

OPERATION

MANUAL

Exhaust Hood With Fresh Air Frame Work



Oberai Equipments

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INTRODUCTION

A kitchen hood, exhaust hood, or range hood is a device containing a mechanical fan that hangs above the stove or cooktop in the kitchen. It removes airborne grease, combustion products, fumes, smoke, heat, and steam from the air by evacuation of the air and filtration. In commercial kitchens exhaust hoods are often used in combination with fire suppression devices so that fumes from a grease fire are properly vented and the fire is put out quickly. Commercial vent hoods may also be combined with a fresh air fan that draws in exterior air, circulating it with the cooking fumes, which is then drawn out by the hood.

PURPOSE OF MANUAL

In most exhaust hoods, a filtration system removes grease (the grease trap) and other particles. Although many vent hoods exhaust air to the outside, some recirculate the air to the kitchen. In a recirculating system, filters may be used to remove odors in addition to the grease.

Baffle filters:

These type of filters are made out of steel frames with curved panels. The curves in these panels are capable of catching up on grease, oil and other such particulates. Highly durable and easy to clean, they need to be cleaned once every month and are used in both ducted and ductless chimneys.

PROCEDURE FOR OPERATION

In the time of cooking. 1st start the Exhaust Blower starter and Fresh air Power On. And for better working kindly cleaning the hood ss filters Monthly Ones.