



Self-Cleaning Biotech Hood



UL710 and
ULC-S646
standards
approved.

★★★★★
AT YOUR SERVICE
SINCE
1986

CADEXAIR
EXPERTISE & INNOVATION

Self-Cleaning Biotech Hood

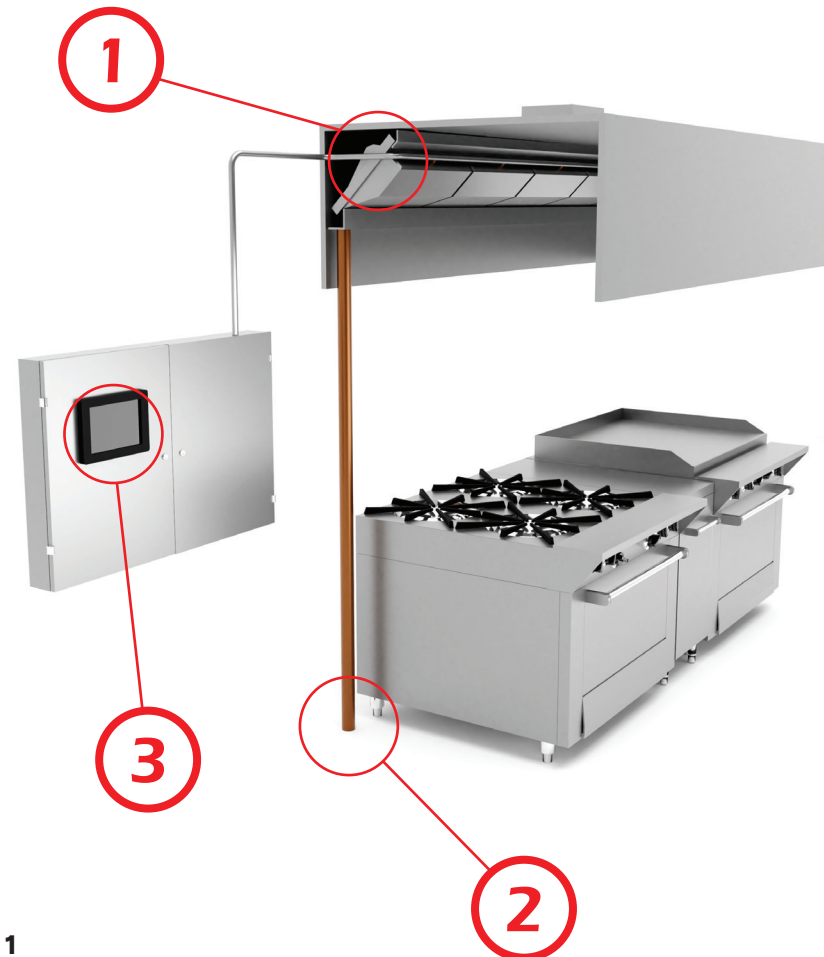
The Self-Cleaning Biotech Hood is equipped with an automatic cleaning device that operates inside the GEO-VARY modular grease extractor, using organic, eco-friendly cleaning agents.

Offering superior efficiency, lower maintenance costs and fewer replacement parts compared to a UV ray exhaust hood, the Self-Cleaning Biotech Hood is without doubt the ideal solution for a commercial kitchen exhaust hood.

Installing the integrated system's case requires only a running water inlet and an electrical supply; the system takes care of the rest. After cooking operations are finished, it removes grease effectively simply by spraying biotech liquid mixed with cold water for 90 seconds.



Triple-Action System Maximizes Efficiency



1 Simpler

The first and foremost benefit of the Self-Cleaning Biotech Hood is its proven ability to eliminate oil, grease and other organic matter that gets trapped in exhaust hoods throughout the day. It also features a new drainage system that enables the active agents to clean the heart of your kitchen more completely.

2 More thorough

After cleaning your exhaust hood, the ECOLO-VENT solution drains into your grease trap, where it continues to eliminate accumulated grease. The system takes care of everything for you and guarantees effortless, thorough cleaning, saving you both time and money.

3 Safer

In the event of a fire, the built-in system automatically sprays the interior of your exhaust hood in conjunction with a surface fire suppression system. It's a small detail that provides an extra layer of safety to protect your investment.

ECOLO-VENT Organic Cleaner



ECOLO-VENT is Injected by the Automatic Hood System

ECOLO-VENT is an organic, eco-friendly cleaning product containing microorganisms and organic surfactants. The microorganisms digest vegetable and animal greases and oils that build up on the Biotech Hood's side panels. ECOLO-VENT is specially designed and recommended for commercial kitchen self-cleaning hoods used in restaurants, hospitals, hotels and the agri-food sector.

This product reduces drain and pipe blockages and helps eliminate bad odours. Since it's free of caustic, acidic and corrosive products, it presents no danger to the environment. It also causes no damage to ceramics, metals and plastics.

Geo-Vary Modular Grease Extractor

Advantages Of The Geo-Vary Filter

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.

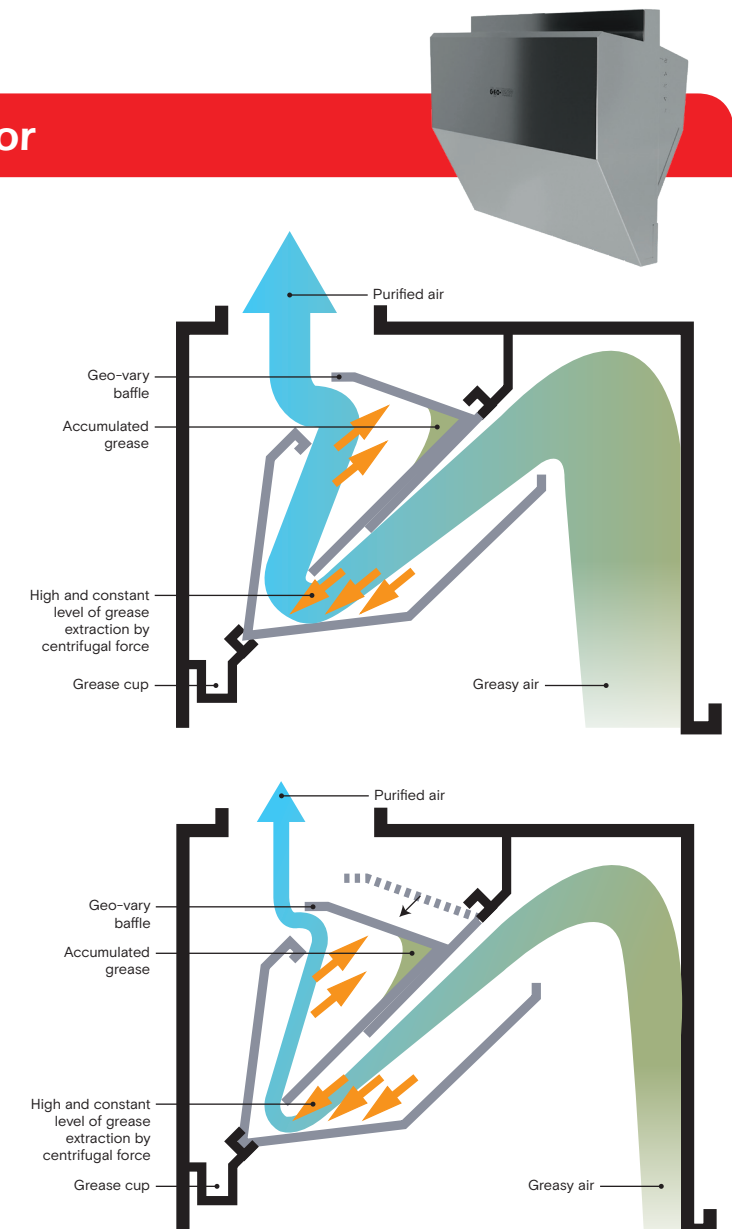
The speed at which a filter changes direction is the key to its efficacy. Commercial hoods always have a flow rate which is evaluated based on the cooking unit installed underneath. Most filters on today's market cannot be adjusted. These filters become less and less effective as the average linear flow rate decreases.

Since they are adjustable, GEO-VARY filters make it possible to maintain a high speed and grease extraction rate, even with hoods that require a lower flow rate, by adjusting the filter size at the lowest point and the exit section.

Reduce or Increase Each Module's Exhaust Volume Without Impacting Performance

Whatever the position of the GEO-VARY baffle for regulating air flow, oil and grease extraction remains constant in each module due to uniform velocity and centrifugal force.

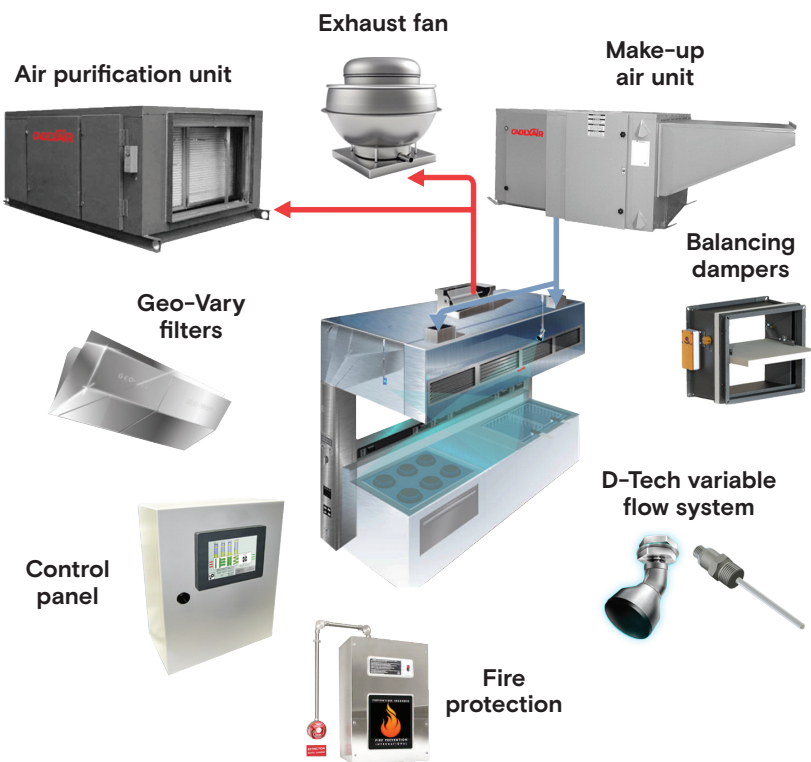
*U.S. patent No. 6220238. Canadian and foreign patents issued and pending.



Contact Us For Recommended 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 suited to your specific situation and actual needs.



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!

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

Since 1986, Cadexair has specialized in central ventilation systems for projects with multiple kitchens such as food courts, hospitals, penitentiaries, airports and all other complex kitchen projects.



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