

# JES – Jet Extraction System (ETL)



## Overview

The Jet Extraction System (JES) has been specifically designed for display cooking areas or architectural cooking concepts integrating electric appliances with medium input power.

The JES is highly effective providing full capture and containment thanks to the synergy of several features:

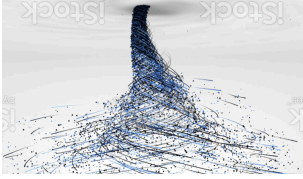
- Capture close to the cooking appliances without obstructing sight lines.
- One or more inlets generating a powerful aspiration cyclone.
- A glass plate that is suspended over the cooking surface increasing the capture efficiency of the cyclone(s).

The JES allows the eye to travel and take in the entire cooking theatre unlike traditional canopy hoods. Its design and the association of glass and stainless steel make the JES aesthetically pleasing and provides the cooking areas a unique style.

The glass plate doubles as a sneeze-guard for the guests and the staff.

The exhaust plenum has been designed to allow a quick and easy access to the filters for regular maintenance. The JES comes fully equipped with a fire suppression system.

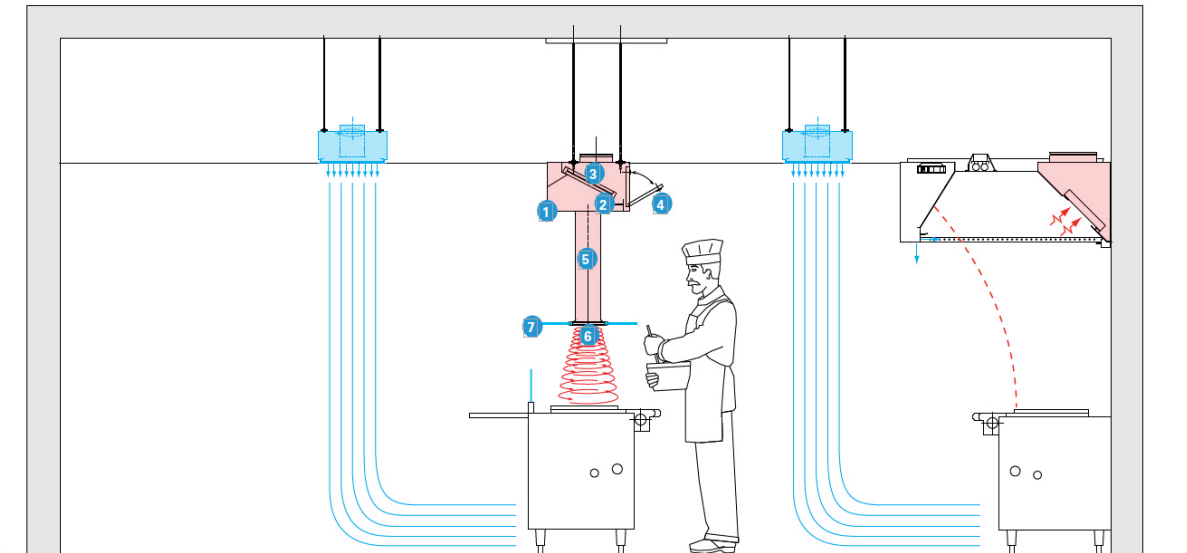
# More about the main embedded technologies



Jet Extraction

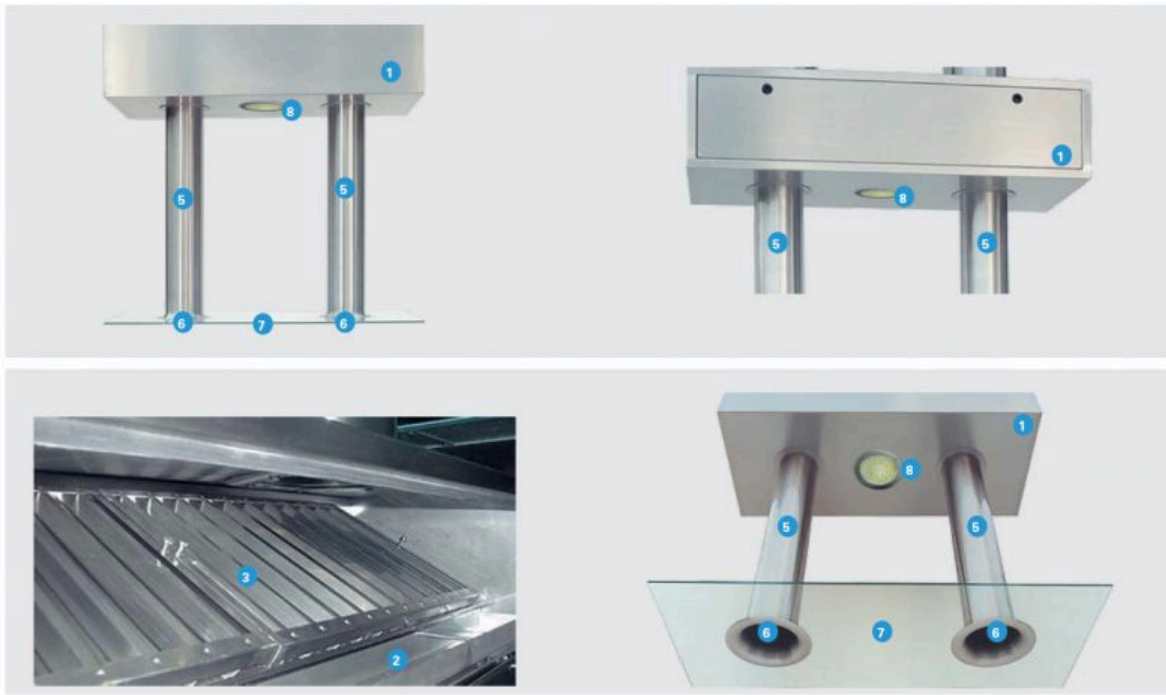
## Function

### ► General principles



- Exhaust plenum constructed from AISI 304 stainless steel, fully welded, UL 710 listed.
- T.A.B.™ (Testing and Balancing) port to verify exhaust air values.
- Grease and condensates are collected in a drip tray, easily removable for cleaning
- Access hatch to the KSA filters and the drip tray
- Stainless steel tube(s), equipped with an aerodynamic nozzle shaped to generate a high efficient cyclonic suction effect. The nozzle is also used to support the glass plate.
- Tempered Safety Glass (TSG) plate, 12mm or 1/2" thick.

- 1 – Exhaust plenum
- 2 – Filters condensate drip try
- 3 – High efficiency KSA filter
- 4 – Access hatch to the filters
- 5 – Stainless steel tube
- 6 – Aspiration nozzle
- 7 – Glass plate
- 8 – LED Light



► JES efficiency



The smoke test demonstrates the synergy of the JES's 3 features:

- The proximity of the glass plate from the smoke source naturally increases its capture efficiency;
- The aerodynamic shaped nozzle creates an aspiration cyclone forcing the smoke plumes to go in its direction;
- The glass plate amplifies the cyclone efficiency thanks to the creation of a beneficial air stream along its surface, in the direction of the nozzle (as the threads fixed on the glass surface show).



The performance of the JES is as impressive in real conditions as during the laboratory tests, making its use:

- the only solution in certain particular show cooking configurations;
- the correct solution for all the traditional front cooking areas where the use of the canopies is not desired in order to create a feeling of openness.

#### ► Fire suppression systems



Given the design and construction of the JES, the fire suppression system must be factory installed. Customized front cooking solutions lead, normally, to specific dimensions to suit specific installation constraints. The accessibility to the exhaust plenum after installation can be also significantly reduced. Finally, the JES glass plate can be drilled only with specific tools. A JES fire suppression system is therefore entirely designed and installed by our specialists.