

## Fire extinguishing system (optional)

As part of the basic equipment of CKVS, it is recommended to install a fire extinguishing system listed in UL 300.

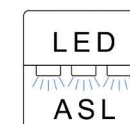
This system can adopt the type of Ansul wet chemical or with equivalent technical conditions.

The fire extinguishing system should include all necessary detectors, wiring, fire reaction mechanisms, storage cylinders, as well as fire extinguishing agents.

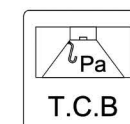


The front face is equipped with a low-speed air make-up system and air curtain (AIRJET) nozzles

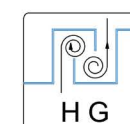
### Standard configuration



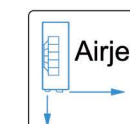
- AIRWORK Cooking Light
- Kitchen-specific LED Lighting System



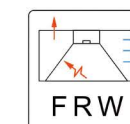
- T.C.B technology
- Detection, correction, balance
- Rapidly detect the air volume and air pressure



- High-efficiency filter
- Cyclone separation technology



- Ring (vertical) air nozzle technology
- Reduce the exhaust air volume by about 30 - 40%
- Prevent the escape of cooking fumes
- Improve the comfort of the kitchen



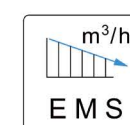
- Low-speed air make-up on the panel
- Increase comfort
- Improve efficiency

### Product Features

The KVF range hood uses the new-generation vertical surround and horizontal AIRJET technologies, and it is a high - efficiency kitchen ventilation hood.

- It removes the waste gas and residual heat emitted by cooking equipment and prevents the escape of cooking fumes and water vapor inside the hood.
- It has a remarkable energy - saving effect. Thanks to the adoption of the AIRJET technology, the system consumes 30% to 40% less exhaust air volume than traditional hoods to eliminate the same heat load.
- The front side is integrated with a fresh air replacement device, which improves the efficiency of the hood and creates a comfortable and clean environment in the kitchen.
- The high - efficiency HG cyclone filter effectively reduces the deposition of grease in the exhaust system, improves the sanitation conditions, maximizes fire safety, and also reduces the cleaning cost of the pipeline system.
- The built - in local air supply device enhances the comfort of the operators.
- It is equipped with a TCB interface and a built - in air volume adjustment and balancing device for exhaust air and fresh air.
- It features an ASL energy - saving LED lighting system specifically designed for kitchens.
- It has a SUS304 stainless - steel structure.

### Optional configuration



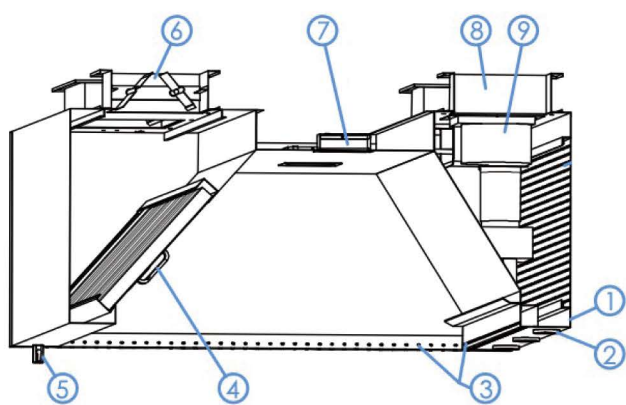
- Energy-saving variable frequency
- Reduce emissions by 40%
- Save energy and costs

### Product Application

The KVF series range hoods for exhausting cooking fumes are suitable for all enclosed, open, or display kitchens (hotels, hospitals, gourmet restaurants, central kitchens, etc.). They are also applicable to the China Green Building Evaluation Standard (GB/T50378-2019) and LEED projects.



KVF Product Description

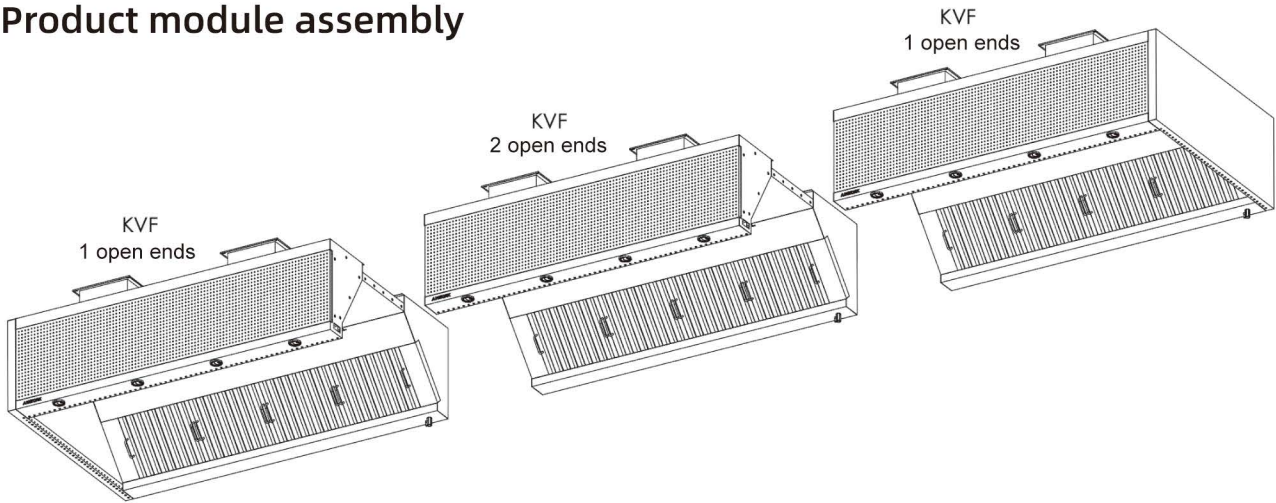


Coding	Specification
1	The externally visible components are made of SUS304 stainless steel material.
2	Local air supply for work positions
3	AIRJET nozzles
4	HG Oil Mesh
5	Oil collecting box or oil drainage valve
6	Exhaust connection regulating valve
7	ASL LED BOX (Square-shaped Lighting Fixture)
8	Gas supply connection regulating valve
9	AIRJET fan (optional)

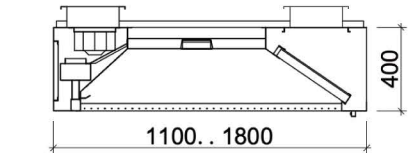
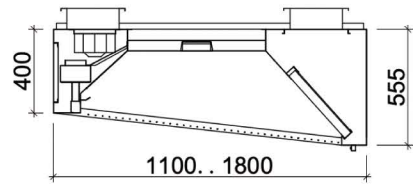
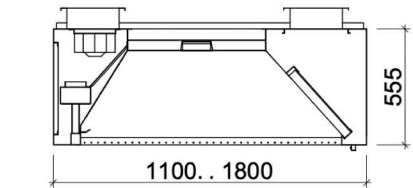
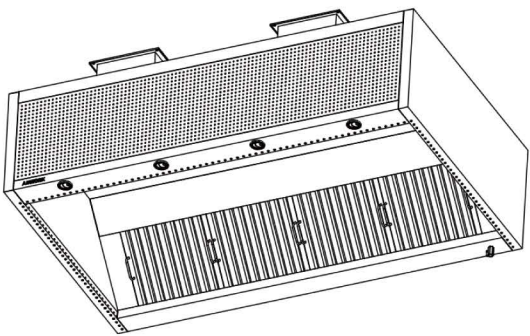
Product Selection Data

Section length L (mm)	Effective length L1 (mm)	Recommended displacement (width=1300)m³/h	Recommended fresh air supply volume for panel air make-up.	The air volume of AIRJET (width=1300)m³/h
1600	1500	1515....2700	540 m³/h per meter (Max)	99
2100	2000	2020....3800	540 m³/h per meter (Max)	132
2600	2500	2525.....4500	540 m³/h per meter (Max)	165
5100	5000	5050.....9000	540 m³/h per meter (Max)	330
7600	7500	7575.....13500	540 m³/h per meter (Max)	495
10000	10500	10100....18000	540 m³/h per meter (Max)	660

Product module assembly



Size KVF (2 closed ends)



Note: The following data refers to the dimensions of the basic module hood. The actual hood can be assembled from the basic module hoods, which facilitates later transportation and on - site operation.

Module Selection Data (mm)  
Standard size

		air exhaust		air supply		lighting
		1:500*250	2:500*250	1:300*250	2:300*250	120*120
L1	M	N	O	P		
1000	L1/2	--	L1/2	--		12W*1
1600	L1/2	--	L1/2	--		12W*2
2100	--	440	--	940		12W*2
2600	--	540	--	1040		12W*3

- Determine the number of exhaust air/fresh air interfaces according to the length of the hood and the exhaust air/fresh air flow rate calculated based on the number of cooking utensils.  
- For non-standard products, you can specifically consult the AIRWORK design department.

Product weight (H=555mm; KG)

L/M	1100	1300	1500	1700	1900
1100	85	90	98	108	115
1600	115	120	126	135	140
2100	140	148	150	165	170
2600	165	175	178	190	200
3100	195	200	205	220	230

