VENTPRO SYSTEM OPTIONS

One kitchen.
A coordinated system.

The VENTPRO reference range brings together canopy arrangements, replacement air, filtration and supporting components for commercial kitchen ventilation.

Match the canopy to the duty

Wall and island extraction canopies serve different layouts. Display canopies address serving areas; condensate canopies address steam where grease is not the main requirement. The chosen application determines the specification.

Account for replacement air

Supply-and-extract arrangements incorporate make-up air into the canopy concept. The wider building air balance, cooking load and comfort requirements need to be considered with the extraction design.

Select treatment for the problem

The reference includes UV options and ecology units using particle collection and carbon treatment. Smoke, grease and odour are different concerns; treatment stages and discharge arrangements should be assessed for the site.

Coordinate the supporting components

Filters, lighting, controls, ducting, fans, attenuation and fire-protection provisions form part of the wider project discussion. Confirm the selected components, access arrangements and specialist responsibilities in the agreed scope.

Start with the whole layout

Bring your equipment list, fuel types, kitchen plan, possible duct routes and site constraints. Ask for a coordinated assessment rather than choosing components from a brochure alone.

Start your project: www.airflowsystems.co.za

Source: VENTPRO BROCHURE 2, pp. 2-8. Product names identify supplied reference literature; no current certification, efficiency or warranty claim is made.