



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-C series** hoods allow external air to be introduced into the kitchen through the hood itself, avoiding additional installation of ceiling grills and ductwork.

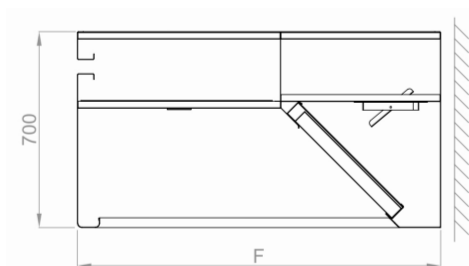
Application	Wall or ceiling mounted for use over any type of cooking equipment such as ovens, griddles, fryers, cooking ranges, etc.
Technical characteristics	- Fully compliant with European standard EN 16282-2:2017 - Sheet metal thickness: 1.5 mm - Fully welded and polished (robust and completely watertight) - 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 (optional) - 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 (Low-speed DC optional supply)
Optional features	- Decorative cladding - Demand Control Ventilation - UV-C reactor - Fire Extinguishing System - Smoke Control System - Spark Arrestor

DIMENSIONS

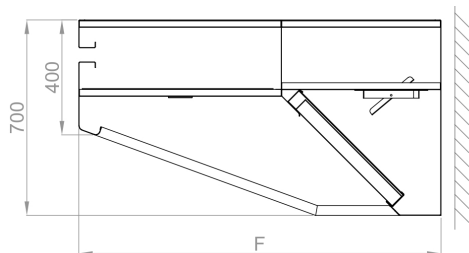
Width (W)	Depth (F)	Height
1500 - 6000	1100 - 2400	700

CONFIGURATIONS

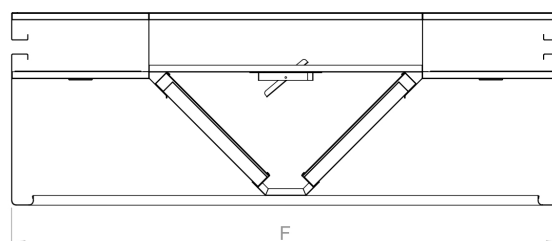
C70-C Wall FULL



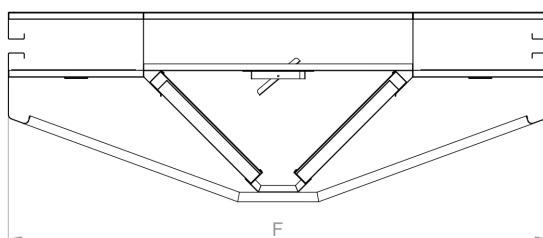
C70-C Wall BREAK



C70-C Central FULL



C70-C Central BREAK



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

Additional technical considerations

