

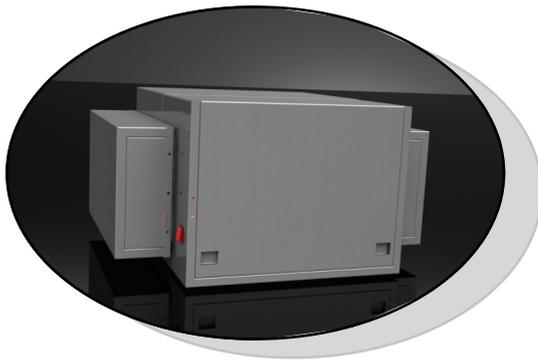
# 1. DUCTLESS SYSTEMS. TEPPAN HOOD

## Description

The Teppan Hood system for capturing and filtering smoke in industrial kitchens offers a solution to installations where it is too expensive or impractical to mount a chimney. It may also allow the installation of new cooking equipment when increasing the size of the existing hood is not possible.

## The system includes

1. The main filtration system with two consecutive electrostatic filtration stages, two fans and two active carbon cartridges.
2. A conventional or low profile hood (as per the picture) to ensure the maximum capture efficiency featuring two stage mechanical filtration (mat + baffle filter).
3. Feet for the standalone version (optional).



## Operating principle

The smoke enters the hood through the baffle filter and a suitable filtering media.

It then passes through the filtration block which is made up of a second dynamic filter and two electrostatic filtration stages with a combined efficiency greater than 98%.

Finally, it runs to the fan that will blow the filtered smoke through the active carbon filters for a further smell retention.



*The system is not intended to filter flammable or explosive vapours. Only for electric cooking equipment.*

## Technical Characteristics

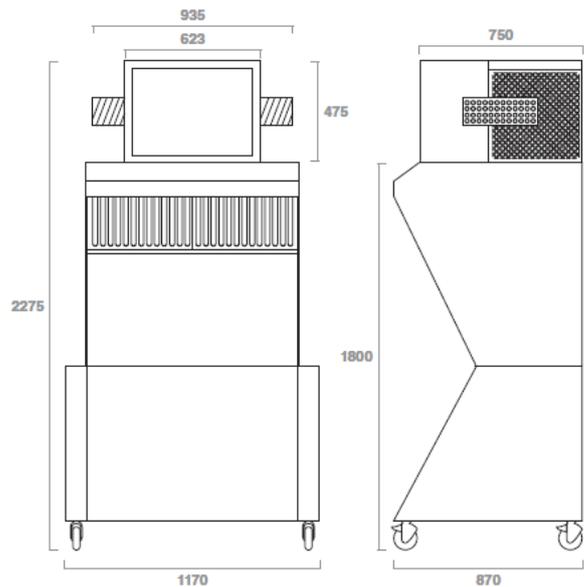
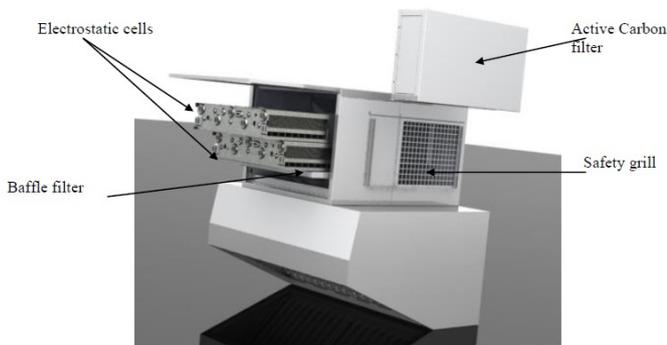
	Filtration module	Hood	Complete unit
Power (W)	820	0	820
Consumption (A)	4	-	4
Electric connection	230V 50Hz	-	230V 50Hz
Weight (Kg)	55	62	165
Width * A (mm)	623	985	1.170
Depth * B (mm)	750	870	870
Height * C (mm)	475	1.800	2.275
Maximum humidity (%)	95	-	95
Working temperature (°C)	-5°/+50°	-	-5°/+50°
Acoustic level (dB/A)	60	-	60

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## Dimensions and technical information

- \* The smoke is filtered and deodorized.
- \* Easy assembly and installation.
- \* Low maintenance cost.
- \* Easy to clean.
- \* System without chimney.
- \* The cost is comparable to that of a conventional installation.



## Technical basic principles:

### 1: MECHANICAL FILTRATION

**Filters particles down to 3 microns**

The mechanical filtration is carried out by means of a set of baffle filters plus a suitable filtering media that are capable of filtering the largest particles (more than 3 microns).



### 2: ELECTROSTATIC FILTRATION

**Filters particles down to 0.01 microns**

The electrostatic filter is a particle collector based on the principle of electrostatic precipitation.

Electrostatic filters and some special dry filters are the only ones capable of separating particles smaller than 5 microns. The efficiency threshold for the filters is in the order of magnitude of 0.01 microns and typically the efficiency exceeds 95%. So in this case thanks to the two consecutive electrostatic stages the efficiency will reach more than 98%



### Etapa 3: ACTIVE CARBON FILTRATION

**Retains smell**

The ability of activated carbon to retain odours from the air (through the adsorption mechanism) is well known. With a surface area of more than 500 m<sup>2</sup> / g, activated carbon retains the smell of previously filtered smoke.



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**Pic 1.**



Original standard unit for very small applications. Hood with sides to ensure maximum smoke capture. This solution is recommended for 1000mm wide hoods since, in these, due to their reduced width, it is easy for smoke to escape.

**Pic 2.**



Standard Delta hood 1000mm in depth as an alternative to the vertical front panel

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**Pic 3.**



Midsize unit with two filtration systems and Delta hood in backwards configuration .

The backwards configuration offers a superior degree of fumes capture.

**Pic 4.**



Big ductless hoods. Although we have produced ductless hoods of 5000mm in width, ductless hoods shouldn't be considered a preferred option for big kitchens since a ductless hood is unable to evacuate heat, steam or residual smell that will slowly concentrate until it becomes a problem. In these cases, extensive use of cooling devices and/or ventilation should be considered a must.