to solve almost any situation.
- Unique, ventless, recirculating kitchen extract technology.
- Designed with efficient fan motors and ecology in mind.
- Facilitates the set-up of cooking stations in previously unattainable areas of a building.
- Simple installation and setup with minimal disruption to the building and other processes.
- Efficient fume capture giving energy saving, low air-duty requirements.
- Multiple stages of high-efficiency filtration to remove grease, particulate, smoke & odour before re-introducing air to the kitchen space.
- Provides a safer, more comfortable and productive kitchen environment.
- Low capital cost against those of builders-work, ductwork, filtration, heating/cooling and controls associated with traditional atmospheric ventilation systems.
- Constructed using polished stainless steel for long-term durability.
- Free-standing construction for ease of installation.
- A stand-alone system with its own intrinsic value – not part of the fabric of a building.
- Repeatable, high-end quality
- Comfort factor of working with a long established and well-respected team of specialists.

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TechVent - Technical Data

Model Name:	TV-4	TV-3	TV-2
No. of 500mm Grease separator panels within unit:	4	3	2
Overall Unit Length (in mm) - Tower plus cooking area:	2820	2320	1820
Overall space (in mm) - internal collection length for cooking equipment:	2100	1600	1100
Tower width (in mm):	670	670	670
Overall Tower Depth of unit: front to back (in mm):	925	925	925
Overall Unit Height of unit: floor to top edge (in mm):	2255	2255	2255
Maximum Airflow (l/s):	600	450	300
Electrical supply:	1~ / 50 Hz	1~ / 50 Hz	1~ / 50 Hz
Voltage (Vac):	230	230	230
Current (A):	4.75	4.75	4.75
Motor Rating (kW):	1.08	1.08	1.08

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Why Kitchen Vent Technical?

Since its inception, KVT has built its reputation upon a team of the industry's most experienced people, with a combined knowledge surpassing that of its competitors. It is this intimate understanding of the product, the industry and its focus on customer service, which has seen it grow into the UK's market leading designer & supplier of Commercial and Institutional Kitchen Canopies & Systems. Our ethos is simple: We provide a range of products of the highest quality, at very affordable prices, whilst being mindful of the impact their manufacture & use has upon the environment.

Important notes about ventless, recirculating systems:

1. These systems must only be used over low to medium duty, electrically powered equipment and are not suitable for heavy duty, fossil-fuelled or solid-fuelled appliances because they will not remove excessive cooking effluent or products of combustion such as CO or CO_2 from the recycled air.

2. Recirculating units do not include equipment to reduce extracted air temperatures and whilst this may be beneficial in cold weather, consideration should be given to provision of cooling within the kitchen space when warmer conditions prevail. Heat gain calculations should be based upon the output of equipment being ventilated.

3. TechVent units need no direct duct connection to atmosphere; however, we suggest that as stated in DW172 (2nd Edition, Section 25, on P. 80), a small amount of background extract ventilation should be provided to create at least 30 air-changes per hour and thus a slight negative pressure to the cooking space. This will retain residual odours and confine them to the kitchen whilst providing a fresh working atmosphere from air drawn via other parts of the building.

4. TechVent units are ideal for use over light to medium duty cooking equipment and equipment should be interlocked with the unit to prevent cooking without proper ventilation.