"I've been working in the kitchen for 20 years and for 20 years, I've always thought that a kitchen was a hot place to work in. Sodeca has shown me the opposite. The installation of its extractor fans has led to a complete change in the Can Jubany kitchen. Our work environment has improved no end."

Nandu Jubany
Chef at Can Jubany
1 Michelin star | 3 Repsol Suns
www.canjubany.com

Jubany

EXTRACTION AND VENTILATION SYSTEMS IN **PROFESSIONAL KITCHENS**

CE According ErP

SODECA

"...we are all extremely satisfied with the change. We were used to working in a hot environment. Installing the new extraction system has considerably improved the conditions of comfort for the entire team...".

Nandu Jubany and his team at Can Jubany have put their trust in Sodeca to improve their work environment. Can Jubany restaurant has installed the new CKDR kitchen extractor fans.

The Chef says: "*...we are all extremely satisfied with the change. We were used to working in a hot environment. The installation of the new extraction system has considerably improved the conditions of comfort for the entire team...*".

Professional chefs are not only concerned with using the best ingredients and achieving a unique experience for their clients, they are also determined to make the most of technological progress to improve working conditions for the staff. "*...Our job is very demanding. We spend many hours in the kitchen. Having comfortable working conditions is absolutely essential...*".

Optimising the air extraction system with the new CKDR extractor fans not only saves energy, it also has a direct impact on one of the main assets of any kitchen: its staff.

CAN JUBANY: CUISINE THAT COMBINES TRADITION AND INNOVATION

Can Jubany, in Calldetenes (Barcelona), was set up in 1995. Since then, it has received many distinctions and awards for its combination of traditional Catalan cooking and modern culinary trends.

This is how Nandu Jubany's gastronomic proposal has won over new customers day by day, searching for and striking a balance between quality Catalan cooking and modern, brilliant cuisine with a mix of complexity and subtlety. Under the watchful eye of the chef, local products pass from the forest and garden to the plate, with updated recipes that take into account the tiniest detail and are always prepared with seasonal, local ingredients.

The secret is having a thorough knowledge of popular recipes and a passion for the gastronomic origins that explain why we are what we are, in addition to not renouncing anything and preparing its own recipes which include both classic and modern proposals. Can Jubany is a pleasure for the senses. It is effort, enthusiasm and passion for good work; an invitation to explore and discover a new concept in the sense of taste.

EXTRACTION AND VENTILATION SYSTEM IN **PROFESSIONAL KITCHENS**

In kitchens of professional establishments such as restaurants, hotels or event halls, temperature increases are unavoidable. Not only is heat generated during the food cooking stage, but also through the use of appliances such as dishwashers, fridges and ovens. This gives rise to a hot environment that is uncomfortable, unhealthy and makes work difficult.

For this reason it is necessary to install ventilation and extraction systems in professional kitchens to achieve the following objectives:

- Extract air that is contaminated due to the presence of odours, grease particles and other gaseous products generated by cooking.
- Maintain the necessary conditions of health, hygiene and comfort for the professionals who work in the kitchens.
- Extract heat generated largely due to convection and radiation phenomena.
- Quickly extract moisture generated by the tasks of preparing and washing food.
- Renew the interior air of the kitchen and adjacent areas in order to maintain the correct and appropriate temperatures required by each space.
- Comply with the current laws of each country on food hygiene and safety.

To successfully achieve these objectives it is necessary to install air extraction and impulsion systems. This ensures the extraction of contaminated, stale air from the interior and the entry of fresh external air into the kitchen, thus preventing the contaminated air from being blown inside again by the impulsion system. These systems also ensure that odours, grease and heat are expelled from the premises, preventing the contamination of the kitchen and adjacent areas.

It is therefore important to install efficient systems that will eliminate odours and capture grease particles to prevent these particles from being emitted into the atmosphere.

The installation of systems that allow fresh air to enter from outside the premises, usually at a lower temperature than the air extracted through the hood leads to comfortable air conditioning by means of a natural breeze that enters the kitchen, bringing important cost savings in the air conditioning of this area.

SODECA Group

VENTILATION IN **KITCHENS AND DINING ROOMS**

A restaurant is divided into different areas and the two most characteristic and important of these areas are the dining room and the kitchen. For this reason it is essential to make sure they have efficient ventilation and air extraction systems.

The kitchen is the area to which the greatest attention must be paid as it is the most problematic, due to the presence of smoke, heat, odours, toxic grease and particles that could cause a fire. Kitchen extraction systems must comply with the fire protection laws of each country, which often include the installation of authorised F-400-rated fans (400°2h) to extract smoke in the event of a fire.

ENERGY SAVINGS

The Sodeca EFFICIENT WORK fans, which have built-in next generation IE4 E.C. high-performance motors, are designed to reduce the daily energy consumption by around 45%. In addition, they can control intelligent ventilation systems that determine the ventilation needs appropriate at any given time, thus reducing energy consumption as much as possible.

SAFETY

The use of gas cookers leads to the emission of combustion gases, an effect that is also generated by burning wood or coal. This entails the risk of suffering intoxication and the possibility of explosions if they are not correctly diluted and evacuated. In addition, the accumulation of grease on filters, hoods and conduits may cause a fire if the grease comes into contact with flames, and so it is necessary to install authorised F-400-rated fans (400º2h) to extract the smoke in the event of a fire.

COMFORT

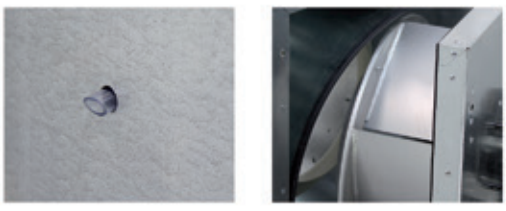
A working environment with the appropriate conditions of comfort is absolutely necessary to ensure an efficient job performance. It is advisable for the entering external air to have a temperature of no less than 14ºC in winter and no more than 28ºC in summer. For this purpose, there are air inlet units with built-in air treatment modules. It is very important to filter the injected air to prevent the entry of external elements during the cooking process.

HYGIENE

It is essential to guarantee hygiene in food industry areas. Prevention programmes warn of food contamination that can cause diseases among consumers. It is therefore important to consider the environment, as supplying the correct amount of air will ensure a contamination-free environment. It is of vital importance for the air injected into the premises to pass through a filtering system before being distributed throughout the different areas of the kitchen or other areas.

MAINTENANCE AND CLEANING

The maintenance and cleaning of all the extraction system elements is essential and very important to achieve a high standard of cleaning and obtain the required grade of hygiene in each piece of air extraction equipment with contaminated particles. It is important to consider that ease in equipment maintenance will bring important cost savings.



Grease trap

EXTRACTOR FANS FOR **INDUSTRIAL KITCHENS**

CKD

F-400 extractor fan units with a large door for ease of maintenance and 40 mm acoustic insulation slab

Fan:
- Galvanised sheet steel structure
- 40 mm acoustic insulation slab
- Multiblade turbine made of galvanised sheet steel
- Approved based on standard EN 12101-3:2002/AC:2006, with certificate no. 0370-CPR-2358
- Modifiable door opening direction thanks to its exchangeable hinges
- Can be set to different positions
- Able to operate continuously at 120ºC

CKDR

F-400 extractor fan units with a large door for ease of maintenance and 40 mm acoustic insulation slab

Fan:
- Galvanised sheet steel structure
- 40 mm acoustic insulation slab
- Reaction turbine made of galvanised sheet steel
- Approved based on standard EN 12101-3:2002/AC:2006, with certificate no. 0370-CPR-2358
- Modifiable door opening direction thanks to its exchangeable hinges
- Can be set to different positions
- Able to operate continuously at 120ºC

CHT CVT

400ºC/2h centrifugal roof-mounted extractor fans, with horizontal or vertical air exit.

CHT: 400ºC/2h centrifugal roof-mounted extractor fans, with horizontal air outlet. Aluminium rain cap
CVT: 400ºC/2h centrifugal roof-mounted extractor fans, with vertical air outlet. Aluminium rain cap

Fan:
- Galvanised sheet steel support base
- Turbine with reaction blades, made of galvanised sheet steel
- Bird control grille
- Aluminium rain cap
- Approved based on standard EN 12101-3:2002/AC:2006, with certificate no. 0370-CPR-0897

CJSX-SILENT

400ºC/2h belt-driven single inlet extractor fan units made of pre-varnished sheet steel with 40 mm double acoustic insulation slab.

400ºC/2h extractor fan units, with motor mounted outside the airflow path, for operation outside the fire risk zone

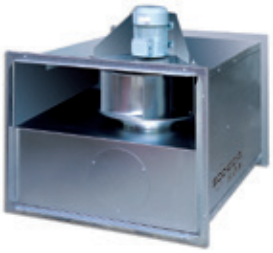
Fan:
- Aluminium profile structure
- 40 mm double acoustic insulation slab and perforated plate
- Turbine with forward reaction blades, made of galvanised sheet steel
- Approved based on standard EN 12101-3:2002/AC:2006, with certificate no. 0370-CPR-0503

TCR/R

400ºC/2h centrifugal extractor fans and extractor fan units with reaction turbine

400ºC/2h centrifugal, single-inlet extractor fans for operation outside the fire risk zone, with extreme robustness and fitted with a backward blade turbine

Fan:
- Sheet steel casing
- Turbine with reaction blades in robust sheet steel, coated with heat resistant paint
- Approved based on standard EN 12101-3:2002/AC:2006, with certificate no. 0370-CPR-0400 (TCR/R)



CJLINE

400ºC/2h extractor fan units with linear inlet and outlet

400ºC/2h in-line extractor fans for operation outside the fire risk zone

Fan:
- Galvanised sheet steel structure
- Turbine with reaction blades, made of sheet steel
- Approved based on standard EN 12101-3:2002/AC:2006, with certificate no. 0370-CPR-0594
- Linear air flow direction

EXTRACTOR FANS **WITH E.C. MOTORS FOR INDUSTRIAL KITCHENS IE4**

CKDR/EW

F-400 extractor fan units with a large door for each of maintenance and 40 mm acoustic insulation slab

Fan:
- Galvanised sheet steel structure
- 40 mm acoustic insulation slab
- CKDR: Reaction turbine made of galvanised sheet steel
- Approved based on standard EN 12101-3:2002/AC:2006, with certificate no. 0370-CPR-2358
- Modifiable door opening direction thanks to its exchangeable hinges.
- Can be set to different positions
- Able to operate continuously at 120ºC

CVT/EW

400ºC/2h centrifugal roof-mounted extractor fans, with horizontal or vertical air outlet, fitted with an E.C. Brushless industrial motor

Fan:
- Galvanised sheet steel support base
- Turbine with reaction blades, made of galvanised sheet steel
- Bird control grille
- Aluminium rain cap

AIR **INLET FANS IN INDUSTRIAL KITCHENS**

CJBD/AL

Ventilation units made of aluminium profiles and pre-varnished sheet steel with acoustic insulation

Fan:
- Double inlet CBD series fans
- Aluminium profiles structure with thermal and acoustic insulation
- Turbine with forward reaction blades, made of galvanised sheet steel
- With cable entry glands

CJBD/ALF

Ventilation units made of pre-varnished sheet steel, with built-in filter and aluminium profiles

Fan:
- Double inlet CBD series fans
- Aluminium profiles structure with thermal and acoustic insulation
- Turbine with forward reaction blades, made of galvanised sheet steel
- With cable entry glands

UFR

Filter units with sandwich acoustic insulation, fitted with high performance reaction turbine fans and with different filtering phases, depending on model

Characteristics:
- Acoustically insulated structure.
- Direction actuation.
- Air impulsion configurable on 4 sides.
- F6 + F8, F7 + F9 and G4 + F6 filters, depending on selected model.
- Pre-filter option, plus two filtering phases.
- Inspection and cleaning chambers that are easy to access.
- Pressure connections and sensors for filter control.

CJBR

Ventilation units with sandwich panel acoustic insulation and linear air flow direction between intake and impulsion

Fan:
- Galvanised sheet steel structure with thermal and acoustic insulation
- Turbine with reaction blades, made of galvanised sheet steel
- Option of mounting the impulsion nozzle on any side of the box during its installation

EFFICIENT WORK FANS

SOlution DEvelopment CApacity

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Wide range of certified products for specific markets

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