



CANOPIES

Product Information

EXTRACT HOOD DESIGN, QUALITY & OPERATION, MUAP & MAKE-UP AIR VARIATIONS

DESIGN . MANUFACTURE . INSTALL . MAINTAIN



Extract Hoods

CK Direct Ltd are leaders in the design, supply, manufacture and installation of Commercial Kitchen Ventilation and Extraction Systems



1. | Canopies are designed in accordance with **DW/172**.
2. | Each canopy contains 495mm x 395mm x 50mm heavy duty washable stainless steel baffle type grease filters, with a 45mm rolled section channel frame with safety edge, and drain holes punched in the bottom edge.
3. | Removable stainless steel grease collecting draws are provided within the apron of the filter housing.
4. | Stainless steel vapour-proof twin fluorescent recessed light units are provided or bulkhead type lighting can be supplied within the canopy if required.

Design

When designing and manufacturing a kitchen extraction canopy system, there must always be three prime considerations:

1. **Quality** | It is essential that the construction is of the highest standards, with attention paid to details.
2. **Look** | The canopy should also look in-keeping with its environment and still be pleasing to the eye.
3. **Operation** | Above all, it must work efficiently within the constraints of its environment and the requirements of the kitchen staff.

Canopies are available in either wall or island mounted versions to suit the kitchen design. Extraction can be via a single sided or double sided plenum, or in the case of a condense hood type canopy, via egg-crate grille in the roof of the canopy and a fan if necessary.

CK Direct Ltd offer a consultative and support approach to a necessary requirement in any kitchen, we offer a full site survey and advice prior to installation, managing all projects to the highest specification.



MUAP Canopies

Canopies are designed generally in accordance with DW/172.

Each canopy contains a full length stainless steel grease filter housing.

A full length, integral, fully insulated make-up air plenum is incorporated inside the front face of the canopy, parallel to the grease filters, with removable stainless steel perforated plate diffusers or double deflection grilles.

Canopies are constructed from 1.0mm thick, grade 304 satin finish stainless steel, and have an all welded construction with a 50mm x 25mm perimeter condense channel.

The grease collection system channels grease to the grease collection drawers within the filter housing, which can be removed by the kitchen staff for cleaning. All joints and seams are fully welded and/or liquid tight.

495mm x 395mm x 50mm heavy duty washable stainless steel baffle type grease filters are provided, with a 45mm rolled section channel frame with safety edge, and drain holes punched in the bottom leading edge, filters are manufactured in house.

Removable stainless steel grease collecting draws are provided within the apron of the filter housing.

Stainless steel vapour-proof twin fluorescent recessed light units are provided or tempered glass bulkhead type lighting can be supplied within the canopy if required.



DW/172



Make-Up Air Variations

Replacement air can be supplied into the kitchen via the canopy. A full-length integral fully insulated make-up air plenum can be incorporated inside the front face or perimeter of the canopy, parallel to the extract plenum. Or in the case of island canopies a plenum on each of the canopy faces parallel to the extract plenum. The introduction of supply air via the canopy can be made available with the following methods:

Canopy Front Face Discharge

Is the normal method of introducing the replacement air into the kitchen, the air being discharged into the kitchen from the front face of the canopy. Either stainless steel perforated panels or double deflection grilles can be fitted to the front face of the canopy to diffuse the replacement air.

Induction supply air

Enables a jet of ambient air to be injected within the canopy via a slot at the lower internal edge of the canopy face, parallel to the extract plenum. This jet of air induces the rising thermal currents toward the extract plenum, simultaneously mixing with the hot air to reduce the temperature of the air as it passes through the filters, thereby increasing the molecular weight of the grease particles.

Perimeter supply air

Creates an air-curtain effect, providing kitchen staff with cooling air flow to alleviate the effects of radiant heat and forming a barrier to the rising thermal currents.

Any combination of the above options can be incorporated into the face of any canopy with CK Direct Ltd.



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+44 (0) 1733 230 378

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