DEV RANGE

Commercial Kitchen Exhaust System









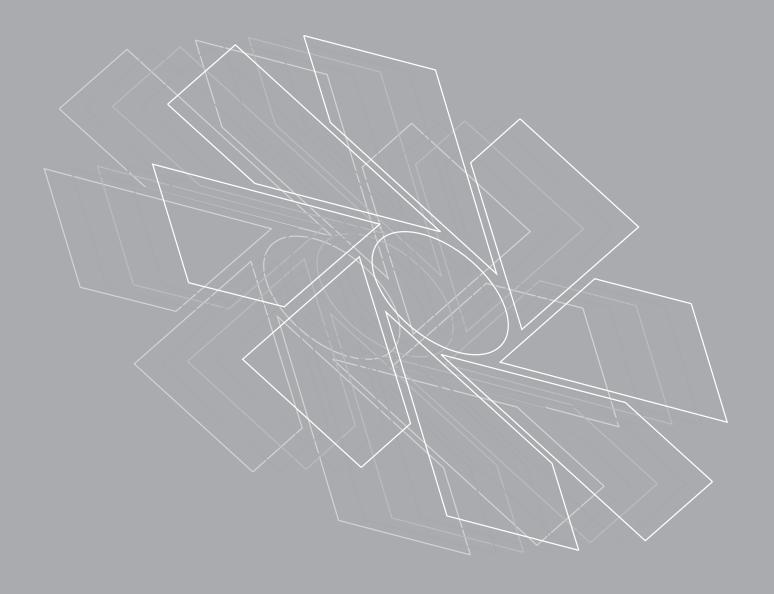








CONFORMS TO UL STD 710





DYNAIR® is the industrial division of Maico Italia S.p.A. and is a well known brand name at global level in the industrial ventilation and plant engineering sector. Technological expertise, high production capacities, strong research and investment policies together with a personalized back-up service focused on customer needs have, for over 30 years, been the qualities that distinguish our company: Italian excellence renowned throughout the world and an industrial concern fortified by belonging to Maico Holding GmbH, the German group that leads the way in the ventilation industry.

Experience and high technology at your service
Living in a market in continuous evolution, DYNAIR® bases its force on a step by step project follow-up in close collaboration with the customer to create tailored and highly reliable solutions.

With the new and wide range of kitchen exhaust units(DEV), Dynair has diversified its current range of products to meet customers requirement in HVAC field. DYNAIR's products follow stringent policy of research and development. With safety as a priority during production, all products use top quality components that meet ETL relevant as per UL 710 standards.

Our Total Quality policy is ensured by standard working procedures, with tests and inspections during all production phases.

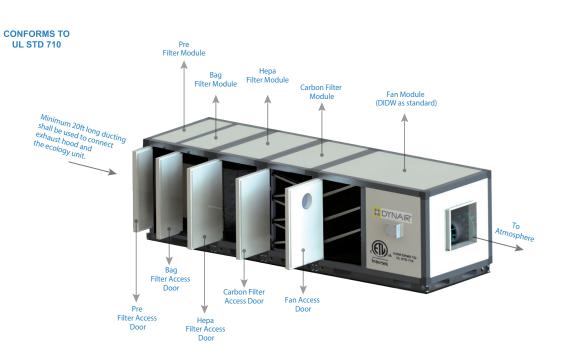


Maico Gulf is ISO 9001: 2015, ISO 14001: 2015, OHSAS 18001: 2007 company certified.

With our production capability, wide range of finished products and components warehouse, we ensure quick delivery to all our customers. Our staff is trained and dedicated to provide before and after technical plus sales services.

DEV RANGE





GENERAL DESCRIPTION

To exhaust contaminated air from kitchen hood.

They are suitable for conveying kitchen exhaust air, upto a maximum temperature of 80°C.

The removal of grease from the exhaust air flow is a very important part of commercial kitchen operation. If there is no proper grease trap at kitchen hood it could:

- Increase fire hazard at exhaust duct.
- Increase the frequency of expensive duct cleaning.
- Create bad odor in or near the restaurant surroundings.
- Increase the collection of grease on the roof top which could cause deterioration of roof material (Filter Bank), These problems can be greatly reduced through the use of proper grease trap device at kitchen hood itself.



A UL 710 tested Ecology unit ensures to provide the best protection to your customers, employees and property when selecting your Ecology unit.

UL 710 TESTING REQUIREMENTS

Section 34 - Temperature Test.

- 1. An appliance is set below the hood/duct and adjusted to the desired surface temperature (varies depending on appliance).
- 2. The appliance is brought to equilibrium (fairly quickly).
- The hood/duct components cannot rise by more than a maximum of 480°F for galvanized steel and 1310°F for 430 stainless steel.

Section 35 - Cooking Smoke and Flare- Up Test.

- 1. No evidence of smoke or flame escaping from the hood/duct is allowed.
- The air exhaust rate is set to the minimum amount desired by the equip ment manufacturer.
- The appliance is brought to equilibrium and food product containing fat is cooked.
- 4. This is commonly known as a Capture and Containment Test.
- 5. It is used for determining acceptable minimum exhaust rates for kitchen hoods not for grease ducts.

Section 36 - Abnormal Flare - Up Test.

- 1. The desired hood exhaust rate is to be established.
- 2. One pint of vegetable oil is brought to ignition on top of an appliance and below the test hood.
- 3. The vegetable oil is left to burn out completely.
- 4. The exhaust airstream cannot exceed 375°F and flames cannot enter the hood exhaust collar.
- Hood parts shall not be damaged such that they present an electrical or fire risk

Section 37 - Fan - Failure Test.

- 1. This test is the same as the Abnormal Flare Up Test, except the exhaust fan is not operational.
- 2. One pint of vegetable oil is brought to ignition on top of an appliance and below the test hood.
- 3. The vegetable oil is left to burn out completely.
- The exhaust airstream cannot exceed 375°F and flames cannot enter the hood exhaust collar.
- Hood parts shall not be damaged such that they present an electrical or fire risk.





Section 38 – Fire Test.

During the test flame shall not enter the test collar connected to the exhaust hood. Parts of the exhaust hood, including bodies, shelving, framing, and dampers, shall not warp or otherwise be damaged to an extent that results in the product developing a risk of fire or electric shock in continued use.

Section 45 – Overvoltage and Undervoltage Operation Test.

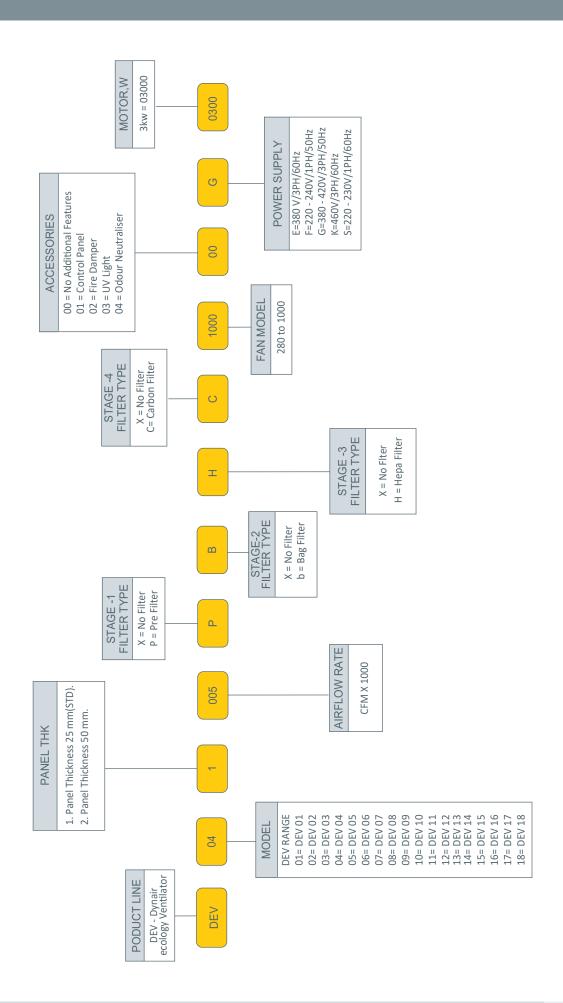
The operating parts and electronic circuits of a control unit shall be able to withstand 110 percent of its rated voltage continuously without damage during the normal operating condition, and the control unit shall operate successfully during the normal operating condition at the increased voltage. It shall also operate successfully at 85 percent of its rated voltage.

Section 46 - Dielectric Voltage - Withstand Test.

A unit shall withstand, without breakdown for a period of 1 minute, the application of a 60 hertz potential as follows: 1000 volts plus twice rated voltage is applied between high-voltage live parts and dead metal parts

By specifying an Ecology Unit with UL 710 Listing you can be assured that the unit will withstand a harsh operating conditions and provide you with the safest Ecology unit in the industry.







FILTRATION SYSTEM:

STAGE 1: ALUMINUM FILTER:

1. EN 779 : G2 2. Arrestance (ASHRAE 52.1) : 60-80% 3. MERV Rating (ASHRAE 52.2) : MERV4 4. Eurovent : EU2

STAGE 2: SYNTHETIC BAG FILTER:

1. EN 779 : F9 2. Arrestance (ASHRAE 52.1) : 99% 3. MERV Rating (ASHRAE 52.2) : MERV15 4. Eurovent : EU9

STAGE 3: HEPA FILTER

1. EN 779 : H14 2. Arrestance (ASHRAE 52.1) : 99.999% 3. MERV Rating (ASHRAE 52.2) : NA 4. Eurovent : EU14

STAGE 4: CARBON FILTER

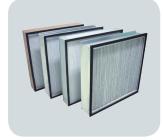
Durable non-woven polyester base media, impregnated with activated carbon

The unique combination of high quality activated carbon and polyester affords odour and particulate trapping efficiency while maintaining excellent airflow properties.

FAN SECTION:

- •DEV series are with DIDW, fan which allows obtaining two orientations (0° & 90°) with the same fan.
- The key features associated with DEV
- AMCA certified fan for air, sound and FEG.
- PPGI casing, suitable for outdoor installation.
- Backward curved impellers are made of cold-rolled sheet steel.
- Statically & dynamically balanced.
- Fan & motor assembly mounted on a common base frame and isolated from the main structure by anti vibration mounts and flexible joint on inlet and outlet.
- DIDW backward curved type fan (SISW optional).
- Standard accessories with inspection door and drain plug for periodic maintenance.
- Powder coated impeller, (non-sticky).







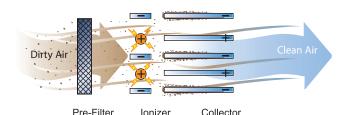


CONSTRUCTION:

- Cabinet section: Inner skin G.I 0.9 and Outer skin pre painted G.I 0.9.
 with 25mm PUF insulation and density of 42 kg/m3.
- Filter section: Pentapost design & have strong three way angle jointsof reinforced nylon corners to form a rigid frame structure. Rigid frame work comprises an assembly of externally chamfered extruded aluminium profile & nylon corner joints. Inner & outer skin: Standard precoated GI sheet, the double skin is to retain the insulation surface clean & to have a smooth surface.
- Asynchronous three-phase motors according to international standards IEC 60034,IEC 60072,EMC2004/108/CE, LVD2006/95/CE, UR marked, IP55, class F, suitable to S1 service (continuous working at constant load).

OPTIONAL FEATURES:

- Odour Neutraliser Odour Neutraliser works by producing a fine atomized mist that is delivered through strategically placed nozzles in the stack, which actively reduces odour, neutralizing it before it leaves the stack
- UV filtration UVC in DEV are another option in odour & grease control, the most effective method common today for eliminating unpleasant odours, grease & oil mist from kitchen hood.
- UL867 Electrostatic Precipitator: Air is drawn by the motor/blower through a filter bank which traps large dust particles. The remaining particles, some as small as 0.01 microns, pass into a strong electrical field (ionizing section) where the particulate receives an electrical charge. The charged particles then pass into a collector plate section made up of a series of equally spaced parallel plates. Each alternate plate is charged with the same polarity as the particles, which repel, while the interleaving plates are grounded, which attract and collect.



FEATURES & BENEFITS OF UV FILTRATIO

- 1. Quick and easy snap in installation.
- 2. No noise.
- 3. No pressure drop.
- 4. Easy maintenance.
- 5. High output green lamps contain < 8 mg. of mercury.
- 6. Water tight connections for lamp and wiring.

ACCESSORIES:

 Control panel (motor starter, status panel for filter bank)

- Fire damper
- Weatherproof canopy
- Belt protection





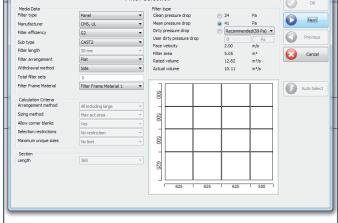
Ecology Unit Selection Software:

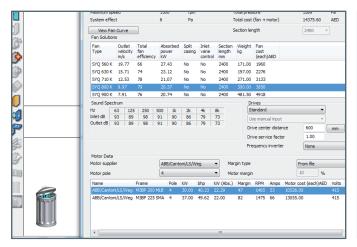
DYNAIR's Ecology Unit selection software provides the complete details of design and submittal generated for the Ecology Units. The system is integrated so as to eliminate wherever possible the re-entry of information and thereby minimize data entry errors. The program is user-friendly and maintained wherever practical for the customers.

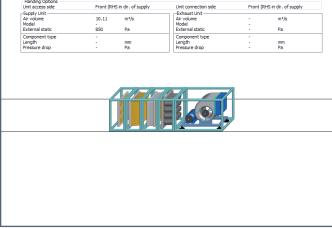
The software intelligently selects the optimum requirement of Ecology Units from our standard database and selects the optimum selection as per the customers' specifications.

The software will carry out the calculations and generate sufficient information to have options available within the program.

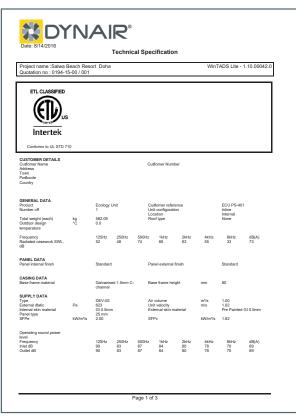


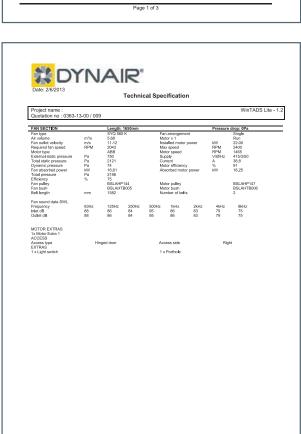


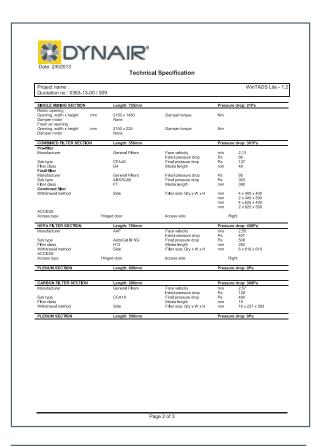


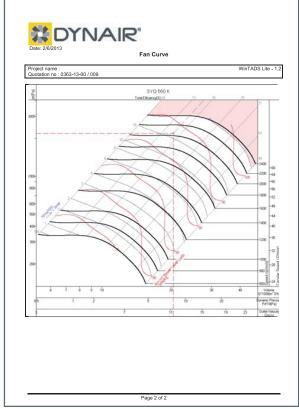




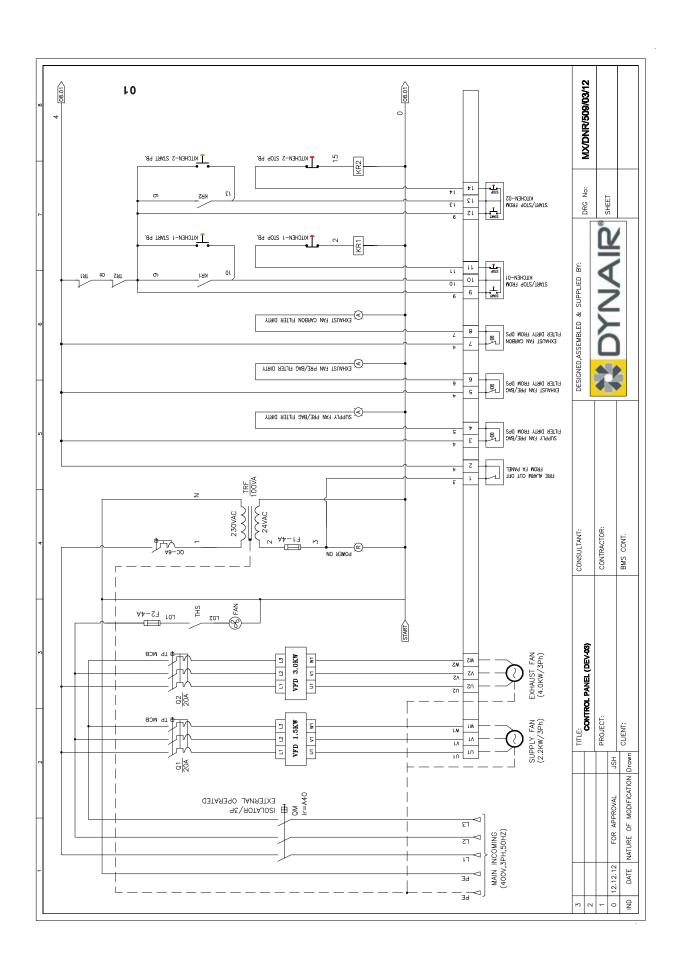


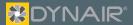


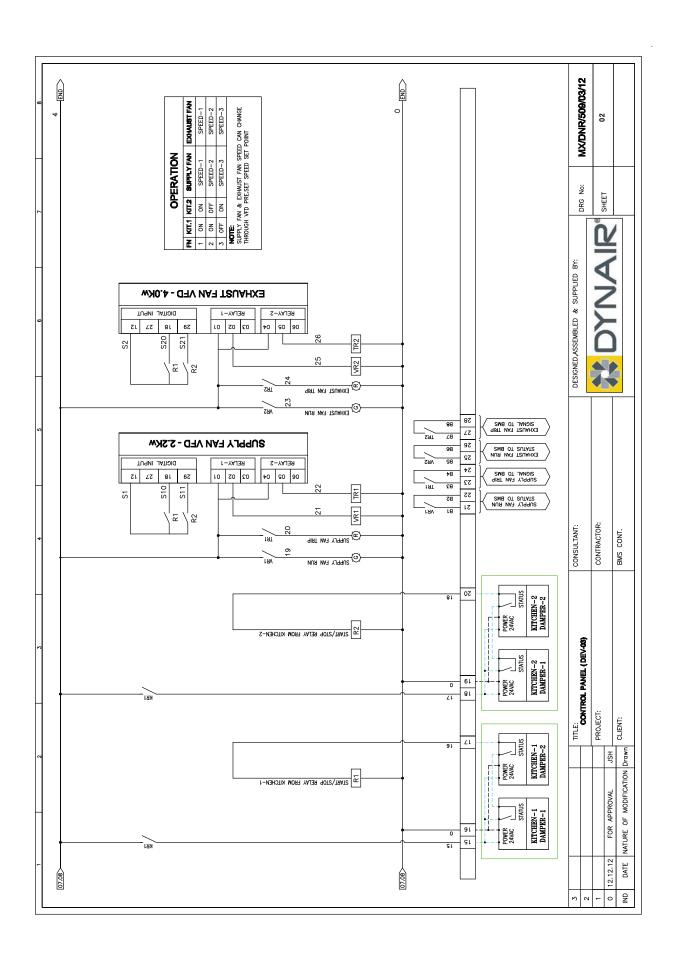




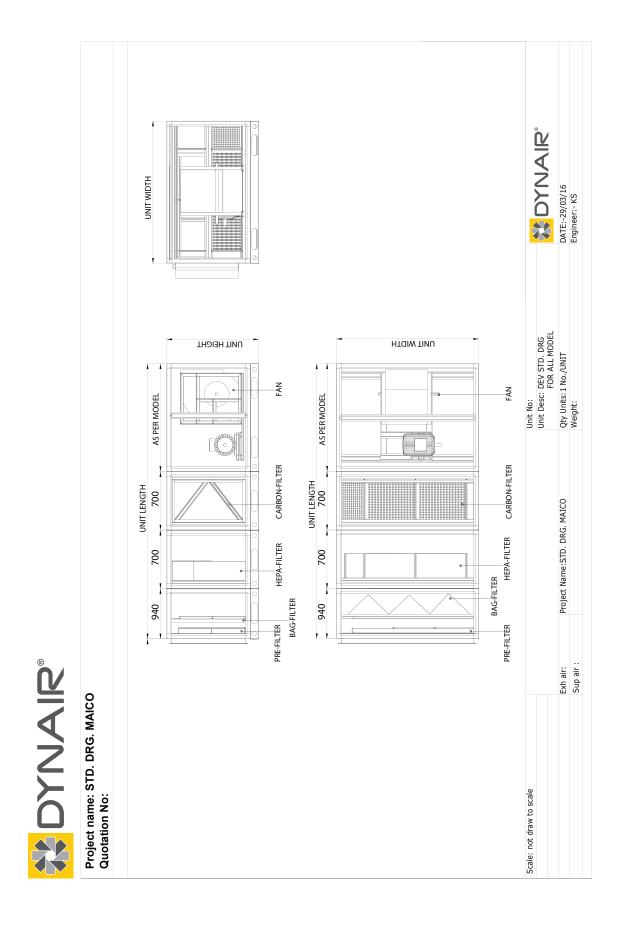


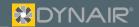












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Note:-

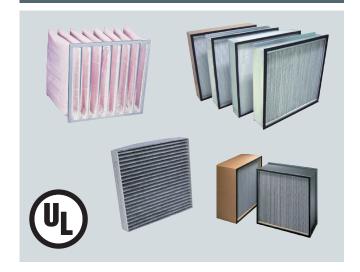
1) All Dimensions are in mm.

2) Lengths Shown are of Individual Module.

3) Please consider these dimensions for 25mm panel.
4) Add 100 mm in the Ecology unit height for base channel.
5) Dynair reserve the right, while leaving the essential characteristics the same, to modify the data, photograph and enything else shows in the above without prior warning.



Filter



Fan



Motor



Electrostatic Precipitator



Electrical Accessories



Controllers





DESIGN

The most significant design criterion in the selection of ecology units is the type of catering establishment. Since the amount of grease, steam, and particles in the exhaust air will vary according to the type of food cooked, different models should be selected for various kitchens. Thus, we can divide common catering establishment types under four main headings according to the density of odour and grease. This classification as low, medium and high density kitchen types can be seen in the following table.

	Odour Percentage			Grease Percentage		
	Low	Medium	High	Low	Medium	High
Tea Shop/Cafe	√			√		
Pizza		√			√	
Steakhouse		√			√	
French Restaurant		√			√	
Italian Restaurant		√			√	
Pub/Bistro		√			√	
Far Eastern Cuisine		√				\checkmark
Indian			√			\checkmark
Thai			√			√
Vietnamese			$\sqrt{}$			\checkmark
Kebab Shop/Tradition al Turkish Cuisine			√			√
Fast Food/Fried Food			√			√

CONFIGURATION

	Odour & Grease Percentage				
Configurations	Low	Medium	High		
Low	\checkmark				
Medium		$\sqrt{}$			
Heavy			√		

LOW DUTY KITCHEN CONFIGURATION:

Electrostatic precipitator + Aluminium Pre filter grade (G2) + Synthetic Bag filter grade (F7) + Granulate carbon filter in synthetic media + DIDW fan.

MEDIUM DUTY KITCHEN CONFIGURATION:

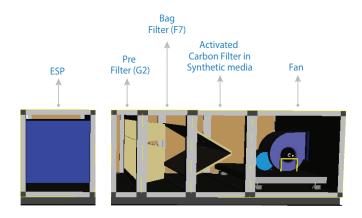
Electrostatic precipitator + Aluminium Pre filter grade (G2) + Synthetic Bag filter grade (F8) + Granular filled activated carbon filter + DIDW fan.

HEAVY DUTY KITCHEN CONFIGURATION:

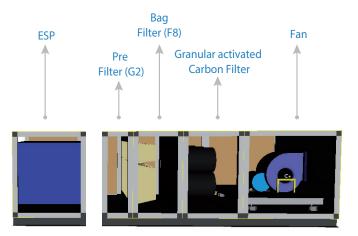
Double pass electrostatic precipitator + Aluminium Pre filter grade (G2) + Synthetic Bag filter grade (F9) + Cylindrical carbon filter + UV light+ DIDW fan.



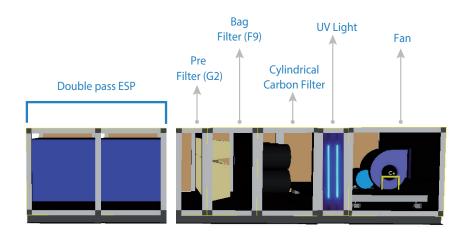
LOW DUTY KITCHEN



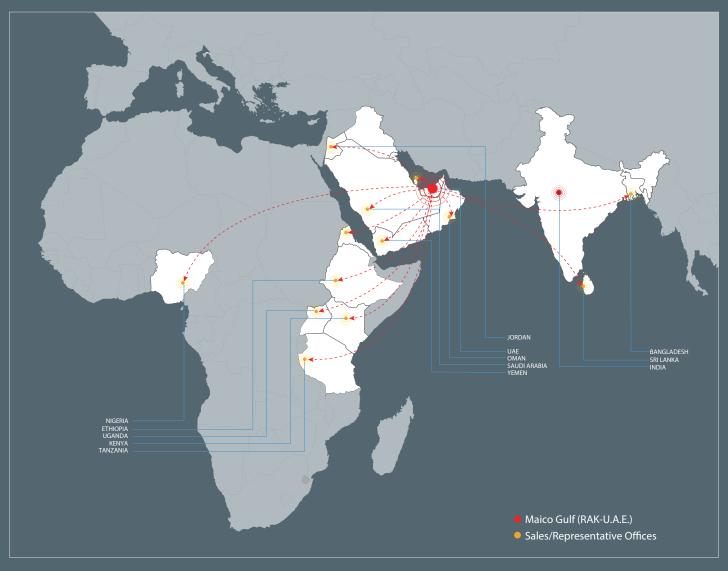
MEDIUM DUTY KITCHEN



HEAVY DUTY KITCHEN









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