



ZA Pro Series Hood

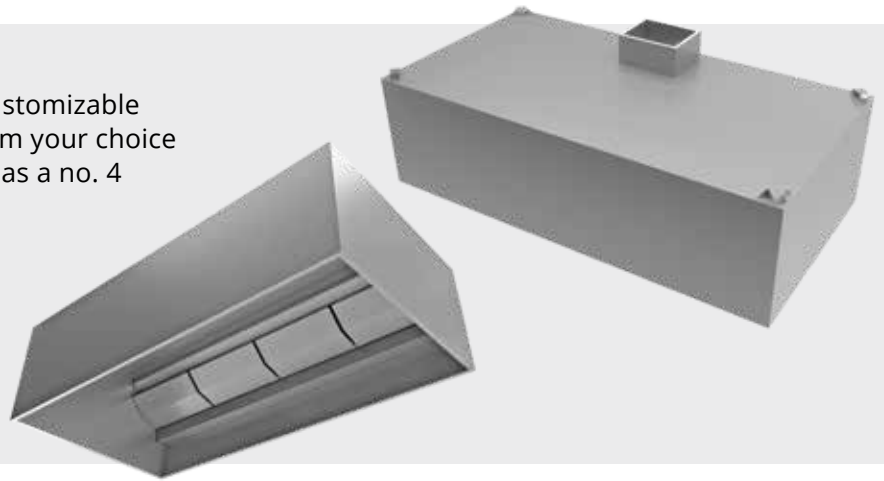


UL710 and
ULC-S646
standards
approved.



ZA Pro Series Hood

The ZA Pro Series Hood from ZVS is highly customizable and easily adapted to your facilities. Built from your choice of type 430 or 304 stainless steel, the hood has a no. 4 finish for visible surfaces.



Each hood section, whether wall-mounted or island, single or double, reversed or back-to-back, is equipped with mounting tabs for easy installation and mounting on ceiling structures.

The ZA Pro Series Hood is installed two meters (6 feet, 6 inches) above the floor and overhangs cooking units by a minimum of 150 mm (6 inches) on each side and 305 mm (12 inches) in front. Hot air from cooking surfaces containing smoke, steam and grease particles rises naturally toward the hood and is then drawn through the filters. The quantity of air ventilated by a hood depends upon the type of cooking equipment used (see Thermal Current Chart). We suggest you contact one of our design team specialists to find the right option for your needs.

Our unique GEO-VARY modular grease extractor is included in the available options. This patented filtering system allows the air flow to be adjusted according to the current from each cooking appliance. Once installation is complete, the exhaust hood may be fine-tuned by means of simple adjustment to provide excellent smoke capture with maximum grease extraction for both low and high air flow. This efficient system minimizes exhaust air, resulting in substantial savings in the capital investment and operational costs required for air intake and exhaust in the kitchen.

The modular grease extractors can also be equipped with the automatic Bio-Vent Cleaning System. These efficient systems discharge grease residue through a floor drain. Many more options are available upon request, such as our remarkable D-Tech smart technology, which discharges air according to discharge requirements, as calculated by temperature probes and movement detectors.

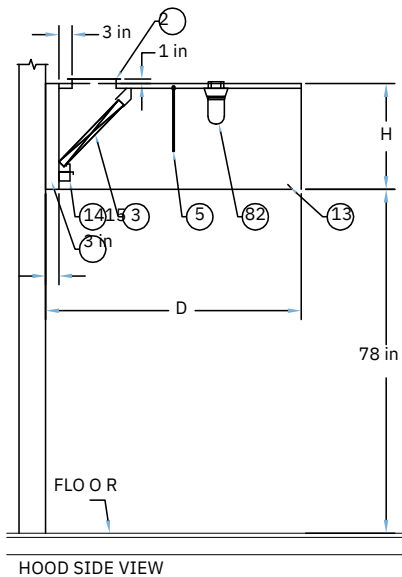
An LED or incandescent lighting system can be installed inside the exhaust hood when the unit is assembled. These units are cULus-approved for use in kitchen exhaust hoods.

As an option, an air supply housing made of insulated stainless steel can be secured to the front of the exhaust hood or the room ceiling in front of the hood. The make-up air is diffused and directed in a way that limits the effects on cooking unit currents as much as possible. In other words, this low-projection feature limits air movement to the zone surrounding the hood and the cooking equipment.

According to the National Building Code (NFPA 96), the use of this type of exhaust hood above cooking equipment requires a fire suppression system to protect the exhaust ducts and cooking units. The suppression system is activated by fuse links or thermal detectors located inside the exhaust hood. In case of fire, air exhaust will be maintained but the make-up supply will be interrupted. The exhaust fan must remain functional to discharge the smoke caused by the fire. The back side of the filters and grease extractors, the ductwork and all cooking surfaces will be sprayed with a chemical product. Gas and electricity supply to the cooking equipment and lighting located under the hood will be cut off, and an alarm will sound.

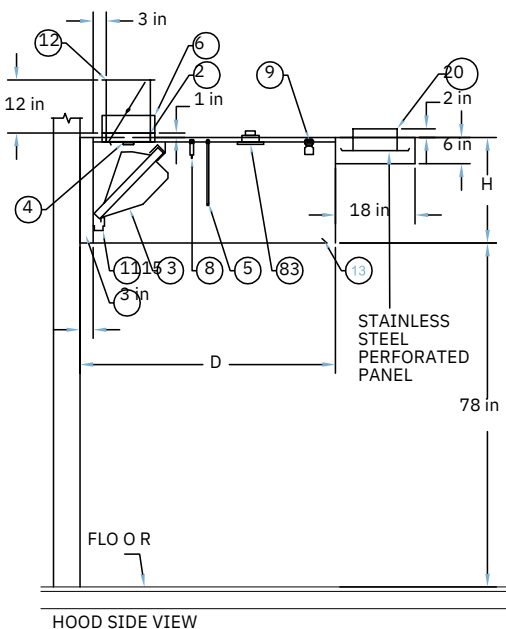
2-D Drawings

These diagrams show the difference between the standard ZA-S Pro Series hood and the same hood with various available options installed.



ZA-S Hood

No.	Item
2	Exhaust duct collar
3	3-inch air spacer
5	3/8-inch fire protection flue collar
14	Grease cup
15	UL-approved stainless steel filter
82	Incandescent light fixture

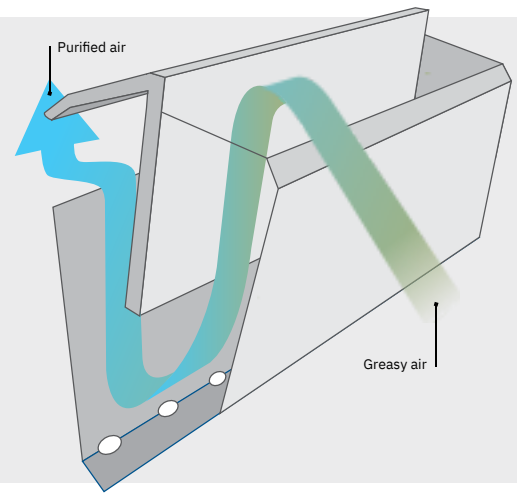


ZA-S Hood with Possible Options

No	Item
2	Exhaust duct collar
3	3-inch air spacer
4	Manual balancing damper
5	3/8-inch fire protection flue collar
6	Z-Tech hub junction box (12 x 12 x 6 inches)
8	Temperature probe
9	Z-Tech sensor
11	2-inch wastewater drain
12	Modulating damper
15	UL-approved GEO-VARY grease extractor
20	Supply duct collar
83	120-V LED light fixture
XX	Sliding damper

The GEO-VARY Modular Grease Extractor

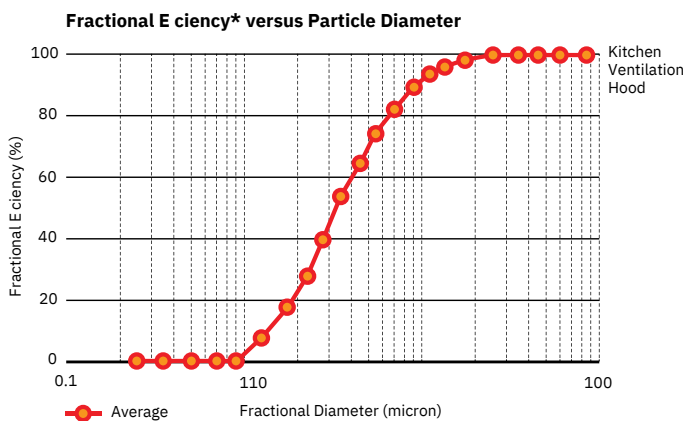
Grease extraction is carried out inside the GEO-VARY and not on any visible surface, as is the case with conventional filters. Oil and grease do not accumulate on the exposed surface of smooth stainless steel, making maintenance easier. The GEO-VARY can be removed for cleaning as easily as a conventional filter. Whereas a traditional baffle filter extracts grease over a distance of 2 inches, the GEO-VARY module extracts it over a distance of more than 25 inches. Its efficiency is therefore far superior to conventional systems.



Why the Geo-Vary Filter is the Best on the Market

The clear advantage of the GEO-VARY filter is its adjustability, which makes it possible to maintain a high level of grease extraction through centrifugal forces. The speed at which a filter changes direction is the key to its efficacy.

Commercial hoods always have a flow rate which is evaluated based on the cooking unit installed underneath. Most filters on today's market cannot be adjusted. These filters become less and less effective as the average linear flow rate decreases. Since they are adjustable, GEO-VARY filters make it possible to maintain a high speed and grease extraction rate with hoods that require a lower flow rate by adjusting the filter size at the lowest point and exit section.

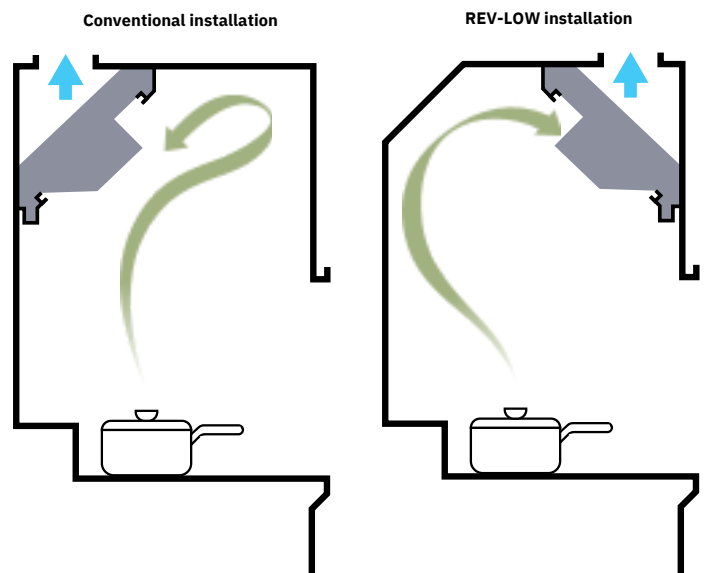


Another Revolutionary Idea: The Rev-Low Hood

The REV-LOW hood features a revolutionary and unique concept. The aerodynamic shape of the hood combined with the strategic positioning of the modular GEO-VARY grease extractors ensures economic savings.

Due to its density, air from cooking surfaces flows naturally toward the extractor entrance. This reduces the energy required to draw the air into the grease extractor to a minimum.

This advantage, combined with the fact that the extractors may be individually adjusted, maximizes overall performance and energy savings.



Thermal Current Chart

The air exhaust volume for a kitchen exhaust hood must correspond to the volume of air (thermal current) produced by the cooking equipment.

Currents

Type of Cooking Equipment	Electrical			Gas		
	L/s per lineal metre	M3/h per lineal metre	CFM per lineal foot	L/s per lineal metre	M3/h per lineal metre	CFM per lineal foot
Warmer	160	576	100	190	684	125
Sandwich Unit	175	630	115	210	726	135
Steamer	190	684	125	230	828	150
Oven	200	720	130	240	864	155
Closed Roaster	200	720	130	240	864	155
Countertop Hot Plate	220	792	140	265	954	175
Combi Oven (single-counter model)	260	936	170	278	305	180
Kettle	260	936	170	310	1116	200
Fryer (counter-style)	265	954	175	320	1152	210
Combi Oven (double-stacked or full-height model)	300	330	195	320	357	210
Braising Pan	200	1080	195	360	1296	235
Open Roaster	320	1152	205	385	1386	250
Salamander	160	576	100	190	684	125
Range (restaurant-type)	325	1170	210	390	1404	250
Fryer (floor-type)	330	1188	215	395	1422	255
Griddle	375	1350	240	450	1620	290
Heavy-Duty Range	425	1530	275	510	1836	330
Hot-Top Range	435	1566	280	520	1872	335
Upright Broiler	500	1800	325	600	2160	390
Charcoal Broiler	550	1980	355	660	2376	425
Wok	475	1710	310	570	2052	370
Heavy-Duty Charcoal Broiler	650	2340	420	680	2808	505
Mesquite Charcoal Broiler	-	-	-	790	2844	510

To verify your thermal current, please contact one of our experienced design experts.

Options

Accessories

Mounting tabs	✓
430 stainless steel-built	✓
304 stainless steel-built	★
LED light	★
Incandescent light	★
Junction box and pre-wiring for lighting	★
Baffle filters	✓
GEO-VARY modular grease extractor filters	★
Z-Tech	★
Self-cleaning - Bio-Vent	★
Perforated stainless steel plenum with down discharge (shipped separately)	★
Insulated stainless steel supply air housing at front of hood	★
Fire shutter damper	★
Manual balancing damper	★
Motorized damper (on/off or modulating)	★
Stainless steel enclosure panels between top of hood and ceiling	★
Back and/or side spacers	★
Ceramic wool fireproof insulation	★
ZZ200 programmable control panel with touch screen	★
Programmable ZZ35 control panel	★
Programmable ZZ25 control panel	★
Frequency dimmer	★
Fire suppression system	★

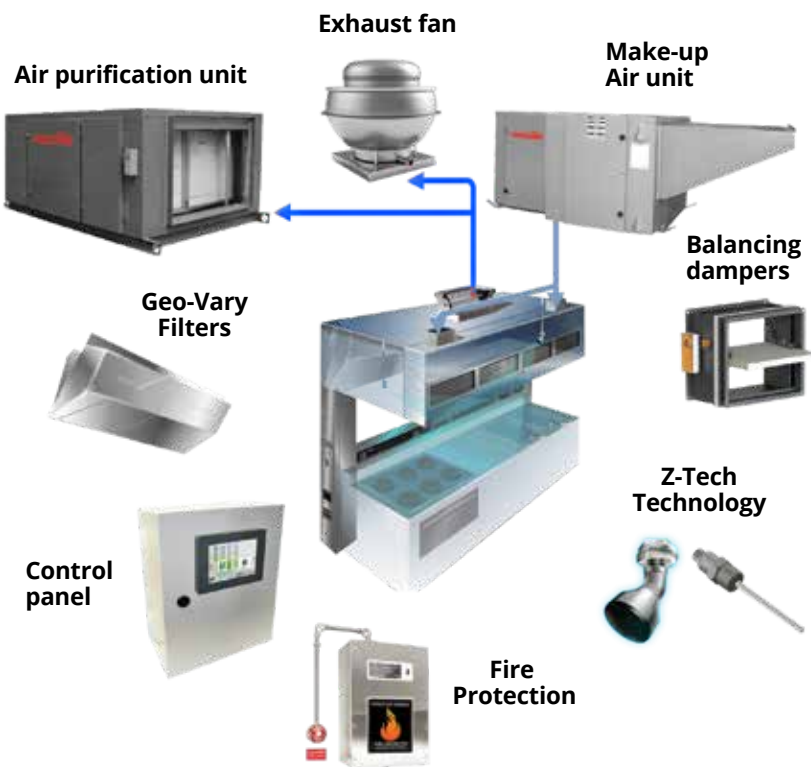
Source: Data from 02-16-2018

Legend: ✓ = included accessory ★ = available as an option

Contact us for suggested specifications

We support our customers in selecting the right commercial kitchen ventilation system. We offer high-quality customer service, including prompt follow-up, rapid turnaround and availability.

Our expertise and experience with kitchen ventilation projects allow us to provide you with the ideal solution for your specific situation and to the real needs of our customers.



Our automated quote system facilitates the following:

- air flow calculations
- shop drawings
- electrical diagrams
- electromechanical coordination
- premium support

We adapt our expertise to suit your requirements!

- ZVS products are built according to the highest standards of quality and engineering.
- We manufacture our hoods according to UL standards.

Z-Vent specializes in central ventilation system for project with multiple kitchens such as food courts, hospitals, penitentiaries, airports and all other complex kitchen projects.



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