

Format

Due to the filter structure of the SFE unit, the extraction volume always remains at the same level. The filters can easily be cleaned, so the air cleaner continues to function optimally. By combining various types of pre filters and main filters, the ideal extraction can be achieved for each treatment process. Additionally, you can choose from 12 models by combining air volume, voltage and airflow direction.



SFE-25



SFE-50



SFE-75

Your authorised Euromate distributor:

Euromate enables people to breathe pure air. For the improvement of indoor air quality we offer high-quality, contemporary products that effectively remove a broad range of pollutants. Years of experience, expertise and service orientation allow us to provide effective air cleaning solutions to our (international) customers.

EUROMATE OFFERS ALL-IN SOLUTIONS FOR AIR CLEANING

Euromate has over 40 years of experience in the field of air cleaning. This provides in-depth knowledge of indoor air and removal of air pollutants.

The mechanical filters, the ionisation unit and collector on the SFE need maintenance on a regular basis. This will prevent the accumulation of grease which has an adverse effect on the



system's functioning. For optimal use of the air cleaner regular maintenance by a professional is recommended. A service contract can be agreed with our sales organization. There are various maintenance agreements possible, depending on the filter choice and the degree of air pollution.



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SFE AIR FILTER

Reliable filtering of kitchen fumes





Do you know how to filter kitchen fumes?

The range of commercial and professional kitchens nowadays is extremely extensive. Preparation and consumption of food often takes place at locations where many people and activities converge. The melting pot in which we live means that fire hazards and odour nuisance are hot topics when it comes to kitchen extraction.

Good filtration in the extraction system helps prevent potential risks, fines and damage to image, not to mention the savings with respect to cleaning, insurance premiums and energy costs. Indeed, professional filtration systems have become essential in kitchens.

Effective filtration of kitchen fumes takes place in a few successive steps. The baffle filters in the extraction hood will only catch the largest dirt particles. In order to remove the smaller particles from the return air, more technical ingenuity is required. For this you can rely on our tried-and-trusted systems.

SFE

Euromate has a long history of working with filter systems specifically developed for use in professional kitchens. As far as SFE is concerned, the heart of the system is represented by an electrostatic filter. The SFE absorbs the very smallest grease- and soot particles which can easily pass through the mechanical filters in an extractor hood. The exceptional reliability is the main characteristic of SFE.

The absorption of grease and smoke in this solution has another beneficial side-effect. Most of the odour is trapped in these particles. Ingenious use of the electrostatic filtration system gives you a head start when it comes to odour reduction. Increasingly, the statutory regulations governing effective kitchen extraction are subject to even more stringent requirements. The SFE system now gives you the possibility of keeping your activities within the norms.

Filter over

90%

grease and soot particles
from the air stream

Save up to

50%

on cost of maintenance

Stop grease, smoke and odour

In almost any cooking process in a professional kitchen, grease and soot particles are released. Fire hazard increases when more grease is accumulating in the extractor duct and ventilators. Emission of smoke particles to the outside air should be avoided wherever possible. Euromate filter systems remove the smallest grease- and smoke particles from the air. Grease can no longer build up behind this filter system. So you have less maintenance on the duct system leading in to a significant saving in costs.

How it works

Contaminated air passes through the SFE, first through a mechanical pre-filter which filters out the remaining coarser greasy particles. The air then passes through the ionisation unit at high voltage (approx. 10.000 volt). Here, the contaminated particles are positively charged. The contaminated air then passes through the collector unit, a combination of charged (5.000 volt) and earthed panels. The electrically charged particles will attach themselves to the earthed



panels. In this way, the smallest particles (up to 0.01 micron) are removed from the airflow by the electrostatic filter. Before the air enters the ventilation duct, a final mechanical filter ensures a balanced air outlet.

Plug & play

The SFE can easily be combined with an existing ventilation system. It is available in various electrical models and airflow directions as a standard. Outdoor installation is also possible. What's more, the aerodynamic SFE filter system singles itself out by its low pressure drop; in most cases the existing extractor fan will provide sufficient capacity.



Our fast food restaurant is located at a central station with houses behind it. Since the installation of the SFE, the nuisance to local residents almost disappeared. We are happy that we can keep our license!

Effective combination

Capacity to suit individual needs

The SFE comes in three different capacities (2.500 m³/h, 5.000 m³/h and 7.500 m³/h). The units can easily be assembled in line - on top of or behind each other - which gives you the possibility of installing the most effective filter combination to suit your individual needs. It is recommended that the SFE units are installed behind the extractor hood as close as possible. Only in this way the entire extractor duct can be protected and odour reduction takes place close to the source.

Features

- Eliminates greasy deposits
- Reduces fire hazard
- Lowers maintenance costs
- Minimises environmental impact
- Reduces the effects of odours

