



# Exhaust and condensation hoods.

For a pleasant working environment.



# Exhaust and condensation hoods.

# Reduce unpleasant vapours in the kitchen.

Exhaust and condensation hoods quarantee a pleasant working environment. They ensure compliance with applicable standards and regulations as well as errorfree operation and enjoyable handling. Especially in spaces where vapours and fumes are disruptive, Metos System Rational offers the ideal solution with the respective exhaust and condensation hood. Perfectly adjusted to the iCombi Pro and iCombi Classic, they are primarily used in front cooking, for banquets, in bakeries and snack bars.

#### • Extraction hood

Vapours from the cooking cabinet are continuously guided to the outside (without condensation technology). The extraction capacity is adjusted depending on the situation, for example when opening the cooking cabinet door. Installation is simple, and the system can be retrofitted at a later time, too. A connection to the outside air is needed to extract the vapours.

#### Safety instructions:

- "> For tabletop appliances of models 6-1/1 and 6-2/1, we recommend the installation on a raised stand II or III.
- "> The extraction hood is not available for model XS 6-2/3 and floor unit models 20-1/1 and 20-2/1.

#### **2** UltraVent

The UltraVent absorbs vapours thanks to its condensation technology. No connection to the outside or extension of an existing exhaust system is necessary with this air recirculation hood. Installation is simple, and the hood can be retrofitted at any time.

#### Safety note:

For tabletop appliances of models 6-1/1 and 6-2/1, we recommend the installation on a raised stand II or III.





#### **10** UltraVent Plus

In addition to the UltraVent's condensation technology, the UltraVent Plus is equipped with special filter technology. This not only absorbs and condenses vapours, but also reduces unpleasant fumes, for example when grilling and frying. iCombi cooking systems can thus also be installed at sensitive locations e.g. in front cooking areas. Installation is simple and it can be retrofitted at any time. No connection to the outside or extension of an existing exhaust system is necessary.

### **Special feature:**

- » Minimisation of fumes thanks to special filter technology with prefilter and HEPA main filter Safety note:
- "> For tabletop appliances of models 6-1/1 and 6-2/1, we recommend the installation on a raised stand II or III.

# **4** All extraction and condensation

hoods include:

- » Timeless and modern design
- » Easy to clean front with removable cover
- "> Extraction capacity adjusting to the situation, e.g. when opening the door, through intelligent, continuous regulation of the fan

#### Note:

» Installing iCombi extraction and condensation hoods on cooking systems with left-sided hinge may reduce the extraction capacity in the area of the door





# **Metos Oy Ab**

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UltraVent hood never completely replaces the need for air conditioning, but it can cut the need for General Air Conditioning by roughly 70%. The hoods are equipped with an automation that increases the suction power when the oven door is opened.

## **UltraVent:**

Hood to be installed independently on top of the oven or oven tower.

#### **UltraVent Plus:**

With a special filter to remove frying odors, recommended when placing the oven on open facilities, stores etc.



Metos UltraVent	Code
UltraVent hood iCombi 6-1/1E,10-1/1E	4352642
UltraVentPlus hood iCombi 6-1/1E,10-1/1E	4352658
UltraVent iCombi 6-1/1E,10-1/1E CombiDuo	4352752
UltraVentPlus iCombi6-1/1E,10-1/1ECombiD	4352760
UltraVent hood iCombi 20-1/1 E	4352646
UltraVent Plus hood XS 6 2/3 E	4342366
UltraVent Plus hood XS 6 2/3 E Combi-Duo	4342368
Integration kit UltraVent Plus XS 6 2/3	4342370
UltraVent Adapter Kit SCC,CMP 61/101	4352666
UltraVent Adapter Kit SCC,CMP 201	4352670
UltraVent Adapter Kit SCC,CMP,CombiDuo	4352667