

Ventilation Equipment

Odour reduction hood for 6 on 6 GN 1/1 or 6 on 10 GN 1/1 stacked electric lengthwise combi ovens

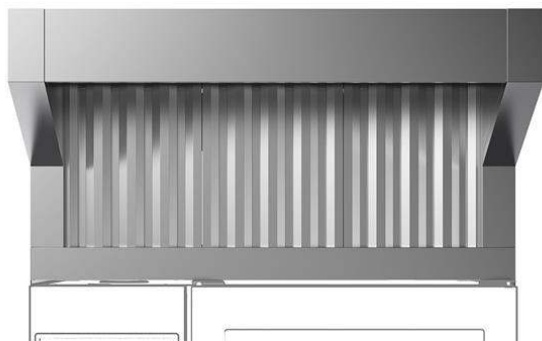
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



922722 (HOOS11E)

Odour reduction hood with
fan for 6+6 or 6+10 GN 1/1
electric ovens

Short Form Specification

Item No. _____

- Constructed in 304 AISI stainless steel
- Steam condensation device
- Equipped with labyrinth filters in 304 AISI stainless steel (positioned on front), 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 no reacted ozone.
- Built-in fan which automatically controls the air capacity according with the quantity of steam produced
- The frontal ventilation is activated when the door of the oven is opened and thanks to a direct software connected to the oven, the hood automatically activates fan power and odor absorption based on real oven activity
- Suitable for installation on 6 on 6 GN 1/1 or 6 on 10 GN 1/1 STACKED ELECTRIC LW COMBI OVENS.

Main Features

- 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 connection.
- UV system attacks the fat molecules eliminating unpleasant odours and bacteria; post-filters restrain the residual odours and no reacted ozone.
- Fan motor with 3 automatic speeds:
 - Low speed when door is closed and valve is closed;
 - Medium speed when door is closed and valve is open;
 - 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 in cleaning phase.
- 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 oven activity.
- 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 1/1 or 6 on 10 GN 1/1 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.

Construction

- Constructed entirely in 304 AISI stainless steel.
- Automatic door opening activation system.
- Multiple filtration systems:
 - prefiltering of exhaust steam through stainless steel labyrinth filters;
 - 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 no reacted ozone.

APPROVAL: _____



Electrolux
PROFESSIONAL

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ovens

- 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.



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electric lengthwise combi ovens
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.09.10



Electric

Key Information:

Air Emission:

Air capacity:	1200-1500 m ³ /h
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Technical drawing of a rectangular box. The overall dimensions are 34 7/16" (875 mm) in width and 17 11/16" (450 mm) in height. The top flange has a height of 120 mm. The bottom flange has a height of 330 mm. The central section is filled with vertical lines.

Technical drawing of a wall section showing dimensions and labels ES and D.

Dimensions (in inches and millimeters):

- Top horizontal dimension: $4 \frac{3}{4}''$ (121 mm)
- Vertical dimension from top to center of ES: $2 \frac{9}{16}''$ (65 mm)
- Vertical dimension from center of ES to bottom of wall: $14 \frac{7}{16}''$ (367 mm)
- Bottom horizontal dimension: $1 \frac{9}{16}''$ (39 mm)
- Right vertical dimension: $17 \frac{11}{16}''$ (450 mm)
- Bottom horizontal dimension (total): $27 \frac{15}{16}''$ (710 mm)
- Bottom horizontal dimension (segment): $14 \frac{3}{16}''$ (360 mm)
- Left vertical dimension: $5 \frac{7}{8}''$ (150 mm)

Labels:

- ES: Located in the center of the wall section.
- D: Located at the bottom left corner of the wall section.

Technical drawing of a rectangular plate with dimensions and labels. The plate is labeled with 'ES' at the top left, 'D' at the top center, and 'EI' at the top right. A central square feature is labeled 'AO'. Dimensions are provided in inches and millimeters.

Top dimensions (from left to right):

- 1" (25 mm)
- 16 1/4" (412.5 mm)
- 16 1/4" (412.5 mm)
- 1" (25 mm)

Right side dimensions (from top to bottom):

- 4 3/4" (121 mm)
- 5 9/16" (141 mm)
- 42 1/8" (1070 mm)

Bottom dimensions (from left to right):

- 11 13/16" (300 mm)
- 5 11/16" (145 mm)

Left side dimensions (from top to bottom):

- 1 15/16" (50 mm)
- 12 3/8" (315 mm)
- 20 1/16" (510 mm)

Central square feature 'AO' dimensions:

- Width: 11 13/16" (300 mm)
- Height: 11 13/16" (300 mm)



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