



# ALVIREG

Optimisation of flows in professional kitchens



VENTILATION OF PROFESSIONAL KITCHENS, A SPECIALIST AFFAIR.

# ALVIREG

## ADVANTAGES

- Energy saving by flow optimisation.
- Improved work comfort: stand alone system, reduced sound level.
- Touch screen with modern, intuitive, secure and customisable interface.
- Upgradable system.
- Adaptable to all types of kitchen.
- Multizone management can be administered from 1 interface.
- Ventilation system service life is extended.

## OPERATING PRINCIPLE

**DETECTION:** Detection can be operated using 3 types of sensor working separately or simultaneously.

- Optical barrier: infrared - smoke detection.
- RH sensor: relative humidity measurement in the containment volume.
- IR sensor: infrared - measurement of the surface temperature of cooking appliances.

**ANALYSIS AND TRANSMISSION:** The main PLC functions are:

- To acquire analogue input data from the sensors.
- Process data using algorithms and the settings.
- Act on a variable frequency drive and zone dampers.
- Use a Man-Machine interface to make variables available to optimise operating parameters.

## DESIGN

The **ALVIREG** regulation system is composed of:

- 1 AISI 304 brushed finish 220 grade stainless steel cabinet.
- 1 PLC built into the cabinet.
- 1 touch screen on the front of the cabinet (or offset).
- 1 detection sensor unit.
- 1 insulation damper unit.
- Available in 3 models: 3, 5 and 8 zones. Each zone is defined by a set of, or a space containing, kitchen appliances.

**INTERFACE:** The Man-Machine interface uses a touch screen. It is used to parameter data and view the running system in real time.

### ADDITIONAL FUNCTIONS:

- Manual operation (override per zone).
- Hourly and daily programming of an overall operating limit.
- Palm button for high speed operation override.
- Minimum ventilation flow.



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## PRINCIPLE DIAGRAM

