



# GORT

FOODSERVICE EQUIPMENT  
MANUFACTURER



EXHAUST  
CANOPIES

GLASS TUBE  
CANOPIES



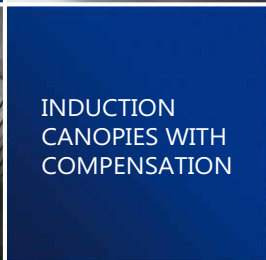
CANOPIES  
FOR  
LOW ROOMS



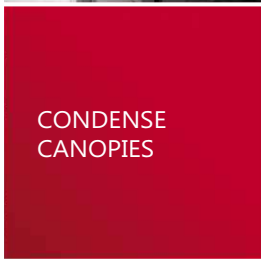
INDUCTION  
CANOPIES



INDUCTION  
CANOPIES WITH  
COMPENSATION



CONDENSE  
CANOPIES

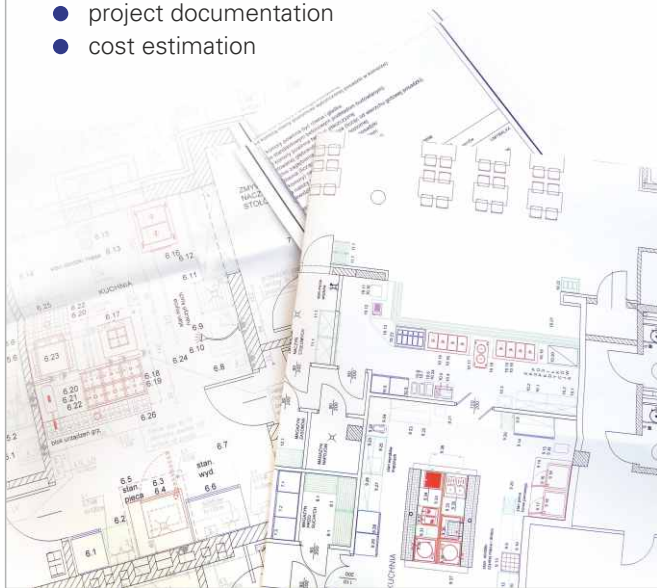


## CANOPIES FOR PROFESSIONAL GASTRONOMY

# DESIGN your success with us!

## DESIGN

- technological and conceptual design
- 3D visualizations
- professional guidelines
- project documentation
- cost estimation



## CONSULTING

- dedicated solutions
- restaurant concepts
- technological and equipment consultations
- consultations and arrangements



## SUPERVISION

- projects supervision
- on-site verification and inventory
- technical coordination



## PRODUCTION

- production
- completeness
- training



# GORT modern PRODUCTION PLANT

## PEOPLE

- highly skilled and experienced team of R&D engineers
- well trained production crew
- factory installation teams

## manufacturing facility

- state-of-the-art manufacturing facility
- high technological potential in material processing
- continuous investment in modern technologies

## flexibility

- we are open to customer ideas and needs
- we are ready to cooperate on challenging projects
- we have extensive experience in manufacturing custom equipment

## quality

- quality control at each processing stage
- internal Quality Management System
- systematic R&D activities



production plant  
located in Poland





# where our canopies work - examples



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wide production  
range



plant located  
in Poland

# VENTILATION CANOPIES

An integral element of catering facility is the ventilation system. While working in the kitchen (heat treatment, washing etc.) combustion products like odours, grease particles and fumes get to the air. Moisture and heat are also emitted. If these elements are not captured and removed, they spread throughout the room causing temperature rise and settle on the appliances (which may result in their damage). In order to prevent it, a properly designed mechanical ventilation system is needed, of which the most important element is a properly selected canopy.

The main task of the canopy is to capture impurities and fumes as well as to prevent the escape of odours. An essential element of the canopy are the filters with high efficiency of grease filtration. The cleanliness of ventilation channels, fire safety and the possibility of using a heat recovery system depends on their effectiveness. Heat recovery system is particularly appreciated by investors, due to energy saving, and ultimately the reduction of operating costs. Ventilation design solutions have to be thought out and properly executed in order to ensure proper thermal comfort and effective air exchange.

GORT kitchen ventilation solutions include an extensive range of ventilation canopies as well as optional equipment. They are reliable and highly efficient thanks to the construction based on technical solutions which guarantee perfect operation.

## Main features of GORT canopies:

- individual selection to a given project and specific kitchen technology
- the possibility of working with heat recovery system thanks to the use of baffle-mesh filters with high-efficiency of grease filtration
- the possibility to reduce odours using UV light
- AISI 304 stainless steel construction
- wall or central canopies available
- diversified offer - may be applied in different gastronomic facilities
- available canopies: glass tube canopies, exhaust canopies, induction canopies, induction canopies with compensation, condense canopies
- **standard equipment:**
  - baffle filters
  - hanging rods
  - air ducts
  - regulating throttles
- extensive range of optional equipment:
  - UV filtration system - removes contaminated air and reduces kitchen odours
  - ANSUL R-102 fire suppression system
  - supply air system enhancing productivity and improving the balance between supply and exhaust air
  - mesh filters, baffle-mesh filters, cyclone filters and blind filters
  - lighting
  - air ducts of untypical dimensions and location
- two standard heights of canopies: 400 and 550 mm (the possibility of using different height in individual cases).





## TYPES OF CANOPIES:

- glass tube canopies (OT)
- exhaust canopies (OW01, OW02)
- exhaust canopies for low rooms (OP50, OP51)
- induction canopies (ON10, ON20)
- induction canopies with compensation (OK11, OK22)
- condense canopies (OZ99)



# complete range of SOLUTIONS

- 01 Live cooking stations** bring restaurants to life and enable preparing dishes in front of the guests. The canopies can be produced in a shape and finish matching the architect's vision. Thus, it becomes possible to integrate the canopy with the interior design.
- 02** Small glass tube canopies correspond with the interiors and enhance their modern design.
- 03** Using decorative panels for canopies is one of the solutions for making them functional and aesthetically pleasing at the same time.
- 04** The diversity of the offer enable applying canopies in all types of catering facilities: restaurant and hotel kitchens, bars, pubs, pizza restaurants, canteens, live cooking stations etc.
- 05** Ventilated ceilings complement the offer of GORT ventilation systems. They provide efficient exchange of large volumes of air while maintaining adequate air environment in work areas and improve work comfort.







# complete range of SOLUTIONS

06

Equipping canopies with ANSUL R-102 fire suppression system increases safety of users and provides 24/7 protection.

07

Highly effective in case of open fires.

08

Different types of filters providing effective filtration.

Ease of assembly and disassembly. Filters can be washed in dishwashers.

09

Three types of lighting available: suspended, integrated and spotlight.

Integrated lighting provides high hygiene.

10

Possibility to install a shelf to the canopy to make additional storage space for kitchen accessories.

Thanks to that most of the necessary equipment is "at hand".

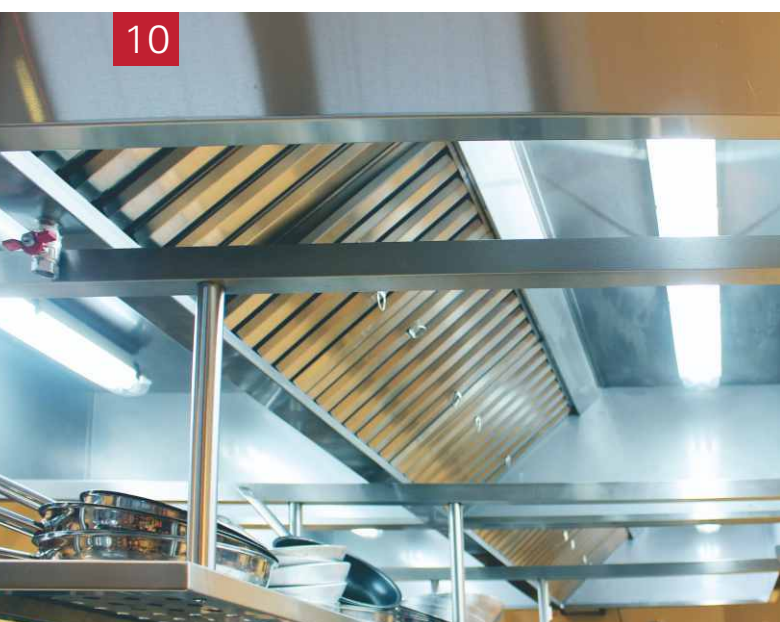
11

System of additional supply air to improve the balance between supply and exhaust air.

Available types of supply air systems: compensation supply air, induction supply air, air curtains, personal supply air, autonomous supply air.

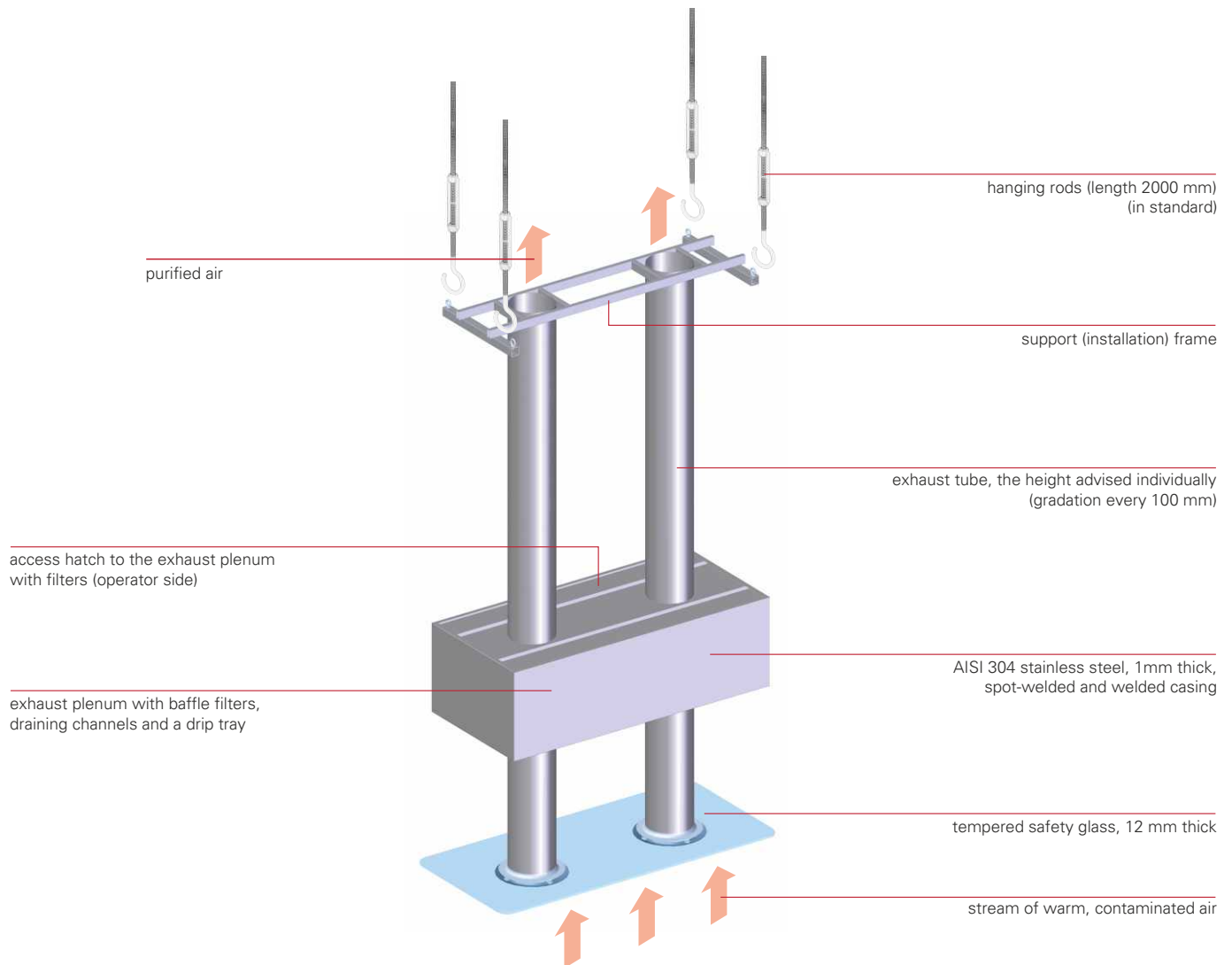








# GLASS TUBE CANOPIES



- Designed for front cooking kitchens.
- Designed to capture and remove impurities as smoke, vapour, odours and excessive heat produced by electric kitchen appliances with medium input power.
- The total height of the canopy is adjusted individually for the specific room.

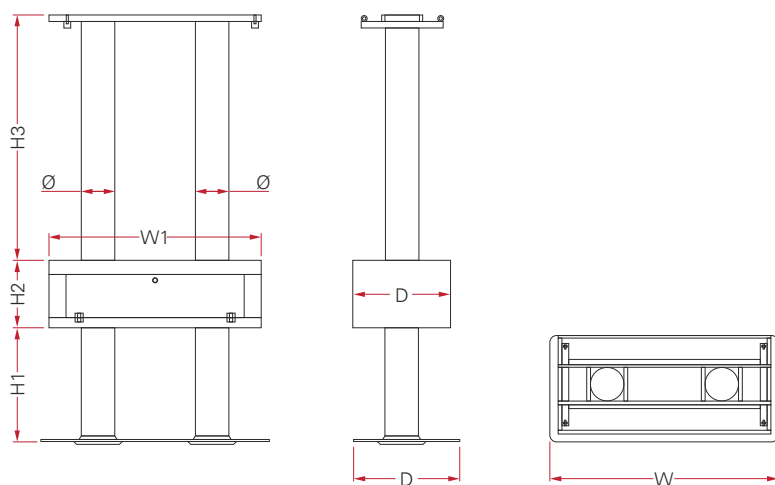
## Standard:

- baffle filters
- drip tray
- hanging rods

## Optional:

- mesh filters, baffle-mesh filters, cyclone filters, blind filters
- UV filtration (for canopy of 550 mm height)
- ANSUL R-102 fire suppression system

## GLASS TUBE canopies (OT)



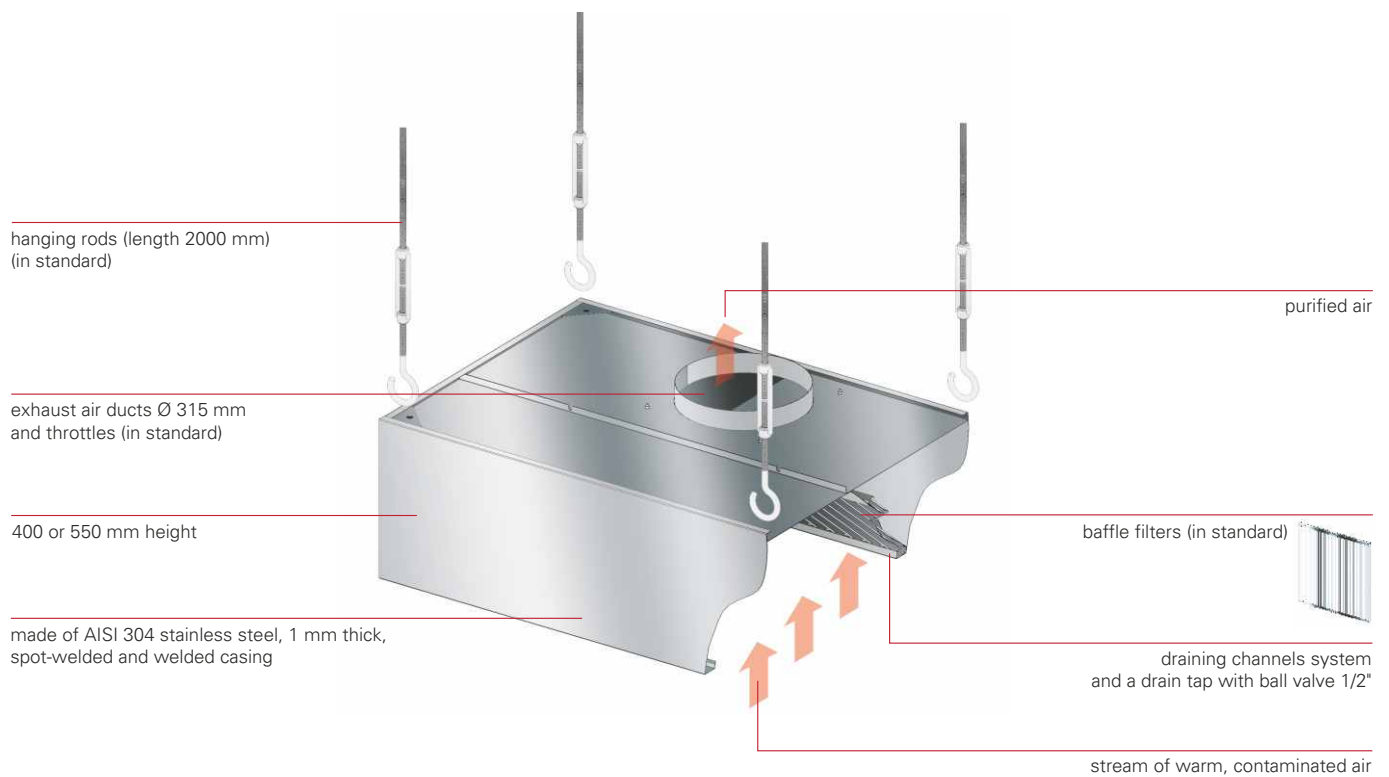
width W [mm]	depth D [mm]	height of lower tube H1 [mm]	width W1 [mm]	depth of exhaust plenum D1 [mm]	height of exhaust plenum H2 [mm]	tube diameter $\varnothing$ [mm]	number of exhaust tubes
600÷800	600÷1000	600	L-100	600	410, 550 <sup>1)</sup>	204	1
900÷1600	600÷1000	600	L-100	600	410, 550 <sup>1)</sup>	204	2

H3 – dimensions advised individually (gradation every 10 cm);

<sup>1)</sup> Refers to canopies with UV filtration.



# EXHAUST CANOPIES



- Designed to remove impurities as smoke, vapour, odours, fumes and excessive heat produced by kitchen appliances.
- Canopies up to 2900 mm are made as one- segment, canopies longer than 2900 mm are assembled of two or more individual segments.

## Standard:

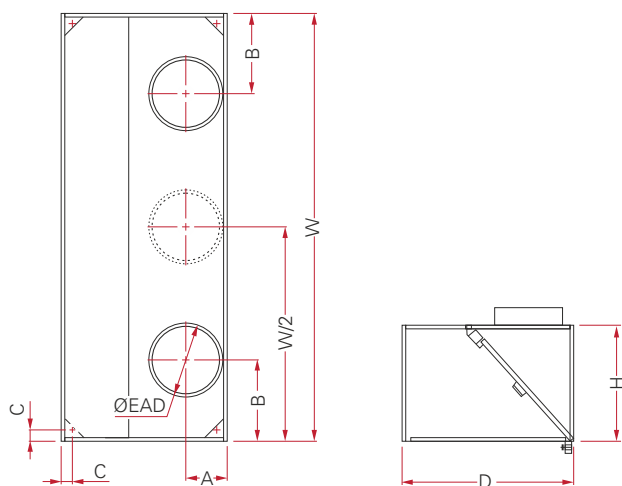
- baffle filters
- exhaust air ducts with throttles
- hanging rods

## Optional:

- lighting: suspended, integrated and spotlight
- mesh filters, baffle-mesh filters, cyclone filters, blind filters
- UV filtration (for canopy of 550 mm height)
- ANSUL R-102 fire suppression system
- exhaust fan (for the canopies of 550 mm height)
- air ducts of untypical dimensions and position

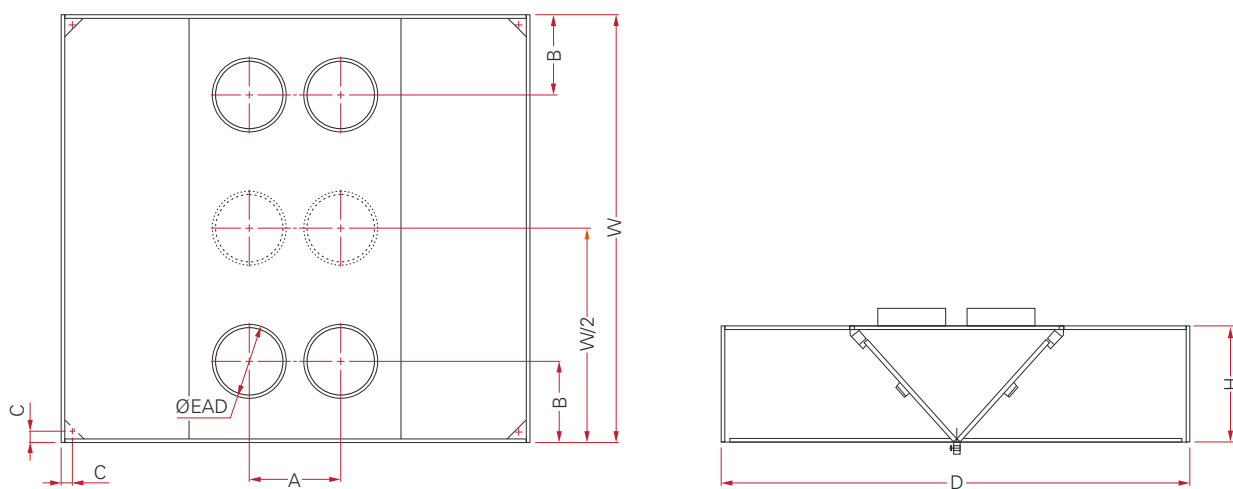


**WALL**  
exhaust canopies **OW01**



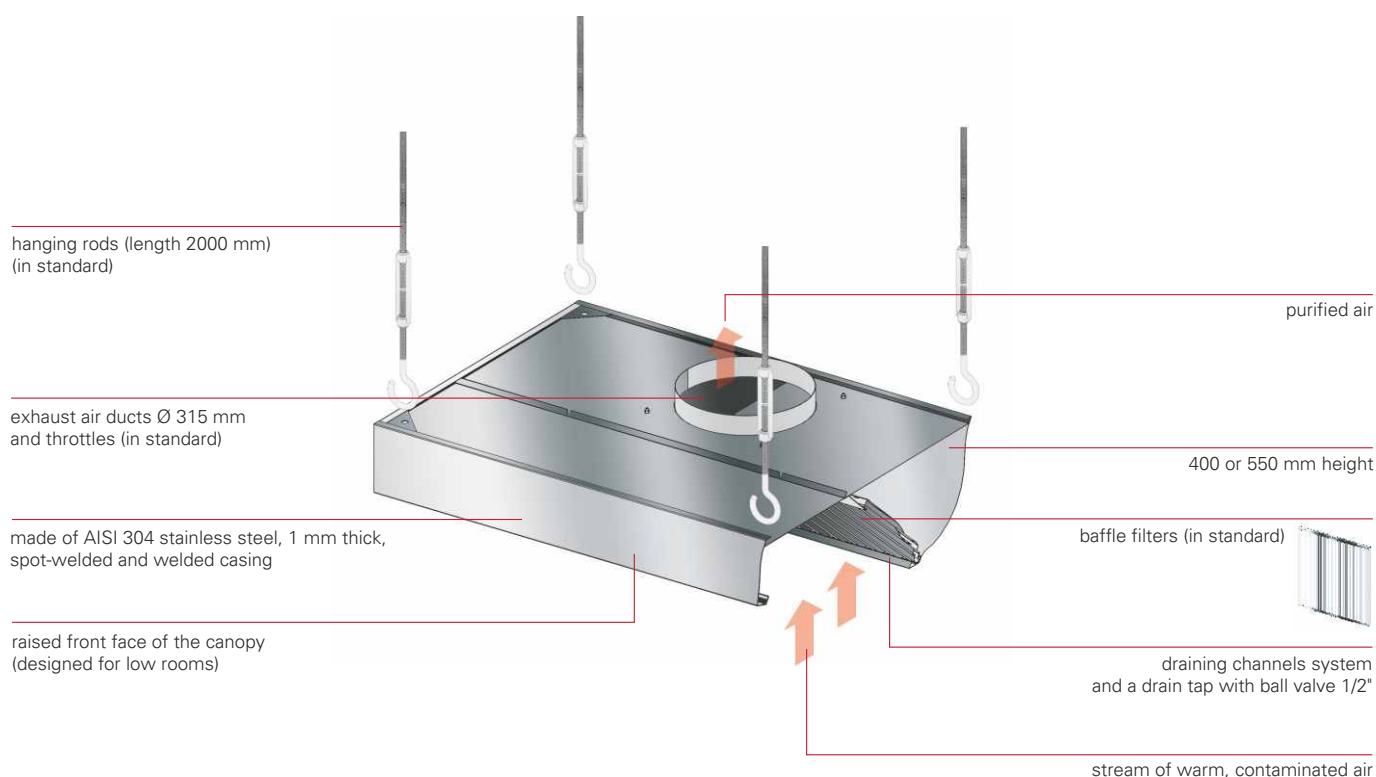
width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	C [mm]
1000÷1500	700÷1400	400, 550	210	W/2	1	315	50
1600÷2000	700÷1400	400, 550	210	375	2	315	50
2100÷2900	700÷1400	400, 550	210	500	2	315	50

**CENTRAL**  
exhaust canopies **OW02**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	C [mm]
1000÷1500	1500÷2500	400, 550	420	W/2	2	315	50
1600÷2000	1500÷2500	400, 550	420	375	4	315	50
2100÷2900	1500÷2500	400, 550	420	500	4	315	50

# EXHAUST CANOPIES FOR LOW ROOMS



- Designed to capture and remove impurities as smoke, vapour, odours, fumes and excessive heat produced by kitchen appliances.
- Raised front face of the canopy (designed for low rooms).
- Canopies up to 2900 mm are made as one-segment, canopies longer than 2900 mm are assembled of two or more individual segments.

## Standard:

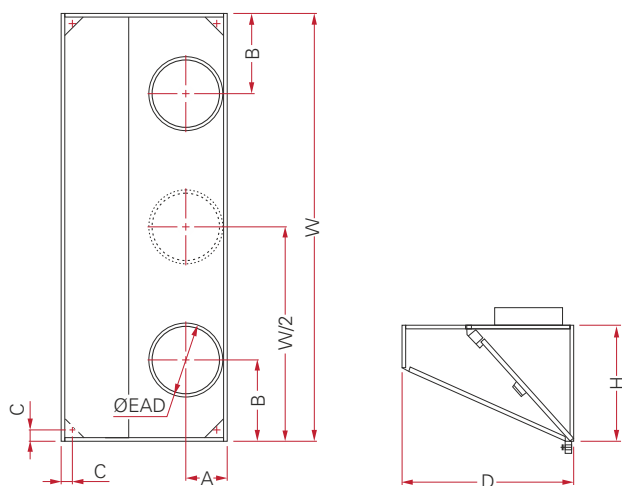
- baffle filters
- exhaust air ducts with throttles
- hanging rods

## Optional:

- lighting: suspended, integrated and spotlight
- mesh filters, baffle-mesh filters, cyclone filters, blind filters
- UV filtration (for canopz of 550 mm height)
- ANSUL R-102 fire suppression system
- exhaust fan (for the canopies of 550 mm height)
- air ducts of untypical dimensions and position

## WALL

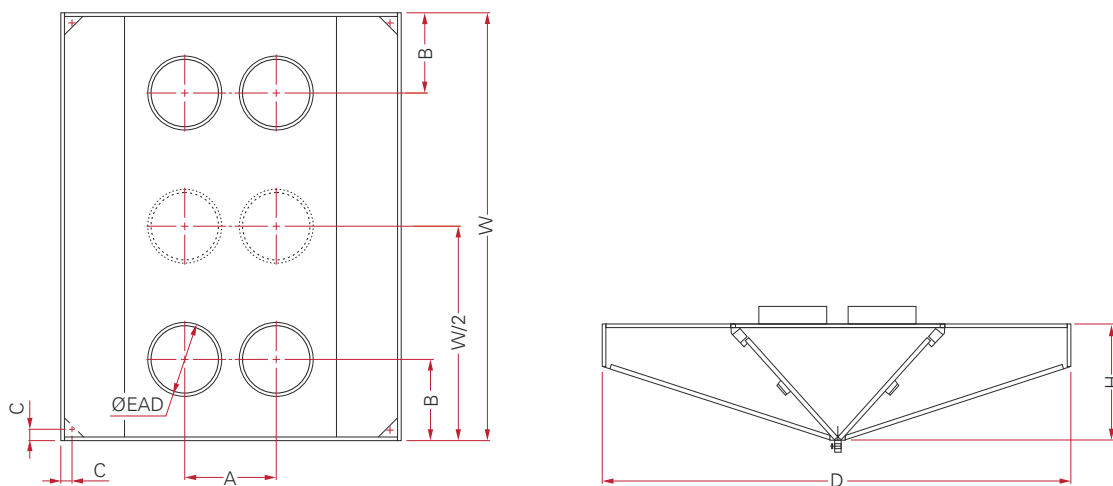
exhaust canopies for low rooms **OP50**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	C [mm]
1000÷1500	700÷1400	400, 550	210	W/2	1	315	50
1600÷2000	700÷1400	400, 550	210	375	2	315	50
2100÷2900	700÷1400	400, 550	210	500	2	315	50

## CENTRAL

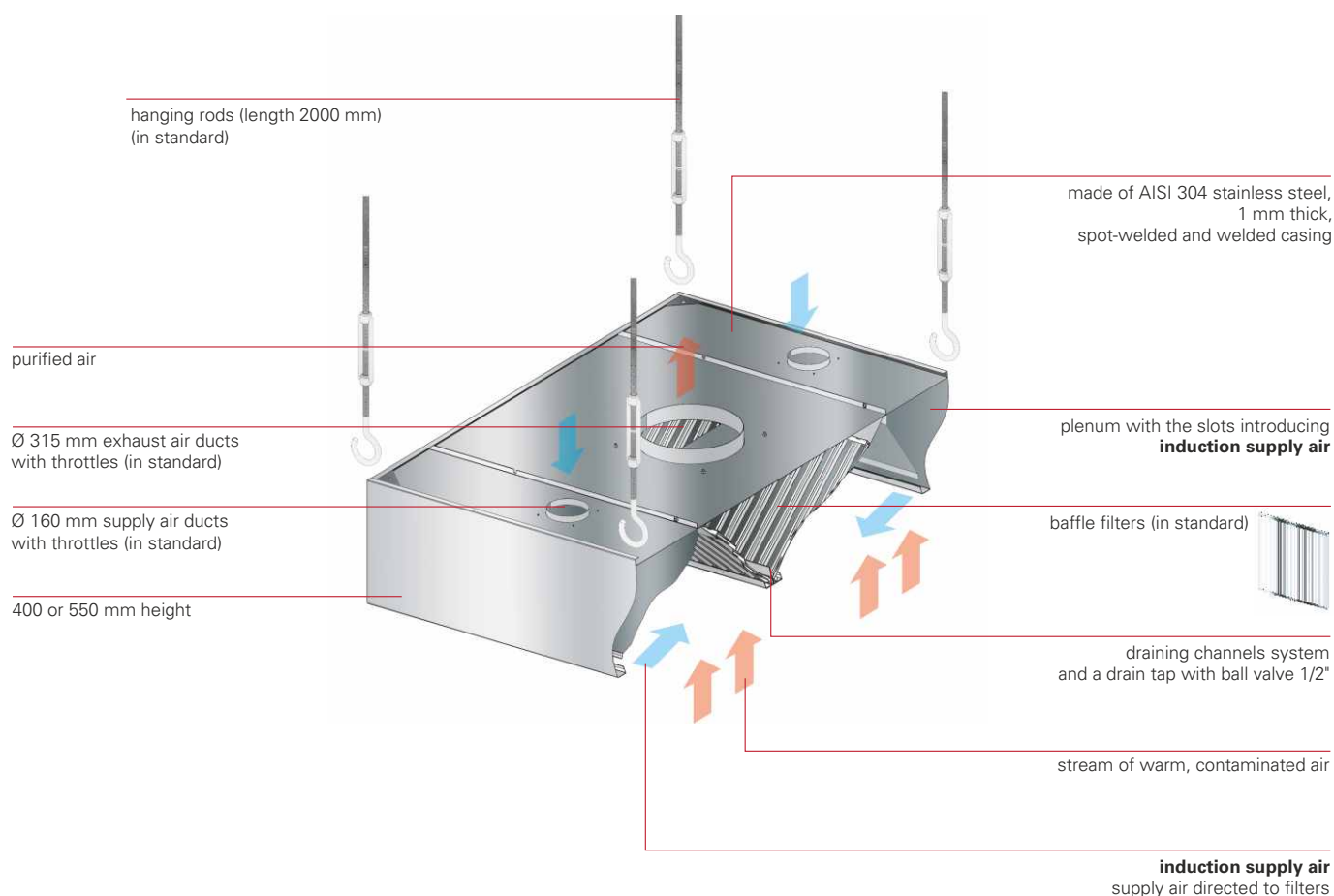
exhaust canopies for low rooms **OP51**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	C [mm]
1000÷1500	1500÷2500	400, 550	420	W/2	2	315	50
1600÷2000	1500÷2500	400, 550	420	375	4	315	50
2100÷2900	1500÷2500	400, 550	420	500	4	315	50



# INDUCTION CANOPIES



- Exhaust canopies with induction supply air.
- Intended to capture and remove impurities as smoke, vapour, odours, fumes and excessive heat produced by kitchen appliances.
- Horizontal beam of supply air (**induction supply air**) prevents warm, contaminated air from getting out of the canopy, directing it into the filters.
- Higher efficiency of canopy's work (reduction of the amounts of exhausted air) - lower energy consumption.
- Canopies up to 2900 mm are made as one-segment, canopies longer than 2900 mm are assembled of two or more individual segments.

## Standard:

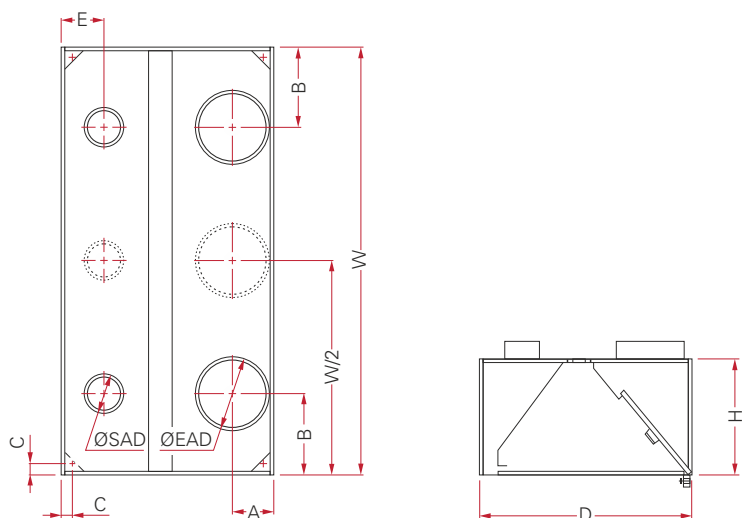
- baffle filters
- exhaust air ducts with throttles
- supply air ducts with throttles
- hanging rods

## Optional:

- lighting: suspended, integrated and spotlight
- mesh filters, baffle-mesh filters, cyclone filters, blind filters
- UV filtration (for canopies of 550 mm height)
- ANSUL R-102 fire suppression system
- supply air systems: induction supply air in internal edge of the canopy, air curtains, autonomous supply air
- air ducts of untypical dimensions and position

## WALL

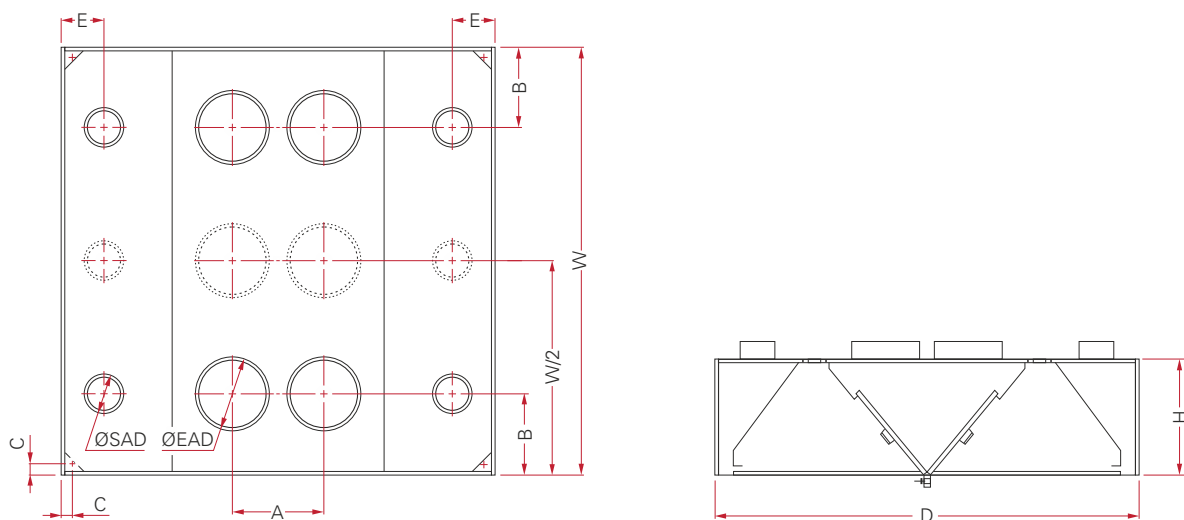
induction canopies **ON10**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	E [mm]	number of supply air ducts	ØSAD [mm]	C [mm]
1000÷1500	1000÷1700	400, 550	210	W/2	1	315	180	1	160	50
1600÷2000	1000÷1700	400, 550	210	375	2	315	180	2	160	50
2100÷2900	1000÷1700	400, 550	210	500	2	315	180	2	160	50

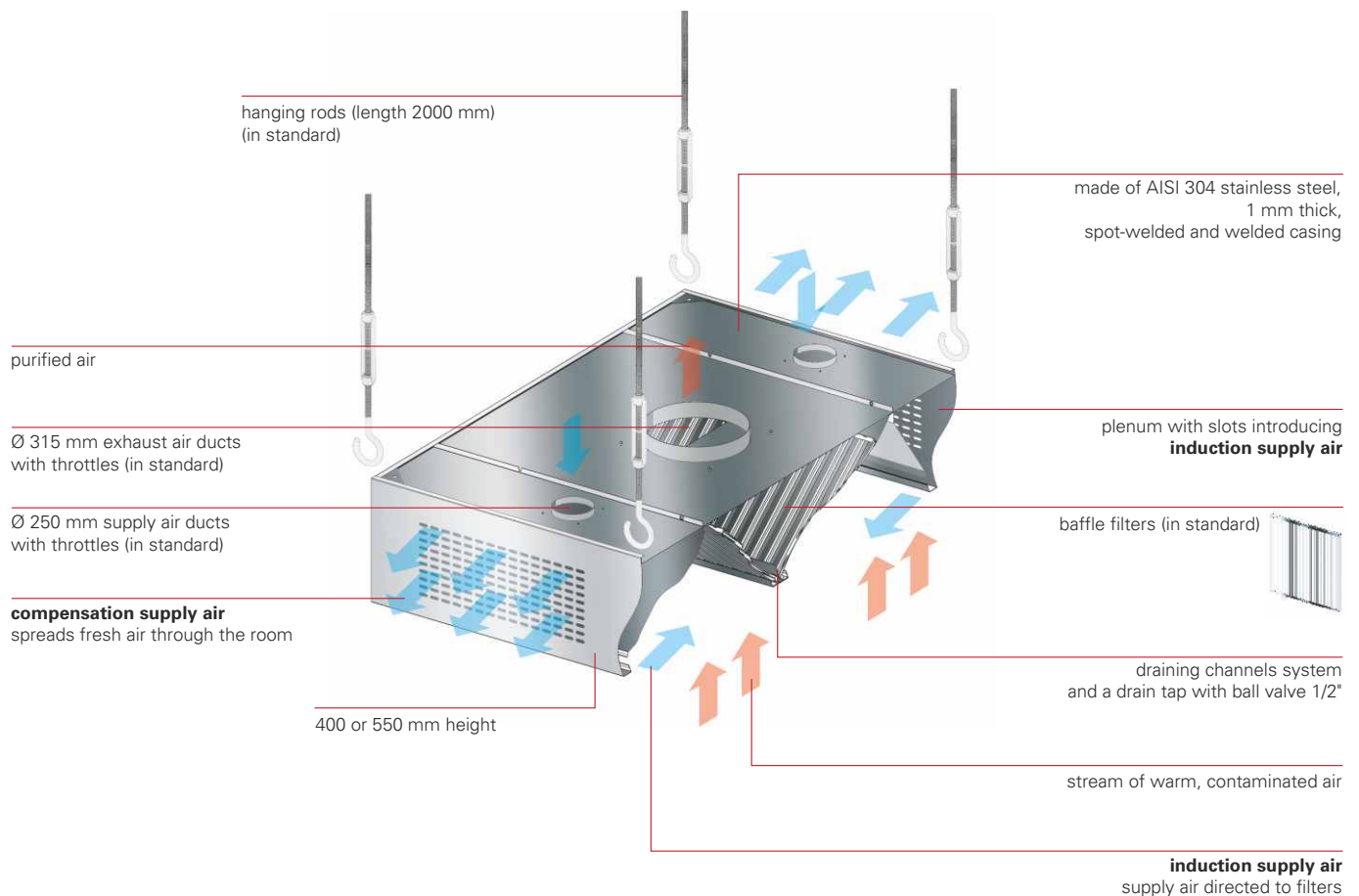
## CENTRAL

induction canopies **ON20**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	E [mm]	number of supply air ducts	ØSAD [mm]	C [mm]
1000÷1500	2000÷2600	400, 550	420	W/2	2	315	180	2	160	50
1600÷2000	2000÷2600	400, 550	420	375	4	315	180	4	160	50
2100÷2900	2000÷2600	400, 550	420	500	4	315	180	4	160	50

# INDUCTION CANOPIES WITH COMPENSATION



- Exhaust & supply air canopies.
- Intended to capture and remove excessive heat and impurities as vapour and odours while providing **the correct balance between exhaust and supply air**.
- Horizontal beam of supply air (**induction supply air**) prevents warm, contaminated air from getting out of the canopy, directing it into the filters.
- Perforated front face of the canopy with **compensation supply air** (supply of fresh air in the room).
- Higher efficiency of canopy's work (reduction of the amounts of exhausted air) - lower energy consumption.
- Canopies up to 2900 mm are made as one-segment, canopies longer than 2900 mm are assembled of two or more individual segments.

## Standard:

- baffle filters
- exhaust air ducts with throttles
- supply air ducts with throttles
- hanging rods

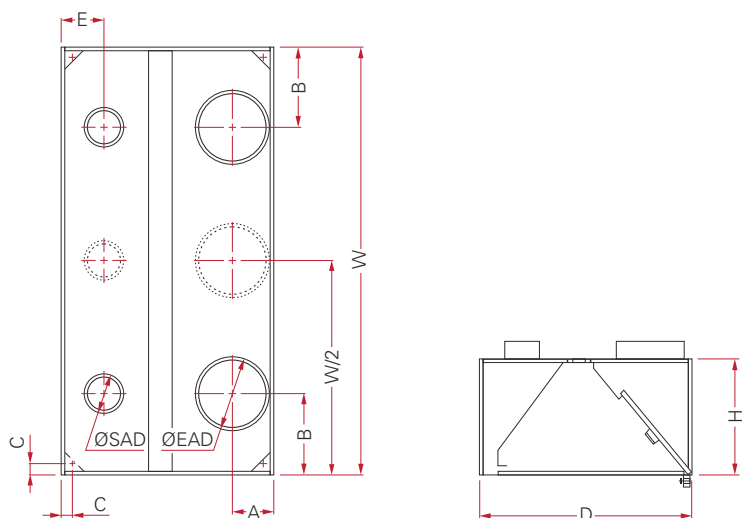
## Optional:

- lighting: suspended, integrated and spotlight
- mesh filters, baffle-mesh filters, cyclone filters, blind filters
- UV filtration (for canopy of 550 mm height)
- ANSUL R-102 fire suppression system
- supply air systems: induction supply air in internal edges of the canopy, air curtains, personal supply air, autonomous supply air
- air ducts of untypical dimensions and position



## WALL

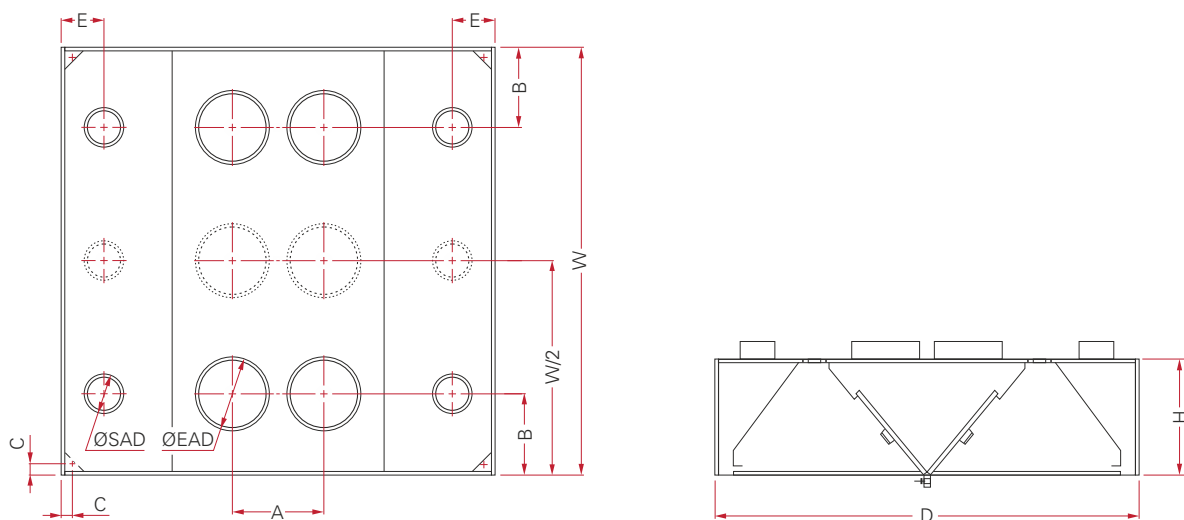
induction canopies with compensation **OK11**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	E [mm]	number of supply air ducts	ØSAD [mm]	C [mm]
1000÷1500	1000÷1700	400, 550	210	W/2	1	315	180	1	250	50
1600÷2000	1000÷1700	400, 550	210	375	2	315	180	2	250	50
2100÷2900	1000÷1700	400, 550	210	500	2	315	180	2	250	50

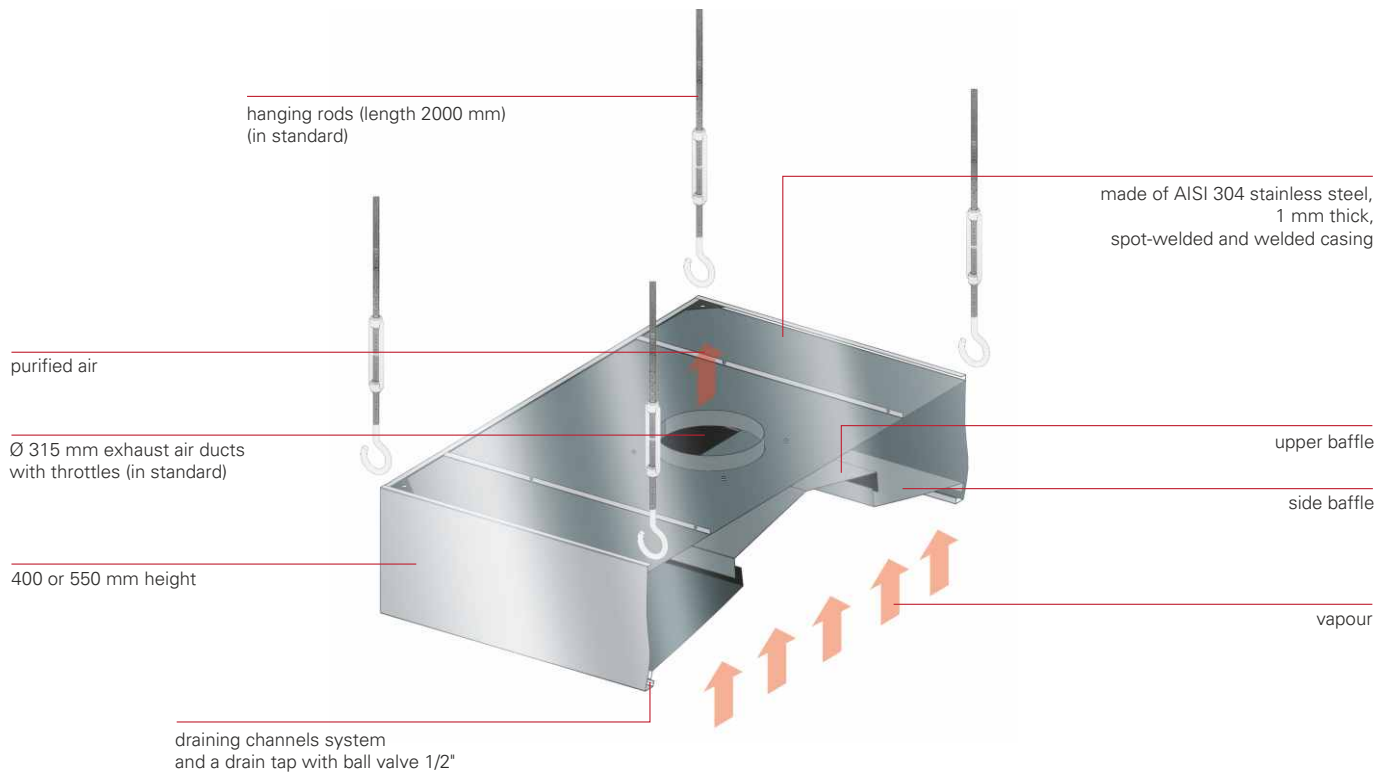
## CENTRAL

induction canopies with compensation **OK22**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	E [mm]	number of supply air ducts	ØSAD [mm]	C [mm]
1000÷1500	2000÷2600	400, 550	420	L/2	2	315	180	2	250	50
1600÷2000	2000÷2600	400, 550	420	375	4	315	180	4	250	50
2100÷2900	2000÷2600	400, 550	420	500	4	315	180	4	250	50

# CONDENSE CANOPIES and CONDENSE CANOPIES WITH COMPENSATION



- Adapted to condense and remove vapour from the canopies walls.
- Designed to work with appliances exhausting large volumes of vapour e.g. dishwashers.
- The construction provides large surface of condensation.
- Canopies up to 2900 mm are made as one-segment, canopies longer than 2900 mm are assembled of two or more individual segments.

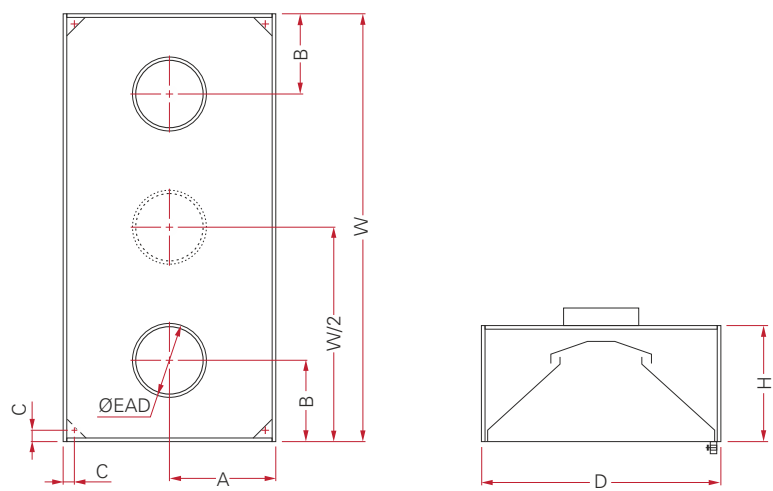
## Standard:

- exhaust air ducts with throttles
- side baffles
- hanging rods

## Optional:

- suspended lighting
- air ducts of untypical dimensions and position
- supply air systems: compensation supply air, personal supply air

**CONDENSE**  
canopies **OZ**



width W [mm]	depth D [mm]	height H [mm]	A [mm]	B [mm]	number of exhaust air ducts	ØEAD [mm]	C [mm]
1000÷1500	800÷1400	400, 550	W/2	L/2	1	315	50
1600÷2000	800÷1400	400, 550	W/2	375	2	315	50
2100÷2900	800÷1400	400, 550	W/2	500	2	315	50



# UV FILTRATION SYSTEM

## ventilation canopies - optional equipment

UV filtration is **the system of air purification and odour reduction** using **UV light** and **ozone**. UV radiation neutralizes small organic particles and volatile organic compounds produced during cooking process by exposing them to light and ozone being a result of radiation. Ozone in contact with organic substances causes their biological disintegration and as a result they are decomposed into CO<sub>2</sub> and water. Ozone has very strong anti-bacterial properties and eliminates microorganisms in the exhausted air. Using UV filtration in the canopy efficiently purifies the air and reduces odours in the exhausted air.

- effective odours reduction
- higher filtration efficiency
- better work comfort in kitchen area
- clean ventilation channels and therefore higher fire safety
- lower energy consumption and cleaning frequency of ventilation ducts

The stream of warm, contaminated air generated by the cooking appliances flows through filters and is cleaned from grease and other solid impurities. The impurities fall to the bottom of draining channel and then are removed by the use of the drain tap. The air flowing through filters is pre-purified, but still contains small amounts of fine particles of grease and odours. Then it enters the filtration chamber (the space between the filters and the top of the canopy) in which the air is exposed to UV lamps and ozone. Ozone reacts with organic substances in the air stream and decomposes them into water and CO<sub>2</sub>. The water partially evaporates or settles on the filters and flows into draining channels. CO<sub>2</sub> together with purified air is removed to ventilation ducts.

Thanks to the use of ozone in the canopies, it is possible to purify the exhausted air almost entirely, which ensures cleanliness of ventilation channels in the kitchen. Additionally, odour emissions are reduced and fire safety is increased. UV cassettes are placed in the chamber behind the filters so the employees are not exposed to UV radiation. Additionally, the canopy with UV system is equipped with control panel which monitors the correct functioning of the UV filtration system. It tests the whole system, checks correctness of connections, position of filters in the canopies and ventilation operation.



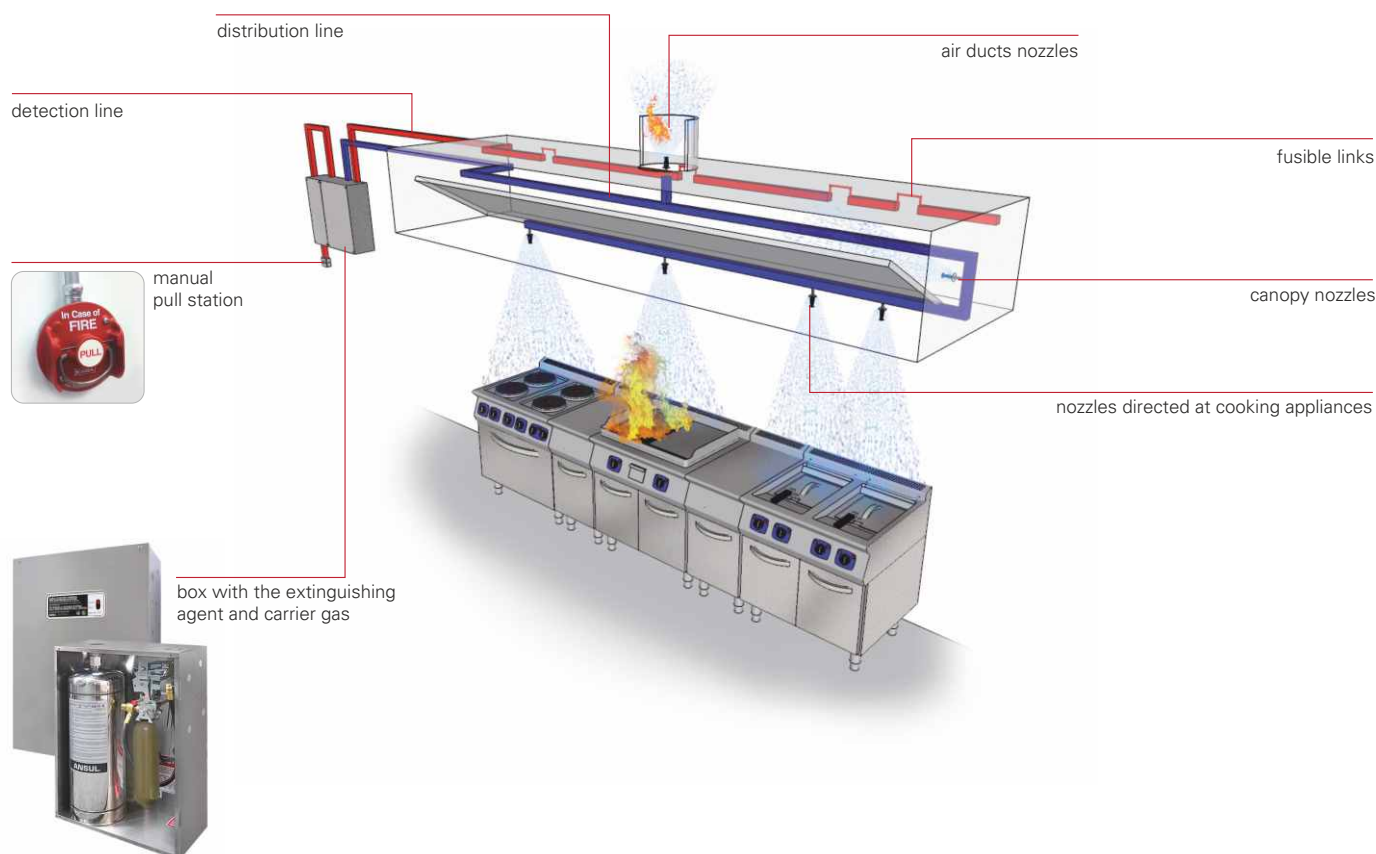
# ANSUL R-102 SYSTEM

## ventilation canopies - optional equipment

The dynamics of work, the intensity of usage of the equipment and their high powers, as well as the side effects of technological processes (e.g. grease particles settling on the kitchen appliances) make the kitchen rooms the areas of increased risk of fires. Installation of **ANSUL R-102 fire suppression system** is the best solution to prevent fire hazard. The system protects the areas of the highest risk of fire, like cooking equipment, canopies and ventilation channels. It is especially recommended to protect the appliances in which there is a risk of occurring an open fire as a result of grease particles burning, e.g. fryers, fry tops, salamanders, bratt pans, woks, cooking ranges, solid tops etc.

- release mechanism – manual or electric
- 24/7 fire protection
- effective in case of open fires
- higher level of fire safety of kitchen areas
- possibility to install in all GORT ventilation canopies

In case of fire in protected area, the fusible link located in the detection line separates and releases the linkage connected to a spring and to the release mechanism. The release mechanism is automatically activated and the seal of the gas cartridge breaks. It pressurizes the tank with extinguishing agent which is discharged through the distribution line to feed all the nozzles to extinguish the fire. The liquid agent and hot grease form a foam which prevents flammable vapours from escaping and protects against flame reignition. The foam is non-aggressive and easy to clean.



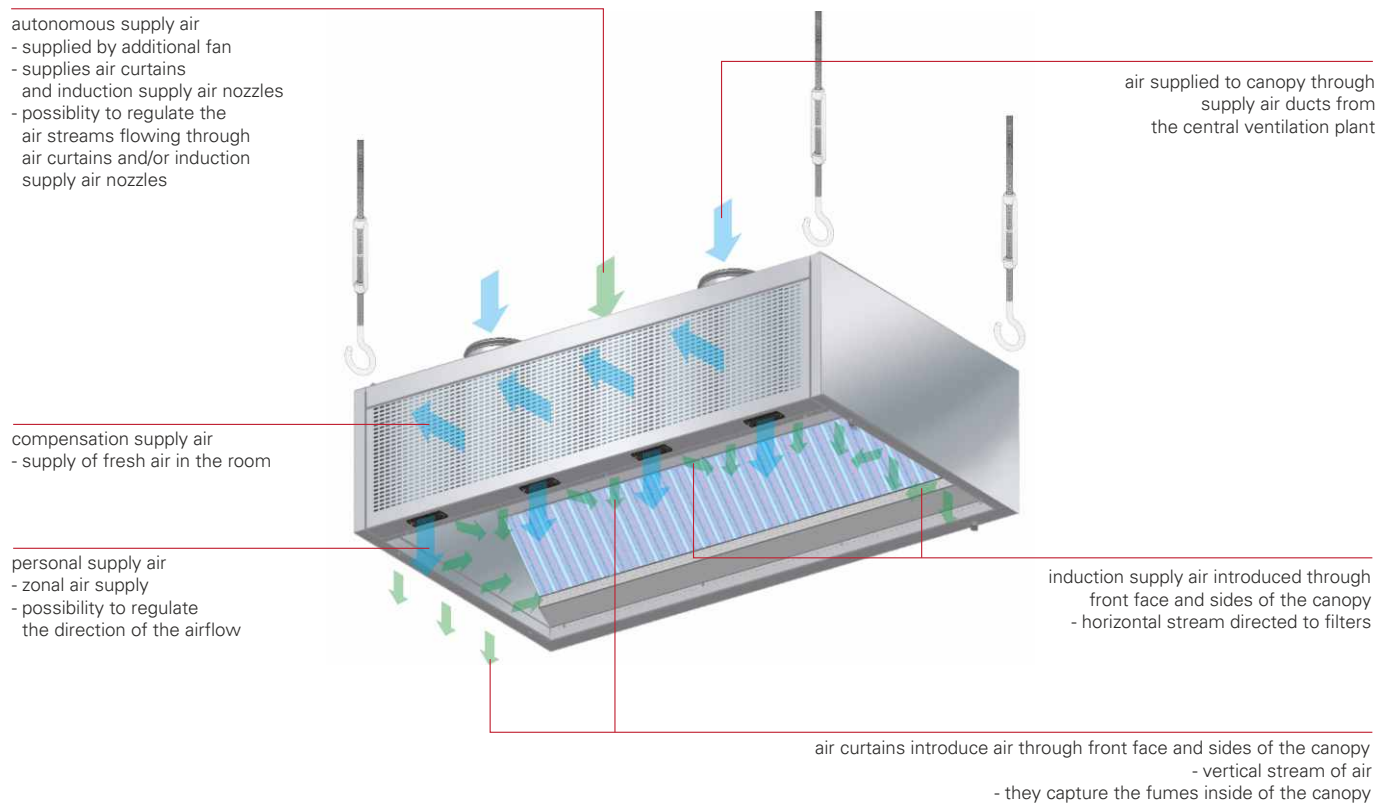


# SUPPLY AIR SYSTEM

## ventilation canopies - optional equipment

GORT ventilation canopies comprise two groups of canopies: exhaust canopies and exhaust & supply canopies. The main aim of the second group of canopies is to **improve the balance between supply and exhaust air**. It is implemented through different supply air: induction supply air, compensation supply air, air curtains, personal supply air and autonomous supply air. Using supply air system in exhaust & supply canopies:

- improves the balance between supply and exhaust air
- enhances air quality and work comfort
- improves the work efficiency of the canopy
- reduces energy consumption



## INDUCTION

### supply air

- introduced by horizontal jets of supply air, so-called **induction supply air**
- the jets of supply air direct the warm, contaminated air to the filters, preventing them from getting out of the canopy
- induction supply air is introduced through front face of the canopy or from the sides of the canopy (optional)
- induction supply air can be delivered via air supply ducts or by the means of **autonomous supply air**
- standard in ON induction canopies and OK induction canopies with compensation

## COMPENSATION

### supply air

- supply of fresh air in the kitchen area through the perforated front face of the canopy
- intended to compensate the air in the kitchen area, which has been extracted outside by the canopy
- it eliminates the need to use additional air diffusers in the kitchen
- compensation supply air delivered via air supply ducts
- standard in OK induction canopies with compensation

## AIR

### curtains

- the stream of air from the edge of the canopy, directed vertically downward
- higher efficiency of heat capture with less air extracted by the canopy
- air curtains capture the fumes inside of the canopy, preventing them from getting out of the canopy
- air curtains introduce air through front face of the canopy or from the sides of the canopy (optional)
- the air curtains are supplied by means of **autonomous supply air**
- adjustable amount of air flowing through the air curtains

## PERSONAL

### supply air

- personal supply air nozzles placed in lower part of the canopy
- stream of air directed downward from the edge of the canopy with **the regulation of the direction of the outflow**
- designed to direct the stream of air in the specific place under the canopy or near the canopy (so-called **zonal air supply**)
- applied together with the canopy with compensation supply air (OK)

## AUTONOMOUS

### supply air

- the air supplied by independent fan placed on the ceiling of the canopy
- usually applied in canopies with induction supply air and air curtains
- can be used in canopies solely with induction supply air
- enables **regulating the air streams** flowing through air curtains and/or induction supply air nozzles
- regulation of air stream implemented by changing the airflow of the fan

# FILTERS

## ventilation canopies - optional equipment

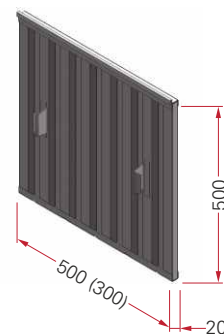
Designed to capture impurities from the air (especially grease) produced during heat treatment of the food.  
Made of AISI 304, spot-welded and welded construction.

- easy to clean - can be washed in dishwashers
- standard dimensions: 300 x 500 mm, 500 x 500 mm
- dimensions of the filters for canopies with UV system: 300 x 350 mm and 500 x 350 mm

### BAFFLE

#### filters

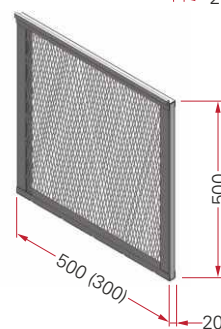
- Made of two profiles facing each other.
- The air flowing through the filter "falls" on the first profile (baffle) and is forced to change direction. Then due to the decrease of the cross-section area (the slot) the air accelerates and falls on the second profile (baffle). The grease particles contained in the air settle on the baffles and run down into the draining channel.
- High fire protection (it prevents flames from entering the ducts).
- Baffle filters supplied as standard for OW, OP, ON, OK canopies.



### MESH

#### filters

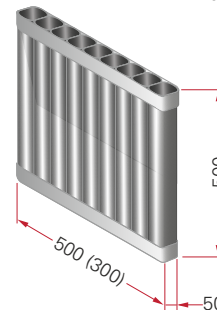
- Comprising of several layers of aluminium mesh (usually six) placed in a rigid frame.
- Internal meshes have approximately three times smaller holes than the external meshes.
- The air flowing through the filters swirls causing the grease particles to settle on the mesh and then run down into draining channel.



### CYCLONE

#### filters

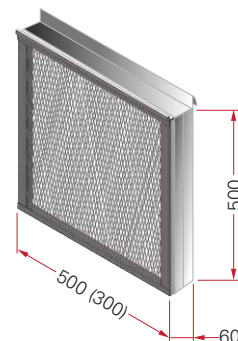
- Consisting of multiple profiles placed next to each other.
- Due to filter's special shape and negative pressure generated by the exhaust system, the air flows through the front of the filter swirls inside the profiles and flies away to the top and to the bottom of the filter. Thanks to the centrifugal force, grease particles settle on the baffles and run down into the draining channel.



### BAFFLE-MESH

#### filters

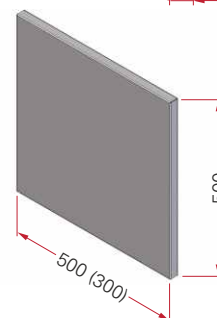
- Combination of two types of filters: the baffle one, located at the front of the filter and the mesh one.
- The baffle filter is designed to remove the majority of grease particles, the remaining ones are captured by mesh filter.
- Most often applied in canopies with UV system.



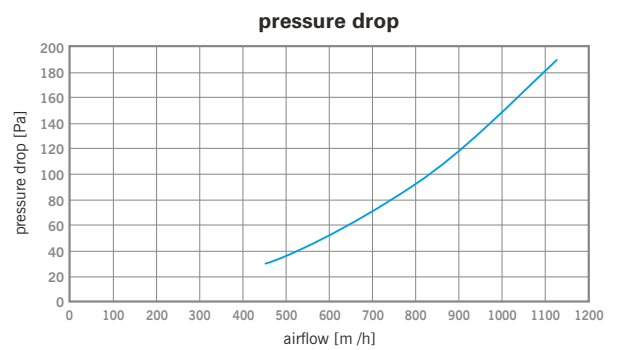
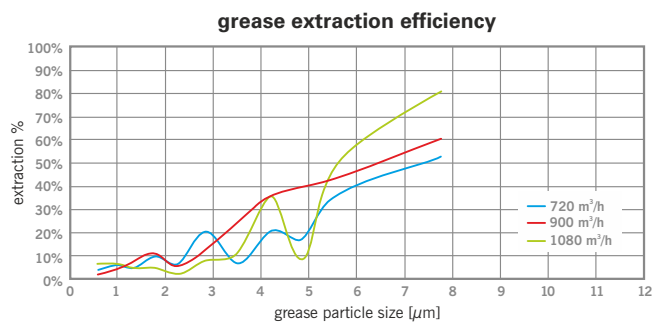
### BLIND

#### filters

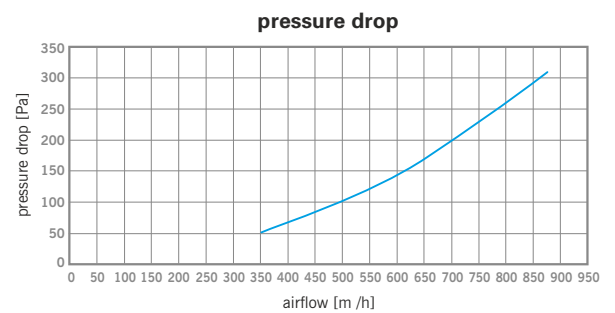
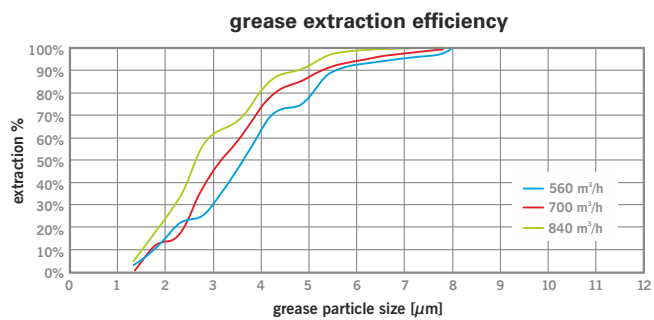
- Full wall construction (in other words: blind panels).
- Used in place of baffle filters to achieve adequate pressure loss.



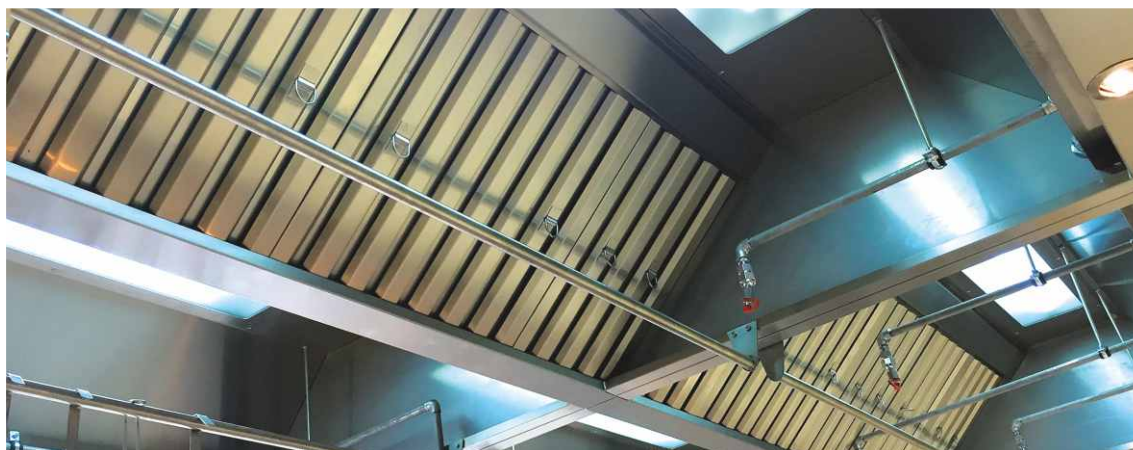
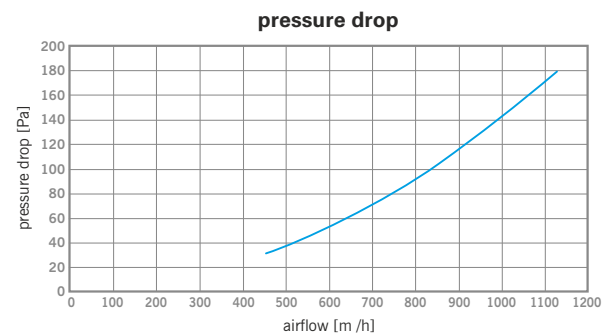
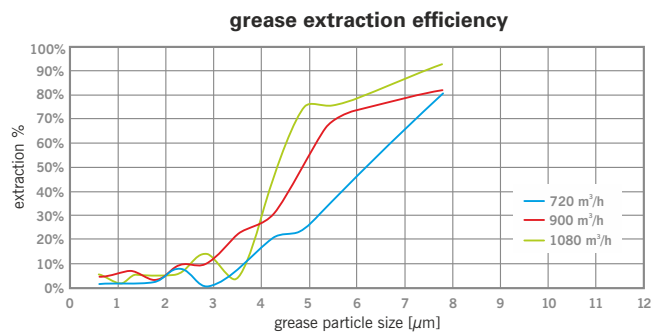
## BAFFLE FILTERS 500 X 500 mm



## BAFFLE-MESH FILTER 500 X 350 mm



## CYCLONE FILTER 500 X 500 mm





# LIGHTING

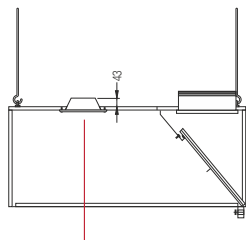
## ventilation canopies - optional equipment

There are three types of lighting available: integrated, suspended and spotlight lighting (on request). In standard canopies are executed without lighting and do not have light switches.

### INTEGRATED LIGHTING

models AW206, AW209, AW212, AW215

- Built-in lighting, integrated in the canopy body.
- Functional solution providing high hygiene.
- Energy class A+.
- High LED efficiency of 130 lm / W.
- Degree of protection - IP 44.
- Power supply 230V/50 Hz.
- To cooperate with OW, OP, ON and OK canopies.



oprawa zintegrowana

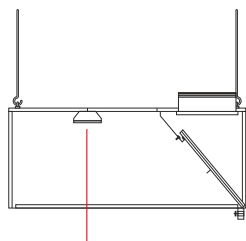


model	AW206	AW209	AW212	AW215
external dimensions [W x D x H]	660 x 260 x 71 mm	970 x 260 x 71 mm	1270 x 260 x 71 mm	1570 x 260 x 71 mm
power	<b>2 x 9 W</b>	<b>2 x 14 W</b>	<b>2 x 18 W</b>	<b>2 x 22 W</b>
luminous flux	<b>2 x 1070 lm</b>	<b>2 x 1720 lm</b>	<b>2 x 2240 lm</b>	<b>2 x 2760 lm</b>

### SUSPENDED LIGHTING

models AW106, AW109, AW112, AW115

- LED lighting in a form of a suspended casing mounted to the ceiling.
- Energy class A+.
- High LED efficiency of 130 lm / W.
- Degree of protection - IP 44.
- Power supply 230V/50 Hz.
- To cooperate with OW, OP, ON, OK and OZ canopies.



oprawa podwieszana



model	AW106	AW109	AW112	AW115
external dimensions [W x D x H]	660 x 154 x 62 mm	960 x 154 x 62 mm	1260 x 154 x 62 mm	1560 x 154 x 62 mm
power	<b>2 x 9 W</b>	<b>2 x 14 W</b>	<b>2 x 18 W</b>	<b>2 x 22 W</b>
luminous flux	<b>2 x 1070 lm</b>	<b>2 x 1720 lm</b>	<b>2 x 2240 lm</b>	<b>2 x 2760 lm</b>

# EXHAUST FANS and HANGING RODS

ventilation canopies - optional equipment

## EXHAUST FANS

models AW051, AW052 and AW053

- Applied only when a collective exhaust system is not used.
- Designed to work with OW and OP exhaust canopies of 550 mm height.
- The fan switch is mounted on the canopy casing.
- Power supply 230V/50 Hz.
- Before choosing a suitable fan model consult with a ventilation system designer.

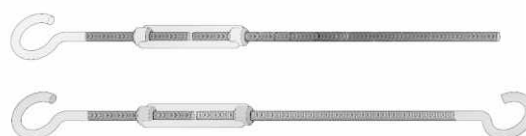


model	power [W]	parameters	static pressure								
			0	25	50	100	170	200	250	300	370
AW051	147	airflow [m³/h]	-	1650	1600	1500	1300	1200	550	-	-
		rpm [rev./min.]	-	880	930	1050	1170	1200	1360	-	-
		current [A]	-	1,6	1,4	1,3	1,2	1,1	0,6	-	-
AW052	250	airflow [m³/h]	2250	2225	2180	1925	1050	-	-	-	-
		rpm [rev./min.]	780	790	840	860	940	-	-	-	-
		current [A]	2,2	2,1	1,9	1,5	1,2	-	-	-	-
AW053	600	airflow [m³/h]	4400	4300	4200	4000	3750	3350	3250	2900	215
		rpm [rev./min.]	1200	1240	1230	1270	1310	1330	1350	1370	1410
		current [A]	6,4	6,2	6,0	5,6	5,1	4,7	4,3	3,8	3,1

## HANGING RODS

model AW023 and AW022

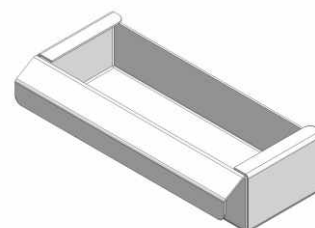
- Hanging rods allow stable fixation of the canopies to the ceiling.
- Available models:
  - **AW023** threaded hanging rod, length 2000 mm (in standard in all types of canopies),
  - **AW022** double hanging rod, length 300 mm.
- Possible regulation in range  $\pm 50$  mm.



## DRAIN CONTAINER

model AW024

- For collecting liquefied impurities.
- Installed instead of the drain tap.



# NOTES







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