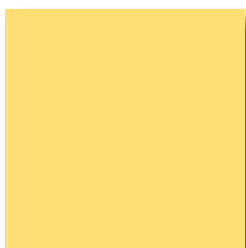




## Grease fan

Chimney fan with integral drain for fat



**exodraft**

## For problems with the chimney – there is only one solution

Many years of experience in ventilation and chimney draft technology as well as many references to large restaurant chains are in favour of the use of a grease fan from exodraft.



### Less risk of fire

Running the fan perform less fat deposits which can ignite. The risk of fire is reduced.



### Free and flexible exhaust duct

Resistance and friction of channels, filters and other fittings are easily overcome by the fan. The natural buoyancy of the chimney effect can be neglected.



### Cost and time savings

By simply folding back and quickly replacing the drip pad saves hours of cleaning. This saves money and creates security.



### Smaller dimensions of the exhaust air ducts

Using a grease fan the flow velocity can be increased in the chimney and a multiple of the previous exhaust air can be removed. Using a chimney with smaller dimension will reduce the investment cost.



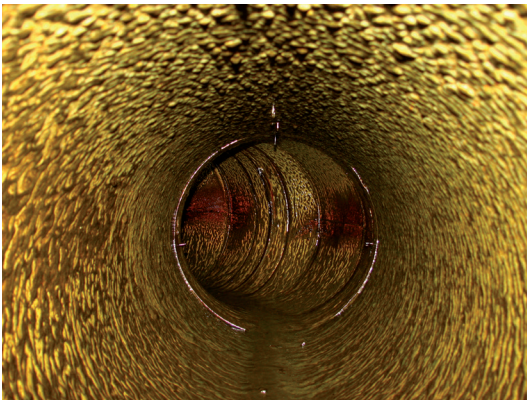
### Optimal control of exhaust air

The continuous controllability of the grease fan can be adjusted optimally to each of the air conditioning. This means optimum efficiency with minimum energy consumption.

## Problem with fatty exhaustion

### – from kitchen exhaust, grills and pizza ovens

Exotic spices and fruits, fine roast or cake scent – it is what we like in a kitchen. The burnt smell and the smell of grease are at every cook or grill operation, and they are, unfortunately, inevitable. These odours are not easily eliminated but through technical means, you can get it under control.



#### **Fat deposits in the filters, pipes and attachments**

The kitchen exhaust is often high in fat and in some cases both dusty and hot. In complex filter inserts in the hoods, a large part of the grease and dust is cleaned before entering into the sewer system. Remaining fat remains stored, however, in the duct system and add-on components such as fans.

#### **Prevention by cleaning**

Regular and extensive cleaning of the entire exhausting system is unavoidable.

It should therefore be considered already in the selection and installation to get parts and components that provide easy access to the canal system.

Install a special fan which is heat resistant, resistant to residues from the combustion air and also easy to clean.



## Grease fans

### – especially for grills and kitchen exhaust

These fans are heat-resistant specially designed roof fans with integrated fat drain.

They are especially used in commercial kitchens and barbecue areas where it sucks out the air during frying or grilling. Despite this filter, the piping and ventilation system is strong.

Because of its large and easily accessible form the grease fan can easily be cleaned and provides an additional built-in fat drain. The drained fat and oil is absorbed by a special container and can now be disposed.

This prevents the contamination of the roof surface and reduces the risk of fire.



### The Grease fan

The grease fan is heat-resistant to 250 °C (480 °F) in continuous exhaust. It is mounted on the chimney cap or ventilation duct.

The device consists of a low-vibration and extremely corrosion-resistant cast aluminium housing. The motor is located outside the air flow rate and is equipped with special heat-resistant, maintenance-free sealed bearings.

The base area of the fan is like a drip pan run and has a lateral drain hole through which to drain the fat into a special container.

For ease of maintenance and cleaning, the fan can be opened completely. By means of the maintenance switch the device can be disconnected and therefore meets the safety requirements of the Machinery Directive.

The device is equipped with 1 x 230 V motor and is infinitely adjustable.

Installation instructions and detailed description of the chimney fan can be found on our website: [www.exodraft.co.uk](http://www.exodraft.co.uk)

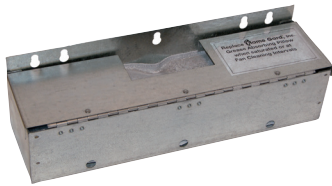
## Automations and accessories



EFC35S

### Manual control

The speed controller is a manual EFC35S controller for continuous adjustment of the grease fan. The ON/OFF switch is equipped with a LED indicator that shows the operating status. EFC35S is suitable for installation in damp rooms (IP44).



GCB

### Fat-collecting receptacle

The collection container GCB (Grease Collector Box) is used to collect the running fat. It consists of a corrosion-resistant housing and a granular cushion that can be replaced easily.



REPU-2 Polig

### Service switch

The **exodraft** fan can be stopped during cleaning and maintenance assuring the safety according to the Machinery Directive.

CUT OFF



FRSV

### Flanges

The chimney fan is fitted to a steel chimney using a corrosion resistant flange, ensuring the chimney fan is mounted onto a level surface.

Installation instructions and detailed description of our accessories visit our website: [www.exodraft.co.uk](http://www.exodraft.co.uk)



**exodraft's** extensive product range is based on more than 50 years of experience and knowledge in the field of combustion and chimney draft technology. Our products are known for high safety and quality and we are helping to set the standards and requirements for draft technology.

**exodraft** products are all fully documented in accordance with current national and international standards and are sold in more than 40 countries – for small domestic fireplaces in private homes to larger commercial and industrial boiler installations.



Solid fuel and wood-burning stoves and fireplaces



Decentralized multiple fireplaces connected to same chimney



Solid fuel and bio-fuel boilers (pellets etc.)



Gas fireplaces



Oil and gas boilers



Decentralized multiple heating appliances connected to same chimney



Bakeries



Industry



Restaurants and pubs

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