



DESCRIPTION

Supravent® C70 series exhaust hoods are designed to cover the needs of commercial kitchens that require efficient solutions for filtration and extraction to create the most comfortable and smoke-free environment.

Supplied for wall or central installations Supravent® hoods are specified and manufactured to adapt to all site constraints such as beams, columns, etc. Each configuration can be supplied in the FULL or BREAK (wedge shaped) version.

The **C70-AQ series** hoods feature an internal water spray that significantly reduces fire hazards and enhances filtration capacity. As standard, the C70-AQ hoods are equipped with a compensation plenum that allows make-up air to be introduced into the kitchen through the hood itself, eliminating the need for ceiling grilles and associated ductwork. Additionally, the WM and WM Misty hoods include an environmentally friendly water recycling system.

Application	Wall or ceiling mounted for use over any type of cooking equipment such as ovens, griddles, fryers, ranges, etc. and especially for kitchen using solid fuel appliances.
Configurations	• Water wash hood (WW) A separate controller with a programmer initiates a wash cycle using hot water and detergent at preset times. Between wash cycles, a short spray of cold water keeps the internal surfaces cool and wet, preventing any residual fat from coming into contact with high temperatures. As a result, this shortens the overall wash cycle. • Water mist hood (WM) Continuous cold water spray cools the fumes to below the oil's auto-ignition temperature and extinguishes any sparks that may enter the hood. As a result, the hood minimizes fire hazards, even when used with solid fuel cooking equipment. • Water wash misty - Combination of water wash and water mist hoods (WW Misty) Cold water spray operates continuously between washing cycles, providing maximum hygiene and safety.
Technical characteristics	• Fully compliant with European standard EN 16282-2:2017 • Sheet metal thickness: 1.5 mm • Fully welded and polished (robust and completely watertight) • Constructed in a single piece up to 6 meters in length • Manufactured entirely from type AISI 304 stainless steel • IP 65 heat and moisture-resistant luminaires • Rounded edges (maximum hygiene and elegance) • Extraction plenum chamber (with regulation dampers) • Extract and supply plenum chambers integrated into the hood (no dripping) • SLOT supply with Coanda effect for complete kitchen ventilation (optional low-speed DC air supply)

Connections

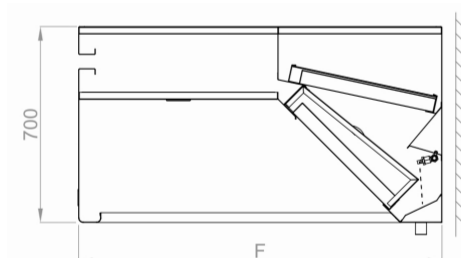
- Water consumption per nozzle 0.8 l/min @ 2 b
- Total consumption per meter approx. 3.2 l/min. @ 2 b
- Electrical requirement: 220/240V, 50/60Hz

DIMENSIONS

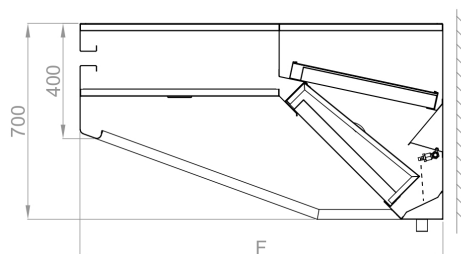
Width (W)	Depth (F)	Height
1500 - 6000	1100 - 2400	700

CONFIGURATIONS

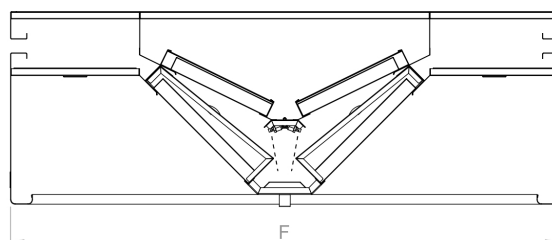
C70-AQ Wall FULL



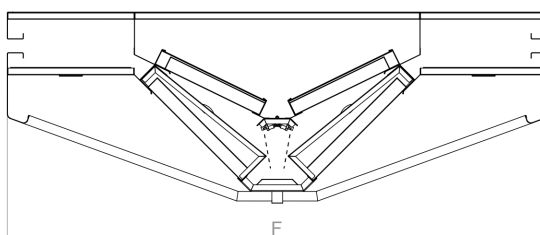
C70-AQ Wall BREAK



C70-AQ Central FULL



C70-AQ Central BREAK



For exact full technical information: dimensions, weight, power requirement, etc. see workshop drawing.

ACCESSORIES

- Touchscreen

The touchscreen controls the WW, WM, and WW Misty hood cycles, weekly scheduling and duration. In addition to preprogrammed operations, it is also possible to manually start a wash or humidification cycle at any time.

- Recirculator RE-1

The benefits provided by the water mist, such as enhanced fire protection, superior filtration capacity, and inherent internal cleaning entail some water consumption.

To minimize this, we designed the **RE-1 water recovery system**, which allows the water used in the hood to be continuously recirculated in a **closed-loop system**.

RE-1 TECHNICAL DATA

DIMENSIONS (W x D x H)	1000 x 550 x 500
HOOD	Water inlet diameter: 1/2" Drain diameter: 1"
PUMP	Inlet diameter (B): 1" Outlet diameter (D): 1/2" Pressure: 2 b Power: 0.6 kW Electrical current: 2.8 A Voltage: 230 V- 50 Hz
FILTER	Cartridge: 9 3/4" 20M 20 micron

