

The background of the slide features two large, flowing, blue wavy lines that sweep across the frame from the bottom left towards the top right, creating a sense of motion and modernity.

**Alupera®**

*Leader in ventilation and heat recovery*

# ATREA in numbers

25

operates over 25 years  
in HVAC industry

20

exports to over  
20 countries

200

has over  
200 employees



**Atrea®**

Leader in ventilation and heat recovery





LEADER IN VENTILATION  
AND HEAT RECOVERY

## KITCHEN LINE



## COMMERCIAL LINE



## DOMESTIC LINE



## ATREA HOUSES



# PRESENTATION SUMMARY

- 1) Introduction of kitchen ventilation systems
- 2) Ventilation ceilings
- 3) Kitchen hoods
- 4) Accessories
- 5) Ventilation unit
- 6) Control system
- 7) Selection software
- 8) About competitors
- 9) Orders
- 10) Questions?

# PRODUCT PORTFOLIO

## KITCHEN HOODS



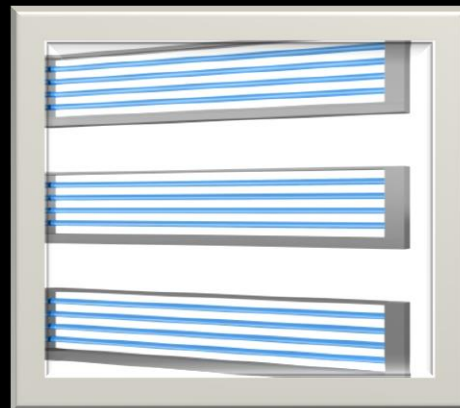
## VENTILATION CEILING



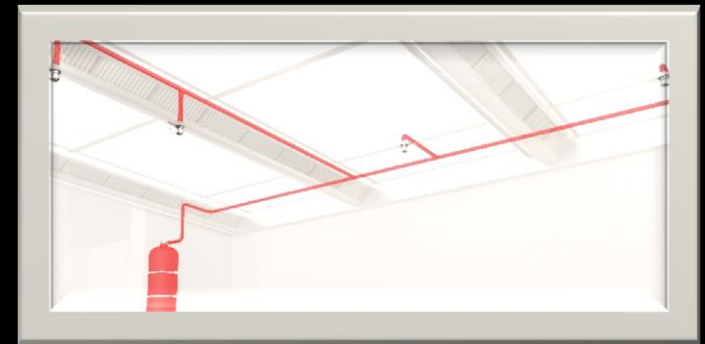
## FILTERS



## UV-C lamps

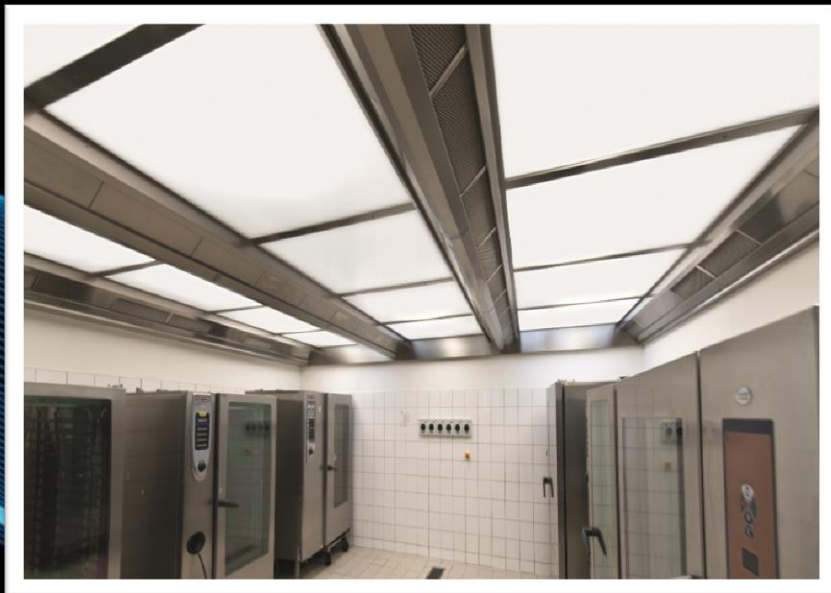


## SELF-EXTINGUISHING SYSTEM





# VENTILATION CEILING vs. KITCHEN HOOD



## CEILING

- suitable for a kitchen with many appliances
- whole space is closed; the whole room gets ventilated
- possible to move the appliances



## HOOD

- local installation; right above the appliance
- only one spot is being ventilated

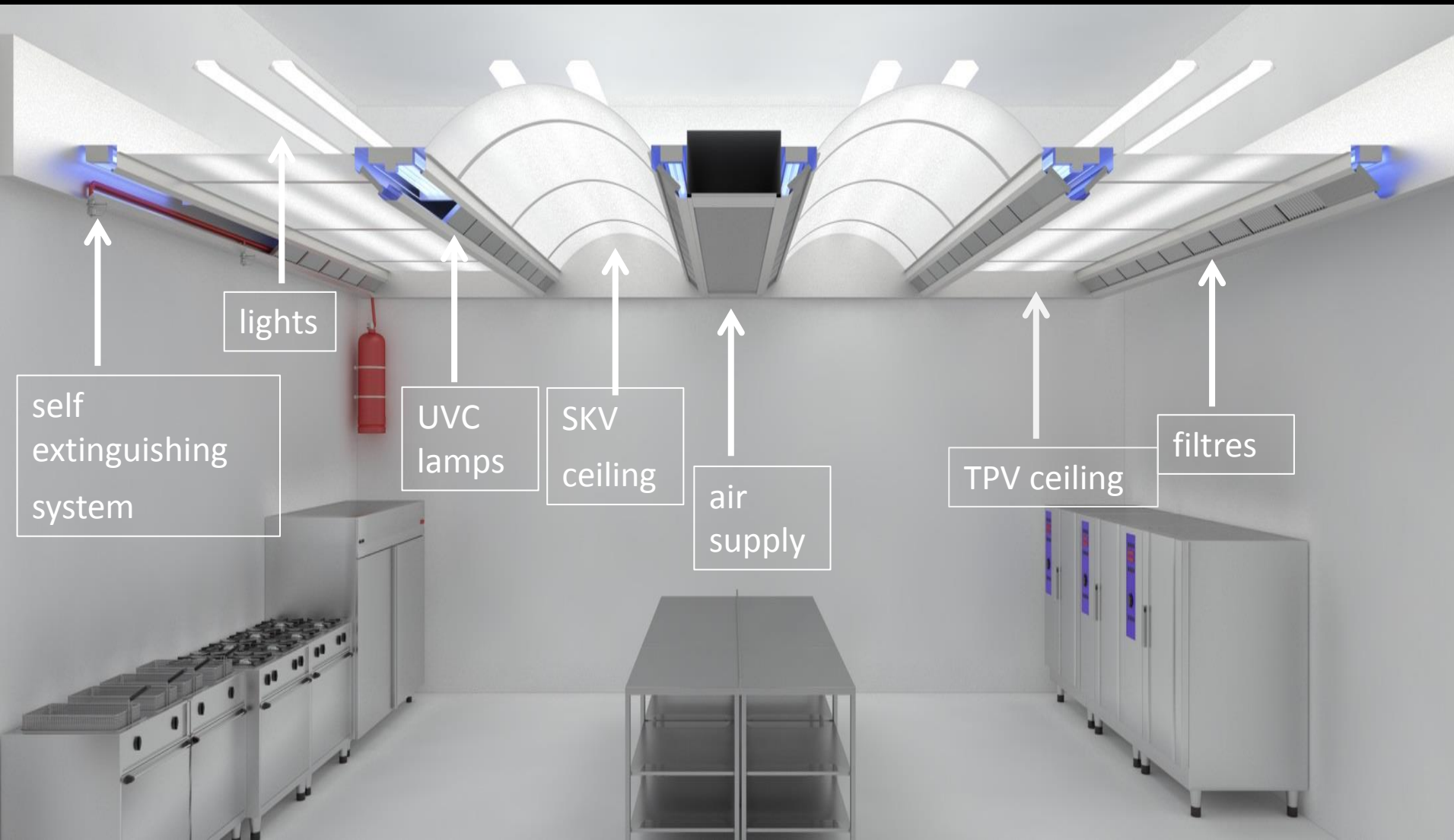
# VENTILATION CEILING

SKV

TPV

TPV  
Exclusive

TPV-N





## Kitchen line



**Restaurant CZECH HOUSE**  
**Locatia: Moscova**  
**Suprafata plafonului: 145 m2**



















# VENTILATION CEILINGS

## Business

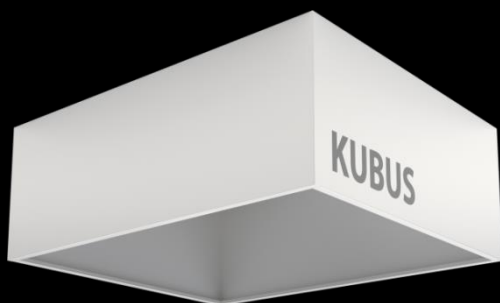
- Attractive design
- Low purchase price
- Easy maintenance
- Pleasant environment for the cooks
- Light weight
- Brightens up the space
- Air-tight (closed extraction system)

## Engineering

- Ventilates the entire area of the kitchen
- Hygienic air exchange
- High filtration efficiency
- Europe-wide TÜV certification
- Integrated supply of fresh air
- Integrated light for the whole area
- Perfect protection for the building construction



# KITCHEN HOODS



1) Air extraction



1) Air extraction

2) Filtration

3) Lighting

4) Off the shelf delivery



1) Air extraction

2) Filtration

3) Lighting

4) Fully welded

# KITCHEN HOODS



1) Air extraction

2) Filtration

3) Lighting

4) Air supply



1) Air extraction

2) Filtration

3) Lighting

4) Air supply

5) Heat recovery

# KITCHEN HOODS

- possible to connect from the top / side (only Kubus, Grande, Variant)
- duct throats can be round or square
- all hoods are from **stainless steel** (according to VDI2052)
- lowest standard size 800x800mm
- 2200x4000mm is the biggest hood size that could be delivered in one piece
- assembly of 1 hood: +/- 1 day, 3 people





- Extraction and air supply hood
- Light LED, by choice with wireless control
- Connection and size depends on your choice
- Height is 435 mm

# KITCHEN HOODS – reference project





- Innovation of the DiNER hood
- Integrated heat exchanger
- Hot-water or electric heating
- Fully automatic system







# DESIGNING standards

## VDI 2052

- recommendation only
- released in August 2015
- most important:

- 1)hood overlaps (dishwashers and cooking spots 300mm; convection ovens with doors (200mm on the sides, 600mm on the side with the door(s))
- 2)hood should be fully welded (air tight)
- 3)allowed inclination of filters is 35 degrees

- new European standard is currently being set
- we have the documents for objecting, able to provide

## Factors affecting final calculation:

- 1) Kitchen space
- 2) Kitchen space strain
- 3) Kitchen equipment layout



# ACCESSORIES

## filtres - how it works



- steam and fat go through the filters
- necessary to clean the whole system every 6 months
- Atrea can provide cleaning + extend warranty + change textile air diffuser

Condensate = 2 ways how to get rid of it

- 1)a little tub (empty every day, easy)
- 2)drainage

# ACCESSORIES

## filters - efficiency



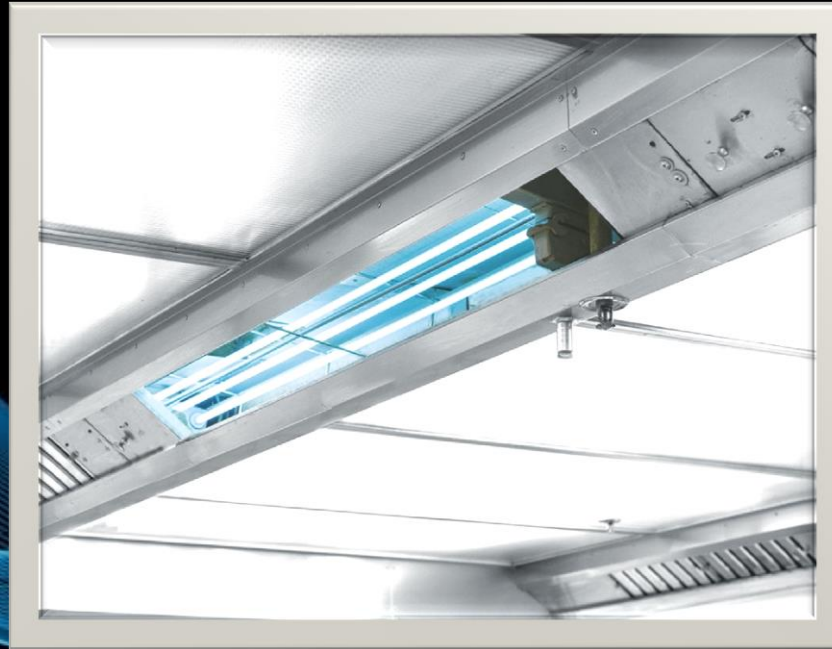
1 norms for efficiency measuring:

### TNO

- competitors declare „efficiency up to 97%“ = TNO
- graph as a result of measuring, (gradual release of aerosol particles)

# ACCESSORIES

## UV-C lamps



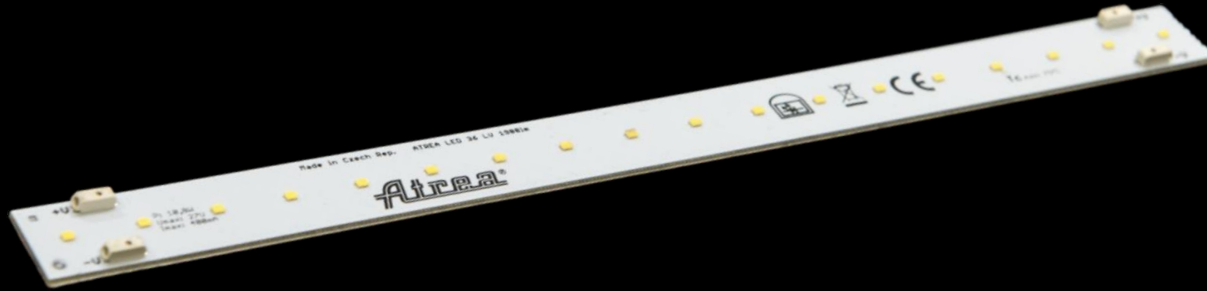
- behind filter (not necessary)
- destroys fat, smells (99,9% efficiency)
- 34 years function, 5 years warranty

- must run together with the ventilation
- safety protection against reaching UVC



# ACCESSORIES

## LED lights



- low purchase and operating cost
- optimal luminosity (better than standard T8)
- made by external company
- standard for TPV Exclusive and new „DiNER“
- for other products available for an additional charge

# ACCESSORIES

## self-extinguishing system

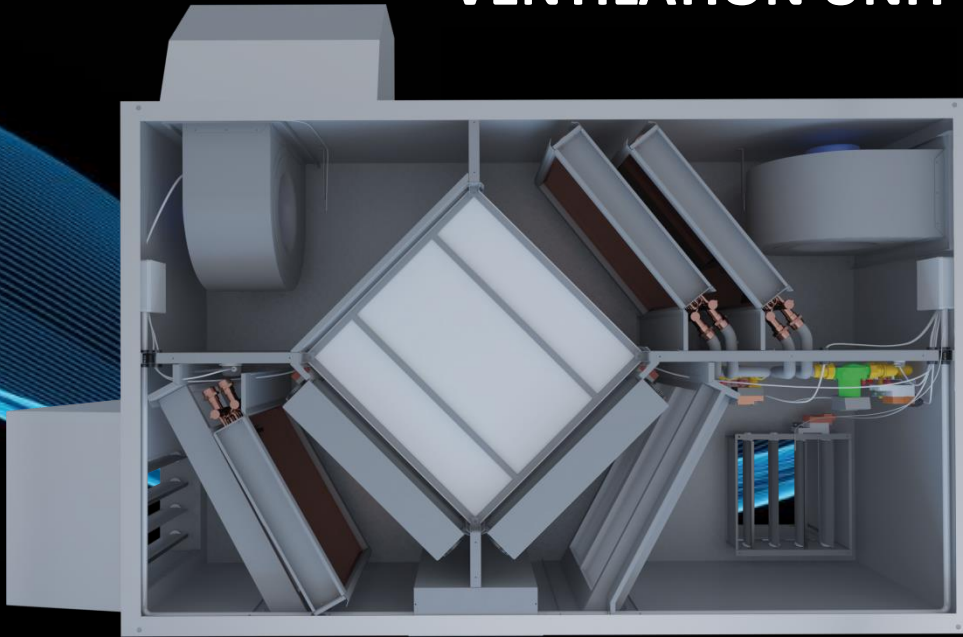
- protection for the ventilation system and the appliances
- automatically detects fire and starts extinguishing
- temperature or smoke sensors in the air ducts



Consists of:

- 1) self-extinguishing system
- 2) stored fire extinguisher
- 3) automatic nozzles

# VENTILATION UNIT



-recommended to use ATREA unit (complete ventilation system from one producer!)

-crossflow heat exchanger (bigger and smoother channels) according to VDI2052

-inside/rooftop/upright – up to the project



# CONTROL SYSTEM

## RD5-k module



- used with kitchen hoods (uneven ventilation)
- controls zone dampers and fan performance
- 1 module for 3-4 appliances
- up to 5 temperature & 4 humidity sensors per module
- 0-10V output



**Thank you for your attention**