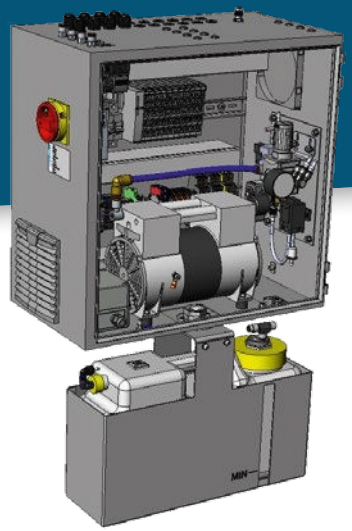
INFORMATION

SÜDLUFT SYSTEMTECHNIK

Your partner for

KITCHEN VENTILATION TECHNOLOGY

Ventilation ceilings | Ventilation hoods | Individual solutions



Fully automated aerosol aftertreatment system for extraction chambers and ducts

- 100% biological
- Components: Plant extracts, enzymes and biological nutrient solution
- Even in concentrated form, the product is not hazardous to humans or the environment
- The product fulfils the food production requirements
- Very low operating costs
- Reduces thermal loads
- Retrofittable and expandable
- No reaction path is required

AN INNOVATIVE COMPANY

SÜDLUFT stands by its customers with its customary high quality and customer-oriented solutions. We are on hand to assist you as early as the planning phase with technical know-how and individual solutions. Together with you, we take care of the planning, design, delivery and installation of your project.

Have we awakened your interest, and would you like advice or further information about our products? Please contact us, our employees are on hand to assist you at any time by phone or in person.

MADE IN GERMANY

- from planning and in-house production to on-site installation.

YOUR COMPETENT PARTNER FOR:

- Kitchen ventilation ceilings
- Kitchen ventilation hoods
- Ventilation towers and ventilation components for clean room areas
- Air ducting systems

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Find out more about our KITCHEN VENTILATION TECHNOLOGY!

SCAN ME

Exhaust air aftertreatment

from SÜDLUFT

MICROmatic 2.0

- Available again after a system upgrade
- Biological and environmentally friendly
- Can be retrofitted in SÜDLUFT products
- No recurring component replacement

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WE PROVIDE FRESH AIR.

SL-MICROmatic 2.0

Natural, thorough and convenient aerosol aftertreatment in accordance with **DIN EN 16282 Part 8, classification H5**

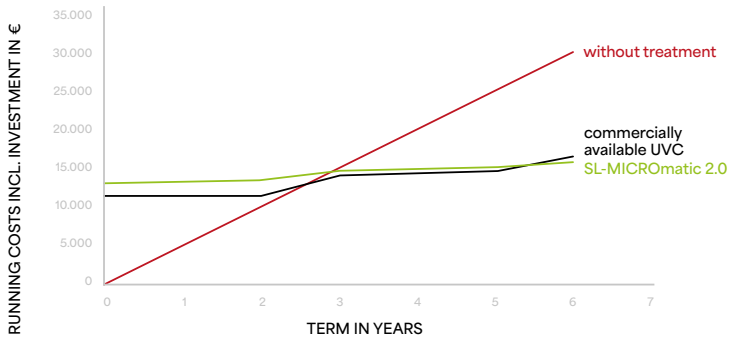
The SL-MICROmatic is a **patented, stand-alone automatic spray system** with the biologically environmentally friendly and energy-saving aftertreatment of commercial kitchen ventilation ducts and exhaust air elements for supplying kitchen ventilation ceilings and ventilation hoods.

A **special biological cell culture** is sprayed onto and into the equipment via the nozzles. The applied biofilm prevents, breaks down and eliminates adherent grease deposits.

A control panel is used to individually adjust the system to the requirements on site. The system is activated by an external technical console.

Once the flow of extracted air has been verified by an electronic flow monitor, spraying is enabled and released.

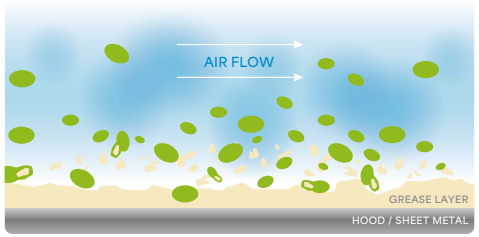
Economic efficiency comparison (example)



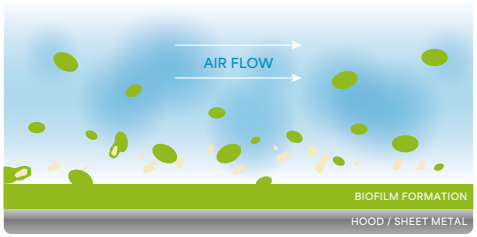
The data which has been used has been empirically determined and represents the average costs incurred in setting up and operating exhaust air aftertreatment systems. Direct cost savings and set-up costs must be determined on a project-by-project basis.

ADVANTAGES

- Thermal load reduction
- Significant extension of the cleaning intervals of the duct network
- Reduced aerosol deposits in the interior of the trapezoidal duct and the duct system
- Ecological and environmentally friendly exhaust air aftertreatment
- Works from the first metre, no reaction section required
- No masking work or structural alterations required during the cleaning process
- Minimal operating and maintenance costs due to metered and demand-oriented spraying with adapted medium consumption



Enzymes break down an existing grease layer



Formation of a biofilm to prevent the formation of grease

System condition without aerosol aftertreatment

System condition with aerosol aftertreatment