

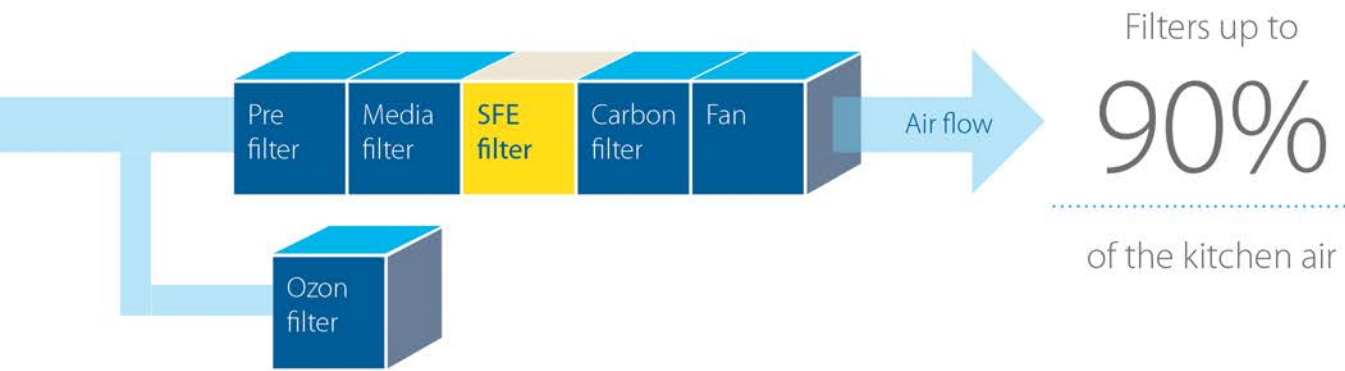
Prevent fire and save on maintenance

Grease, smoke and soot particles are released during every cooking process. These particles accumulate quickly in the extraction duct and the fans in professional kitchens where intensive cooking takes place on a daily basis. This creates serious hazards as many particles are flammable.

How do you deal with a fire hazard effectively? By filtering the grease, smoke and soot particles out of the air before entering the ventilation system. **This is exactly what is achieved with the Euromate kitchen filtration system.** This filter system extracts even the smallest particles from the air. Additional advantage: you also make considerable savings on maintenance costs for the ventilation system thanks to the cleaner air.



Choose the best and the safest filtration



The Euromate SFE kitchen filtration system is based on electrostatic filter technology. Here the air flows through a mechanical pre-filter first of all in order to filter the larger particles (stage 1). Then the air is blown through the ionisation section. This is where the grease, smoke and soot particles receive a positive electrostatic charge (stage 2).

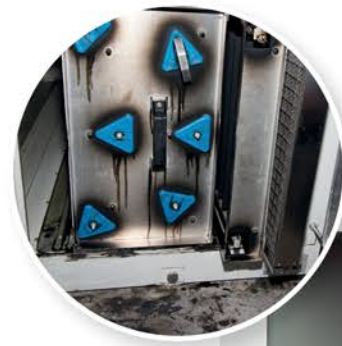
The negatively charged collector plates attract these charged particles. The electrostatic filter removes even the smallest particles (up to 0.1 micron) from the flow of air (stage 3). You can add a carbon filter to the system if you wish to reduce the odour even more.

Ongoing good performance thanks to cleaning

Cleaning the ventilation system is a demanding and costly task. The Euromate SFE kitchen filtration system ensures that there is much less contamination of the air duct in a kitchen. This results in considerably lower maintenance costs and vital components such as expensive activated carbon filters and fans enjoy a much longer service life.

On the other hand the SFE kitchen filtration system does of course require some maintenance in order to ensure peak performance. Euromate offers attractive service conditions for contracting this work out. The components are checked proactively and cleaned professionally or replaced before the build-up of grease and soot can have an impact on the performance of the systems. The filters, ioniser and collector plates are thus replaced with clean ones and the filter box and drain tray are cleaned thoroughly.

On balance the return-on-investment of the Euromate kitchen filtration system is and continues to be surprising!



SFE filter before cleaning



Your authorised Euromate distributor:



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DISCOVER THE SOLUTION FOR REDUCING ODOUR NUISANCE AND THE RISK OF FIRE IN PROFESSIONAL KITCHENS EFFECTIVELY.



A COMPLETE MODULAR SOLUTION FOR EVERY PROFESSIONAL KITCHEN

Take the next step towards a good working environment

Most professional kitchens are extremely well arranged so that it is possible to work easily and to prepare a wide range of dishes. Ventilation systems behind the extractor hood ensure a good working environment but it could be even better. The air in the kitchen could be even cleaner and this would make the workplace safer and more pleasant. The Euromate kitchen filtration system ensures that there is a reduced fire hazard, less cleaning work and less in the way of annoying odours. The result can be sensed outside the kitchen as well; the surrounding area is free of cooking odours. The kitchen filtration system 'works' in all professional

kitchens. These include canteens, commercial kitchens, fast food restaurants and traditional restaurants, kitchens in hospitals and care homes or kitchens in shopping centres.

Go for a quick 'plug & play' installation

The SFE kitchen filtration system can be installed simply via 'plug & play' in new and in existing ventilation systems. In most existing cases the extractor fan will provide sufficient power to compensate for the low pressure loss. External installation is also possible as long as provisions for this are made.



Combine units for a tailor made system

The SFE kitchen filtration system is available in three different capacities (SFE-25, SFE-50 and SFE-75). The different units can be combined easily to create the desired capacity. This means you can always work with a tailor made system which matches the specific kitchen perfectly.

'Stacking' the filters enables you to increase the capacity and placing the filters behind one another increases the level of efficiency in a straightforward way.

The ideal place for the filter system

We recommend that you install the SFE kitchen filtration system behind the extractor hood and as close as possible to it in order to achieve the best possible result. This will allow you to protect the complete ventilation duct and the costly activated carbon filters while removing odour nuisance at source.



Euromate SFE-75

50%
saving on
maintenance costs

