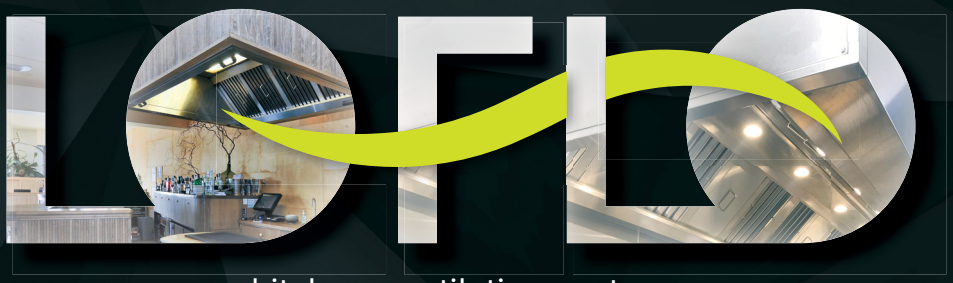


kitchen ventilation system

LOW VELOCITY
ENERGY SAVING DESIGN
REDUCED FIRE RISK
SUPERIOR PERFORMANCE

European Design. Proudly manufactured in New Zealand.

kitchen ventilation system

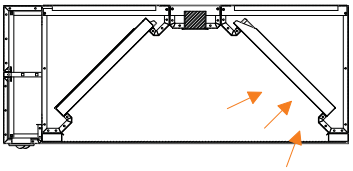
FEATURES & BENEFITS

- Energy saving with lower extract volumes
- Spot cooling for improved operator comfort
- Reduced maintenance required for ductwork
- Reduced fire risk
- Stainless steel baffle filters, UL listed
- IP65 rated LED down lights
- Designed and manufactured in New Zealand
- Great aesthetic design
- UV filtration available
- Reduces required install time on site
- Quotations and drawings all prepared in New Zealand
- Latest induction technology, improving capture & containment

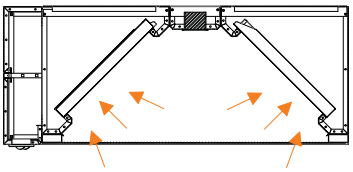
THE LO FLO RANGE

Lo Flo hoods have been designed to the British Specification DW172:2018 and are compliant with NZBC G4/AS1, B2 and H1 as an acceptable engineered alternative solution, which is energy efficient. Our design also complies with the minimum requirements of VDI2052:2017. Exhaust airflows are based on the Thermal Convection Coefficient Method 1, within the DW172:2018 specification. This British Specification calculates the exhaust airflow for each appliance based on the extended procedure covered in the CIBSE Guide B2, and complies with CIBSE TM50:2009, meaning a more energy efficient solution without compromising the capture and containment of the hoods.

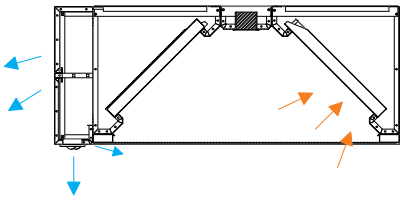
HOOD SELECTION TYPES



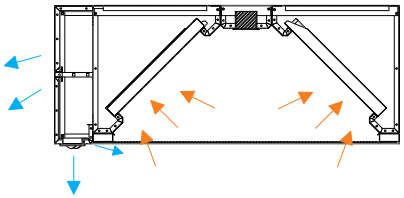
EXTRACT ONLY



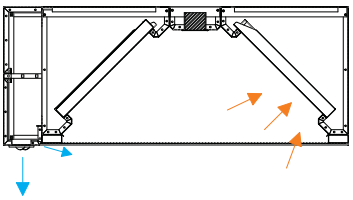
PERIPHERAL EXTRACT



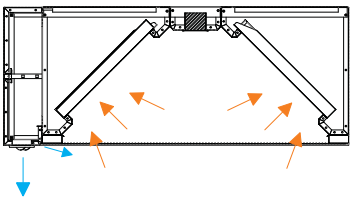
SINGLE EXTRACT & FULL SUPPLY



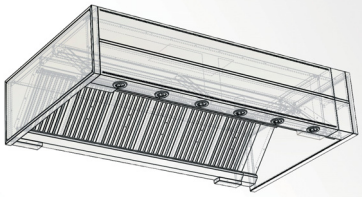
PERIPHERAL EXTRACT & FULL SUPPLY



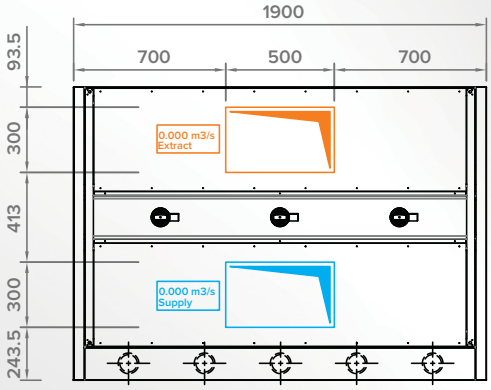
SINGLE EXTRACT & INDUCTION WITH SPOT COOLING



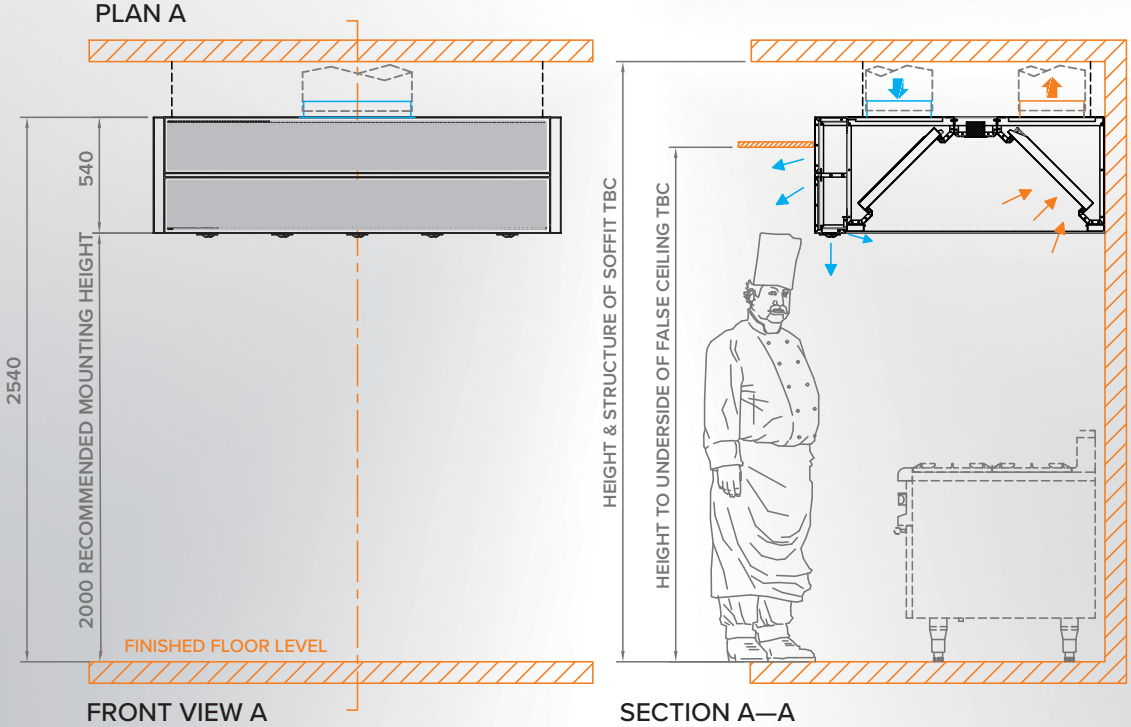
PERIPHERAL EXTRACT & INDUCTION WITH SPOT COOLING



TYPICAL HOOD DRAWING



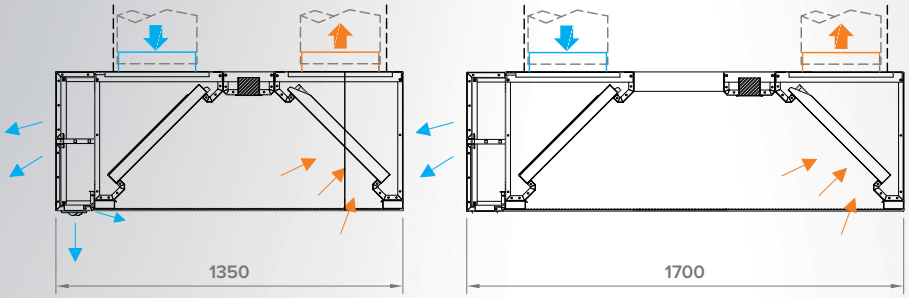
PLAN A



FRONT VIEW A

SECTION A—A

TYPICAL HOOD WIDTH



SUPPLIER STATEMENT

DW172:2018 Engineered Solution for Commercial Kitchen Ventilation & Extract Hoods.

Lo Flo ventilation hoods directly compy with the NZ Building Code Clause G4.3.3.a requiring 'Buildings shall have a means of collecting or otherwise removing ... cooking fumes and odours.'

Within AS1668.2 section 5, clauses 5.4, 5.5 and 5.6 and specifically under 5.4.1 paragraph 2, the standard states:

'Alternative exhaust hood designs including proprietary designs and specialized (application specific) designs may be used provided that it can be established that the performance of such hoods is at least equivalent to the hoods described in this section.'

Under this clause we can confirm that our products meet the standard on the basis that it can be clearly established by the function of existing installations in UK, UAE, Australia, Europe, New Zealand and Pacific Islands, that the performance of DW172 designed hoods is at least equivalent to the hoods described in that section of the standard both AS1668.2002 and AS1668.2012.

These exhaust hoods are an alternative engineered system solution, and as such have specific requirements to allow them to perform as per design. The mechanical contractor must ensure the pressure drop and air flow duties are achieved as per the manufacturer design to ensure precise capture and containment performance of the hoods.

This statement covers all Lo Flo hoods manufactured in New Zealand and Australia.

LO FLO
kitchen ventilation system

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