

SL-CAF extractor hood



SÜDLUFT
SYSTEMTECHNIK

Your partner for
KITCHEN VENTILATION TECHNOLOGY
■ Ventilation ceilings ■ Ventilation hoods ■ Individual solutions

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

SÜDLUFT SYSTEMTECHNIK GMBH

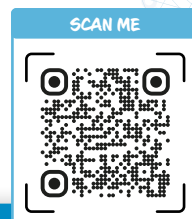
📍 Robert-Bosch-Straße 6 | 94447 Plattling | Germany

☎ +49 9931 9179-0

✉ info@suedluft.de

🌐 www.suedluft.de

Find out more about our
KITCHEN VENTILATION TECHNOLOGY!



CAF technology

from **SÜDLUFT**

CompactAirFlow

› Advanced technology

› Individual retrofitting possible

› No external supply air connections required

› Increases the capture efficiency of every extractor hood

SL-CAF technology (CompactAirFlow)

The **SL-CAF** is a patent-pending stand-alone system for ventilation ceilings and extractor hoods.

The reduction of the kitchen surface areas in conjunction with the increase in the performance of the kitchen appliances gives us and the specialist planners with the challenge of introducing large volumes of air without draughts and with little noise every day. **The SL-CAF technology is the solution here!**

The targeted use of stabilising jet technology makes it possible to reduce the calculated exhaust air volume flow **by up to 40%**. The effectiveness of the technology can be proven by measurements!

The **SL-CAF** technology achieves improved capture efficiency on the thermal flow. This technology does not require a supply air connection, since it uses ambient air. It is infinitely adjustable, and easily accessible for maintenance purposes.

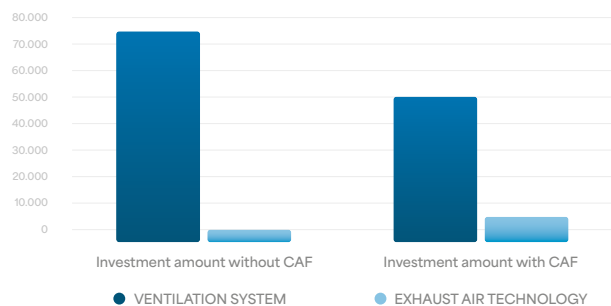
ADVANTAGES

- › Air volume reduction by up to 40%
- › Comfort maintained in the working area by means of targeted heat dissipation
- › Reduction in the operating costs by reducing the fan power and heating requirements
- › Optimal vapour capture, even during intensive cooking operations

FEATURES

- › No supply air connection required
- › Individual retrofitting possible using a kit
- › Compact and stand-alone system
- › Can be combined with additional systems such as aerosol aftertreatment systems, extinguishing systems, etc. at any time

Economic assessment



Economic advantages:

Savings in the areas of:

- › Exhaust air duct network
- › Supply air duct network
- › Ventilation unit
- › Heat supply
- › Cooling supply

This is a situational illustration.
Direct investment sums must be determined on a project-by-project basis.

