



UL LISTED FILTER



COMPACT DESIGN FOR FRESH AIR



UV FILTER



FIRE SUPPRESSION

Imported & CNC Fabricated Catering Equipment

Best Engineering Strength Totally Equipped with Knowledge For Large Operational Zone Accomplishment

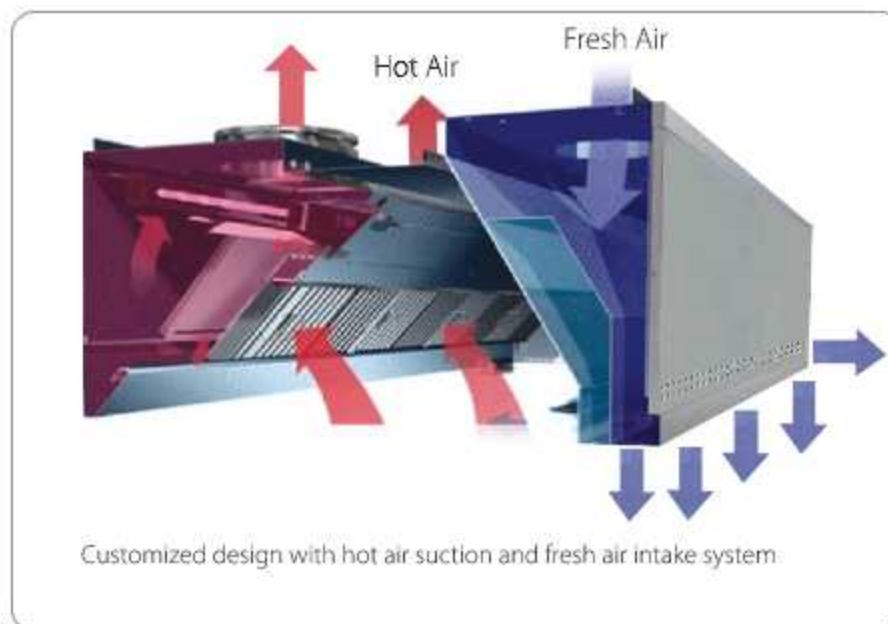
BestekLoza's Comprehensive line of Kitchen Ventilation are designed to meet the varying needs for food service establishment.

Practical kitchen ventilation application for Hotels, Restaurants, Corporate Canteen, Central Kitchen, Flight Catering Units with pre-engineered design for optimum performance with Fresh Air Prohibition.

The package consists of the hood, an integral utility cabinet, factory pre-wired electrical controls and a pre-piping fire suppression system, SS Filter with UL certification, available with the option of UV Lights.

Other options include a listed exhaust fan, a listed make-up air unit and listed factory-built ductwork.

DOUBLE PLENUM EXHAUST CANOPY



Construction:

Stainless steel on the interior and exterior enhance the aesthetics of the complete equipment. For Higher size, bolted construction is considered. Insulated construction for Fresh Air system.

Convenient Design:

Factory pre-wired lighting to illuminate the cooking surface is accessible from the bottom of the hood. Fitted with UL Listed filter, pre-wired, Incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb. Pre-punched hanging angles on each end of hood and additional set provided for hoods longer than 12'.

Energy Savings :

Provide improved capture and containment by directing effluents into the hood and blocking cross drafts. Allows exhaust CFM reductions up to 18% and equivalent reduction in makeup air.

WALL MOUNTED HOOD



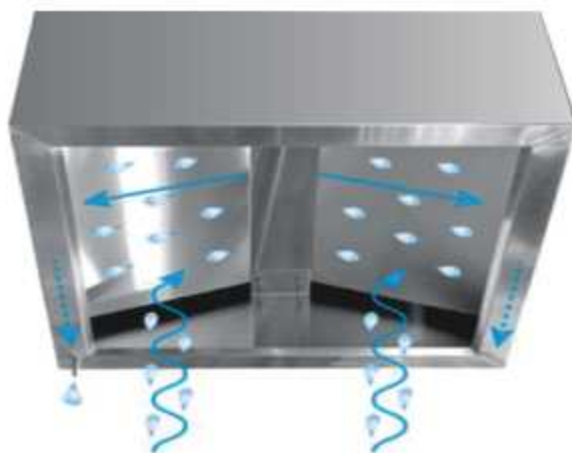
Essential for all types of cooking equipment like indian cooking ranges, griddle plates and other equipment which are placed against the wall. These hoods reduces the spillage of exhaust fumes into the kitchen area. It removes airborne grease, combustion products, fumes, smoke, odors, heat, and steam from the air by evacuation of the air and filtration. In commercial kitchens, exhaust hoods are often used in combination with fire suppression devices so that fumes from a grease fire are properly vented and the fire is put out quickly. A wide variety of sites and hood options along with the necessary accessories are also available.

ISLAND TYPE HOOD

Island canopy hoods hang from the ceiling and are used over a bank of equipment in an island configuration. Island hoods typically require the most exhaust volume. Exhaust ductwork provides the means to transfer contaminated air, cooking heat and grease vapors from the hood to the fan. Exhaust fans move the heat and contaminated air out of the building. All exhaust fan components must be accessible or have removable access panels for cleaning and inspection and must be designed to contain and drain any excess grease. In order for the exhaust system to work properly, Fresh air is required to replace air equal to the amount removed. Fresh air can be provided via an independent system or in combination with the building's HVAC system.



CONDENSATE HOOD



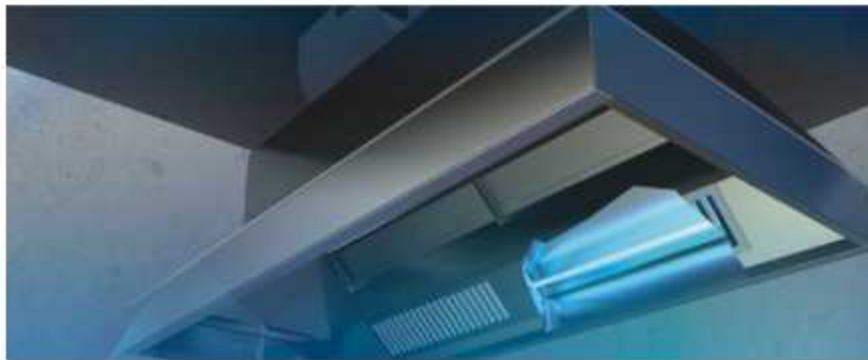
Essential for dishwashers, steam equipment, and more, a condensate hood is an excellent addition to your kitchen. These hoods keep the warmth and moisture that comes from hot water out of your kitchen, so you can keep your staff cool during business hours. Whether you keep one over your steam equipment or your dishwasher, a commercial restaurant exhaust hood will reduce ambient temperatures, decrease the chance of steam burns, and create a more comfortable working environment for your employees. These hoods are designed to remove steam, hot air and smoke from the kitchen, which can also help prevent burns and injuries. We have a large selection of condensate hoods depending on Client's requirement.

UV SYSTEM

UV technology can be harnessed to provide the ultimate in effective grease and odour removal. By harnessing the power of UVic rays, it is possible to create an environment where grease compounds are completely broken down through a chemical reaction.

System Design

The UV system can be incorporated into any of the Each DPL canopy is tailored to fit the airflow requirements of the equipment. The UV system is similarly sized so as to ensure that the canopy is energy efficient with lamps selected to provide the optimum level of filtration.



Exhaust Hood with UV Lights



UV Lights

The benefits of UV filtration:

- Improved kitchen hygiene.
- Reduced canopy cleaning and extends duct maintenance intervals.
- Increased fan life.
- Greatly reduced fire risk through duct contamination.
- Improved environmental factors from minimised odour emissions.

Key features of the UV filtration system :

- Compact microprocessor control unit.
- Fan monitoring ensuring correct airflow and providing safety interlock for UV system.
- Filter removal safety interlocking provided by sophisticated pressure monitoring circuit.
- UV lamp performance monitoring - provides information on lamp status and lifetime.
- Grease filter condition with visual and audible warnings.
- Accidental Filter removal safety interlock provided by sophisticated pressure monitoring circuit.
- Gas services interlocking (in accordance with BS 6173 System Design).

Features of the UV Filters :

- The UV filter has a special UV-C light reflecting element on the back so that it is impossible for UV-C light to be visible through the filter.
- The UV filter has to be inserted into channel profiles at the top and bottom of the canopy casing which ensures that no UV light is visible.
- The UV filters are placed in the canopy on the right hand side and are slid into position towards the left and the last filter is the filter with an embossed arrow which when in place activates the pressure sensor highly efficient grease extract rate.
- Immediate on/off function.
- Low operating and maintenance costs.

- Excellent levels of hygiene – NSF approved; completely constructed in stainless steel; Solid and durable construction.
- Easily cleaned in commercial dishwashers. Certification: NSF – tested and approved for high standard of hygiene.
- TNO – certified for non penetration of flame in the event of kitchen fire. System will not operate.
- UL – certified



Exhaust Hood with UV System



UV Frame



STO Control Box

Design of the UV System :

- Design considerations: through the canopy and the overall size of the canopy.
- The maximum temperature of the air passing over the modules is typically 45°C.
- To ensure complete oxidation a minimum reaction time of 2 seconds is required between the duct connection to the UV-C module and the extract system discharge point.
- Power requirement is 230/240 V 1 phase for a typical module with 6 UV-C tubes.

Maintenance of the System :

- The system requires very little maintenance or service.
- The UV-C lamps should be checked on a weekly basis and cleaned with a soft cloth and white spirit.
- Any lamp failure will be indicated at the Control Unit. The UV-C lamps have a life of 8,000 hours and the Control Unit features a lamp life countdown readout.

FILTERS



Features :

- UL Certified.
- Higher rate of grease extraction .
- All stainless steel Solid construction.
- Simple to remove without using any tools.
- Flame retardant according to DIN 18869-5 fire safety standard.
- Easy to maintain as it is washable in any commercial dish wash machine.



Broken Particles of Grease



Exhaust Hood with Lighting arrangements



Lights for Hoods as per IP- 66

KITCHEN FIRE SUPPRESSION SYSTEM



These systems are designed exclusively for commercial kitchen environment considering the associated risks of fire due to open flames, red-hot cooking surfaces and a heavily grease laden environment. The commercial kitchen fire suppression systems put off flames and bring tremendous amount of cooling effect, while creating massive vaporization and hence eliminating the chances of re-ignition. These commercial systems are perfect solution for small to ultra large size commercial or industrial kitchens.

Protecting the modern commercial kitchen from the ever-present danger of cooking oil and grease fires is the reason behind the development of Fire Suppression System. Utilizing the state of the art of misting technology, the System has proven to be the most effective fixed kitchen fire extinguishing system ever developed, extinguishing potentially deadly kitchen fires fast, before they can spread.

That's why the Fire Suppression System is quickly becoming the preferred choice of fire protection professionals throughout the world.

LISTINGS AND APPROVALS

- Listed to Underwriters Laboratories , Inc, Standard UL-300.
- Listed to Underwriters Laboratories of Canada, Inc.
- Approved by the New York City Fire Department COA #5550.
- Complies with NFPA- 96 and NFPA- 17A Standards.
- CE Compliant.

System Cylinders

The system cylinders are designated by flow point capacity instead of the amount of agent they hold.

Shielded Cable

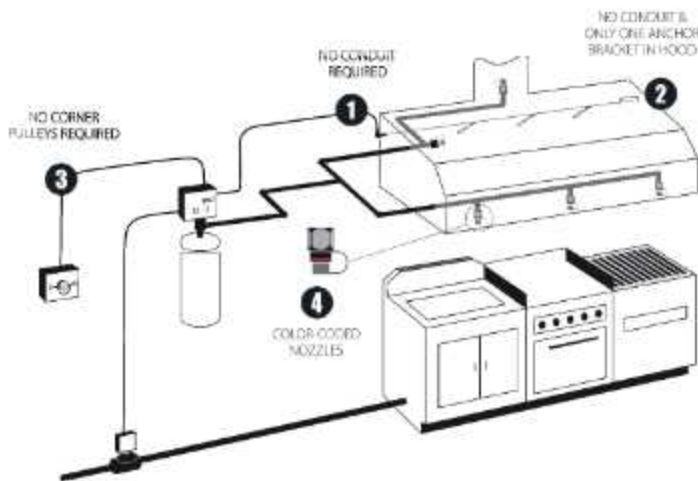
The Shielded Cable Interface is used to connect Shielded Cable to any standard ½ inch conduit connection device. The use of Shielded Cable instead of conduit and corner pulleys for connecting the gas valve, remote pull station, and fusible link line to the Systems Releasing Module reduces installation time by up to 50% .





Discharge Nozzles :

All five nozzles come equipped with a color identification band: red, blue, green, white and yellow. This allows for easy identification of the nozzle even when it's installed in difficult locations such as a duct or plenum area. The nozzle is also stamped with its model number.



1. No Conduit Required

By using Shielded Cable no conduit is required for system inputs/outputs. Shielded Cable is listed for the gas valve, detection line, and pull station.

2.No Conduit & Only one Anchor Bracket in Hood

The System eliminates the need for conduit in the plenum and requires only one anchor bracket in the exhaust hood.

3.No Corner Pulleys Required

The Shielded Cable eliminates the need for corner pulleys, making installation easy and fast.

4.Color-coded Nozzles

All nozzles have a unique color band for easy identification.

Simplicity of Design

The constant changes and complicated requirements of most restaurant systems have made design and installation errors a concern of fire protection professionals globally.

The uncomplicated design of the Fire Suppression System all but eliminates design and installation errors by combining common sense features and eliminating confusing design requirements.

Faster Installations

By eliminating the labor-intensive task of installing conduit, corner pulleys, and detector brackets, the System dramatically reduces installation time.

The System is approved for use with Shielded Cable or traditional conduit and corner pulleys for all system inputs and outputs. This, combined with the elimination of conduit and fusible link brackets in the plenum area, makes installing the System quick and easy.

Dealer Friendly Features

- Uncomplicated system design eliminates design and installation errors.
- Installation time significantly reduced.
- Innovative design eliminates conduit and corner pulleys.
- Advanced detection system installs quickly and easily.
- Color-coded nozzles for easy identification.
- Flexible piping requirements allow for unlimited system configurations.
- Best coverage in industry.
- Online & face to face training.

BESTEKLOZA

Imported and CNC Fabricated Catering Equipment
Fire Suppression System for Commercial Kitchen Application

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