

KITCHEN AND CAFETERIA



Where things are heating up in the kitchen, powerful supply air and extract air systems are required to keep any kitchen odours away from the guests. Especially near the cooker, where hot grease and oil are being used, hygiene and safety are musts.

When the cafeteria is fully occupied, the staff as well as the ventilation system face a major challenge and must work quietly, efficiently, and without causing turbulence. Both the staff and the system use the time between meals to recover. Room air sensors ensure that the system is switched off when the space is not fully occupied.

KA-EU FIRE DAMPER



The KA-EU fire damper for the extract air of commercial kitchens is a compact unit; thanks to its 100 % free area there is no 'additional' pressure drop that might otherwise be caused by the blade. In the event of a fire the damper shuts automatically to prevent the propagation of fire and smoke through ductwork to adjacent designated fire compartments.

W 250 – 1200 mm
H 225 – 500 mm
Fire resistance class: K90
to DIN 4102

VDW CEILING DIFFUSER



The horizontal swirling air discharge of the Type VDW air terminal devices results in high induction of the room air, leading to a rapid reduction in air velocity and



airflow temperature.

17 – 360 l/s
60 – 1300 m³/h
Ø 300 – 625 mm
298 – 825 mm

TROX GmbH

Heinrich-Trox-Platz
D-47504 Neukirchen-Vluyn
Tel.: +49 (0)2845 202-0
Fax: +49 (0)2845 202-265

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