

# KITCHEN



When things are heating up in the kitchen, powerful supply air and extract air systems are required to keep any kitchen odours away from the guests. And where chefs juggle pans with hot grease and oil, hygiene and safety are musts.

**The KA-EU fire damper for the extract air of commercial kitchens** is a compact unit; thanks to its 100 % free area there is no 'additional' pressure drop that might otherwise be caused by the blade. In case of a fire the damper shuts automatically to prevent the propagation of fire and smoke through ductwork to adjacent designated fire compartments.

**The PROCONDIF diffuser** is a ventilation system that discharges air from the top yet offers the aerodynamic advantages of displacement flow ventilation. The function is based on a homogeneous velocity profile at the point of discharge that results in only low levels of induction and hence superb and nearly draught-free performance.



### FIRE DAMPER KA-EU

B: 250 - 1.200 mm

H: 225 - 500 mm

Fire resistance class K90 according to DIN 4102



### DIFFUSER PROCONDIF

80 - 160 l/s

300 - 600 m<sup>3</sup>/h

□ 600 x 600 mm und 625 x 625 mm