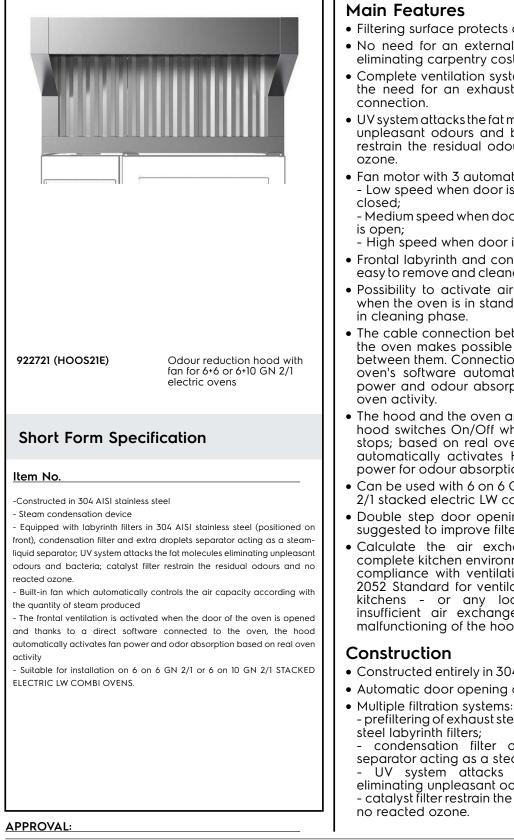


Ventilation Equipment Odour reduction hood for 6 on 6 GN 2/1 or 6 on 10 GN 2/1 stacked electric lenghtwise combi ovens



TEM #	
MODEL #	
NAME #	
SIS #	
4IA #	

- Filtering surface protects against fire hazard.
- No need for an external exhaust pipe, thus eliminating carpentry costs.
- Complete ventilation system which eliminates the need for an exhaust duct with external
- UV system attacks the fat molecules eliminating unpleasant odours and bacteria; post-filters restrain the residual odours and no reacted
- Fan motor with 3 automatic speeds:
- Low speed when door is closed and valve is
- Medium speed when door is closed and valve
- High speed when door is open.
- Frontal labyrinth and condensation filters are easy to remove and cleanable in a dishwasher.
- Possibility to activate air purification system when the oven is in stand by (not cooking) or
- The cable connection between the hood and the oven makes possible the communication between them. Connection of the hood to the oven's software automatically activates fan power and odour absorption based on real
- The hood and the oven are synchronized: the hood switches On/Off when the oven starts/ stops; based on real oven activity the hood automatically activates Hi/Medium/Low fan power for odour absorption.
- Can be used with 6 on 6 GN 2/1 or 6 on 10 GN 2/1 stacked electric LW combi ovens.
- Double step door opening (PNC 922265) is suggested to improve filtering performance.
- Calculate the air exchange rate for the complete kitchen environment and ensure the compliance with ventilation norms (e.g. VDI 2052 Standard for ventilation of commercial kitchens - or any local reference). An insufficient air exchange rate may cause malfunctioning of the hood.
- Constructed entirely in 304 AISI stainless steel.
- Automatic door opening activation system.
- prefiltering of exhaust steam through stainless

condensation filter and extra droplets separator acting as a steam-liquid separator; UV system attacks the fat molecules eliminating unpleasant odours and bacteria; - catalyst filter restrain the residual odours and



- Developed and produced in ISO 9001, ISO 14001 and ISO 50001 certified factory.
- Must be installed in a space where normal aeration, according to regulations, is present.

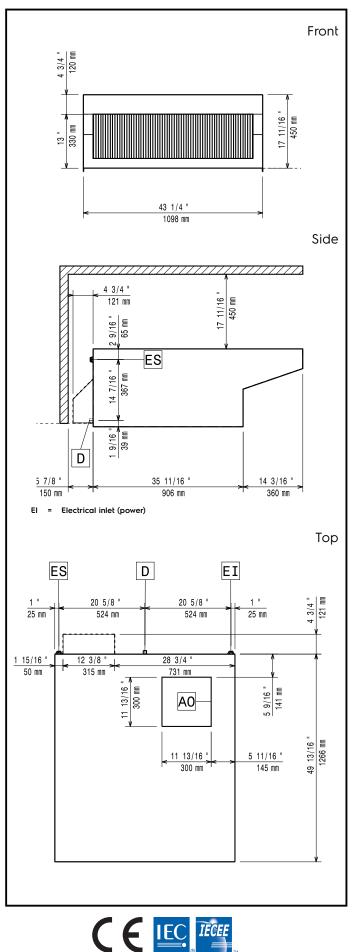
Sustainability

• System guarantees correct suction as well as high energy saving.



Electrolux PROFESSIONAL

Ventilation Equipment Odour reduction hood for 6 on 6 GN 2/1 or 6 on 10 GN 2/1 stacked electric lenghtwise combi ovens



Electric	
Supply voltage: Default Installed Power:	220-240 V/1 ph/50 Hz 0.82 kW
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping height:	1098 mm 1266 mm 472 mm 116 kg 25 9/16" (620 mm)
Air Emission:	
Air capacity:	1200-1500 m3/h

Ventilation Equipment Odour reduction hood for 6 on 6 GN 2/1 or 6 on 10 GN 2/1 stacked electric lengthtwise combi ovens The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.04.18