

Excellent Ventilation for Professional Kitchens



Everyone Loves Good Food

... but in order for the food to be good, not only do you need to know how to make it, but you also need a fresh and inspiring kitchen environment. Our hoods for professional kitchens make it possible to create a healthy climate in the kitchen while the appealing design of the hoods makes the kitchen perfect for inspired cooking. Effective grease filters clean the exhaust air, which makes effective heat recovery possible.

Hoods for every kitchen...

Every kitchen is specially adapted for a specific type of cooking. This makes every kitchen unique in its layout and which types of kitchen appliances are in the kitchen. This means that the possibilities for ventilation vary from kitchen to kitchen, which in turn makes it critical for the kitchen hoods to be flexible in their function and in their design. Jeven's hoods work for all types of kitchens, from the easiest preschool kitchen to the most fancy restaurant kitchen. Different appliances in the kitchen need different types of kitchen hoods, which is where Jeven's wide range of products makes it easy to find a suitable hood.



...that are easy to clean...

Hygiene in the kitchen is critical, that's why Jeven's hoods are very easy to clean. Functional parts like grease filters, condensation baffles and the supply air fascias are removable and can be washed in a dishwasher. The hood's construction with smooth surfaces makes it easy to keep the hood clean and looking fresh.

...in modules without partition walls

Jeven's hoods are manufactured in complete modules with a filter housing, air consoles and lighting equipment already installed. This makes installation faster and easier since it's as simple as mounting the hoods and connecting the ducts and cables. Larger hoods are made up of several components that can be assembled within any kitchen. Hoods with several modules are made without partition walls or braces that otherwise can get in the way of kitchen utensils. The fact that the hood doesn't have any partition walls also makes it possible for the air to enter freely into the hood and through doing so uses the hood's entire volume allowing the hood area to be evenly illuminated.



Cyclone Filter Provides Effective Grease Extracting

When cooking, it's hard to avoid getting a lot of grease in the ductwork, therefore a good grease filter greatly decreases the amount of grease that can enter the duct, which in turn decreases the risk of fire and reduces the costs of cleaning. JCE, Jeven's unique cyclone filter, not only has a high level of extraction, but also provides constant a pressure.

This makes the filter work effectively during it's operation, no matter how much grease builds up on the filter. The fact that the filter can be easily washed in the dishwasher makes it easy and simple to maintain.



Grease and Odor Reduction with UV Light



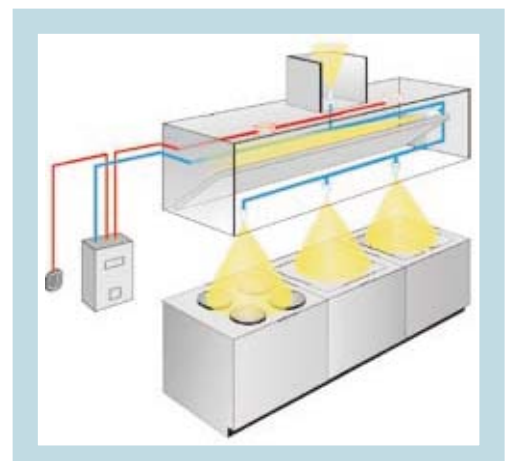
The appliances in a kitchen generate large heat loads which are exhausted to the extract duct, usually connected directly to outside. With UV Combilux the exhaust air is extracted at a level so the air can be directed through a heat exchanger and energy can be captured for re-use.

The UV filter is not only used with heat exchangers for energy recycling, but also to avoid odours from the kitchen ventilation. UV Combilux makes it easy for kitchen to flow from the kitchen to external spaces.

A UV Combilux filter cleans the air in three steps. The cyclone filter separates all large particles, a wire filter separates and distributes the air evenly in the filter housing before the air is passed through the UV tube. The UV light breaks up the protein chains into smaller parts and ozone is generated and it reacts with the grease and odor.

Ansulex Fire Extinguishing System

About half of all hotel and restaurant fires start in the kitchen. In many cases the cause is grease and food oil from stoves, grills, fryers and extract ducts. Grease fires are hard to put out and can self-ignite again if they aren't extinguished using the right method. The risk of injuries being sustained through ventilation ducts to other parts of the building is also very high. The best protection against kitchen fires is an automatic extinguishing system for grease fires. Jeven is able to provide the hoods with the Ansulex fire extinguishing system, which is a liquid based system and specially formulated for stove, fryer, grill and ventilation duct extinction.



Supply Air Hood

Letting air in through the kitchen hoods is often desired and supply air makes the best possible use as the air flows directly into the working area. As an option supply air units can be placed in Jeven's standard stainless hood or alternatively in the hood with glass sides. The supply air units can be placed on an optional number of sides which means that the placement of the units can be individually adapted to specific needs. The supply air unit lets air into the room, but also works as a directional throw device. The directional air effectively prevents dirty air escaping from the hood.



Supply Air Unit



A supply air hood forces air into the kitchen in a draft-free way through a unique supply air fascia. The occupants can easily adjust the spread of air with a simple hand adjustment and each supply air unit has an adjustable damper. The entire supply unit can easily be demounted from the hood and washed in a dishwasher.

Condensate Hood

When kitchen equipment generates steam and less grease, it is better to use a condensate hood. This applies to dishwashers, but primarily to kettles causing problems with steam. The condensate hood is a hood designed to separate the water vapor to prevent condensation from getting into the exhaust duct. The ceiling in a condensation hood is angled to keep the condensed water from dropping back into the kitchen area. To simplify the cleaning process, the condensation baffles are demountable and washable in a dishwasher.



Jeven's Totally Free Product Service

Detailing the ventilation in a kitchen is a tough task, large heat loads and a lot of dirt that needs to be removed often requires large flows of both exhaust and supply air. Because this is a workplace for kitchen personnel correct ventilation is needed in order for the work environment to be suitable. Jeven's product service lets you take advantage of our designers and let them use all their experience with kitchen projects to take care of detailing your kitchen for you.

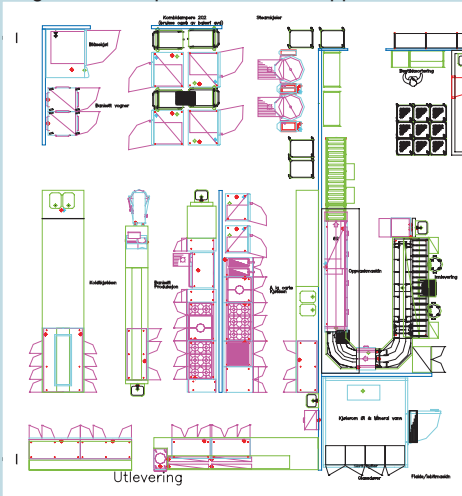
From a kitchen layout with a list of the kitchen equipment, Jeven provides product service to complete requirements and sizes of the kitchen hoods. Exhaust air flow, supply air flow and the hoods' dimensions are either presented as dwg-files or as 3D drawings that can be imported f.ex. into MagiCad. This service is totally free of charge and helps you save both time and money as well as ensuring correct design.

AutoCad

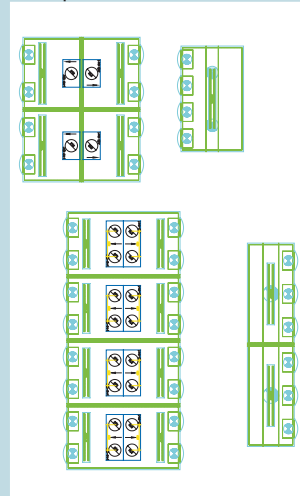
If you work in AutoCad, simply send your drawing of the kitchen to Jeven's product service. After detailing is finished, the hoods are presented in the form of 3 different floor plan layouts.

You will also be given an x-ref file that you can paste into your drawing. This lets you see each hood's exact placement in the kitchen.

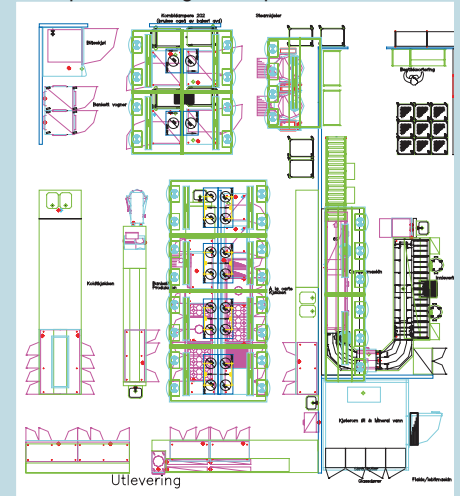
MagiCAD Floor plan with kitchen appliances



Floor plan with hoods

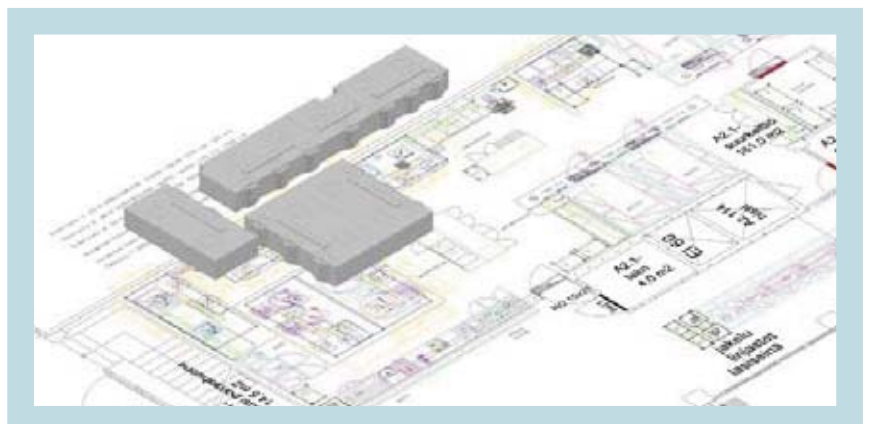


Floor plan showing hoods pasted on the drawing



MagiCad

From MagiCad, we will detail a 3D drawing that can be used together with Jeven's plugin program to allow you to import it into your drawing. The details are then placed in the correct place within the room. All pressure and sound data is provided with the drawing as well as clear dimensions making detailing the rest of the kitchen ventilation much easier.



Manufacturing

Jeven's production plant is located in Söderhamn, Sweden. The factory is the largest production unit for kitchen hoods in Sweden and not only manufactures hoods for the Swedish market, but also for other Nordic countries. High volumes and effective production enables us to always offer competitive prices and short delivery times.

Each Hood Is Unique...

Each hood is custom made for the unique kitchen. Before the manufacturing process begins, a drawing of each hood shows its size, placement and dimensions of the outlet and inlet spigots. The drawings are forwarded to the customer so that the measurements and dimensions can be verified.

...produced in series production

A Jeven's hood is manufactured in modules with standard components such as the filter housing, inlet console and light fittings. Although each hood is unique, this type of construction makes it possible for each hood to be manufactured in series, something that guarantees a high quality and short delivery time.

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