Effective provision of indoor air quality to create a fresher, cleaner and healthier environment is a pre-requisite across the catering industry.

Climate control is a precise science – it is no longer enough to open a window or put a portable fan in the corner of an over-warm room. There are stringent health and safety regulations in force which ensure employers take the working environment seriously. Weatherite Building Services Ltd is the expert organisation, capable of providing the most appropriate solution for your specific need.

Energy savings, ventilation problems, extraction, recirculation – Weatherite Building Services can design and install proven and compliant systems to improve working conditions and maintain them. From the simplest canopy design to a sophisticated ceiling system, Weatherite Building Services can help you to create a fresher, cleaner and safer kitchen environment, improving standards in health and safety in any commercial kitchen.

We work in partnership with De Kobra, one of Europe’s leading kitchen ventilation manufacturers: all De Kobra canopies and ventilated ceilings are manufactured from 18/10 AISI 304 brushed stainless steel. To ensure absolute hygiene standards all units are welded with no visible fixings and only internal folds.

Kitchen Ventilation

providing the optimum working environment

safe, comfortable, hygienic

System Design

System Installation
**Economy Extract Canopies**

### Model 9
- Supplied with built-in extract fan with variable speed single-phase motor.
- Speed-control supplied for customer installation.
- Available for either horizontal or vertical discharge.
- Non-standard lengths can be supplied.

<table>
<thead>
<tr>
<th>Specification</th>
<th>Standard length</th>
<th>Number of filters</th>
<th>Extract Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>2000mm</td>
<td>4</td>
<td>3000m³/Hr</td>
</tr>
<tr>
<td></td>
<td>2300mm</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td></td>
<td>2600mm</td>
<td>5</td>
<td>250Pa</td>
</tr>
<tr>
<td></td>
<td>2900mm</td>
<td>5</td>
<td></td>
</tr>
</tbody>
</table>

### Model 7
- Supplied with built-in extract fan with variable speed single-phase motor.
- Speed-control supplied for customer installation.
- Available for either horizontal or vertical discharge.
- Non-standard lengths can be supplied.

<table>
<thead>
<tr>
<th>Specification</th>
<th>Standard length</th>
<th>Number of filters</th>
<th>Extract Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>800mm</td>
<td>2</td>
<td>1800m³/Hr</td>
</tr>
<tr>
<td></td>
<td>1100mm</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1400mm</td>
<td>3</td>
<td>150Pa</td>
</tr>
<tr>
<td></td>
<td>1700mm</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

### Model 5
- Supplied without extract fan.
- Non-standard lengths can be supplied.

<table>
<thead>
<tr>
<th>Specification</th>
<th>Standard length</th>
<th>Number of filters</th>
<th>Standard length</th>
<th>Number of filters</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>700mm</td>
<td>1</td>
<td>2200mm</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>1200mm</td>
<td>2</td>
<td>2700mm</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>1700mm</td>
<td>3</td>
<td>2900mm</td>
<td>5</td>
</tr>
</tbody>
</table>

**Application**
With or without integral fan, for smaller catering operations.

**Grease Filters**
Grease and condensation collection filters are easily removed for cleaning without the aid of tools. Stainless steel baffle, stainless steel mesh and aluminium mesh versions are available.

**Light Fitting (optional)**
- Recessed (model 5 only) or Surface Mounted
A hermetically-sealed (IP65) light fitting may be installed in the top of the extraction canopy. A pre-wired light switch is incorporated in the front of the canopy where lighting is included.

**Automatic Fire Suppression System (optional)**
A fire suppression system may be incorporated to protect the canopy, ductwork connections and hazardous items of cooking equipment.

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**General Construction.**
**Application**
For most medium and heavy duty applications where replacement air is available from other sources. Extract canopies can include other aspects such as supply air. Variations to the standard model are readily available and include provision of supply air.

**Extract Only Canopies**

**Grease Filters**
Grease and condensation collection filters are easily removed for cleaning without the aid of tools. Stainless steel baffle, stainless steel mesh and aluminium mesh versions are available.

**Light Fitting (optional)**
**Recessed or Surface Mounted**
A hermetically-sealed (IP65) light fitting may be installed in the top of the extraction canopy. A pre-wired light switch is incorporated in the front of the canopy where lighting is included.

**Automatic Fire Suppression System (optional)**
A fire suppression system may be incorporated to protect the canopy, ductwork connections and hazardous items of cooking equipment.
Dishwasher Canopies

Standard Dimensions

Application
Provided with built-in condensate plates and designed for extraction of steam.

General Construction.
- External plenum
- Exhaust venturi slot
- Side panel with condensate trough
- Removable condensate plates
**Application**

Provides untempered supply air directly into filters. Greatly reduces extract from the room and thereby reduces building heating costs.

**Specification**

<table>
<thead>
<tr>
<th>Wall-mounted Canopy Width</th>
<th>Height</th>
<th>Island Canopy Width</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>1100mm to 1600mm</td>
<td>555mm</td>
<td>2200 to 3200mm</td>
<td>555mm</td>
</tr>
</tbody>
</table>

**Construction**

An insulated supply air plenum is fitted along the length of the canopy sides, with a venturi slot to induce localised air into the filters.

**Grease Filters**

Grease and condensation collection filters are easily removed for cleaning without the aid of tools. Stainless steel baffle, stainless steel mesh and aluminium mesh versions are available.

**Light Fitting (optional)**

**Recessed or Surface Mounted**

A hermetically-sealed (IP65) light fitting may be installed in the top of the extract canopy. A pre-wired light switch is incorporated on the end of the canopy where lighting is included.

**Automatic Fire Suppression System (optional)**

A fire suppression system may be incorporated to protect the canopy, ductwork connections and hazardous items of cooking equipment.
**Application**

Provides the benefits of Inductovent with the added benefit of room supply air.

**Construction**

An insulated supply air plenum is fitted along the length of the canopy sides, with a Venturi slot to induce cooking fumes into the filters. A further room air supply plenum, constructed of perforated stainless steel, is fitted along both sides of the canopy.

**Grease Filters**

Grease and condensation collection filters are easily removed for cleaning without the aid of tools. Stainless steel baffle, stainless steel mesh and aluminium mesh versions are available.

**Light Fitting (optional)**

**Recessed or Surface Mounted**

A hermetically sealed (IP 65) light fitting may be installed in the top of the canopy.

A pre-wired light switch is incorporated on the end of the canopy where lighting is included.

**Automatic Fire Suppression System (optional)**

A fire suppression system may be incorporated to protect the canopy, ductwork connections and hazardous items of cooking equipment.

**Standard Dimensions**

<table>
<thead>
<tr>
<th>Min</th>
<th>Max</th>
</tr>
</thead>
<tbody>
<tr>
<td>1250</td>
<td>1700</td>
</tr>
</tbody>
</table>

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**General Construction.**
Application
Where heavy duty boiling or steam cooking is required. The unit is protected by a registered design No. 09000356.

Condensation Canopies

Light Fitting (optional)
Recessed or Surface Mounted
A hermetically-sealed (IP65) light fitting may be installed in the top of the extract canopy. A pre-wired light switch is incorporated in the front of the canopy where lighting is included.

Specification

<table>
<thead>
<tr>
<th>Model</th>
<th>No of condensation plates</th>
<th>Width of steam collector (B)</th>
<th>Height of steam collector (H)</th>
</tr>
</thead>
<tbody>
<tr>
<td>320/2</td>
<td>2 x 2</td>
<td>937mm</td>
<td>520mm</td>
</tr>
<tr>
<td>320/3</td>
<td>2 x 3</td>
<td>1269mm</td>
<td>745mm</td>
</tr>
<tr>
<td>320/4</td>
<td>2 x 4</td>
<td>1608mm</td>
<td>972mm</td>
</tr>
</tbody>
</table>

Standard Dimensions

General Construction.
**Recupovent Canopies**

**Application**
Transfers heat from extracted air to room supply air, either within kitchen or to other areas. The unit is protected by a registered design.

**Grease Filters**
Grease and condensation collection filters are easily removed for cleaning without the aid of tools. Stainless steel baffle, stainless steel mesh and aluminium mesh versions are available.

**Light Fitting (optional)**
Recessed or Surface Mounted
A hermetically-sealed (IP65) light fitting may be installed in the top of the canopy. A pre-wired light switch is incorporated in the front of the canopy where lighting is included.

**Heat exchangers**
The removable plate heat exchangers are of the crossflow type and are made of flat corrosion-resistant aluminium. Dimensions: 200 x 200 x 400mm.

**Heating coil (optional)**
Supply air diffuser (optional)
Automatic Fire Suppression System (optional)
A fire suppression system may be incorporated to protect the canopy, ductwork connections and hazardous items of cooking equipment.
The installation of an AISI 304 grade stainless steel ventilated ceiling at a competitive price is achieved by utilising a wide range of standard length extract and perforated supply plenums and recessed light fittings. Custom-made infill panels and trim are used to fit the ceiling wall-to-wall. The system is designed to suit most commercial kitchen environments.

The De Kobra modular ventilated ceiling system has been designed specially for the UK market and makes the installation of a complete stainless steel ceiling viable for all types of catering operation.

Application
The installation of a complete stainless steel ceiling is achieved by utilising a wide range of standard length extract and perforated supply plenums and recessed light fittings. Custom-made infill panels and trim are used to fit the ceiling wall-to-wall. The system is designed to suit most commercial kitchen environments.

Modular Ventilated Ceilings

Application
The De Kobra modular ventilated ceiling system has been designed specially for the UK market and makes the installation of a complete stainless steel ceiling viable for all types of catering operation.

Bespoke Ventilated Ceilings

Application
For the ultimate in kitchen environmental control, each ceiling is individually designed by De Kobra exactly to suit the cooking processes.

Cassette Ventilated Ceilings

Application
A fully integrated demountable ceiling system which can be dismantled for cleaning without the use of tools. The system utilises twin shell construction extract cassettes, supply air cassettes and blank cassettes which are 500mm square, lightweight and can easily be removed for cleaning in a commercial dishwasher. All visible grid components and modules are manufactured from 304-grade stainless steel. The finish may be of stainless steel or colour powder-coated or a combination of both. Sealed, integrated fluorescent lighting units are incorporated and provide an overall 500lux at work surface height.
The Weatherite DeKobra (WDK) Distribution System provides a cost effective, efficient and labour saving method of supplying utilities for all types of commercial kitchen equipment. The system is designed to suit almost any application, providing gas, electricity, hot and cold water. The system is also designed to permit easy removal/re-arranging of equipment, negating the need for costly re-wiring or plumbing. Additional equipment is easily catered for within the system. Instead of having exposed wiring and plumbing pipes, the WDK system provides hygiene and safety.

**Bespoke Canopies**

De Kobra's many years of experience in commercial kitchen ventilation and furniture, combine to offer custom-built decorative canopies for front-of-house cooking operations or for domestic kitchens, built to the customer's own special requirements. A range of standard models is also available.
Confidence in Weatherite Building Services’ expertise in contract management leads many of our clients to take advantage of the other excellent products and services offered by the Weatherite Group when they call upon us for kitchen ventilation systems. Our turnkey kitchen ventilation packages can include not only bespoke control panels, fans and air handling equipment manufactured by the Weatherite Group of Companies but also electrical, gas and building services works.

The Weatherite Group of Companies:
Weatherite Building Services Limited
Weatherite Manufacturing Limited
Weatherite Service & Maintenance Limited
Weatherite Electrical Limited
Weatherite Shopfronts & Shutters Limited

Contact us:
Contact us at either of the addresses below to find out more about what the Weatherite Group’s one stop shop can offer and to arrange for a Group presentation specially tailored to your needs, or visit our website on www.weatherite-group.com