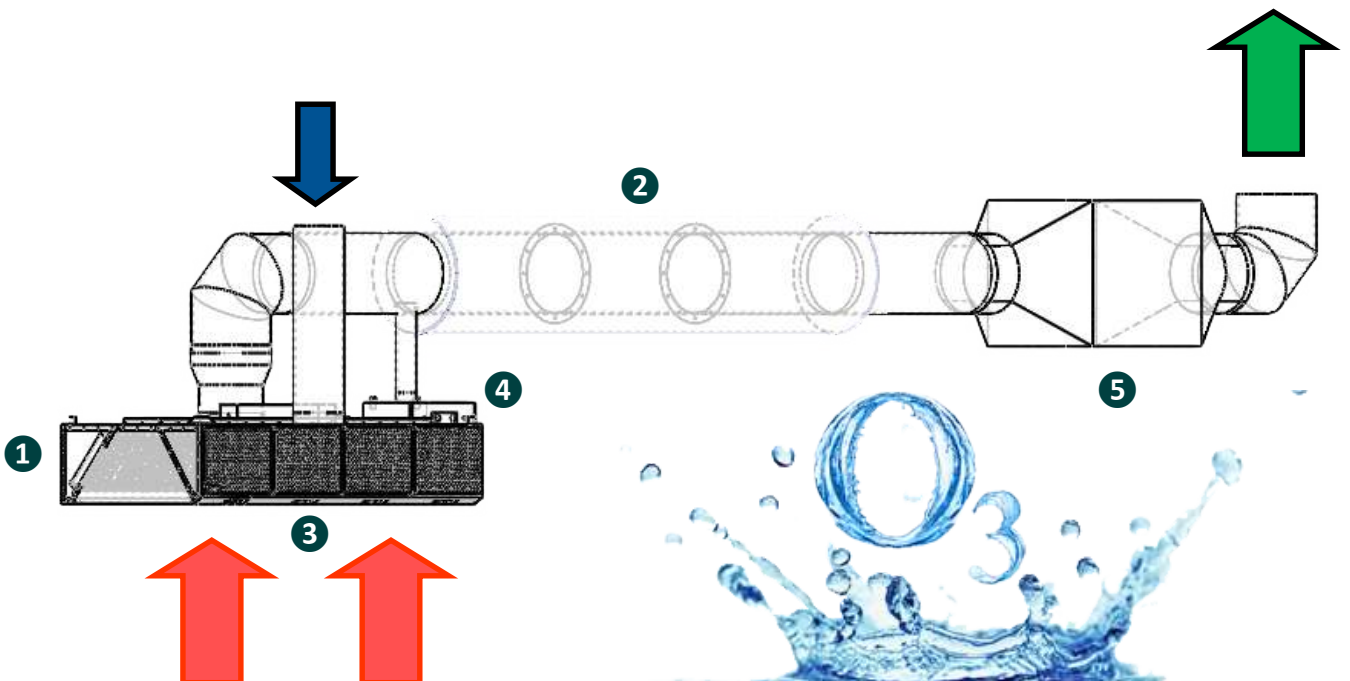


## ROTEK COMMERCIAL KITCHEN SYSTEMS

- *Wall and Island Type Kitchen Hoods* ①
- *Exhaust Duct System* ②
- *Fire Extinguishing System* ③
- *Ozone Generators* ④
- *Electrostatic Filters* ⑤

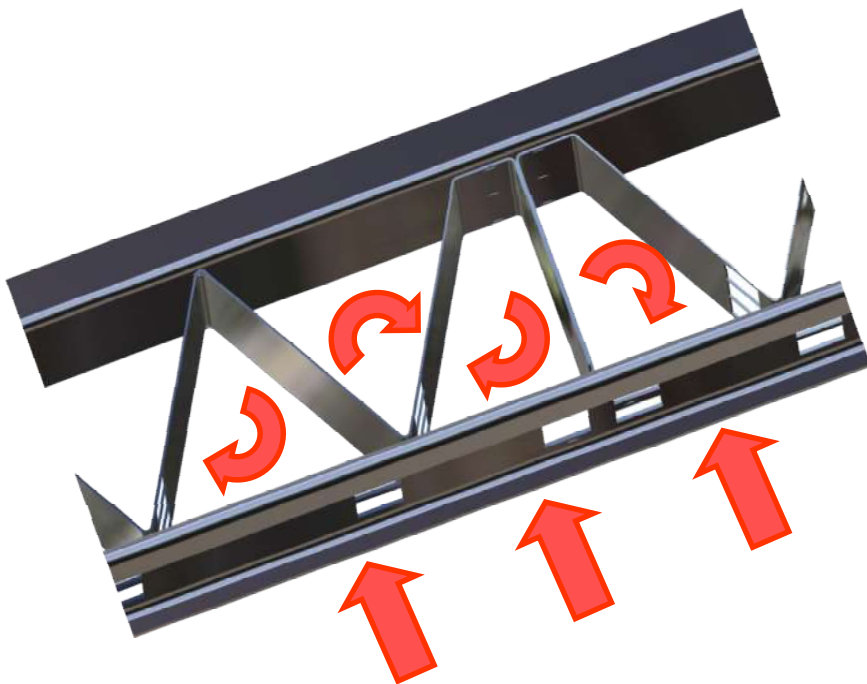


# DOUBLE WALL KITCHEN HOOD



The hoods are the products that developed to remove undesired agents such as smoke, odor and heat during cooking activities in the kitchen. Hood makes better air quality, cooking comfort, hygiene in the kitchen and categorized according to the needs of the place where it will use.

Rotek Industrial maximizes air quality at cooking environment, minimizes odor problems and offers alternatives for any needs at commercial kitchen with double wall hood which is developed for eliminating heavy smoke and odor.



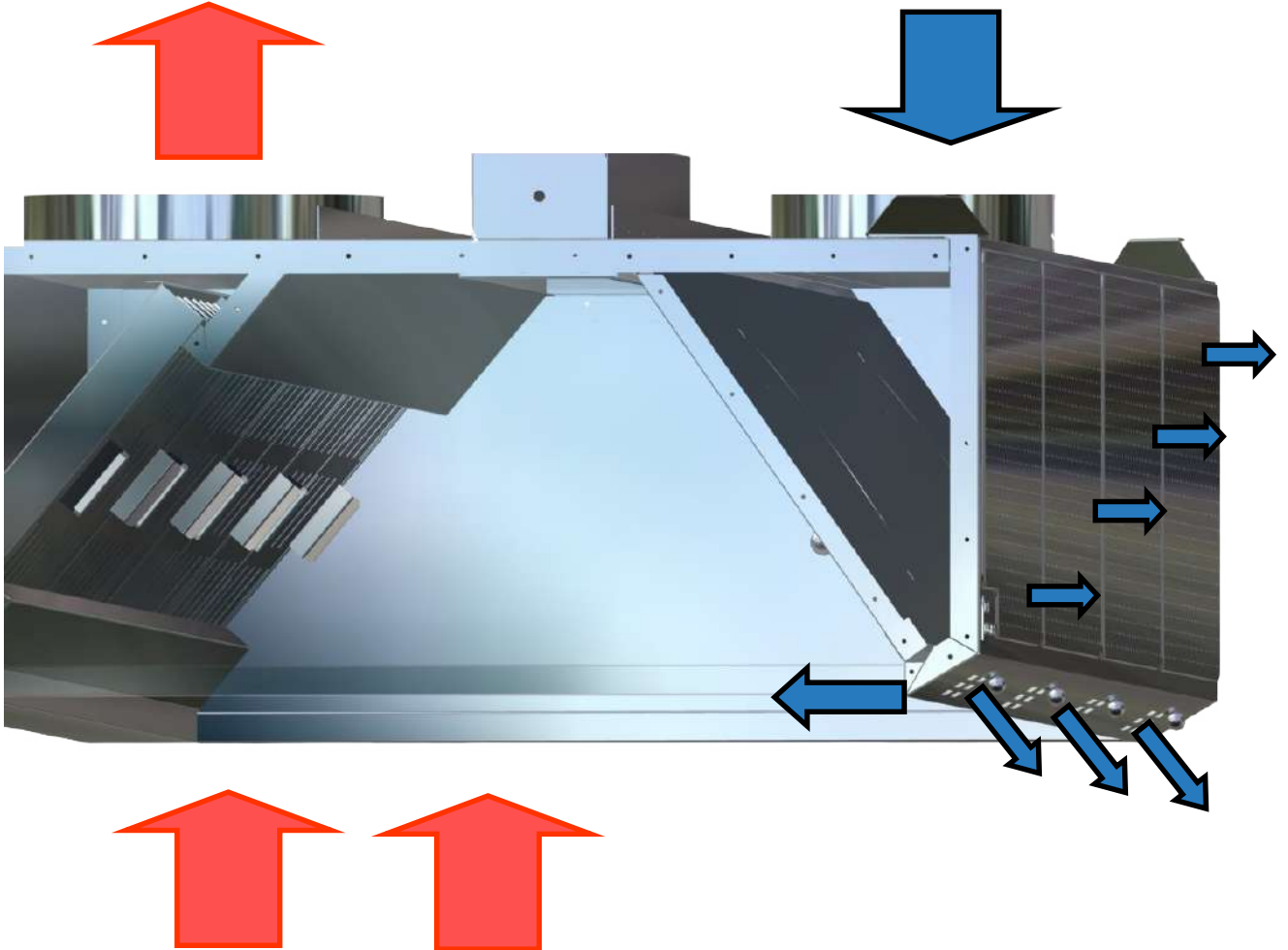
The hoods can easily be cleaned due to its stainless steel body and easy removable filters. Gets clean practically with minimum cost on cooking places where grease and solid fuel particles released with high temperature and in high capacity cooking kitchens, does not requires complicated equipments and long time.

## WHY DOUBLE WALL KITCHEN HOOD?

The basic principle of the double wall hood is suction from one wall, blowing from multiple points at the other wall. By eliminating the air in the cooking environment only by suction, the air quality required in the environment cannot be captured and also it is very difficult to remove the particles which are released due to cooking odor, smoke, grease and solid fuel etc. only with suction.

Rotek Industrial double wall hood extracts the exhaust air in the cooking environment and creates air curtain by blowing the fresh air circulating between the walls from the bottom surface. Thus forming an air layer between the cooking zone and the remaining air of kitchen hood. It directs the exhaust air which released due to cooking by blowing from inside surface to the outlet line and finally it improves the air quality in the area by blowing fresh air from the front surface to the cooking zone.

The double wall hoods are designed to direct the air flow to the chimney line of the exhaust in a controlled manner, thus working with higher efficiency than the conventional type hoods and saving energy. On the basis of this, the only factor to remove the exhaust air is not the suction power, but the blowing forces and product design are also facilitating the removal of the exhaust air.

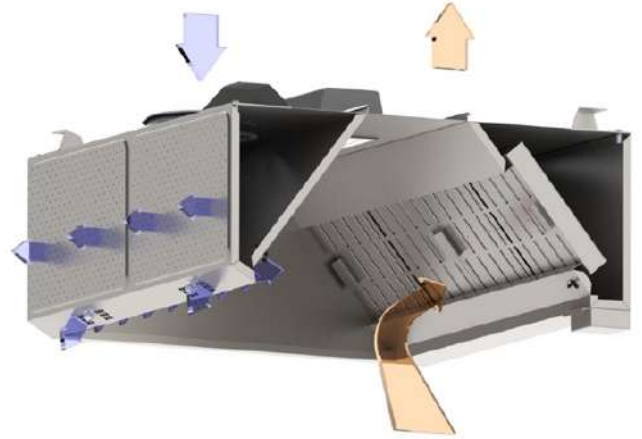


ROTEK INDUSTRIAL CAN APPLY FOR ANY KIND OF BUSINESS WHICH HAS HIGH COOKING CAPACITY LIKE HOTELS, RESTAURANTS, CAFE KITCHENS, COMMERCIAL KITCHENS ETC.

# HOOD SELECTION

To ensure an efficient and comfortable work environment in kitchens, excessive heat, grease and other dirt particles must be removed from kitchen air. Rotek Industrial kitchen hoods create a comfortable and hygienic work environment. Thanks to the EGF centrifugal filters in our kitchen hoods, 95% of cooking greases are eliminated from kitchen air.

Rotek Industrial products are manufactured of stainless steel according to the standards VDI 2052, EN 1.4301 or AISI 304.



When preferring a hood, the first question is whether grease or steam is to be extracted.

For air volume (supply/exhaust) calculations, the heat, steam and other impurity loads caused by cooking equipment should be taken into account.

Extraction hoods are selected according to cooking equipment size. The hood should be wider/deeper than the equipment by 200 mm to 400 mm. Hoods installed over ovens should be deeper than the oven by at least 400 mm. The distance between equipment and hood influences how much the hood should be larger than the equipment. Recommended height from floor not more than 2100 mm.

Extraction air capacities are determined according to the table on the right, where air volume depends on cooking equipment extraction coefficient  $K_e$  [l/(s\*kW)], electrical power  $P$  [kW] and coincidence factor  $K_s$ .

Equipment	Extraction Coefficient	
	$K_e$	
	Electric	Gas
Kettle	10-11	12
Steam Cooker	5	
Combined Oven	10	
Convection Oven	10	
Pizza Oven	12-15	
Frying Pan	30-32	35
Oven	20	
Stove	30-32	35
Halogen Stove	20	
Hotplate	30-35	
Dishwasher	17-20	
Grill Plate	28-35	
Salamander	33-35	33
Charcoal Grill	50-60	60
Toaster	32-35	35
Ceramic Stove	25	
Microwave	3	
Deep Fryer	20	

$K_s$  values:

- Restaurant Kitchens  $K_s = 0,8... 1,0$  l / (s \* kW)
- Canteens  $K_s = 0,5... 0,8$  l / (s \* kW)

Total volume of kitchen exhaust air is calculated by multiplying the total product of cooking equipment extraction coefficient and electrical load coefficient with cooking equipment coincident coefficient:

$$\Sigma M_p = \Sigma (K_e * P) * K_s, (l/s)$$

# HOOD INSTALLATION POSITION

The hood is positioned over the cooking equipment, at a distance of 200-400 mm vertically between the edges of appliances. Hoods installed over ovens should be deeper than the oven by at least 400 mm, to ensure elimination of the entire steam volume from air when the oven door is opened. The recommended height of hoods from the floor is 1900-2100 mm.

Ensures a clean, hygienic and comfortable kitchen environment by removing dirt and excessive heat from the kitchen and eliminating grease from exhaust air. The hood with air curtain will supply replacement air to the room.

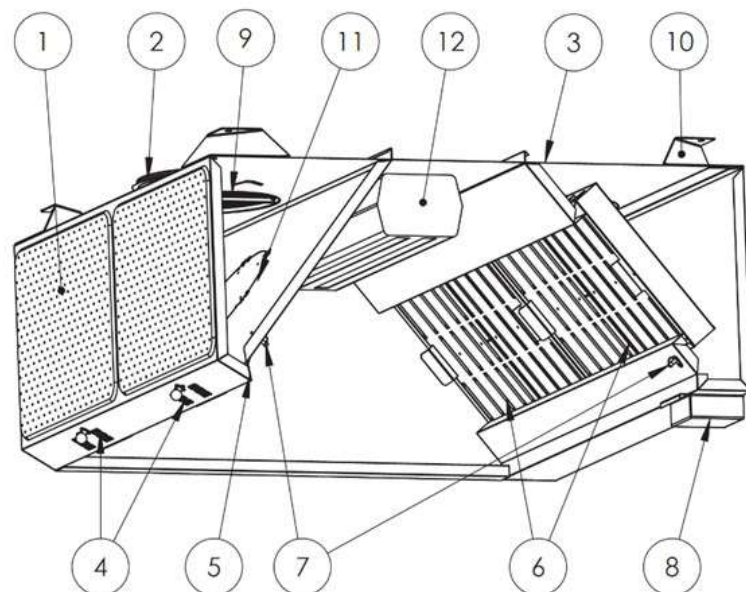
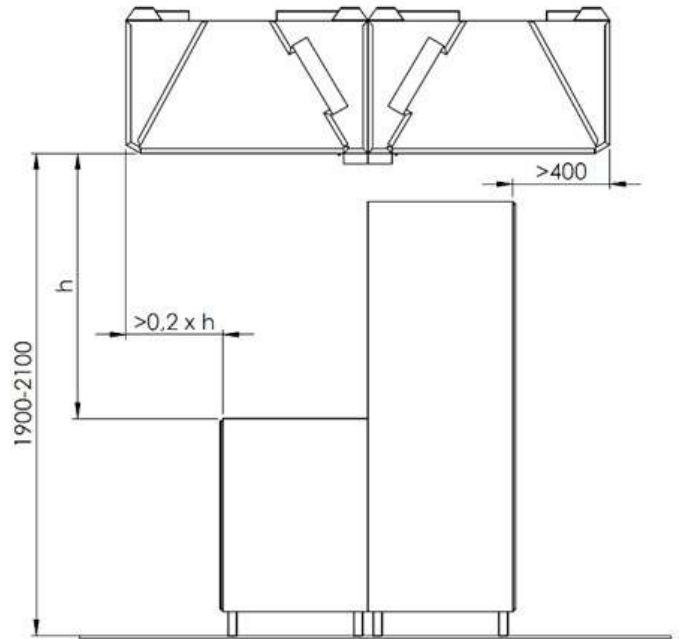
The function of the kitchen hood is to remove excess heat, grease and other particles contained in the air through filters. Air coming from the air intake system improves conveyance of polluted air into grease filters, where grease and other dirt particles are removed from extraction air. Removed dirt will run into a grease removal conduit and then into a grease collection container.

## Structure and Dimensions:

Hood body is manufactured of stainless steel (AISI 304).

Duct connections are equipped with gaskets.

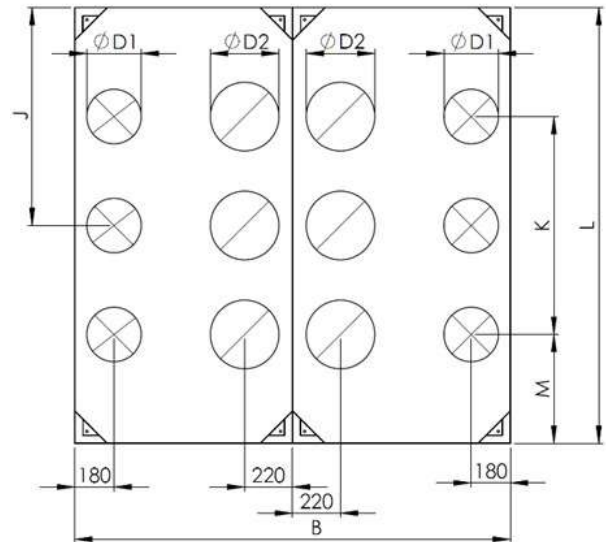
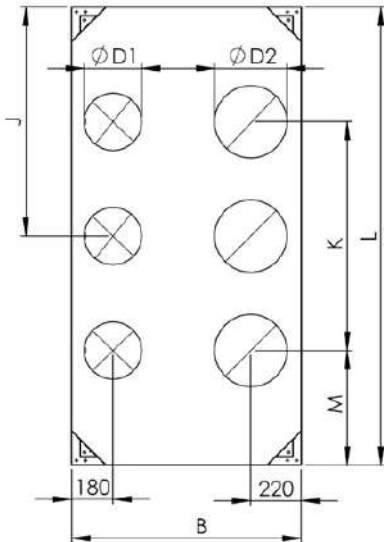
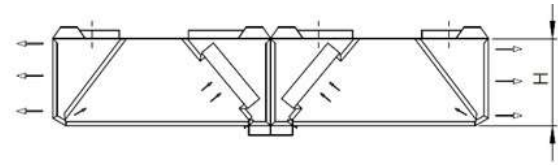
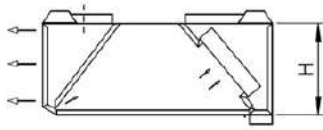
The air intake chamber is heat insulated to prevent condensation of water vapour to the inside surface of the hood.



## Hood Equipments:

1. Front panel
2. Connection for air intake
3. Connection for air extraction
4. Adjustable supply air openings
5. Air intake system
6. EGF "Effaceable Grease filter"
7. Air flow measuring nozzles
8. Grease collection container
9. Supply air regulating plate
10. Suspension hooks
11. Supply air maintenance door
12. Lighting

# DESIGN AND DIMENSIONS



## Wall Type Hood Dimensions

L Length	1000,1500, ..., 5000
W Width	900,1000, ..., 2500
H Height	400, 550
D1	250
D2	320

## Island Type Hood Dimensions

L Length	1000,1500, ..., 5000
W Width	1500,1600, ..., 2500
H Height	400, 550
D1	250
D2	320

L	M	Extraction		Intake		
		1X320	2X320	2X250	3x250	
		J	K	K	J	K
1500	375	L/2	750	750	L/2	750
2000	500	L/2	1000	1000	L/2	1000
2500	500	L/2	1500	1500	L/2	1500

\* Proportional increase occurs at dimension expansion.

L Length (mm)	Intake Air Flow (l/s) ( $\Delta P_s$ 28-82 Pa)	Intake Air Flow Per Linear Meter of Front Panel (l/s)	
		H=400	H=550
1500	210-360	$\Delta P_s=10-30$ Pa 60-100 l/s	$\Delta P_s=10-25$ Pa 280-125 l/s
2000	280-480		
2500	350-600		
3000	420-720		
3500	490-840		
4000	560-960		
4500	630-1080		
5000	700-1200		

# “EGF” FILTER SYSTEM

EGF is a high efficiency grease filter. It is designed to be used as a part of a hood in ventilation systems in professional kitchens or in similar rooms above the kitchen appliances (stove, grill, etc.). The intended use of the filter is to separate grease and other particles from the exhaust air.

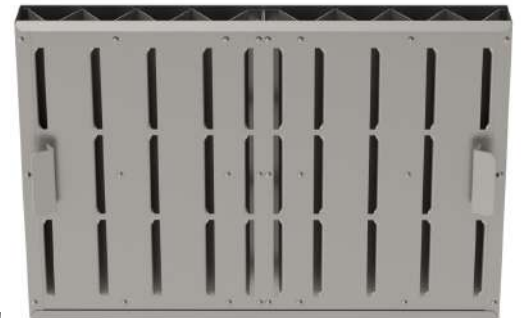
EGF grease filter is protected by a utility model.

EGF filter removes 97% of 10 micron particles from the exhaust air.

- Good grease separation capability in variable air volumes
- Low pressure drop - energy efficient
- Flame resistance class A according to DIN 18869-5
- Easy to maintain

## Material and Design

EGF filters are manufactured of stainless steel (AISI 304). The filters' parts are joined by riveting, ensuring durability of the filter in challenging conditions of kitchens.

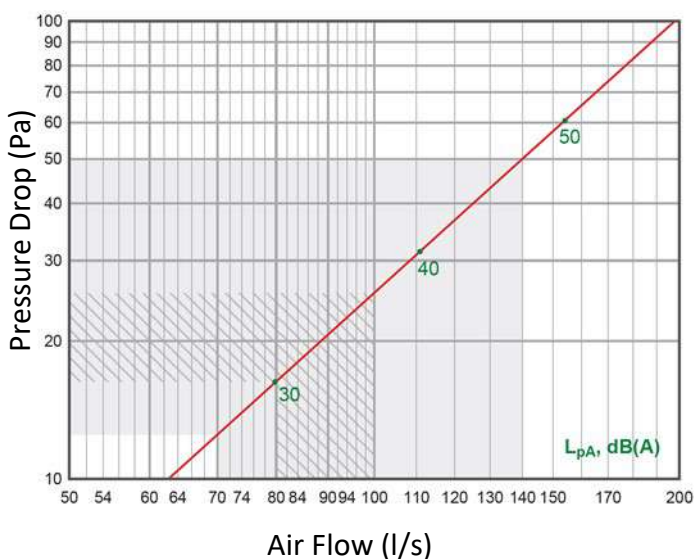


Unclean air is extracted through the filter front panel openings in to the filter. The patented double triangular cross-section inside the chamber ensures effective separation of grease particles. In relation to the trajectory movement change the grease particles collide with the filter surfaces. Grease particles separated from the exhaust air fall into the grease collection channel of the hood. Filtered air is extracted through the bottom and top sections of the filter.

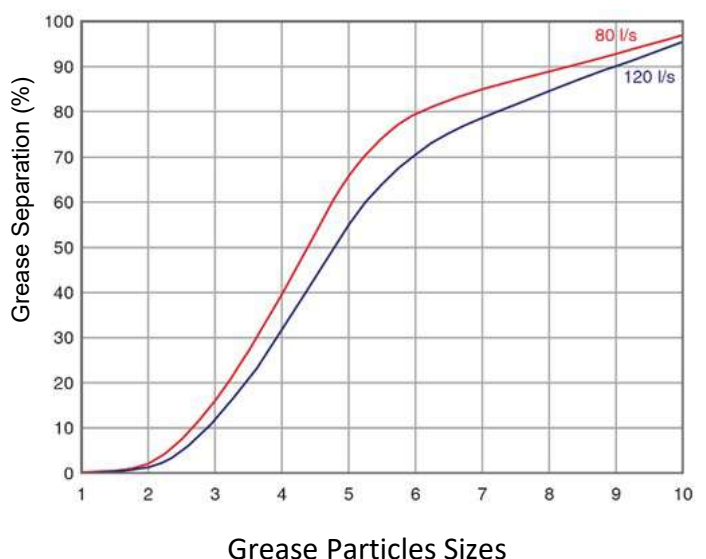
The grease filters' optimal operating range is in pressure drop range of 12-50 Pa, wherein on the said pressure drop range the air flow through the filter is 70-140 l/s, which ensures energy efficient operation of the device.

There is a filter mounting profile extending along the length of the hood, it is easy to install and remove the filter to the hood.

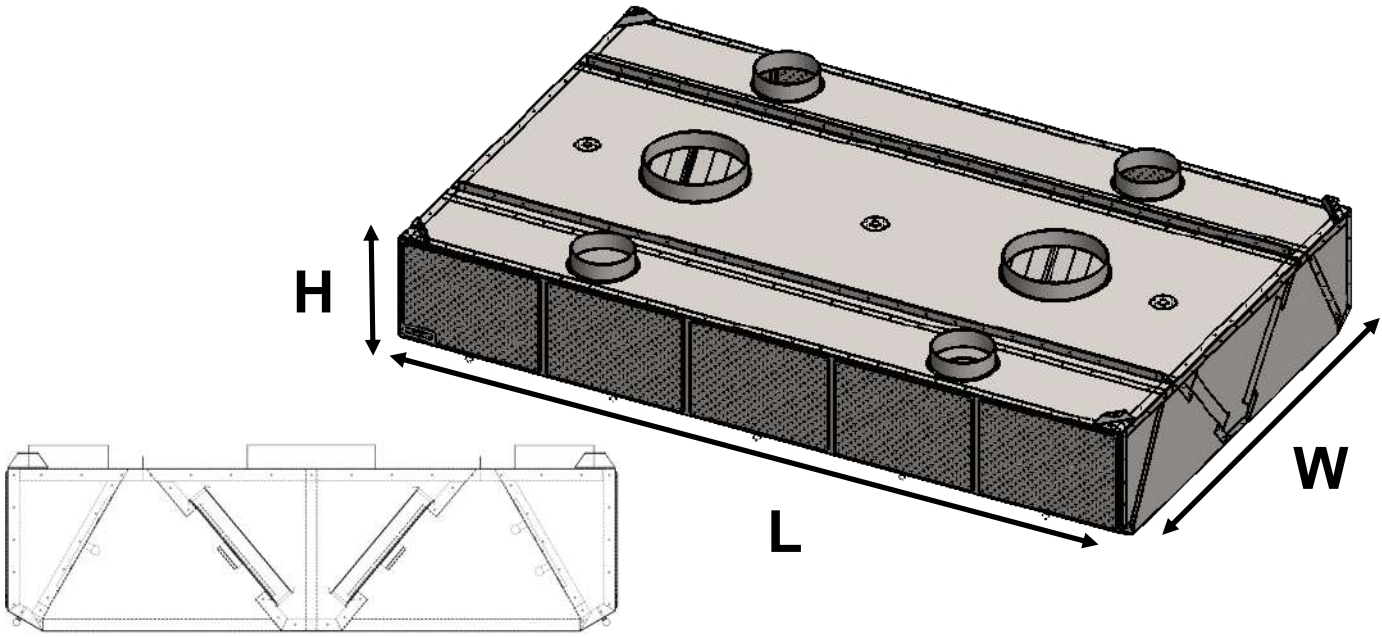
EGF STRENGTH GRAPHIC



EGF GREASE PARTICLE SEPARATION



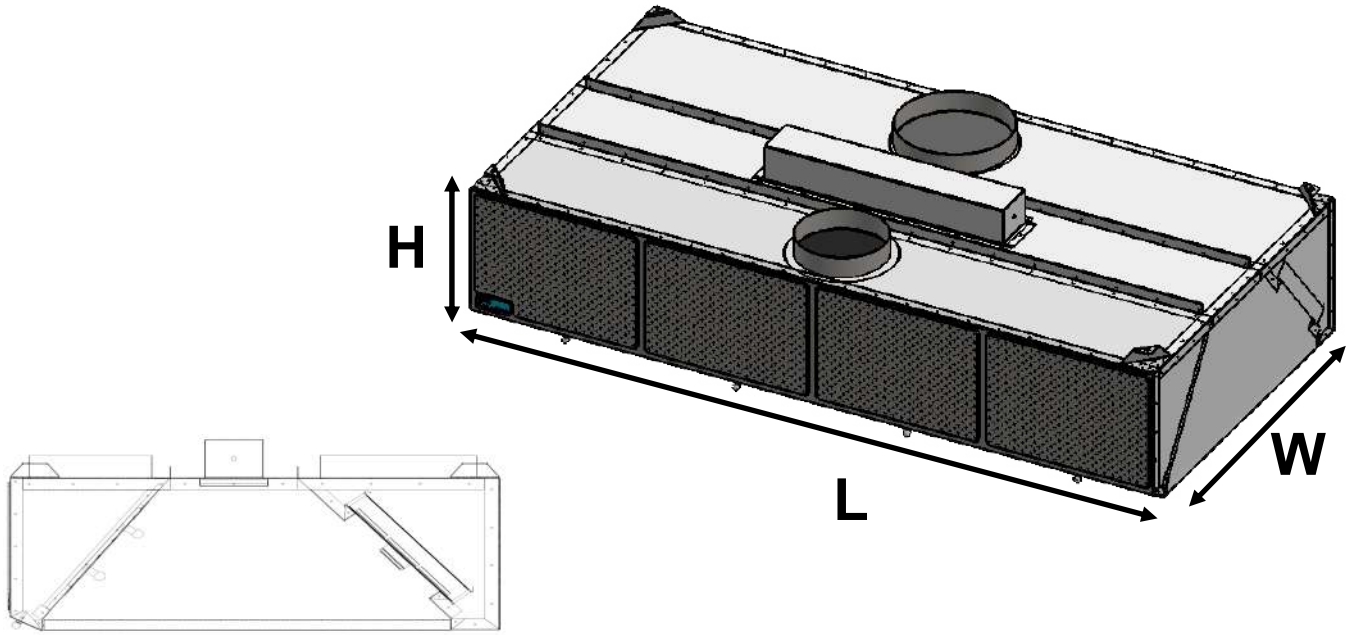
# AIR CURTAIN ISLAND TYPE HOOD



Product Code		W (mm)	L (mm)	Number of Filters	Weight (kg)	
H=400 mm	H=550 mm				H=400	H=550
Filter Type A	Filter Type B					
HPA40-1515	HPA55-1015	1500	1500	6	83	102
HPA40-1520	HPA55-1020	1500	2000	8	105	130
HPA40-1525	HPA55-1025	1500	2500	10	126	158
HPA40-1530	HPA55-1030	1500	3000	12	148	186
HPA40-1535	HPA55-1035	1500	3500	14	172	215
HPA40-1540	HPA55-1040	1500	4000	16	193	244
HPA40-1545	HPA55-1045	1500	4500	18	215	272
HPA40-1550	HPA55-1050	1500	5000	20	237	301
HPA40-2020	HPA55-1320	2000	2000	8	114	140
HPA40-2025	HPA55-1325	2000	2500	10	138	170
HPA40-2030	HPA55-1330	2000	3000	12	161	199
HPA40-2035	HPA55-1335	2000	3500	14	186	229
HPA40-2040	HPA55-1340	2000	4000	16	210	260
HPA40-2045	HPA55-1345	2000	4500	18	233	290
HPA40-2050	HPA55-1350	2000	5000	20	257	320
HPA40-2520	HPA55-1620	2500	2000	8	121	148
HPA40-2525	HPA55-1625	2500	2500	10	149	182
HPA40-2530	HPA55-1630	2500	3000	12	171	211
HPA40-2535	HPA55-1635	2500	3500	14	198	242
HPA40-2540	HPA55-1640	2500	4000	16	223	275
HPA40-2545	HPA55-1645	2500	4500	18	248	306
HPA40-2550	HPA55-1650	2500	5000	20	273	338

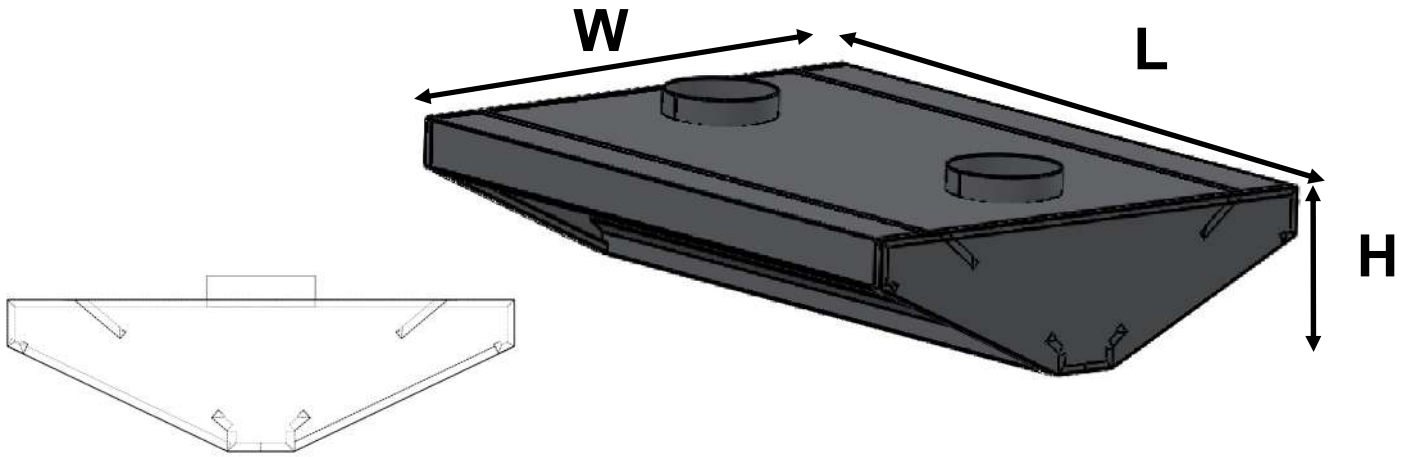


# AIR CURTAIN WALL TYPE HOOD



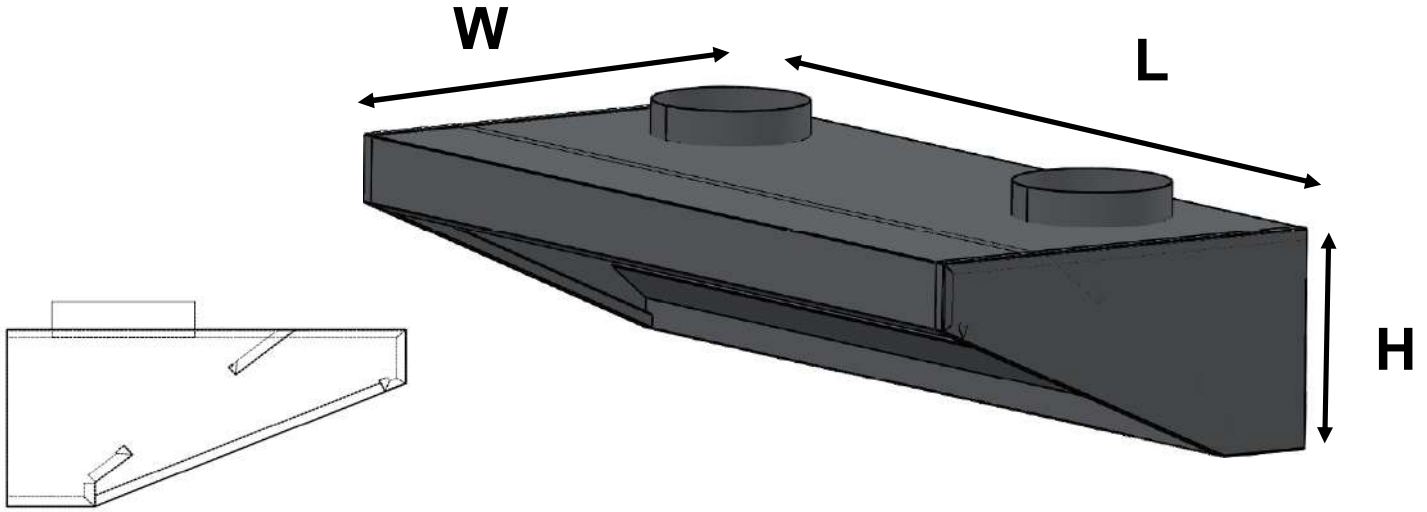
Product Code		W (mm)	L (mm)	Number of Filters	Weight (kg)	
H=400 mm	H=550 mm				H=400	H=550
Filter Type A	Filter Type B					
HPD40-1015	HPD55-1015	1000	1500	3	48	61
HPD40-1020	HPD55-1020	1000	2000	4	59	77
HPD40-1025	HPD55-1025	1000	2500	5	70	92
HPD40-1030	HPD55-1030	1000	3000	6	83	108
HPD40-1035	HPD55-1035	1000	3500	7	95	124
HPD40-1040	HPD55-1040	1000	4000	8	107	141
HPD40-1045	HPD55-1045	1000	4500	9	118	157
HPD40-1050	HPD55-1050	1000	5000	10	130	173
HPD40-1315	HPD55-1315	1300	1500	3	49	62
HPD40-1320	HPD55-1320	1300	2000	4	62	78
HPD40-1325	HPD55-1325	1300	2500	5	75	97
HPD40-1330	HPD55-1330	1300	3000	6	86	110
HPD40-1335	HPD55-1335	1300	3500	7	99	127
HPD40-1340	HPD55-1340	1300	4000	8	111	144
HPD40-1345	HPD55-1345	1300	4500	9	124	160
HPD40-1350	HPD55-1350	1300	5000	10	136	176
HPD40-1615	HPD55-1615	1600	1500	3	51	59
HPD40-1620	HPD55-1620	1600	2000	4	64	74
HPD40-1625	HPD55-1625	1600	2500	5	80	100
HPD40-1630	HPD55-1630	1600	3000	6	90	104
HPD40-1635	HPD55-1635	1600	3500	7	103	119
HPD40-1640	HPD55-1640	1600	4000	8	116	136
HPD40-1645	HPD55-1645	1600	4500	9	129	151
HPD40-1650	HPD55-1650	1600	5000	10	142	166

# OPEN ISLAND TYPE HOOD



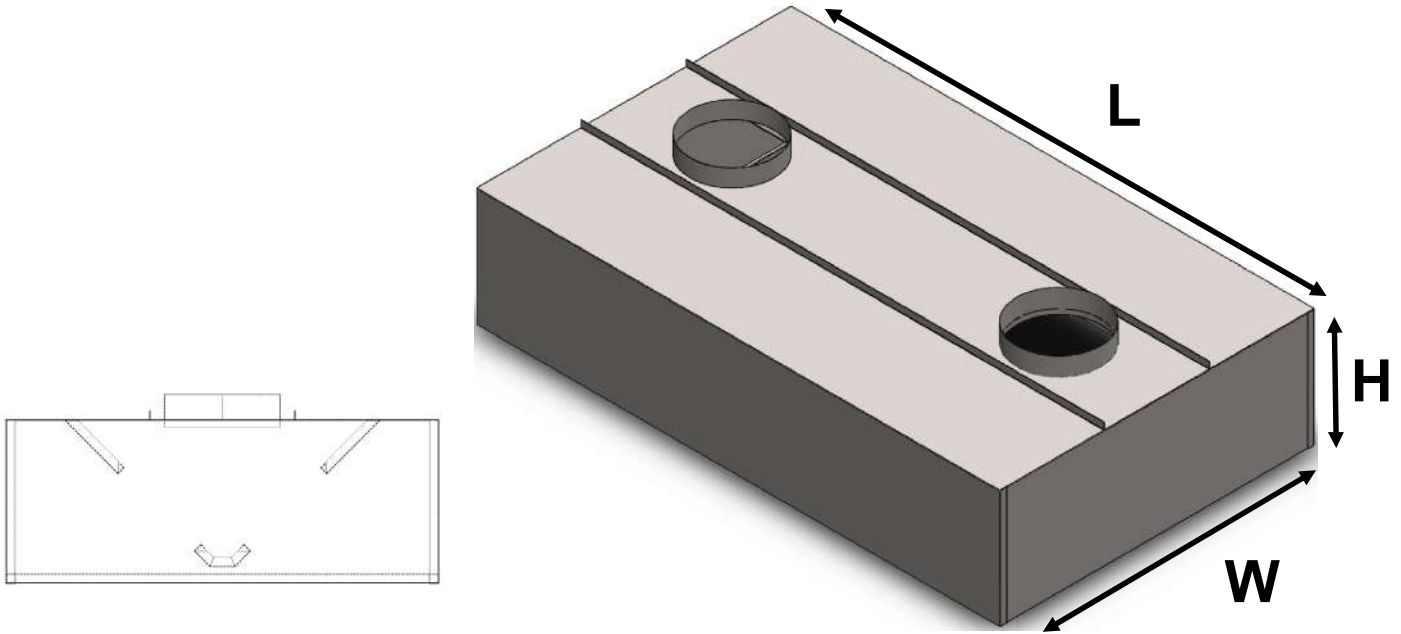
Product Code		W (mm)	L (mm)	Number of Filters	Weight (kg)	
H=400 mm	H=550 mm				H=400	H=550
Filter Type A	Filter Type B					
KA40-1515	KA55-1015	1500	1500	6	65	68
KA40-1520	KA55-1020	1500	2000	8	84	88
KA40-1525	KA55-1025	1500	2500	10	101	106
KA40-1530	KA55-1030	1500	3000	12	119	124
KA40-1535	KA55-1035	1500	3500	14	137	143
KA40-1540	KA55-1040	1500	4000	16	159	165
KA40-1545	KA55-1045	1500	4500	18	173	181
KA40-1550	KA55-1050	1500	5000	20	191	199
KA40-2020	KA55-1320	2000	2000	8	99	104
KA40-2025	KA55-1325	2000	2500	10	118	123
KA40-2030	KA55-1330	2000	3000	12	139	145
KA40-2035	KA55-1335	2000	3500	14	160	167
KA40-2040	KA55-1340	2000	4000	16	185	193
KA40-2045	KA55-1345	2000	4500	18	202	210
KA40-2050	KA55-1350	2000	5000	20	223	231
KA40-2520	KA55-1620	2500	2000	8	113	117
KA40-2525	KA55-1625	2500	2500	10	134	139
KA40-2530	KA55-1630	2500	3000	12	157	163
KA40-2535	KA55-1635	2500	3500	14	181	187
KA40-2540	KA55-1640	2500	4000	16	209	217
KA40-2545	KA55-1645	2500	4500	18	227	235
KA40-2550	KA55-1650	2500	5000	20	250	259

# OPEN WALL TYPE HOOD



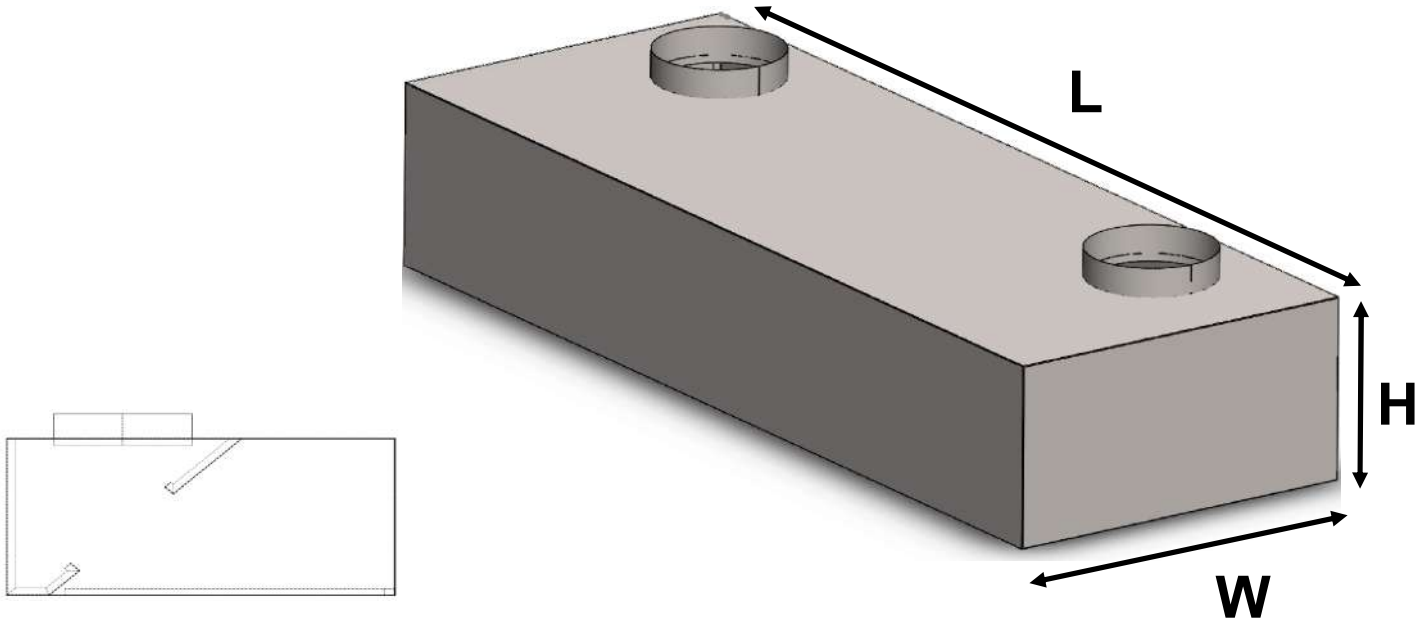
Product Code		W (mm)	L (mm)	Number of Filters	Weight (kg)	
H=400 mm Filter Type A	H=550 mm Filter Type B				H=400	H=550
KD40-1015	KD55-1015	900	1500	3	45	49
KD40-1020	KD55-1020	900	2000	4	60	64
KD40-1025	KD55-1025	900	2500	5	71	76
KD40-1030	KD55-1030	900	3000	6	84	89
KD40-1035	KD55-1035	900	3500	7	97	103
KD40-1040	KD55-1040	900	4000	8	112	120
KD40-1045	KD55-1045	900	4500	9	122	130
KD40-1050	KD55-1050	900	5000	10	134	144
KD40-1315	KD55-1315	1200	1500	3	57	60
KD40-1320	KD55-1320	1200	2000	4	75	80
KD40-1325	KD55-1325	1200	2500	5	88	94
KD40-1330	KD55-1330	1200	3000	6	104	111
KD40-1335	KD55-1335	1200	3500	7	120	128
KD40-1340	KD55-1340	1200	4000	8	140	149
KD40-1345	KD55-1345	1200	4500	9	152	161
KD40-1350	KD55-1350	1200	5000	10	167	178
KD40-1615	KD55-1615	1500	1500	3	60	62
KD40-1620	KD55-1620	1500	2000	4	79	81
KD40-1625	KD55-1625	1500	2500	5	93	96
KD40-1630	KD55-1630	1500	3000	6	110	113
KD40-1635	KD55-1635	1500	3500	7	127	131
KD40-1640	KD55-1640	1500	4000	8	148	152
KD40-1645	KD55-1645	1500	4500	9	160	165
KD40-1650	KD55-1650	1500	5000	10	177	181

# FLAT ISLAND TYPE HOOD



Product Code		W (mm)	L (mm)	Number of Filters	Weight (kg)	
H=400 mm Filter Type A	H=550 mm Filter Type B				H=400	H=550
DA40-1515	DA55-1015	1500	1500	6	70	74
DA40-1520	DA55-1020	1500	2000	8	91	97
DA40-1525	DA55-1025	1500	2500	10	109	116
DA40-1530	DA55-1030	1500	3000	12	128	136
DA40-1535	DA55-1035	1500	3500	14	148	157
DA40-1540	DA55-1040	1500	4000	16	171	182
DA40-1545	DA55-1045	1500	4500	18	187	198
DA40-1550	DA55-1050	1500	5000	20	206	219
DA40-2020	DA55-1320	2000	2000	8	99	105
DA40-2025	DA55-1325	2000	2500	10	118	125
DA40-2030	DA55-1330	2000	3000	12	138	147
DA40-2035	DA55-1335	2000	3500	14	159	169
DA40-2040	DA55-1340	2000	4000	16	184	195
DA40-2045	DA55-1345	2000	4500	18	201	212
DA40-2050	DA55-1350	2000	5000	20	221	234
DA40-2520	DA55-1620	2500	2000	8	107	115
DA40-2525	DA55-1625	2500	2500	10	126	135
DA40-2530	DA55-1630	2500	3000	12	148	158
DA40-2535	DA55-1635	2500	3500	14	170	182
DA40-2540	DA55-1640	2500	4000	16	197	210
DA40-2545	DA55-1645	2500	4500	18	214	228
DA40-2550	DA55-1650	2500	5000	20	236	251

# FLAT WALL TYPE HOOD

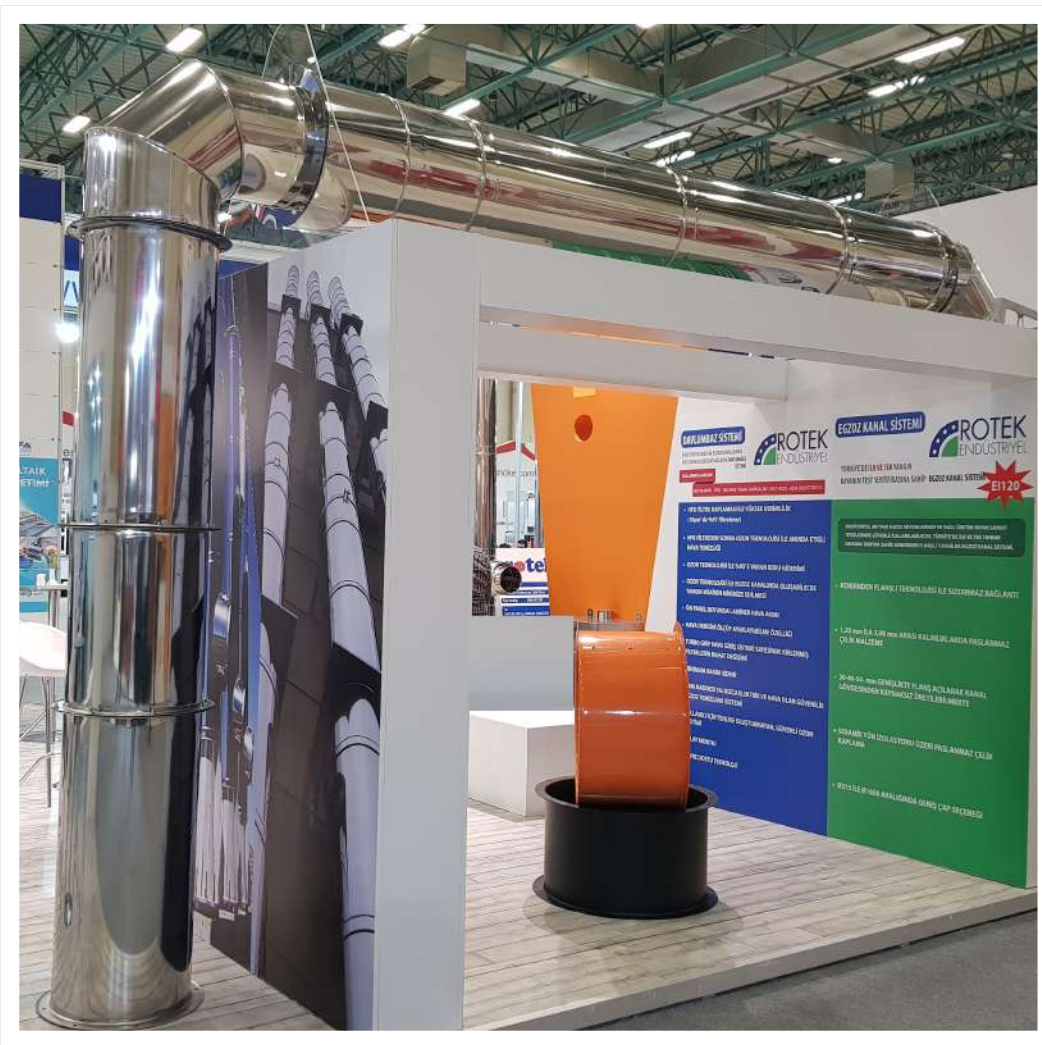


Product Code		W (mm)	L (mm)	Number of Filters	Weight (kg)	
H=400 mm Filter Type A	H=550 mm Filter Type B				H=400	H=550
DD40-1015	DD55-1015	900	1500	3	51	54
DD40-1020	DD55-1020	900	2000	4	63	67
DD40-1025	DD55-1025	900	2500	5	76	81
DD40-1030	DD55-1030	900	3000	6	88	93
DD40-1035	DD55-1035	900	3500	7	100	106
DD40-1040	DD55-1040	900	4000	8	112	119
DD40-1045	DD55-1045	900	4500	9	124	132
DD40-1050	DD55-1050	900	5000	10	137	145
DD40-1315	DD55-1315	1200	1500	3	59	60
DD40-1320	DD55-1320	1200	2000	4	72	75
DD40-1325	DD55-1325	1200	2500	5	87	90
DD40-1330	DD55-1330	1200	3000	6	100	104
DD40-1335	DD55-1335	1200	3500	7	115	119
DD40-1340	DD55-1340	1200	4000	8	128	133
DD40-1345	DD55-1345	1200	4500	9	142	147
DD40-1350	DD55-1350	1200	5000	10	156	162
DD40-1615	DD55-1615	1500	1500	3	60	62
DD40-1620	DD55-1620	1500	2000	4	75	78
DD40-1625	DD55-1625	1500	2500	5	96	100
DD40-1630	DD55-1630	1500	3000	6	106	110
DD40-1635	DD55-1635	1500	3500	7	122	126
DD40-1640	DD55-1640	1500	4000	8	137	142
DD40-1645	DD55-1645	1500	4500	9	152	157
DD40-1650	DD55-1650	1500	5000	10	167	173

# ROVENT EXHAUST DUCT SYSTEM



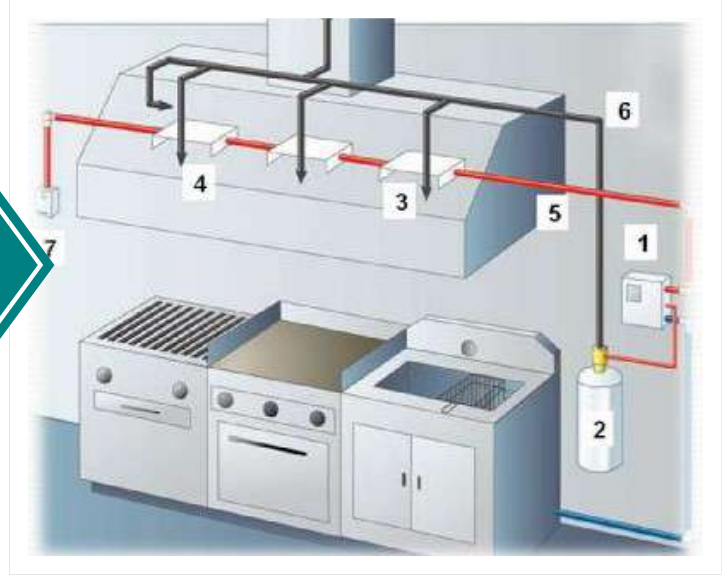
- \* It can be safely used in industrial kitchen exhaust systems and industrial facilities engaged in grase production, with the first and only in Turkey **EI120** fire resistance class, self-flanged round exhaust duct system.
- \* Leakproof connection with self-flanged technology,
- \* 1.20 mm - 3.00 mm thickness product range of stainless steel material,
- \* Flange can be produced from the channel body by opening the desired width in the range of 30 -100 mm without welding,
- \* Stainless steel coating on ceramic wool insulation,
- \* At the range of  $\varnothing$  315 -  $\varnothing$  1600 wide diameter alternatives,
- \* **Fire resistance EI120 (in case of fire inside the duct)**
- \* **Fire resistance EI180 (in case of fire outside the duct)**



# FIRE EXTINGUISHING SYSTEM

Basic equipments of kitchen extinguishing system

1. Mechanical control head
2. Extinguisher agent storage cylinder
3. Detectors
4. Nozzles
5. Detection line enclosed in conduit
6. Supply piping
7. Release handle



## Agent:

- ⇒ NFPA 17A
- ⇒ WET MATERIAL
- ⇒ Liquid solution consisting of organic and/or inorganic salts.
- ⇒ Liquid potassium carbonate

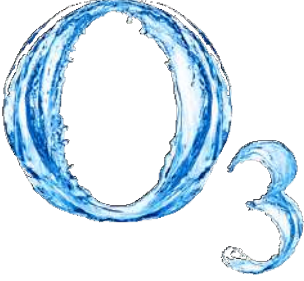
It will be a liquid chemical solution with low PH grade, potassium carbonate based, therefore it does not harm the environment in which it is discharged will suppress and extinguish grease fires in a very short time. Discharged fire extinguisher will form a fire blanket on the grease fire with foam layer and will extinguish the fire in a very short time.

\* Fire extinguishing systems are made by Norm Teknik assurance and solution partnership.

## According to TURKEY FIRE PROTECTION REGULATIONS, dated to 2009

ARTICLE 57- (1) it is mandatory installing automatic fire extinguishing system to kitchen hoods located at the malls, high buildings, food factories and kitchens serving food more than 100 people at the same time with the exception of residence kitchens. Also it is mandatory to be established gas detection, gas cutting and warning systems according to the properties of gas used at the ovens.

## WHY OZONE GENERATOR?



Blocks smoke and odor, filter efficiency remain same during working time, efficiency does not change with getting dirt and using time.

Ozone generator does not lose pressure on the system, provides convenience at proper and minimum cost fan selection, does not have any limits of the gas heat where get through of the duct.

-The appliance is very easy to maintain and clean, it is sufficient to service by untrained personnel and also to clean the kitchen waste gas ducts once a year.

-There is no changing part and consumables, the energy cost is very low.

-The ozone generator is a modern, efficient and environmentally friendly device that neutralizes grease, odor and bacteria.



Ozone Flow	Power Supply	Dimensions (mm)	Ozone Concentration	Air Flow	Exhaust Refining Volume
10g/h	AC240V/50HZ	260*330*550	21ppm	3.8m3/min.	2000-3500m3/h
20g/h	AC240V/50HZ	260*330*550	41ppm	3.8m3/min.	3000-5000m3/h
30g/h	AC240V/50HZ	260*330*550	61ppm	3.8m3/min	5000-8000m3/h
40g/h	AC240V/50HZ	450*330*550	61ppm	5.2m3/min	8000-10000m3/h
50g/h	AC240V/50HZ	450*330*550	75ppm	5.2m3/min	10000-12000m3/h



# ELECTROSTATIC FILTER

Thanks to its electric current, it provides excellent adhesion of grease molecules and smoke particles to the filter. Smoke, grease and odor problems in the kitchen exhaust ducts are eliminated by Rotek Industrial Electrostatic Filter. Rotek Industrial serves various types of environmentally friendly products with two different models as RSEF and RDEF.

## Properties;

- ⇒ Up to 99% smoke and grease removal, ozone or activated carbon technology up to 97% odor removal,
- ⇒ 2,000 m<sup>3</sup>/h to 60,000 m<sup>3</sup>/h wide exhaust option
- ⇒ Long lifetime thanks to stainless steel cell,
- ⇒ Low maintenance cost,
- ⇒ Safe operation with advanced safety measures (short circuit protection, overheating, etc.),
- ⇒ Plug and play feature and easy installation,
- ⇒ Excellent sealing and drainage,
- ⇒ Environmentally friendly technology.

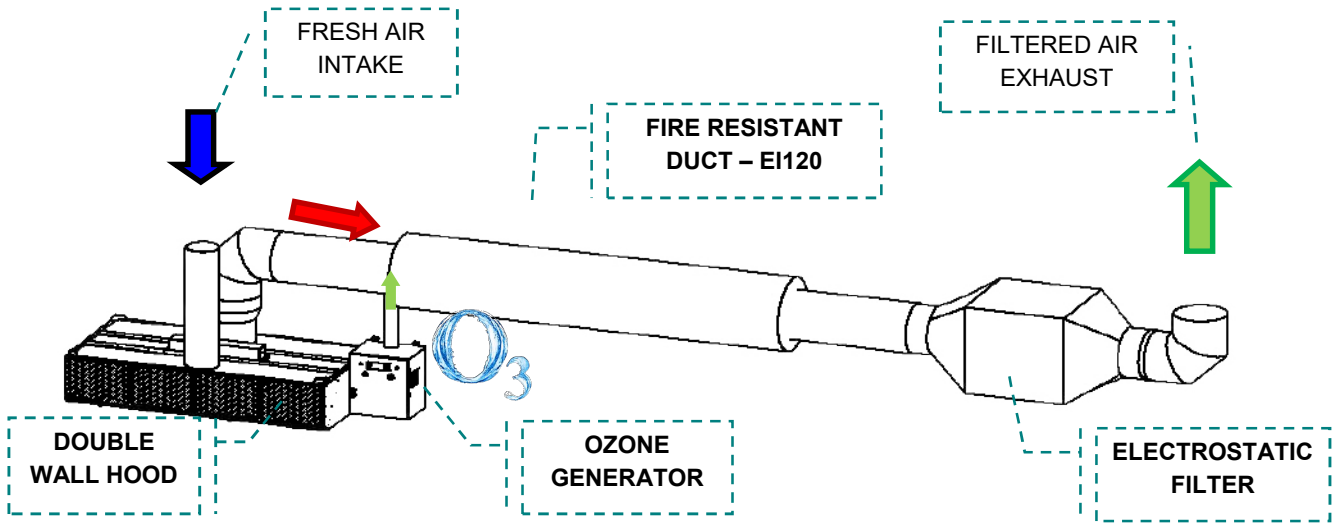
## Areas of usage;

- ⇒ Hotels,
- ⇒ Restaurants,
- ⇒ Food Factories,
- ⇒ Fast Food,
- ⇒ Food Industry,
- ⇒ Industrial facilities engaged in grease production.



Model	Air Flow (m <sup>3</sup> /h)	Dimensions L*W*H (mm)	Weight (kg)	Power (Watt)
BS-216Q-2K	2000	735x 750x 773	72.5	400
BS-216Q-3K	3000	735 X 848 X 886	100	450
BS-216Q-4K	4000	735 x 909 x 942.5	107	490
BS-216Q-6K	6000	735x 1432 x886	140	550
BS-216Q-8K	8000	735x 1553x9425	155	710
BS-216Q-12K	12000	735 x 1432 x 163 1	272	1100
BS-216Q- 16K	16000	735x 1553x 1744	299	1430
BS-216Q-20K	20000	735 x20 15x163 1	353	1600
BS-216Q-24K	24000	735x2 198x 1744	388	1800
BS-216Q-28 K	28000	735 X 20 15x 2376	523	2400
BS-216Q-32K	32000	1470 x 1553x 1744	595	2850
BS-216Q-36 K	36000	735 X2197 X2545.	576	2900
BS-216Q-48K	48000	1470 x 2198 x 1744	776	3600
BS-216Q-54 K	54000	1470 x 2015x 2376	1046	4800
BS-216Q-72K	72000	1470 x 2198 x 2546	1152	5400

# COMMERCIAL KITCHEN SYSTEMS



## Rotek Industrial offers a Holistic Solution for kitchens...

1

Thanks to its wide range of products with Island Type and Wall Type of Double Wall Hood Systems, we can develop projects for all kinds of commercial kitchen and offer solutions to customers.

2

All our hood systems are designed in accordance with "TURKEY FIRE PROTECTION REGULATIONS, dated to 2009". In the project process, all works are completed according to the regulation and a smooth system can be created.

3

Rotek Industrial can use self-flanged round exhaust duct system that can be safely used in industrial kitchen exhaust systems and industrial facilities engaged in grease production, with the **First and Only in Turkey EI120** fire resistance class.

4

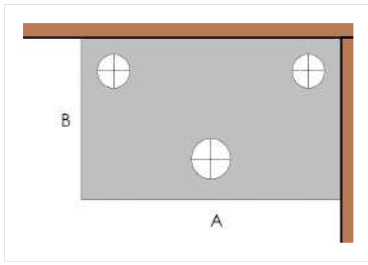
Offers Ozone Generator solutions to prevent oil particles causing fire in the exhaust ducts, to prevent odor and to reduce maintenance periods.

5

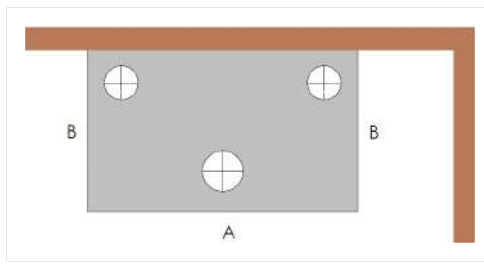
Smoke, grease and odor problems in kitchen exhaust ducts, can remove with Rotek Industrial Electrostatic Filter. Rotek Industrial serves various types of environmentally friendly products with two different models as RSEF and RDEF.

**Solution at Commercial Kitchens:**  
**ROTEK INDUSTRIAL**

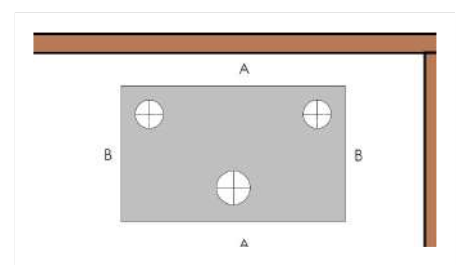
# HOOD SELECTION



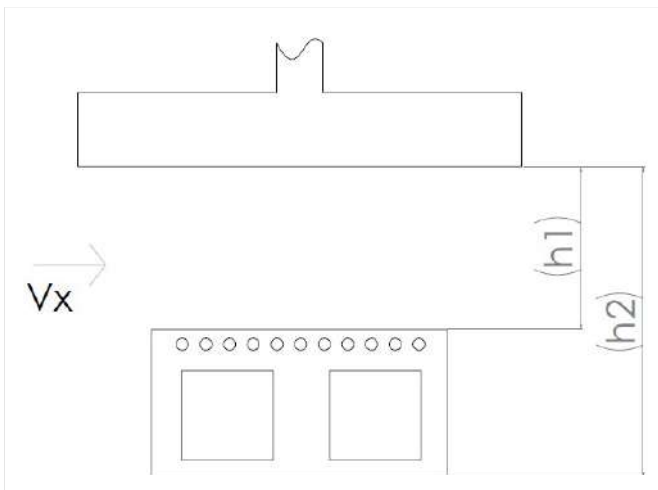
$$U = A + B$$



$$U = A + 2B$$



$$U = 2(A + B)$$



## Essential Air Flow Calculation

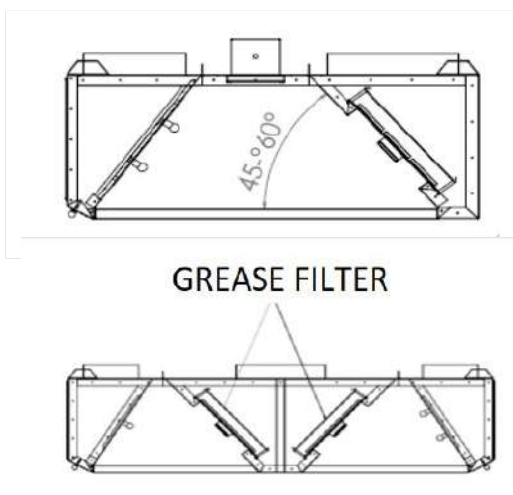
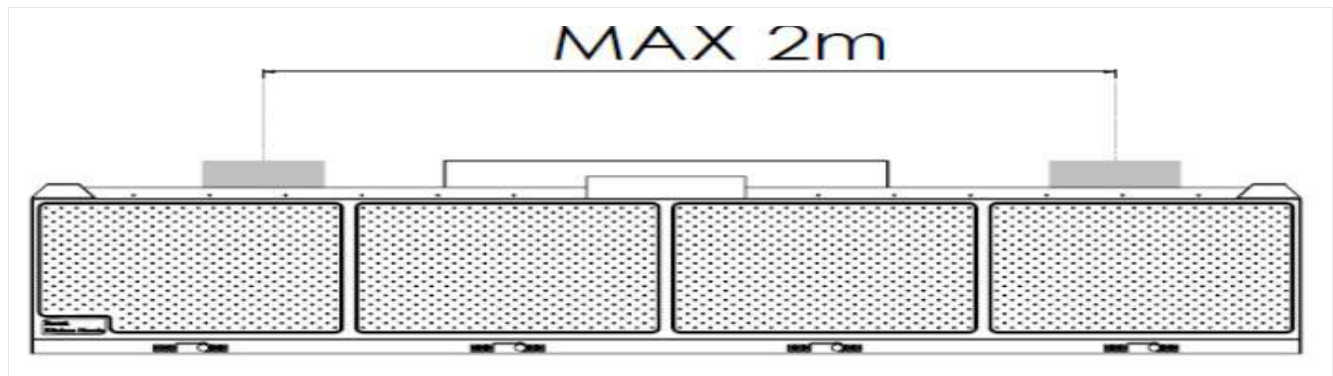
$$Q = 2 \cdot h1 \cdot U \cdot Vx$$

Q = Flow (m<sup>3</sup> / s)

Vx = Flow rate on the hood opening (m /sn)

U = Hood perimeter (m)

Hood ground clearance can be max. 2.1 m ( h2 ).  
The flow rate shall be taken as 0,3 - 0,4 m/sec at the edges of the hood. Hood edges which are located near the wall, shall not be taken into account at perimeter calculation.



## GREASE FILTER

Distance between extraction ducts should be 2 meters maximum. Proper angle for grease filters shall be between 45°- 60°. Grease filters location should be at wall side on wall type hoods, and middle of the hood where can face to both two surfaces on island type hoods.



*“Choice of the people care for their kitchen”*



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