
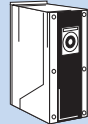






ANCILLARY EQUIPMENT

 <p>VA - Speed Controller Ref. M-5</p>	 <p>Variable Speed Drives Ref. M-8/13</p>	 <p>TSS1 - 2-Speed, Switch, Ref. B-17</p>
 <p>0-10V Speed Controller, Ref. M-20</p>		

DESCRIPTION

The Systemaire Series of commercial kitchen roof fans has been designed for use in ducted vertical exhaust applications. It features a high performance mixed-flow fan and removable windband which makes cleaning and maintenance easy.

These high performance kitchen exhaust fans are available in 250, 300, 380 and 460mm fan inlet sizes.

Typical Applications

Used in commercial kitchens including restaurants, cafes, take away food outlets and applications requiring vertical discharge. Designed to handle clean air, grease laden air and noxious gases.

Features

- Aerodynamic shaped cowl for smoother air flow, reduced turbulence and increased fan performance
- Advanced mixed-flow impeller design provides high air flow with low noise levels
- Lightweight design with aluminium housing for easy handling and installation
- Smaller exhaust opening than traditional kitchen fans increases discharge velocity and reduces exposure to rain
- Large drainage holes around base to prevent water build-up
- Supplied with matching flange for quick installation to suit standard round Spiro duct
- Precisely matched motor, impeller and components to ensure quiet operation across all fan speeds
- 4-wire connection to junction box on all single phase units
- Can be used with smaller duct sizes as the fan can handle high pressure levels

Construction

Cowls are of aluminium and can be powder-coated as an optional extra.

Impellers are mixed-flow design.

Windband can be easily removed to facilitate cleaning and maintenance

Motors

Type - standard TEFC squirrel cage induction motors.

Electricity supply - single or three-phase to suit a wide range of voltages and frequencies.

Bearings - sealed-for-life, ball.

Speed-controllable using an electronic triac-type controller (single phase only) or variable speed drive.

Internal Thermal Protection

Single Phase - Thermal protection is supplied as standard.

3 Phase - Thermistors can be fitted on request.

Testing

Air flow tests based on ISO5801:2007

Noise tests based on ISO3744:2010

Wiring Diagram

See pages N-6/7 diagrams DD 1,9

SUGGESTED SPECIFICATION

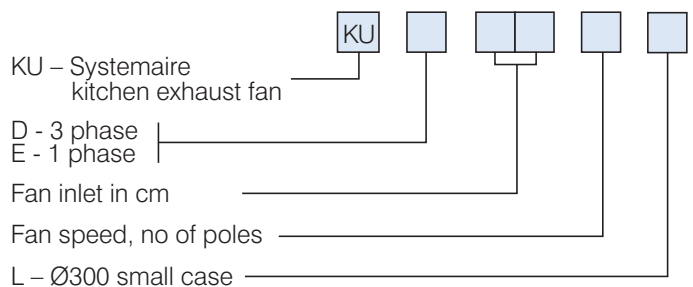
The commercial kitchen exhaust fans shall be of the Systemaire series as designed and manufactured by Fantech Pty Ltd and be of the model numbers shown on the schedule/drawings.

Impellers shall be made from high performance injection moulded composite material. They shall be mixed-flow design and driven by speed-controllable motors.

The cowl shall be of the vertical discharge type and manufactured in aluminium. The windband shall be removable to provide easy access for cleaning the impeller and drainage channel.

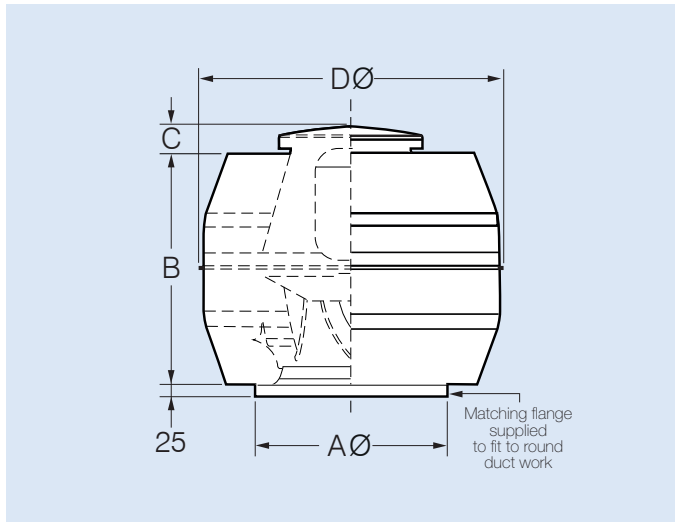
All models shall be fully tested as a complete assembled unit to ISO5801:2007 for air flow and ISO3744:2010 for noise.

HOW TO ORDER



SYSTEMAIRE, COMMERCIAL KITCHEN EXHAUST FANS

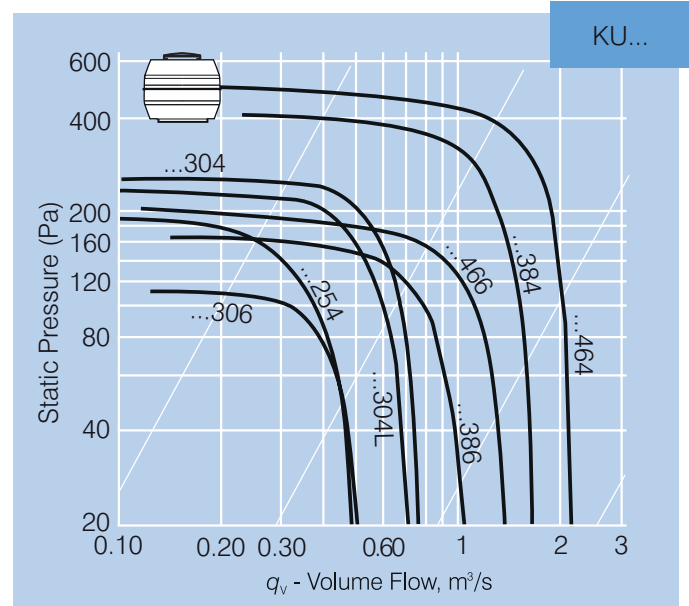
DIMENSIONS



Model KU..	Dimensions, mm				Approx. weight kg.
	AØ	B	C	DØ	
25	260	443	53	580	14
30.L	312	443	53	580	14
30	312	554	16	730	22
38	384	554	39	730	25
46	464	554	64	730	30

* Unit weights depend on the make of motor used. If critical this should be referred to our sales department at time of order.

PERFORMANCE CURVE



Scan the QR code to view more information online.



TECHNICAL DATA

Model KUD.. KUE..	Nom. Speed, rev/sec	KUE.. 1ph Avg. dBA kW @ 3m Input Amp			KUD.. 3ph Avg. dBA KW @ 3m Input Amps		
		254	23	44	0.25	0.9	47
304	23	43	0.25	0.9	45	0.18	1.61
304L	23	46	0.25	0.9	45	0.18	1.61
306	15	34	0.25	0.85	36	0.37	2.5
384	24	51	0.75	2.1	50	0.75	5.33
386	15	41	0.37	1.18	40	0.37	2.5
464	24	54	1.10	2.68	54	1.1	7
466	15	42	0.37	1.18	43	0.37	2.5