

# V9BH

## The innovative cleaning system

**Ideal for commercial kitchens on ships and in the catering trade, and for the food industry.**

Wherever greases are processed, greasy exhaust air will form, which is then sucked through the exhaust air ducts. In these ducts the greases keep forming deposits on the walls. For hygiene- and fire protection reasons these grease layers need to be removed at regular intervals. Moreover the greasy exhaust air causes unpleasant and malodorous smells.

### The solution – VENT

VÖP V meets the requirements on state-of-the-art exhaust air technology, and keeps the exhaust air ducts clean and free from smells and grease. VÖP V operates on a biological basis. The medium is automatically sprayed into the exhaust air ducts via a sturdy nozzle system. It can easily be integrated in new and also in existing systems.


### The advantages

- ⇒ Any risk of a grease fire is virtually excluded.
- ⇒ Time- and cost-consuming cleaning with highly corrosive chemicals becomes obsolete.
- ⇒ Maintenance is reduced.
- ⇒ Fatty smells are minimized. Reduce issues of cockroaches & lizards.
- ⇒ A sturdy system with an innovative cleaning medium
- ⇒ Easy installation in new and also in existing systems

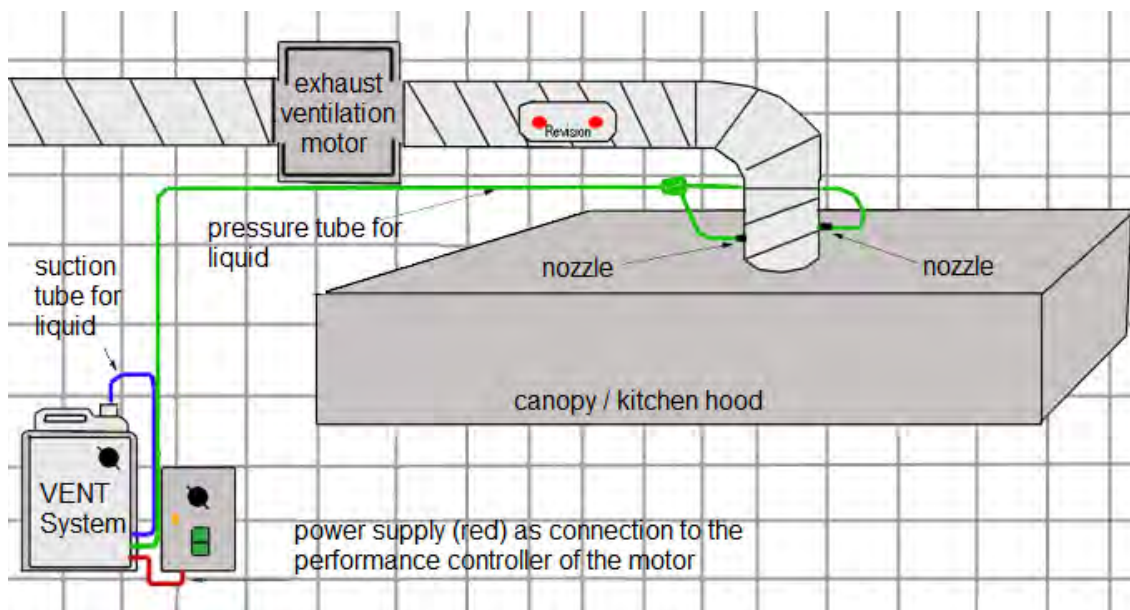
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**bio-chem**  
Surface Technology



 A02081 20 L jerrycan

## Assembly situation



Nozzle on semi-rigid hose



Nozzle in the fitting