



**sirius**

Introducing the new range of  
Capture and Containment Air (CCA)  
canopies from SIRIUS.

kitchen ventilation canopies





## advanced design for high-efficiency solutions

Here at Sirius, we understand that a kitchen is only ever as good as the people that fill it. Their comfort and health are paramount, and creating an atmosphere that is conducive to creativity, productivity and wellbeing is no mean feat. Especially when you consider that eating out is no longer a 'luxury' for the majority of the British population: it is a firmly engrained habit and a fundamental part of today's cosmopolitan culture. People don't just expect good food and good value – organic produce, environmental awareness and issues of sustainability are at the forefront of everyone's minds, even if they are just buying lunch. Combining cutting-edge science with decades of experience, Sirius have created a range of canopies that truly reflect the ethos of the professional kitchen: stylish, efficient, and above all, healthy.

## why sirius?

It may seem like common sense, but the job of any good canopy is to ensure the effective removal of contaminated cooking effluent from the workplace. Traditional exhaust-only canopies require a massive exhaust volume in order to function adequately, thereby increasing the amount of make-up air required and upping your energy bills. Here at Sirius, taking care of environments both inside and out is our main priority. That's why we have developed our state-of-the-art Canopy Containment Air (CCA) technology. By directing low-volume, high-pressure air into the hood itself, our canopies are able to immediately capture, contain and extract the convective heat, cooking fumes and pollutants created by the cooking process and prevent their spread around the workplace. Efficiency is increased, extraction volumes are lowered, and your energy bills could drop significantly. Isn't it nice to see everything moving in the right direction.

Removing air from the workplace means we have to replace it. Nobody likes to work in an uncomfortably hot and humid environment, and studies have shown that prolonged exposure to heat can result in increased accident rates and detrimental effects on personal performance. So to ensure that your workplace remains healthy and productive, Sirius' canopies are equipped with a perforated front plate to deliver a constant supply of clean, cool air directly into the kitchen. Plus, they are specifically designed to emit more supply air at the top – not to cool the ceiling, but to roll out fresh air across the entire kitchen so that everyone, chefs, kitchen assistants and cleaners alike, can benefit from a productive environment.

# our technology

## Canopy Containment Air (CCA)

Designed specifically to prevent the spread of cooking fumes and heat within the workplace, our CCA technology ensures that Sirius canopies are efficient, sustainable and always cost effective. It works by emitting low-volume directed supply air inside the hood to create a negative pressure along the front lower edge of the canopy. This pressure change guides the rising thermal current into the canopy and toward our high-efficiency grease filters. By increasing the overall efficiency in such a way, we can help to reduce the volume of extract and make-up air required and lower your energy usage.



## Supply Air and the Coandă Effect – an Integrated Approach to Replacement Air

There is nothing unique about providing replacement air – in fact it's a necessity. However, we have developed an entirely new and efficient way of doing this. Unlike traditional systems, our canopies are designed to emit more replacement air nearer the top to take advantage of the Coandă effect: the tendency of a fluid jet to be attracted to a nearby surface. This means that the supply air rolls along the ceiling, transporting fresh air to all corners of the kitchen. Integrating supply and extraction systems in such a way gives you positive control of your ventilation system: no draughts, no high inlet velocities and no air inducted from 'dirty' areas. Not only does this help to create a productive work environment in itself, it ensures that your CCA canopy can run at its optimum efficiency.

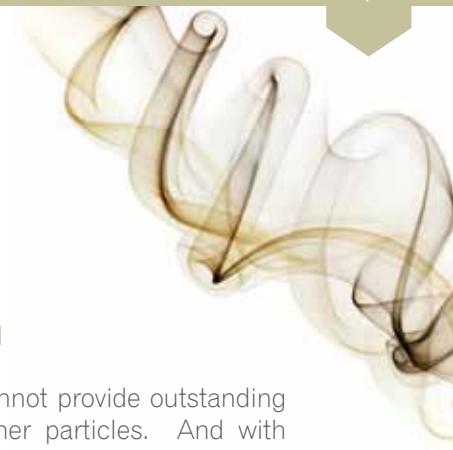
## Grease Filtration

A canopy is nothing if it cannot provide outstanding filtration of grease and other particles. And with efficiency levels up to 94.6% on particles upwards of 7 microns, it's clear that a Sirius canopy is definitely something. We use our unique 3-chamber NVX filters to remove grease and other contaminants before they reach the ductwork – meaning cleaner ducts, a reduced fire risk and unrivalled energy efficiency.



## Sustainable Air Management

We have developed an innovative new system to regulate canopy operation in line with actual cooking activity, so you don't waste energy and money fuelling unnecessary fan operation. But because it's so new and so interesting, we've given it its very own brochure. So, for more information, either contact us directly, or download our 'Controls' brochure from our website.



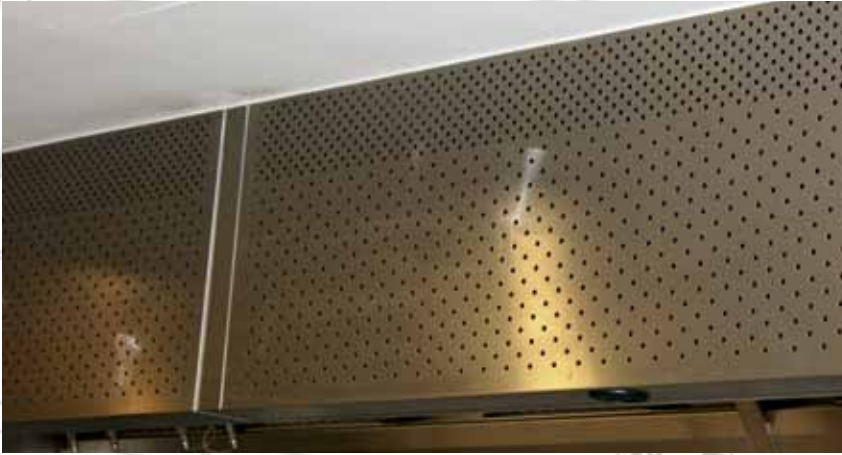


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