



CONDENSATION HOODS

Product Brochure JSKI, JKI

Jeven
Top ventilation for top chefs



TABLE OF CONTENTS

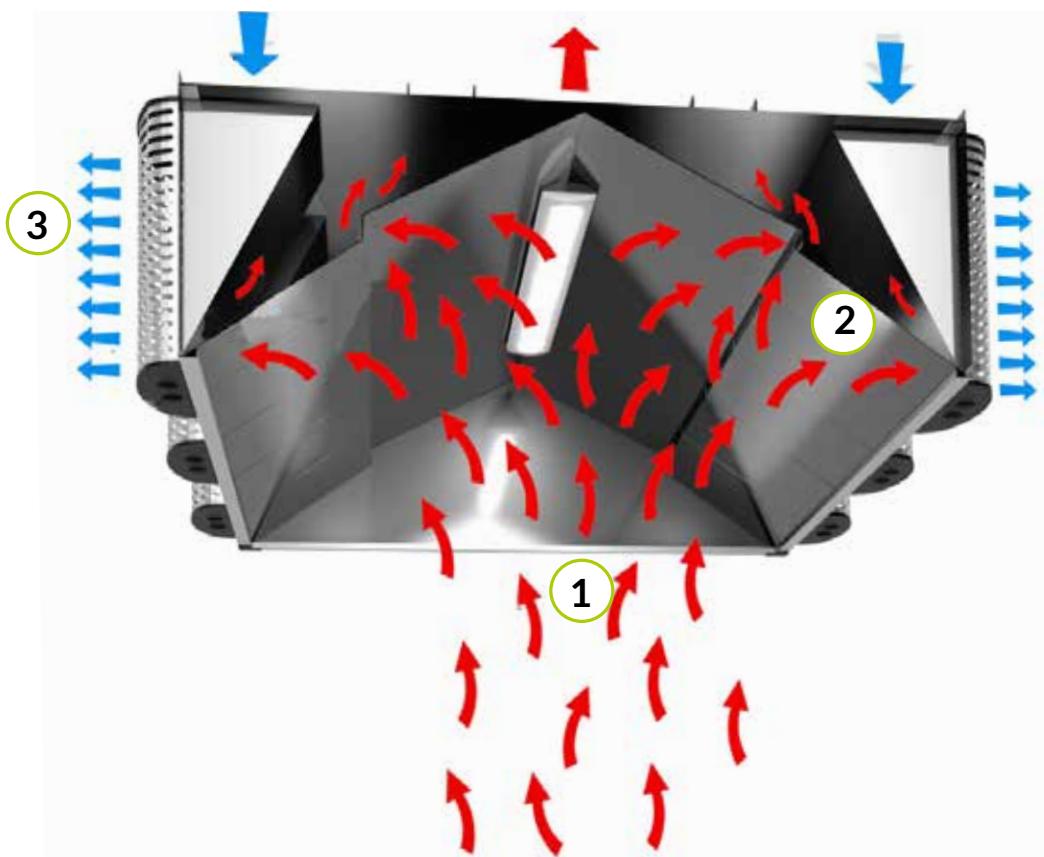
FUNCTION	03
SPECIFICATION.....	04
CONSTRUCTION	05
EXTRACT AIR	06
SUPPLY AIR DIFFUSER Description.....	07
SUPPLY AIR Flow, sound and pressure loss	08
DIRECTION AIR, Flow, sound and pressure loss... ..	09
LIGHTING.....	09
DIMENSIONS.....	10
DIMENSIONING OF HOODS	11

FUNCTION

Jeven's condensation hoods are a hood that is specially developed for handling condensed water in processes where a lot of water vapor is formed. The condensation hoods has a unique water and vapor separation baffle structure, condensate separators and edge grip on both long sides. Thanks to the modular design of the hoods, they can be manufactured without partitions. Condensation hoods are the perfect choice for kitchens, where a large amount of water vapor is released from the equipment, such as steam kettles. The condensed water is conducted through the roof into a condensation channel where the water is collected.

It may be necessary to drain the condensation drain to avoid overflowing of the drain.

- 1 Humid air rises against the ceiling of the hood
- 2 The humid air is sucked through condensation plates in the roof of the hood.
- 3 In hoods with supply air (JSKI), air is supplied to the room draft-free by removable supply air devices.



SPECIFICATION

JSKI=Supply air hood
JKI=Exhaust air hood

Length _____
Depth _____
Height _____

Number and size of the supply air connections _____
Number and size of the exhaust air connections _____
Supply airflow, l/s _____
Exhaust airflow, l/s _____

JSKI - 3000 x 1500 x 540 - 4 x 250 - 3 x 315 + 480 l/s - 550 l/s



CONSTRUCTION

CONDENSATION HOOD

- 1** LED light
- 2** Exhaust air connection with damper plates
- 3** Removable condensate separator
- 4** Supply air device with removable spreader (JSKI)
- 5** Connection for supply air with silencer damper (JSI)



EXTRACT AIR

CONDENSATION HOOD

Exhaust air and air flow

Spigot mm	Air flow	
	l/s	m ³ /h
ø 200	- 90	- 320
ø 250	90 - 175	320 - 630
ø 315	175 - 250	630 - 900
ø 400	250 - 420	900 - 1510
ø 500	420 - 700	1510 - 2520

The recommended exhaust air flow are 100-350 l/s
Rekommenderad frånluftsmängd är 100 - 350 l/s per
meter hood.

The hood is dimensioned for a pressure loss of 30-50 Pa
and a noise generation lower than 40 dB(A).

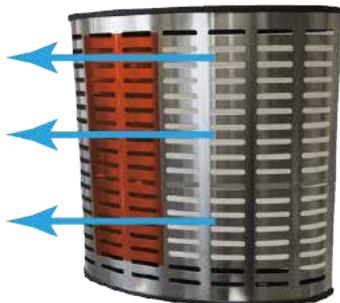
ADJUSTABLE SUPPLY AIR DEVICES

CONDENSATION HOOD WITH SUPPLY AIR JSKI

Jeven supply air columns deliver a controlled and flexible distribution of the supply air. The number of supply air devices is determined by the total flow to be supplied to the hood. The supply air columns are easy to disassemble for cleaning in the dishwasher.

Horizontal alignment of the supply air

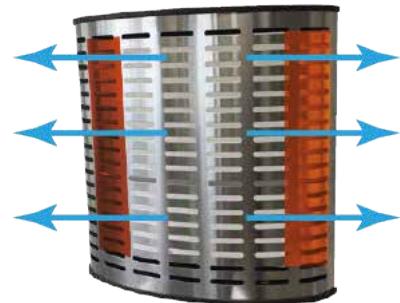
Genom att justera läget på vertikala styrplåtar i spridaren kan luften regleras i sidled.



Undirectional thrown



Displacement thrown pattern



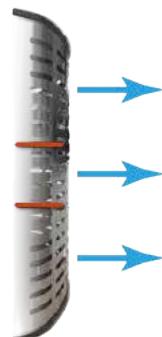
Bidirectional thrown

Vertical alignment of the supply air

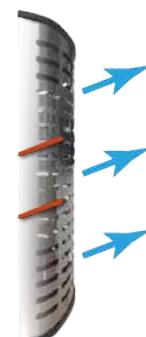
By adjusting the position of the horizontal control plates in the spreader, the air can be vertically regulated.



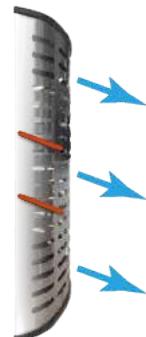
Horizontal control plates



The air is directed forward



The air is directed upwards



The air is directed downwards

Adjustment of comfort nozzle

In each supply air columns there is a comfort nozzle that can be adjusted to give the kitchen staff extra supply air.



SUPPLY AIR

CONDENSATION HOOD JSKI

In each supply air devices there is a sound reducing damper plates for individual regulation of the supply air flow. The damper is adjusted from the factory for the current flow with a pressure loss of 25-35 Pa.

The patented damper plates is made of a sound-absorbing material

Recommended air flow

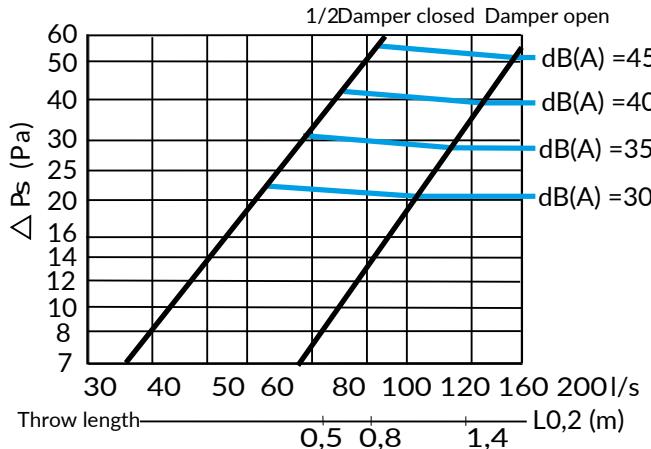
Hood height mm	Supply air unit width	
	200 mm	500 mm
330	20-45 l/s	50-90 l/s
540	40-75 l/s	100-150 l/s

Sound reduction with open damper

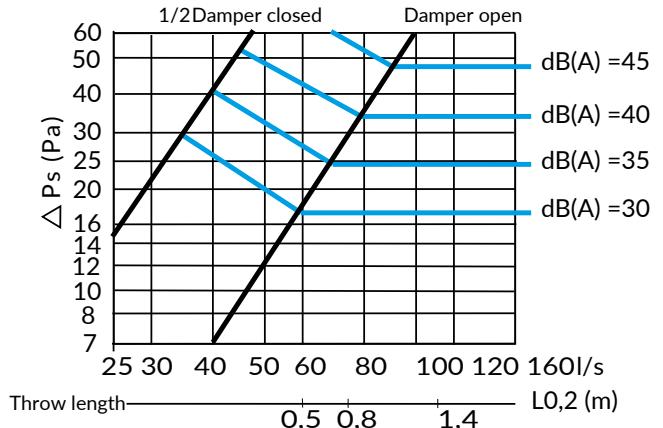
Hood height	width	Hz					
		125	250	500	1K	2K	4K
330 mm	500 mm	17	10	10	11	18	24
540 mm	200 mm	24	8	5	12	17	24
	500 mm	16	9	7	11	16	23

Pressure loss, sound data and throw length for supply air devices. Hood height 540 mm.

Unit width 500 mm, hood height 540 mm.
Spigot Ø 250 mm. LpA



Unit width 200 mm, hood height 540 mm.
Spigot Ø 160 mm. LpA



Hz	125	250	500	1K	2K	4K
Kok	6	8	4	-5	-10	-18
tol.	±3	±3	±2	±2	±3	±4

Hz	125	250	500	1K	2K	4K
Kok	-2	1	2	1	-7	-16
tol.	±3	±3	±2	±2	±3	±4

The sound power level (**Lw**) in each octave band is obtained by adding the correction factor (**Kok**) to the actual sound level. (**LpA**)

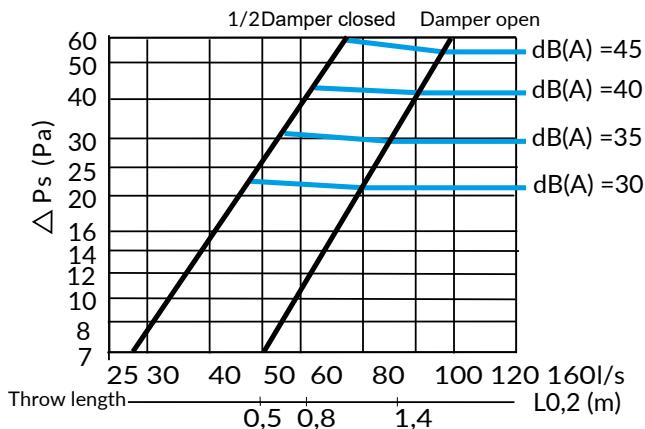
$$Lw = LpA + Kok$$

SUPPLY AIR

CONDENSATION HOOD JSKI

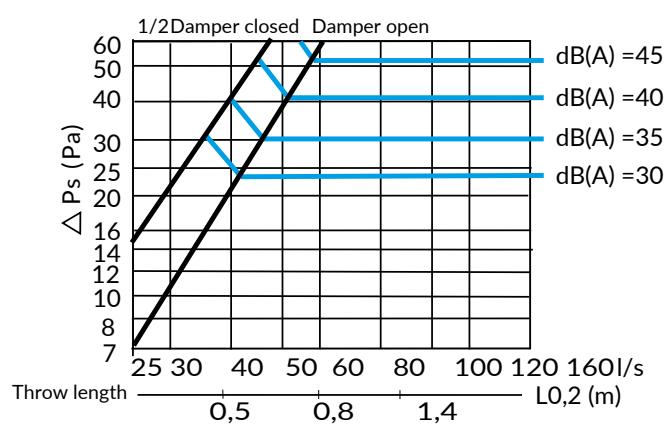
Pressure loss, sound data and throw length for supply air devices. Hood height 330 mm.

Unit width 500 mm, hood height 330 mm.
Spigot Ø 200 mm. LpA



Hz	125	250	500	1K	2K	4K
Kok	-2	7	4	-5	-19	-26
tol.	±6	±4	±2	±2	±3	±5

Unit width 200 mm, hood height 330 mm.
Spigot Ø 160 mm. LpA



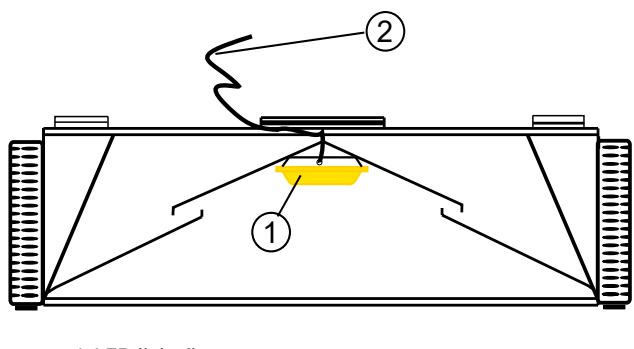
Hz	125	250	500	1K	2K	4K
Kok	-3	0	2	1	-6	-16
tol.	±3	±3	±2	±2	±3	±4

The sound power level (**Lw**) in each octave band is obtained by adding the correction factor (**Kok**) to the actual sound level. (**LpA**) **Lw= LpA+Kok**.

LIGHTING

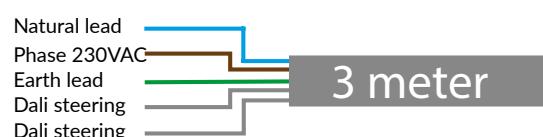
By default, every hood module comes with an energy efficient LED light fixture integrated to the hood's roof.

The light fixture has a cable which should be connected to a junction box with a cable lock. The connection cable must be positioned in such way that it is not exposed to mechanical or thermal stress. The connection cable is not included in the delivery.

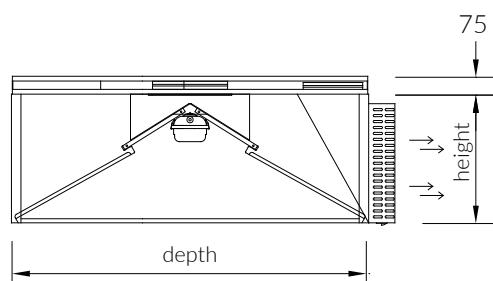
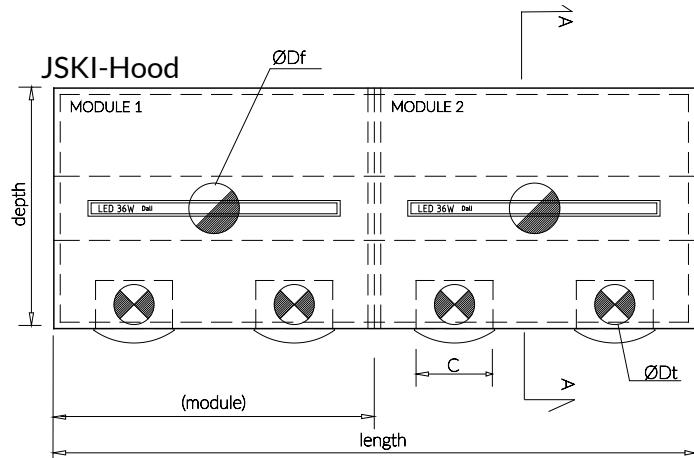


Technical data

Protection class:	IP 65
Light sources:	LED
Colour Temperature:	4000K
Connection:	3 m cable, type EKK 5x1,5

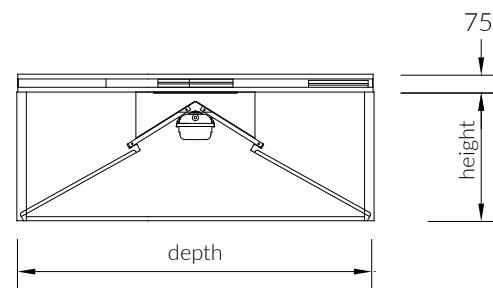
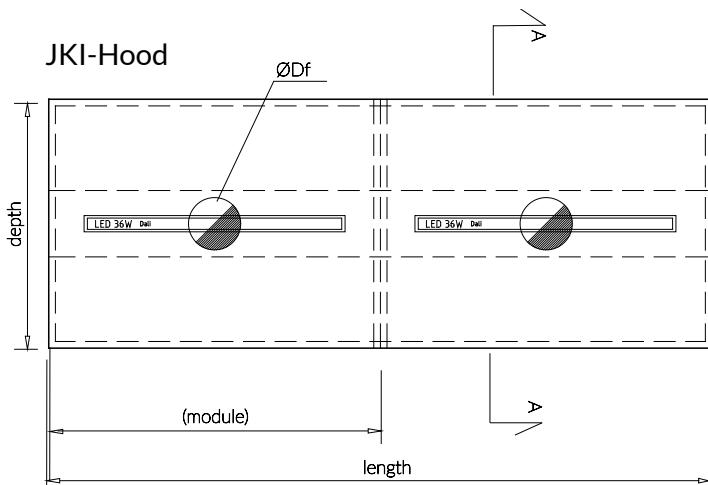


DIMENSIONS



Standard dimensions	Module length	Depth
Höjd = 330mm	upp till 3000mm	1000-1600mm
Höjd = 540mm	upp till 3000mm	900-1800mm

Hood height (mm)	C (mm)	Ø Dt (mm)
540	500	250
540	200	160
330	500	200
330	200	160

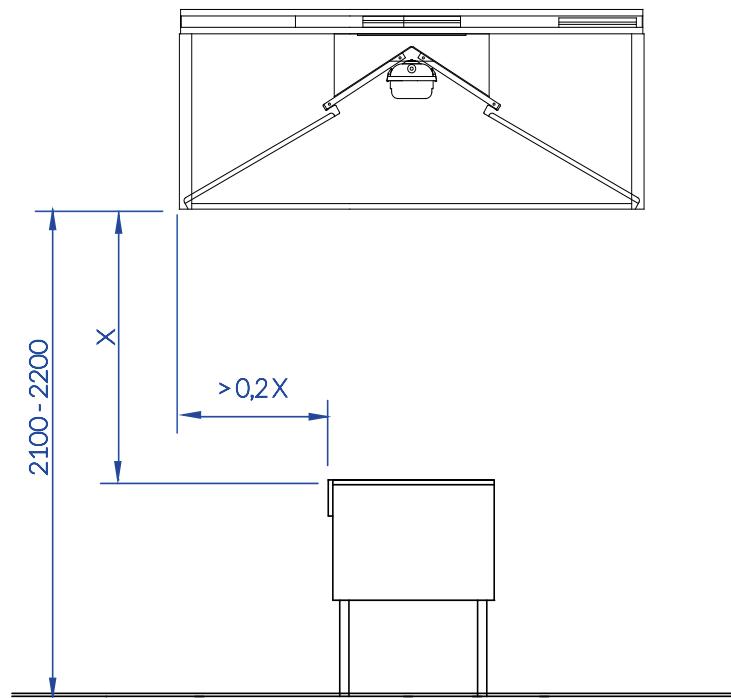


DIMENSIONING OF HOODS

The size of the hood depends of size and placement of the kitchen equipment.

The overhang depends on the type of equipment and the distance between the hood and the equipment. In general, for this type of equipment, the overhang of 400 mm is usually expected. For steam kettles, the overhang should, if possible, be provided to cover the floor drain in front of the hood.

The typical distance between the hood side and the floor is 2100-2200 mm.



Jeven

Top ventilation for top chefs