



# SYSTEMAIRE

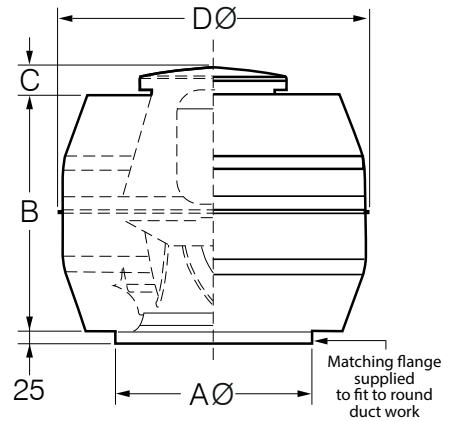
## KITCHEN EXHAUST FANS



Systemaire commercial kitchen exhaust fans provide powerful performance, energy efficiency and quiet operation. They have been designed and tested by our own Fantech engineering team and have proven to be up to 9dB(A) quieter, and produce up to 35% more air flow than other equivalent kitchen exhaust fans.

These high performance kitchen exhaust fans are currently available in 300, 380 and 460mm fan inlet sizes.

- Can produce up to 88% more pressure and be up to 9dB(A) quieter than equivalent kitchen exhaust fans currently on the market.
- Greater number of drainage holes included around base to prevent water build-up.
- Lightweight design for easier handling and installation.
- Supplied with matching flange for quick installation to ductwork.
- Flanges suit standard round Spiro duct.
- Can be used with smaller duct sizes as the fan can handle high pressure levels.
- Designed to handle clean air, grease laden air, toxic and noxious gases.
- Advanced mixed flow impeller design provides high air flow performance with low noise levels.
- Designed for small to medium sized commercial kitchens in restaurants, cafes and take away food outlets.

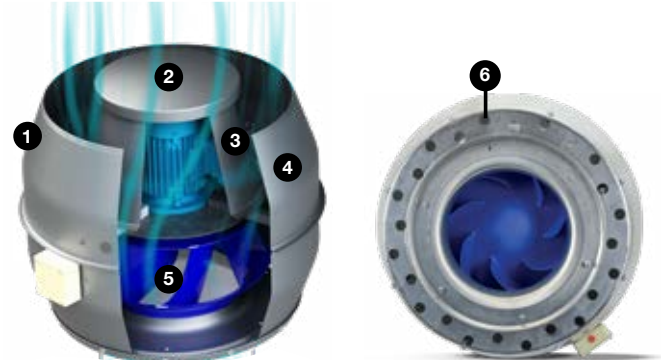


MODEL NO.	A	B	C	D	APPROX. WEIGHT KG*	AIR FLOW M <sup>3</sup> /SEC*
KU_30_	312	554	16	730	22	0.80
KU_38_	384	554	39	730	27	1.64
KU_46_	464	554	64	730	32	2.25

Dimensions in mm  
 \* Unit weights depend on the make of motor used. If critical this should be referred to our sales department at time of order.  
 # Air flows apply to 4 pole models, are approximate only and based on 30 Pa static pressure.

### COMPONENTS

- 1 Aerodynamic shaped cowl for smoother air flow, reduced turbulence and increased fan performance.
- 2 Weather and contaminant proof enclosure for maximum motor protection.
- 3 Smaller exhaust opening than traditional kitchen exhausts fans reduces exposure to rain.
- 4 Removable wind band for easy cleaning and maintenance.
- 5 High performance mixed flow impeller provides quieter operation with better air flow and higher pressure development.
- 6 Greater number of drainage holes included around base to prevent water build up.



MODEL NO.	FAN SPEED REV/SEC	L/SEC*	Phase	KW	AMPS	AVG. dB(A) @3M
KUD304	24	800	Three	0.37	1.03	48
KUD306	16	500	Three	0.37	1.32	39
KUE304	24	800	Single	0.37	2.46	48
KUE306	16	500	Single	0.37	2.46	39
KUD384	24	1640	Three	0.75	1.94	56
KUD386	16	1000	Three	0.37	1.32	41
KUE384	24	1640	Single	0.75	4.50	56
KUE386	16	1000	Single	0.37	2.96	45
KUD464	24	2250	Three	1.10	2.57	59
KUD466	16	1330	Three	0.37	1.32	48
KUE464	24	2250	Single	1.10	5.96	59
KUE466	16	1330	Single	0.37	2.46	48

\* Air flows are approximate only and based on 30 Pa static pressure.

## VARIABLE SPEED DRIVES DANFOSS VLT - HVAC BASIC



The VLT - HVAC Basic is a dedicated drive that features a trouble-free set up which ensures fast and efficient commissioning. Its compact design incorporates a highly effective heat management system that makes it ideal for demanding environments and where drive space is restricted.

### FEATURES

- Interface with start-up wizard for quick and easy configuration.
- EMC filters to remove electromagnetic interference and lower harmonic levels.
- Available as IP20 (with optional IP21 kit).
- Optional 1ph input to 3 phase output (0.18 - 2.2kW).

## DANFOSS VLT - MICRO



The VLT - Micro drive has been designed for applications where simplicity and efficiency are key requirements. The compact size of the enclosure with forced cooled heat sink allows the drive to be installed into confined spaces.

### FEATURES

- User friendly interface with start-up wizard for quick and easy configuration.
- Integrated PI controller for smooth variable speed control.
- EMC filters to remove electromagnetic interference and lower harmonic levels.
- Fire mode function with quick start wizard.
- Available as IP54 rated.

## WALL PLATE SPEED CONTROLLERS



2-speed rotary switch (TSS1-15).  
Use with VSD,  
415V, 3PH units



0-10V speed controller (DCV-POT10K-WM)  
Use with VSD,  
415V, 3PH units