



VentiQ

Innovative Ventilation for Professional Kitchens

We have been developing and manufacturing ventilation equipment for professional kitchens since 1997. Some products we have sold directly, while others have been supplied as an OEM provider to many European ventilation companies. We have also undertaken contract manufacturing for one of Europe's largest kitchen equipment companies.

Now we are bringing all our experience and products together under the VentiQ brand.

We offer the products necessary to build efficient kitchen ventilation systems, from large to small.

In addition to ventilation, we also have a very wide product range for professional kitchens. See www.elektrotermo.se

VentiQ

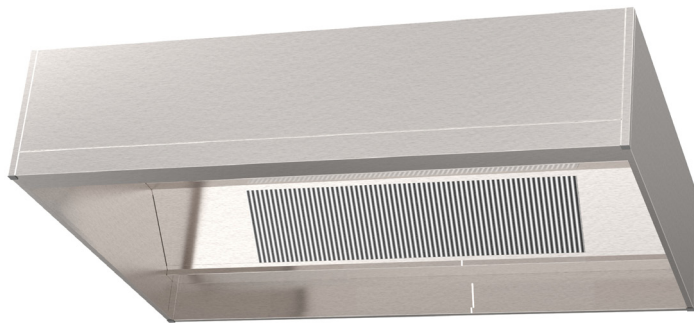
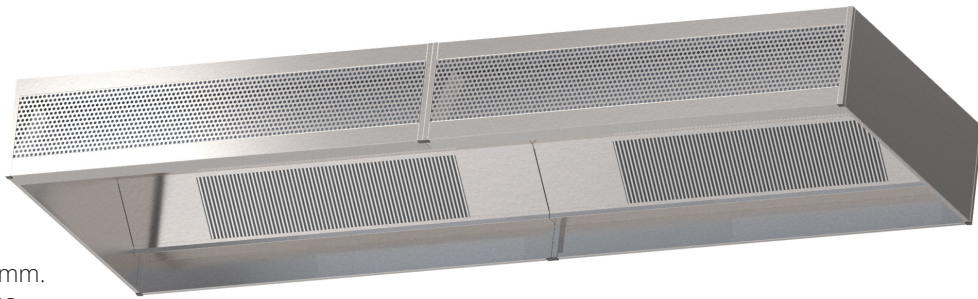
Innovative Ventilation

VentiQ

Commercial Kitchen Hood

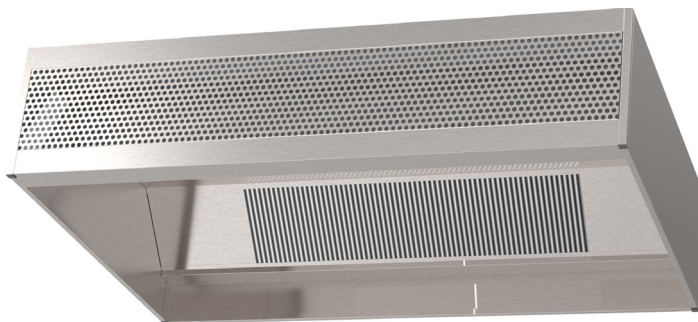
THE CONCEPT

VentiQ hoods are modular with a maximum length of 3000mm and a maximum depth of 1800mm. For lengths and widths exceeding these dimensions, the hoods are delivered in multiple modules, which are assembled on-site in the kitchen. The hoods are made of stainless steel with standard heights of 550mm or 400mm. The hoods are equipped with LED lighting and can be supplied with a cover panel at any height.



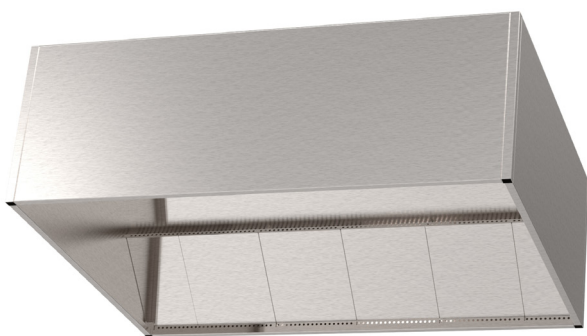
EXHAUST HOOD

The grease separation is achieved through VentiQ's efficient multi-baffle filter. The hood can be equipped with controlled air, which provides efficient capture of contaminated air, reducing the need for exhaust airflow. Built-in LED lighting offers a good work environment and a sleek design. The hood can be installed with VentiQ's Quick Installation Set (QIS) hanging system, which significantly simplifies and speeds up the installation process.



SUPPLY HOOD

This product has the same efficient construction as the exhaust hood but also includes an integrated supply air unit at the front of the hood, which is used to effectively balance the airflow in the kitchen. The hood can be equipped with controlled air to efficiently capture the contaminated air. All our kitchen hoods can be supplied with VentiQ's QIS, which greatly simplifies and speeds up the installation.



CONDENSATE HOOD

The condensate hood effectively collects water vapor and channels it into the kitchen's drainage system. The condensate plates are easy to remove for quick cleaning. LED lighting is standard. Installation can be done with VentiQ's QIS.



DISHWASHING HOOD

The dishwashing hood captures airflows with significant steam, such as those generated when dishwashers with hot water are opened. LED lighting is standard. Installation can be done with VentiQ's QIS.

FLEXIBLE HOOD SYSTEM

All our hoods can be supplied in a central version. For larger units, modular designs are used, which are assembled without intermediate walls, giving an airy impression and excellent air collection. We can also deliver a cover panel that is installed between the hood and the ceiling.



CONTROLLED AIR

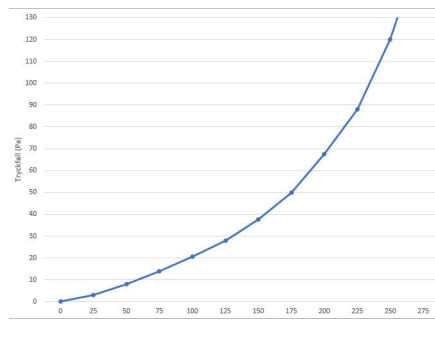
All our hoods can be equipped with controlled air along the entire front. This provides significantly better capture of kitchen air. It is also energy- and air-saving, as airflow can be reduced by up to 30%.



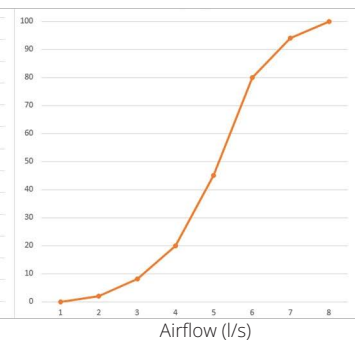
MULTI-BAFFLE FILTER

VentiQ's multi-baffle filter has been tested for particle separation according to the VDI standard and provides excellent particle separation of 98% for particles larger than 7µm. To ensure a sufficient pressure drop and thus effective grease separation, VentiQ filters come with fixed blind plates when required.

Airflow and pressure drop per filter cassette

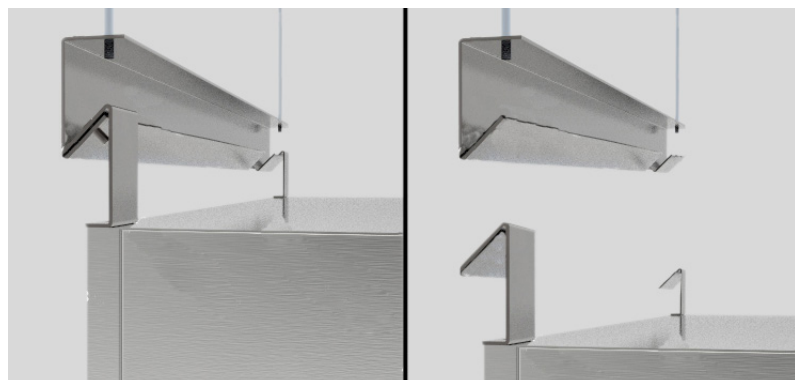


Separation efficiency (%)



QIS MOUNTING RAILS

Our Qis system simplifies and speeds up the installation of hoods. Two mounting rails are hung from the ceiling at the desired location of the hood. Once adjusted, the hood is lifted and placed in the exact planned position. It is possible to make adjustments in three dimensions (X/Y/Z) easily, whether or not the hood is in place.



UV CLEANING

UV cleaning of the exhaust airflow removes grease and reduces odor loads in the air. This provides four key advantages:

1. Reduced cleaning costs for duct systems.
2. Reduces fire risk.
3. Reduces odor.
4. Increases the possibility of heat recovery.

UV cleaning is the most widely used and proven method in the industry. One of its major benefits is that no grease buildup occurs in the ventilation ducts, significantly reducing duct cleaning costs. Additionally, fire risk is greatly reduced, increasing safety for both staff and business finances. In ventilation systems without grease buildup, energy savings can also be achieved through the installation of heat recovery equipment. UV equipment enables these savings in both cost and environmental impact. To maintain optimal cleaning efficiency, UV lamps should be wiped down periodically. VentiQ's new revolutionary UV hood provides a solution for keeping UV tubes clean over time.

OPEN, FOLD DOWN

Grab the handle on the filter cover and fold it down. There is an advanced safety system built in to ensure that the UV lamps are turned off. The system meets all norms/certifications.

REMOVE FILTER FOR CLEANING

Grease filters can be removed for cleaning, for example, in a dishwasher. When the cover is folded down, the operator can easily access and remove the filters for cleaning/dishwashing.

WIPE UV LAMPS

When the UV lamps are folded down and the filters are removed, it is easy to take a cloth and wipe them. It only takes a few seconds of work.

Replace the cleaned filters, close the cover, and the system is ready for use again.

IT'S THAT SIMPLE!



ZERO CONTROL

If there are multiple hoods in a kitchen with UV cleaning, a central control can be connected if desired. The control system is compact, self-calibrating, and features an integrated and mandatory safety system to protect against ozone leakage and UVC radiation. The system reports any alarms and can forward them to a central system.

