



VENTLESS HYDROVECTION

BREAK FREE FROM UNDER THE HOOD AND SAVE!

HOODINI^{***} VENTILATION SYSTEM

WHY GO VENTLESS?

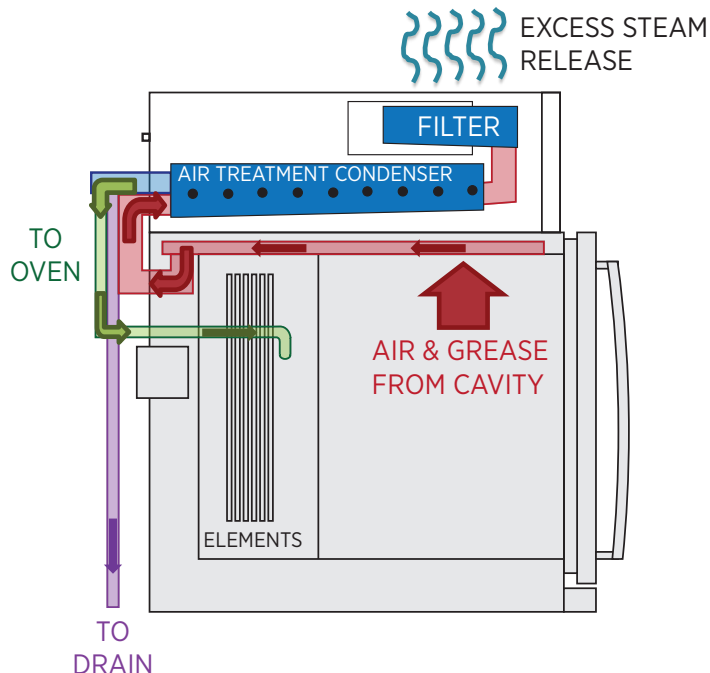
- ✓ Avoid taking up valuable hood space in an existing kitchen.
- ✓ Invest in real estate without a commercial hood system.
- ✓ Save thousands on installation (average of \$964-\$1174 per linear foot) and hood system maintenance (average \$103/hour every 3 months).
- ✓ Hood systems use immense amounts of energy. A good way to help get foodservice in line with carbon neutrality is to invest in ventless equipment.



Endless
Applications

The VLHV Ventless Hood

- ✓ Using EPA test method 202, emissions of grease laden vapors were measured at 3.62 mg/m^3 for bone-in, skin-on, quartered roasting chickens. Results are less than the established 5 mg/m^3 standard.
- ✓ The system is connected to the ovens using duct work to pull the oven exhaust up and into the hood.
- ✓ Maximize your kitchen space with only 2" required top clearance
- ✓ Power is provided from the oven, no additional electrical supply is needed.
- ✓ For use with single or double stack ovens.



HOW IT WORKS

1. The fan in the oven circulates air from the oven cavity up into the VLHV assembly.
2. Vapor gets drawn over the condenser. As it cools, water particles form and drip towards the drain.
3. The dynamic water injection of the VLHV utilizes a flat spray nozzle to assist the condenser in removing vapor only when the system requires a boost in cooling.
4. Treated air is returned to the oven cavity, while the filter allows excess steam to escape the system as needed.

The VLHV is available for all electric Hydrovection ovens.

Must be ordered with the oven(s); ships installed.

Ships with one hood filter per oven cavity. Replacement filters available.