

Create an atmosphere for pure delight

The VARITHEK ACS Air cleaning system





A new dimension in hospitality

Why is front cooking so very popular? The French like to say that your appetite grows as you eat, but it really starts much earlier. Watching a virtuoso chef prepare delicious food and knowing that all of the ingredients are fresh and crisp makes anticipating a meal just as pleasurable an event as the meal itself. An exciting experience for the guest — and an enticing performer for the restaurant and catering business.

Cooking, on the other hand, also produces odours and disagreeable vapours which may detract from the delight of front cooking. This problem has finally been solved thanks to the innovative varithek[®] ACS Air Cleaning System: be it wok cooking or scampi, now there are no more limits set to the exciting culinary experience of front cooking.





varithek® ACS Air Cleaning System

**varithek® ACS Air Cleaning System
integrated extraction technology, mobile
module:**

varithek® ACS 900

Module with integrated Air Cleaning System vapour extraction technology; stable welded construction of 18/10 CNS (material no. 1.4301), enclosed on three sides, with servicing doors on the operator side and a recess for varithek® system devices. The Air Cleaning System is located in the underframe, behind the servicing doors. It consists of a special high-performance upstream grease separator (absorption rate of approx. 99%), a drip tray that can be emptied manually, a radial fan and two zeolite odour filter cartridges to absorb odour molecules (absorption rate of 80 – 90%). All of the components in the underframe can be removed without tools for cleaning and servicing.

Polyethylene rails are used to position and hold the components in the right place. The radial fan is connected to a splash- and shock-proof socket which is mounted to the upper inner housing. On the operator side, there are two lockable servicing doors. The seals are heat-resistant and easy to change. Above the underframe, a control panel is located featuring a main on-off switch, an on-off switch for the fan motor, as well as four humidity-proof sockets (2 x 400 V and 2 x 230 V) that are equipped with covers and hinged lids, respectively, to connect the function elements in the recess.

The main on-off switch is wired so that the function elements in the recess are powered only when the switch is set to "1." The recess is located above the control panel. It is completely lined with CNS. The left and right side plates can be folded down for cleaning. The recess is suitable for 2 varithek® tabletop system supports (AST 255 or AST 155, or a combination of the two) or one single appliance (varithek® GP 8 hv griddle, hard-chrome plated). A push & pull air conduction system draws the vapours into the underframe.

The air volume flow is designed to comply with VDI 2052. A removable splash guard that is closed on three sides is located on top of the module. On the module's underside, there are 4 height-adjustable, DIN-compliant steering castors with a central brake for all castors. The castor diameter is 80 mm. All components are designed to comply with the guidelines of DIN, VDE+GS, as well as with the German professional associations' security and health protection guidelines for work in kitchens. The power supply cord is equipped with a 400 V CEE plug and has a length of approx. 2 m.

| | |
|-------------------|--------------------|
| Material: | 18/10 CNS |
| Length: | 900 mm |
| Width: | 715 mm |
| Height: | 900 (1000) mm |
| Weight: | approx. 137 kg |
| Elec. connection: | max. 11 kW / 400 V |
| Order No.: | 569 910 |



varithek® ACS Air Cleaning System

**varithek® ACS Air Cleaning System
integrated extraction technology,
mobile module:**

varithek® ACS 700

Module with integrated Air Cleaning System vapour extraction technology; stable welded construction of 18/10 CNS (material no. 1.4301), enclosed on three sides, with servicing doors on the operator side and a recess for varithek® function elements. The Air Cleaning System is located in the underframe, behind the servicing doors. It consists of a special high-performance upstream grease separator (absorption rate of approx. 99%), a drip tray that can be emptied manually, a radial fan and two zeolite odour filter cartridges to absorb odour molecules (absorption rate of 80 - 90%). All components in the underframe can be removed without tools for cleaning and servicing.

Polyethylene rails are used to position and hold the components in the right places. The radial fan is connected to a splash- and shock-proof socket which is mounted to the upper inner housing. On the operator side, there is a lockable servicing door. The seal is heat-resistant and easy to change. Above the underframe, a control panel is located featuring an on-off switch as well as two humidity-proof sockets (1 x 400 V and 1 x 230 V) that are equipped with a cover and hinged lid, respectively, to connect the function element in the recess.

The on-off switch is wired so that the function element in the recess is powered only when the switch is set to "Ein" ("On"). The recess is located above the control panel. It is completely lined with CNS. The left and right side plates can be folded down for cleaning. The recess is suitable for 1 varithek® tabletop system support (AST 255 or AST 155) or one single appliance (varithek® GP 6 hv griddle, hard-chrome plated). A push & pull air conduction system draws the vapours into the underframe.

The air volume flow is designed to comply with VDI 2052. A removable splash guard that is closed on three sides is located on top of the module. On the module underside, there are 4 height-adjustable, DIN-compliant steering castors with a central brake for all castors. The castor diameter is 80 mm. All components are designed to comply with the guidelines of DIN, VDE+GS, as well as with the German professional associations' security and health protection guidelines for work in kitchens. The power supply cord is equipped with a 400 V CEE plug and has a length of approx. 2 m.

| | |
|-------------------|-------------------|
| Material: | 18/10 CNS |
| Length: | 700 mm |
| Width: | 715 mm |
| Height: | 900 (1000) mm |
| Weight: | approx. 123 kg |
| Elec. connection: | max. 8 kW / 400 V |
| Order No.: | 569 911 |



Your kitchen is where your guests are.

The varithek[®] ACS Air Cleaning System gives you complete freedom of planning, because a high-performance filter system removes the cooking vapours — and all of the grease, steam and odours in the air — right where they originate: directly at the cooking and grilling equipment.

The varithek[®] ACS Air Cleaning System complements the BLANCO food service systems LAS VEGAS and MANHATTAN. However, it can just as well be integrated into customised systems or used as a stand-alone front cooking module. You are no longer 'chained' to stationary extractor hoods. Now you can move your kitchen right where your guests are — no matter whether that is in a restaurant or a hotel, at a trade fair, in a staff restaurant, in a department store, at an airport or a train station, at a party or an other special event.



State-of-the-art technology for culinary artists The push & pull air curtain system

The varithek[®] ACS Air Cleaning System uses a stream of air that blows from one side of the front cooking module to the other, thus picking up the vapours as they rise during cooking. There, the air, which now holds grease and odours, is drawn off into the sub-structure and passed through a high-performance cyclone-type separator. This removes the grease, which is collected in a drip tray. After that, the air is led by a radial fan through an odour filter that binds 90 percent of

the contained odour molecules.

The cook no longer has to breathe in harmful vapours. And what's more, no chemicals are needed to treat the filters: the cyclone separator can be cleaned in a dishwasher, the odour filter in a hot air steamer or oven. Another advantage: the degree of vapour and odour elimination achieved with this revolutionary process is significantly beyond what can be achieved with common extraction systems.



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