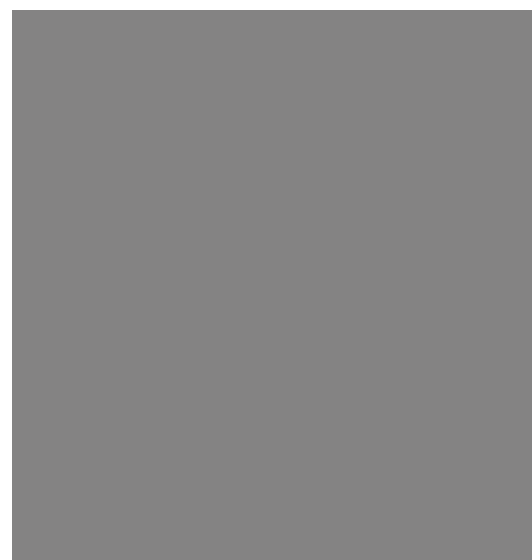


# HOODS





# CONTENTS

## HOODS

### ABOUT

INTRODUCTION	P. 4
INNOVATION	P. 6
SERVICES	P. 10

### VENTILATION HOODS

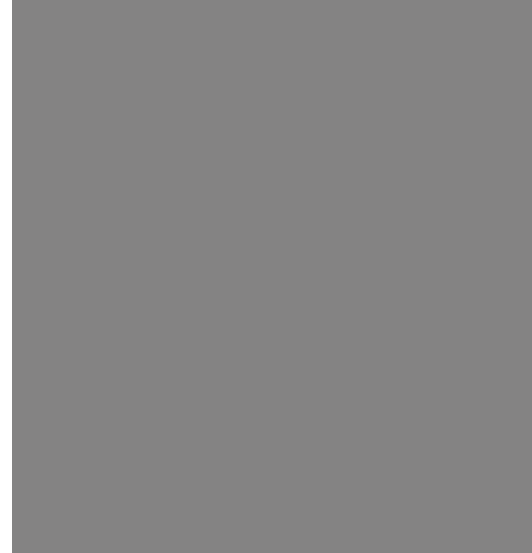
PERFORMAIR	P. 12
PERFORMAIR MIST	P. 22
PERFORMAIR +	P. 24
LINEAIR	P. 26
UVAIR	P. 30
MISTAIR	P. 34
STEAMAIR	P. 38

### TECHNOLOGIES AND OPTIONS

LIGHTING	P. 41
DEMAND CONTROL VENTILATION: ECOAZUR®	P. 42
AIR INDUCTION: PULSAIR	P. 45
MAKE-UP AIR: LAMINAIR	P. 46
VENTILATED CEILINGS	P. 48
FIRE SUPPRESSION SYSTEM	P. 50

### CASE STUDIES

REFERENCES	P. 52
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## SERVING OUR CUSTOMERS THROUGH PASSION AND LONG-STANDING EXPERTISE

For over 140 years, GINOX has proudly developed its passion for professional kitchens, becoming an industry-leading supplier of professional ventilation hoods and exhaust ceilings.

The company's expertise is inspired by the best in the business, enabling it to conceive and design innovative solutions that perfectly combine functionality with refined aesthetics and create an environment that gives professionals the freedom to express their own creativity.

Thanks to its dedicated Research & Development department and teams of highly specialised engineers, GINOX's

Swiss Design ventilation hoods are renowned for their superior filtration efficiency, high manufacturing quality, user-friendliness and innovative design, as well as their impressive energy-saving capability.

GINOX's success is built on keen observation of current practices, careful attention to its customers' needs and continuous improvement of its innovative solutions. This approach enables the company to offer a unique and unrivalled user experience throughout the product life cycle, from initial concept to complete manufacture, installation and product maintenance.

GINOX  
EXCELLENCE  
SOME FIGURES



CHF 1 million on average invested every year in innovation at our 2 production sites



More than 200 employees based in Switzerland and the United Arab Emirates (UAE)



Energy savings of 60% with the ecoAzur® system for reduced ventilation costs



Burj Khalifa, Dubai: the world's highest kitchen on the 122nd floor



365 days per year 365 service availability



12,000,000 m3 per day, equating to 4,300,000,000 m3 of extracted air every year



Over 140 years of experience



1000 tonnes of stainless steel processed every year in Switzerland and the UAE



INNOVATION IS AT  
THE CORE OF OUR  
MISSION

For decades, GINOX has invested heavily into R&D, enabling it to continually integrate state-of-the-art technology in the fields of extraction, filtration, cleaning, connectivity, flow rate control and energy efficiency.

Thanks to its team of industry-leading engineers, GINOX has developed a complete range of hoods and exhaust ceilings to meet every customer need in all types of professional and commercial kitchens (restaurants, hotels, hospitals, public bodies, etc.).



Innovative solutions that perfectly combine functionality with refined design aesthetics for a unique result that meets the strictest standards governing hygiene, ease of maintenance, durability and fire protection.



GINOX products stand apart from other models thanks to its specially developed patented technologies, including clay ball filtration, the Clareco Hoods biotechnological cleaning system and the company's patent-pending double intake panel technology. Swiss Design engineering, expertise and

outstanding quality for which GINOX ventilation hoods and exhaust ceilings are renowned in Europe and throughout the world.

## THE EVOLUTION OF PERMAIR HOODS OVER TIME

1976

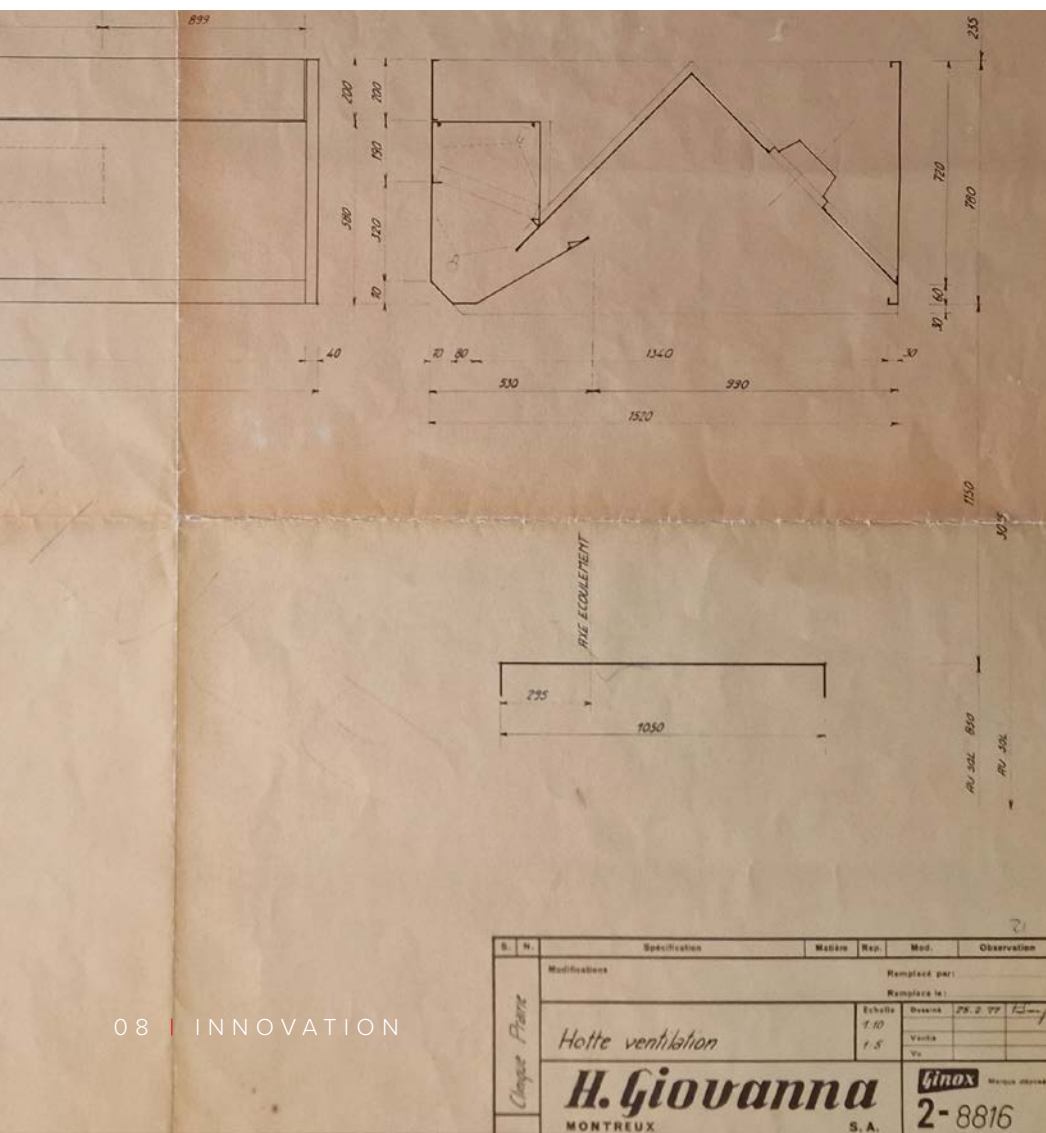
### 1 PERMAIR-FIRST GENERATION

For decades, GINOX has invested heavily into R&D, enabling it to continually integrate state-of-the-art technology in the fields of extraction, filtration, cleaning, connectivity, flow rate control and energy efficiency.

1990

### 2 CLAY BALL FILTERS

In 1990, the PerformAir ventilation hood took a further step forward with the incorporation of clay ball filters. These filters, made from natural, porous clay, were added to improve the efficiency of the PerformAir hood.





2020

#### 4 PERFORMAIR II

The PerformAir II, developed in 2020, represents the latest generation of the PerformAir hood. Building on the success of its predecessors, the PerformAir II incorporates the latest advances in ventilation technology to deliver greater efficiency, improved air purification and a more user-friendly experience.



2015

#### 3 CLARECO HOODS

Introduction of biochemical cleaning. In 2015, the PerformAir hood underwent a significant upgrade with biochemical cleaning technology known as Clareco Hoods. This innovative cleaning method uses natural, environmentally-friendly enzymes to break down and dissolve grease. Clareco Hoods further reduces the need for chemical cleaning and hot water, while promoting a more ecological approach to kitchen ventilation.



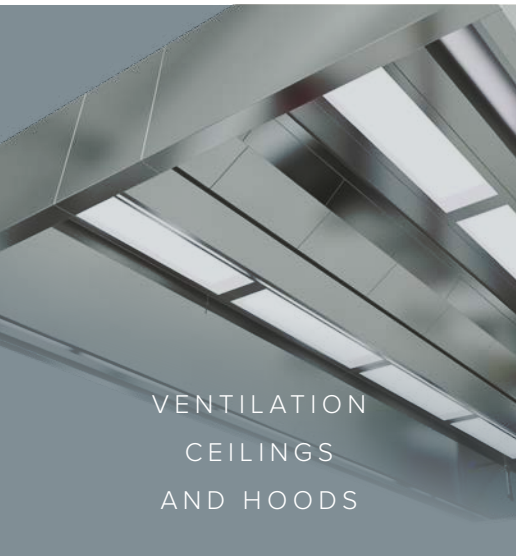
2023

#### 5 PERFORMAIR +

The PerformAir +, the latest addition to our range, takes kitchen ventilation to the next level. This advanced model integrates UV lights and charcoal filters into the system, ensuring that cooking odors, smoke and impurities are completely eliminated from the air.



## OUR PRODUCTS



VENTILATION  
CEILING  
AND HOODS



MAKE-UP AIR



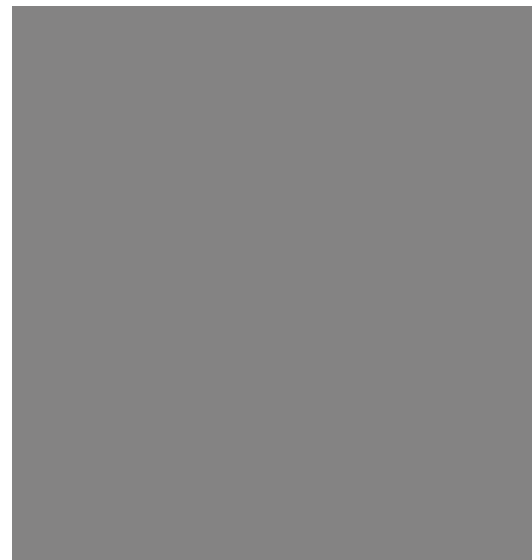
VENTILATION  
ON-DEMAND



FIRE SAFETY



ODOR REDUCTION



## OUR SERVICES



Consulting, needs assessment,  
audit, pre-costing, feasibility study



Planning and drawing  
BIM-Revit



Calculation of energy-saving potential  
Search for subsidies



Tender documents



Calculation of standard  
ventilation rates SICC VA102-01  
/ EN 16282 / VDI 2052 / DW 172



Execution drawings,  
coordination, construction  
management

# PERFORMAIR

The PerformAir range embodies GINOX's pioneering and innovative spirit. Since the company developed its first generation of self-cleaning hoods in the 70s, Swiss technology has evolved towards patented Clareco Hoods biotechnological cleaning and clay ball filtration, which removes all grease from the discharged air via the innovative double intake panel system.

The high-efficiency filtration more than halves the annual maintenance costs for the ventilation equipment and substantially improves fire safety.

No more handling filters or maintaining ventilation ducts, and no more grease in the fans.

PerformAir technology is used in both standard hoods and exhaust ceilings. A range of sizes and options is available to meet the increasingly specific requirements of professional kitchens.

## ADVANTAGES

ECONOMICAL

ENVIRONMENTALLY FRIENDLY

MODULAR

SELF-CLEANING

AUTONOMOUS

AUTOMATIC

PREMIUM DESIGN

## DELIVERY AND INSTALLATION

Hood delivered as a single unit or to be assembled on site to facilitate access to the installation zones. Can be easily affixed to tiles using threaded rods. All sections can be quickly and easily connected.

## OPTIONS

- ecoAzur®: kitchen ventilation can be adjusted on request for energy-efficiency, money saving or environmental reasons
- PulseAir: Air induction for improved hood efficiency and reduced extraction air flow
- Interior design lighting
- Integrated front make-up air diffuser
- Laminar flow air diffusion cassette
- Drain pump
- Remote monitoring





**Patented filtration technology**

Total removal of grease on wide range of air speed

**TÜV certified filter**

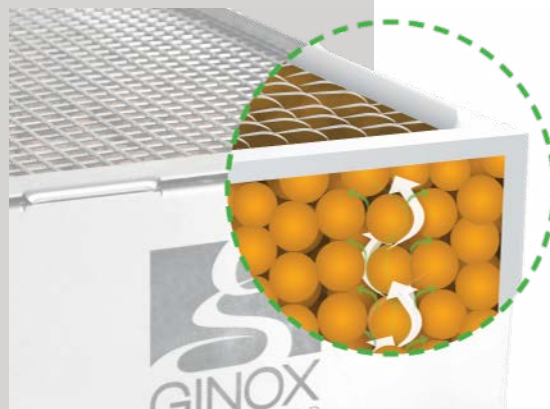
High fire protection  
Lower maintenance cost

**Biotechnological cleaning**

Efficient treatment of grease  
Patented cleaning process  
Environmentally friendly  
Cold water wash

**Economical**

Low water and energy consumption



## PATENTED CLAY BALL FILTER

Over 99% of grease particles are filtered by GINOX clay ball filters across a broad range of extraction speeds.

To achieve this level of filtration efficiency, the discharged air is routed in a swirling motion through the porous matrix of the clay balls. This mechanical process eliminates at least 12 times more grease than a standard baffle filter, thanks to the centrifugal forces generated by the matrix.

The fire safety performance of the surrounding ventilation systems and buildings is substantially improved thanks to the high grease particle filtration level.

In addition, the clay ball filters act as a mechanical fire-break.

Because filtration is almost total, the maintenance costs for the ventilation ducts, the fans and the fan filters are reduced to the strict minimum.

The clay ball filtration system installed in PerformAir ventilation hoods works in combination with the automatic filter cleaning system.

## ADVANTAGES

**HIGH-PERFORMANCE FILTRATION AND  
CONSTANT, OPTIMUM EFFICIENCY**

**AUTOMATED, SELF-CONTAINED SYSTEM**

**NO FILTER HANDLING BY OPERATORS**

**COST-EFFECTIVE THANKS TO SAVINGS ON  
CLEANING COSTS (HOODS, DUCTWORK,  
EXTRACTOR)**

**NATURE-FRIENDLY, BIOTECHNOLOGICAL  
SYSTEM**

**PREMIUM, MODULAR DESIGN**



TÜV certified

## PATENTS



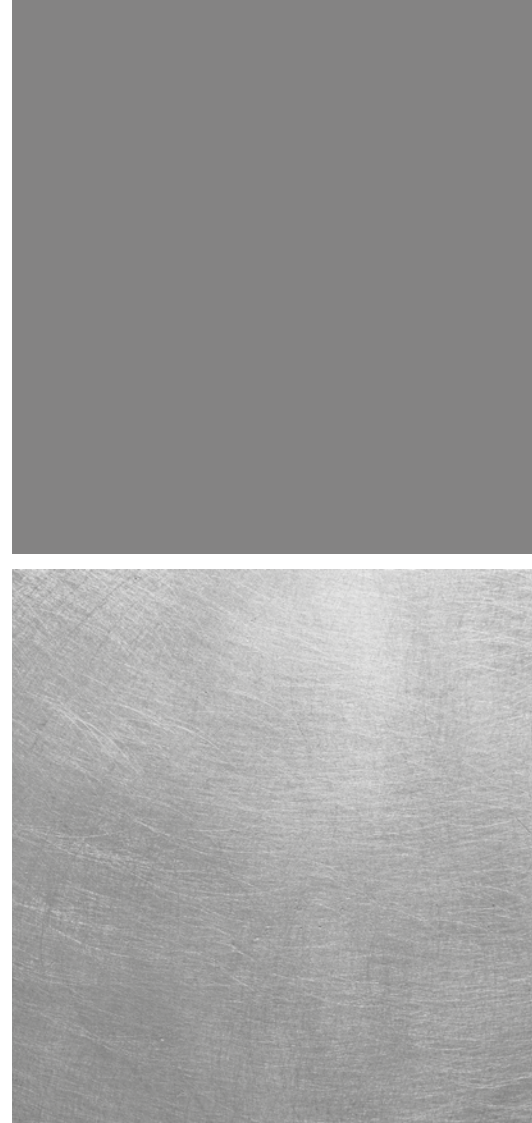
Europäisches  
Patentamt  
European  
Patent Office  
Office européen  
des brevets

Patent no. EP 2 829 810 B1

Clay ball filter for self-cleaning hoods:  
Clay balls with controlled pH between 5 and 5.5 and defined diameter between 15 and 20mm,  
stainless steel frame with upper grid and fluted lower grid.

## TECHNICAL SPECIFICATIONS

Material	Stainless steel 1.4301, 1.0 mm, brushed finish, clay balls
Dimensions (mm)	450 mm L x 295 mm D x 120 mm H
Weight	8 kg
Filter capacity	800 m³/h
Pressure drop	250 Pa at 800 m³/h



## DOUBLE INTAKE PANEL FOR IMPROVED EFFICIENCY

GINOX's patent-pending double intake panel technology simultaneously captures fumes at both the top and bottom levels of the hood, which means fumes are contained in the hood for a much shorter time.

Double intake technology grants a more compact plenum with a unique and elegant design for show kitchens open to customers, as well as applications for heavy-duty production kitchens.

The double intake optimises air flow rates to and through the filter, reducing pressure drops.

The double air intake is integrated in the removable self-locking panels to facilitate access to the filtration plenum.

## TECHNICAL SPECIFICATIONS

Material	Stainless steel 1.4301, 1.0 mm, brushed finish
Dimensions	As per hood dimensions



## SELF-CLEANING SYSTEM

PerformAir filtration features a unique cleaning technology that uses Clareco, an enzyme-based product.

Clareco Hoods is a biotechnological solution that breaks down any type of cooking grease. The concentrated solution is mixed with water and sprayed through the nozzle ramps located above and below the clay ball filters inside the hood.

Micro-droplets of the activated enzymes remain inside the filters 24/7, breaking down and dissolving grease. Unlike traditional synthetic industrial detergents, the enzymes are harmless and biodegradable, and can chemically dissolve grease particles without the need for hot water. For environments where the hood is used intensively, a hot-water prewash is added to the cleaning cycle.

The automatic cleaning cycle is programmed during the night.



## TECHNICAL SPECIFICATIONS

Physical state	Liquid
Colour	Blue
Odor	Odorless
pH	7.2 - 7.7
Solubility in water	Easily soluble in water
Relative density	1.00 - 1.01
Viscosity	< 10 cP

## COMPOSITION/ INFORMATION ON CLARECO HOODS INGREDIENTS

Contains no hazardous ingredients according to Regulation (EC)No. 1272/2008 (CLP).

## PATENTS



**Patent no. EP 2 829 809 B1**  
Self-cleaning kitchen hoods :  
cleaning with product feeder, cleaning and control means, cleaning  
process in defined.



## RESPECT FOR THE ENVIRONMENT

The advanced PerformAir filtration, with its Clareco Hoods enzyme technology, not only ensures a cleaner and safer kitchen environment but also has broader benefits. It works to eliminate grease discharge, leading to a cleaner exhaust system and reduced maintenance costs. This efficiency also helps to decrease energy consumption, ensuring a more sustainable operation. Importantly, it reduces grease build-up without using hazardous chemicals, offering a safer alternative to traditional cleaning methods. All of these advantages are part of Ginox's commitment to sustainability, forming an eco-responsible approach that complies with the Ginox Green Label.

## ADVANTAGES

**FAST-ACTING ON OIL AND GREASE**

**SOLUBLE IN SOFT OR HARD WATER**

**PH-NEUTRAL COMPONENT SIGNIFICANTLY  
REDUCES STRESS ON THE ENVIRONMENT**

**PART OF AN ECO-RESPONSIBLE  
APPROACH THAT COMPLIES WITH THE  
GINOX GREEN LABEL**

**HACCP COMPLIANT**

## CONTROL CABINET

The control cabinet manages the cleaning of GINOX hoods. It has been designed to be compact, ergonomic and elegant. Compact to save space in the kitchen, ergonomic for kitchen staff comfort and elegant for customer-facing applications.

For very small kitchens, the system is discreetly integrated directly into the hood's side panel, without taking up extra space on the kitchen walls. In this configuration, the cabinet is opened by motorised rams.

A key characteristic of the cabinet is its ergonomic operation: a refilling pump for the cleaning product allows the kitchen operator to refill the cabinet directly from the floor without having to lift heavy loads. The cleaning cycles are fully automated and allow up to 9 hoods to be cleaned with a single cabinet.

The touchscreen interface gives easy access to all information required for operation of the ventilation hood.

The cleaning cycles are easy and intuitive to manage. The control functions can be adjusted on request.

## WALL-MOUNTED





BUILT-IN  
MOTORISED  
INSTALLATION



#### CABINET TECHNICAL SPECIFICATIONS

Power supply	220-240V / 50-60Hz
Protection rating	IP65
Cleaning product capacity	60L
Dimensions	1200mm L x 350mm D x 500mmH
Water inlet pressure	Dynamic pressure 2-3 bars
Water inlet diameter	DN25, 1"
Water outlet diameter	DN25, 1"

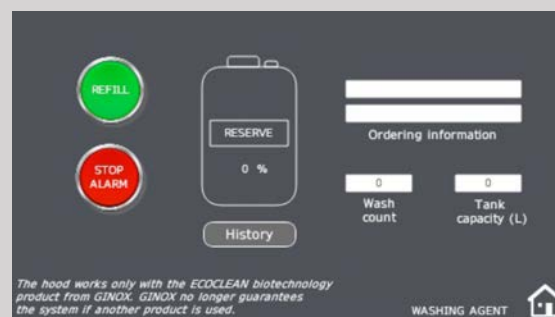
## REMOTE MONITORING

The remote monitoring option is used to monitor the cleaning product levels, the cleaning cycle status and the pressure of the PerformAir filters.

It facilitates preventive maintenance and activates automatic cleaning product supply.



The ergonomic touchscreen with attractive colour interface enables intuitive navigation for more user-friendly operation.



## ERGONOMIC TOUCHSCREEN ATTRACTIVE COLOUR INTERFACE INTUITIVE NAVIGATION

## DRAIN PUMP SYSTEM

The GINOX drain pump system evacuates water invisibly from self-cleaning and MistAir hoods.

The solution is typically used in front of house applications for island hoods, where the discharge pipes must be concealed.



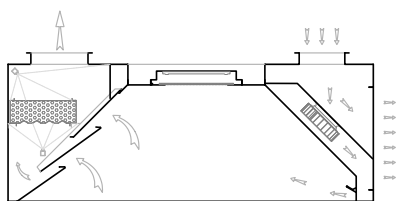
The pump evacuates water through the top of the hood, and is discreetly integrated in the side of the hood.

The system is connected to the control cabinet to provide added safety.

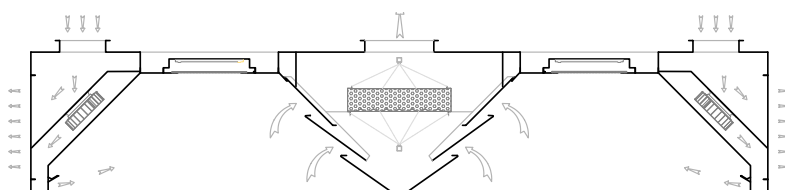
## TECHNICAL SPECIFICATIONS

Power supply	220-240 V / 50 Hz / 370 W
Water flow rate	Up to 160 l/min
Discharge height	Up to 9 m
Compatible hood models	PerformAir MistAir

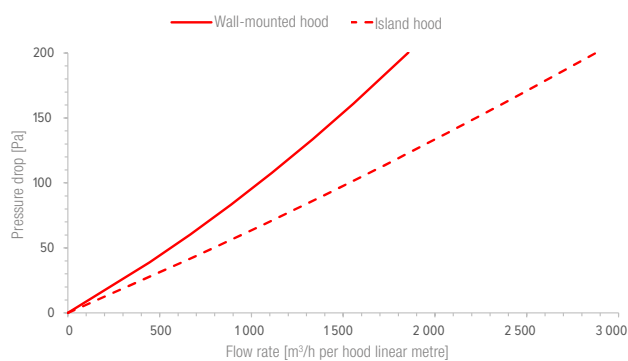
## TECHNICAL DRAWINGS



Wall type with PulsAir and frontal make-up air options



Island type with PulsAir and frontal make-up air options



Pressure drop curve - PerformAir



## HOOD TECHNICAL SPECIFICATIONS

Material	Stainless steel 1.4301, 1.0 mm, brushed finish
Lighting	LED panels, 4000K, 600 lux on the working surface
Standard Dimentions *	Length 1'100 à 10'000mm Width 1'100 à 3'600mm Height 600mm
Power supply	220-240V / 50-60Hz
Water operating pressure	3 bars

\* Custom-made hoods available on request



# PERFORMAIR MIST

## INTENSIVE COOKING & ODOR TREATMENT

In addition to its high-performance filtration and self-cleaning system, the PERFORMAIR hood, in its MIST version, protects the ventilation system from sparks and very hot fumes from charcoal cooking, thus preventing fire hazards.

It works by intermittently misting water inside the filtration zone and on the filters, cooling the hot fumes and the hood thanks to the evaporative power of water.

This intermittent misting is made possible by the very nature of our PERFORMAIR clay ball filter, a perfect spark arrestor, enabling water savings of up to 75% compared with a traditional MIST hood with a continuous curtain.

This feature can be used in combination with an On-Demand Ventilation System, saving even more water.

## ADVANTAGES

**ADAPTED FOR SOLID FUEL COOKING  
OPERATION**

**OPTIMAL FIRE SAFETY**

**WATER SAVING**

**HIGH-PERFORMANCE FILTRATION**

**AUTOMATIC AND BIOTECHNOLOGICAL  
CLEANING**

**ENVIRONMENTALLY FRIENDLY**

**PREMIUM AND MODULAR DESIGN**





## TECHNICAL SPECIFICATIONS

Material	Stainless steel, 1.4301, 1.0 mm, brushed
Water temperature range	10-50°C
Water pressure	3 bars
Water consumption	1.4 to 2.0 liter per min linear meter of hood
Clareco Hoods canister volume	20 litres
Lighting	LED 4000K, 600 lux on the working surface
Standard dimensions *	Length 1'100 to 10'000mm Width 1'100 to 3'600mm Height 600mm

\* Custom-made hoods available on request

# PERFORMAIR +

The ultimate version of our self-cleaning integral filtration hood technology, the PERFORMAIR + is capable of not only filtering out grease but also eliminate odors in intensive cooking environments such as burger restaurants.

It features high intensity UV-C lamps that destroy odors through photolysis and ozonolysis. The UV lamps are washed automatically every day, removing the need of a regular maintenance by kitchen operators to keep the UV free from char.

No more duct cleaning is needed, saving significant operational costs.

In combination with active carbon filtration mounted downstream into the ventilation exhaust system, the Performair + offers a long lasting smell-free solution.

The system can be combined with a demand control system to optimize energy consumption and UV lifespan.

## ADVANTAGES

- HEAVY DUTY
- ODOR REDUCTION
- SELF CLEANING
- BIOTECHNOLOGICAL
- ECONOMICAL
- PREMIUM MODULAR DESIGN

## TECHNICAL SPECIFICATIONS

Built	Backshelf or ceiling mounted
UV-C lamp lifespan	Max 12'000 hours
UV-C radiations spectrum	254nm and 185nm
Grease Filter capacity	800m3
Hood pressure drop	250 Pa à 800m3/h
Lighting	LED
Standard dimensions*	Length 1'100 to 10'000mm Width 1'100 to 3'600mm Height 600mm
Power supply	220-240V / 50-60Hz

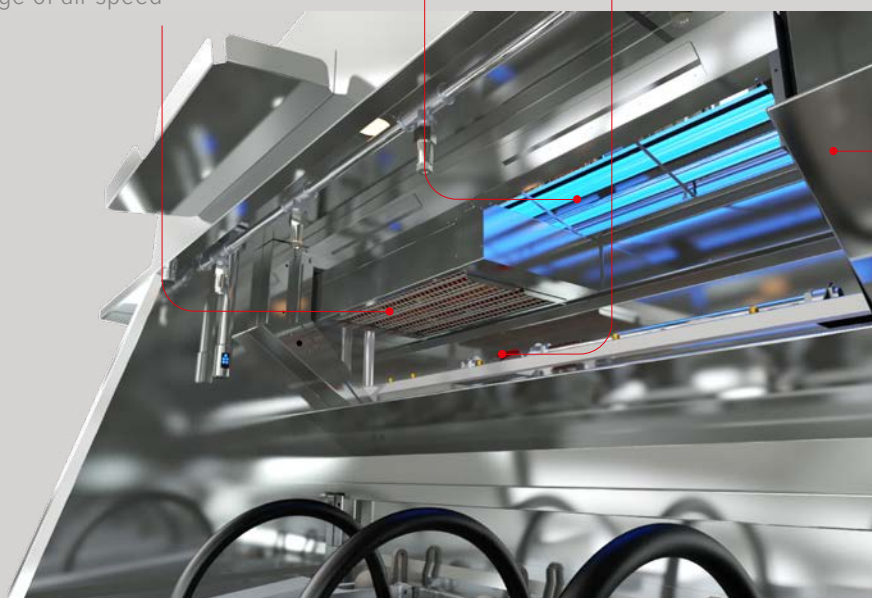
**\*Custom-made hoods available on request**

**High intensity UV-C filtration**  
Reduced odors  
Water wash UV system

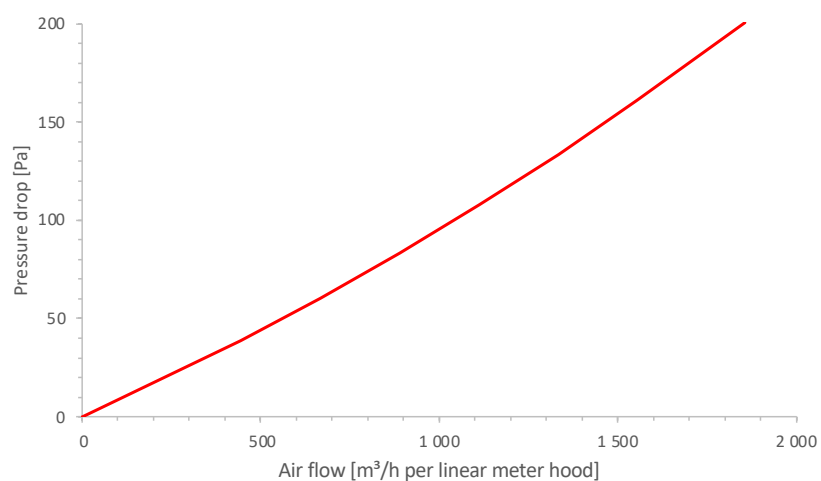
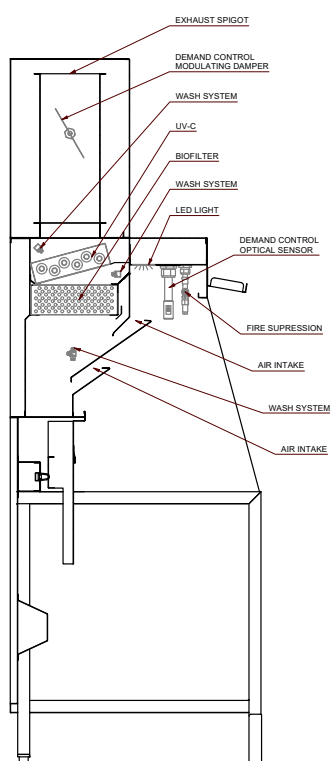
**Patented filtration technology**  
Total removal of grease on  
wide range of air speed

**High fire protection**  
Lower maintenance cost

**Double intake points**  
Reduced space requirement  
Aerodynamic innovation  
Lower pressure drop



## TECHNICAL DRAWINGS



Pressure drop curve - Performair +



# LINEAIR

The LineAir range features distinctive clean lines and a sophisticated premium design. A perfect balance between robustness, functionality and refined aesthetics, LineAir is ideal for any professional kitchen looking for both efficiency and style.

## ADVANTAGES

**MODULAR**

**ROBUST**

**EASY CLEANING AND MAINTENANCE**

**STYLISH DESIGN**

**SIMPLICITY**

## DELIVERY AND INSTALLATION

Hood delivered as a single unit or to be assembled on site to facilitate access to the installation zones. Can be easily affixed to tiles using threaded rods. All sections can be quickly and easily connected.

## OPTIONS

- ecoAzur®: kitchen ventilation can be adjusted on request for energy-efficiency, money saving or environmental reasons
- PulseAir: Air induction for improved hood efficiency and reduced extraction air flow
- Interior design lighting
- Integrated front make-up air diffuser
- Laminar flow air diffusion cassette

### High-quality construction

100% stainless steel welded construction  
Brushed finish conforming to the strictest hygiene and durability standards

### Modular system

Kitchen ceilings  
Wall mounted and island hoods  
Custom built

### Smooth LED lighting

600 lux in the work space  
High temperature-resistant  
Dismountable  
IP56 waterproof



### Baffle filter

Stainless steel  
High filtration efficiency

### Low static pressure

Silent operation, energy saving

### Fire safety

Type A filter, UL1043, NFPA 96, NS certified

### Easy maintenance

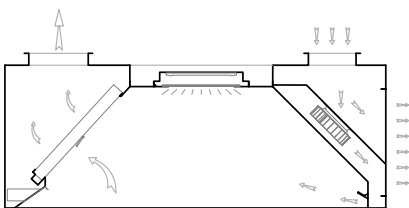
Grease collection channel and drawer  
Dishwasher-safe filters

## TECHNICAL SPECIFICATIONS

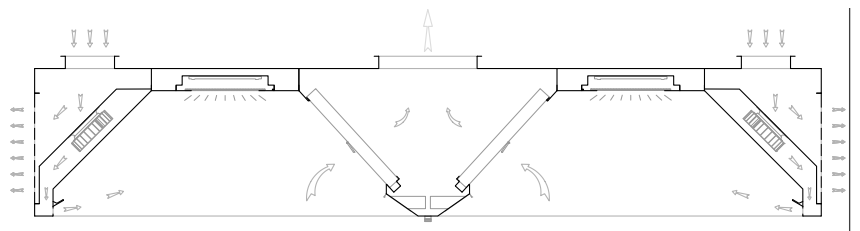
Material	Stainless steel 1.4301, 1.0 mm, brushed finish
Power supply	220-240V 50-60Hz
Lighting	LED panels 4000 K, 600 lux on the working surface
Standard dimensions *	Length 1100 to 10,000 mm Width 1100 to 3600 mm Height 600 mm
Filter capacity	1500m <sup>3</sup> /h
Maximum pressure drop	250 Pa at 1500m <sup>3</sup> /h

\* Custom-made hoods available on request

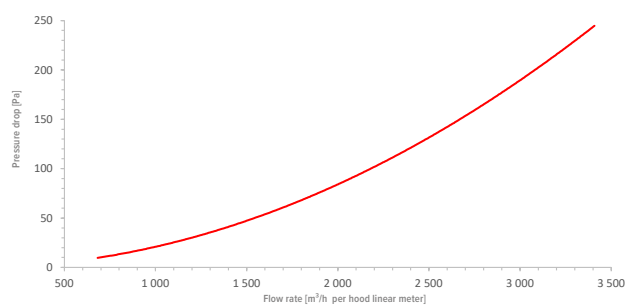
## TECHNICAL DRAWINGS



Wall type with PulsAir and frontal make-up air options



Island type with PulsAir and frontal make-up air options



Pressure drop curve - LineAir





# UVAIR

The UVAir range is ideal for tight spaces and uses UV ray technology which offers superior odour and grease elimination performance.

The UVAir hood uses a high-energy process to break down the smallest grease particles and odour molecules with unrivalled efficiency.

## ADVANTAGES

IDEAL FOR TIGHT SPACES

HIGH UV FILTRATION PERFORMANCE

EASY CLEANING AND MAINTENANCE

MODULAR

STYLISH DESIGN

## DELIVERY AND INSTALLATION

Hood delivered as a single unit or to be assembled on site to facilitate access to the installation zones. Can be easily affixed to tiles using threaded rods. All sections can be quickly and easily connected using fixtures.

## OPTIONS

- ecoAzur®: kitchen ventilation can be adjusted on request for energy-efficiency, money saving or environmental reasons
- PulseAir: Air induction for improved hood efficiency and reduced extraction air flow
- Interior design lighting
- Integrated front make-up air diffuser
- Laminar flow air diffusion cassette

### High-quality construction

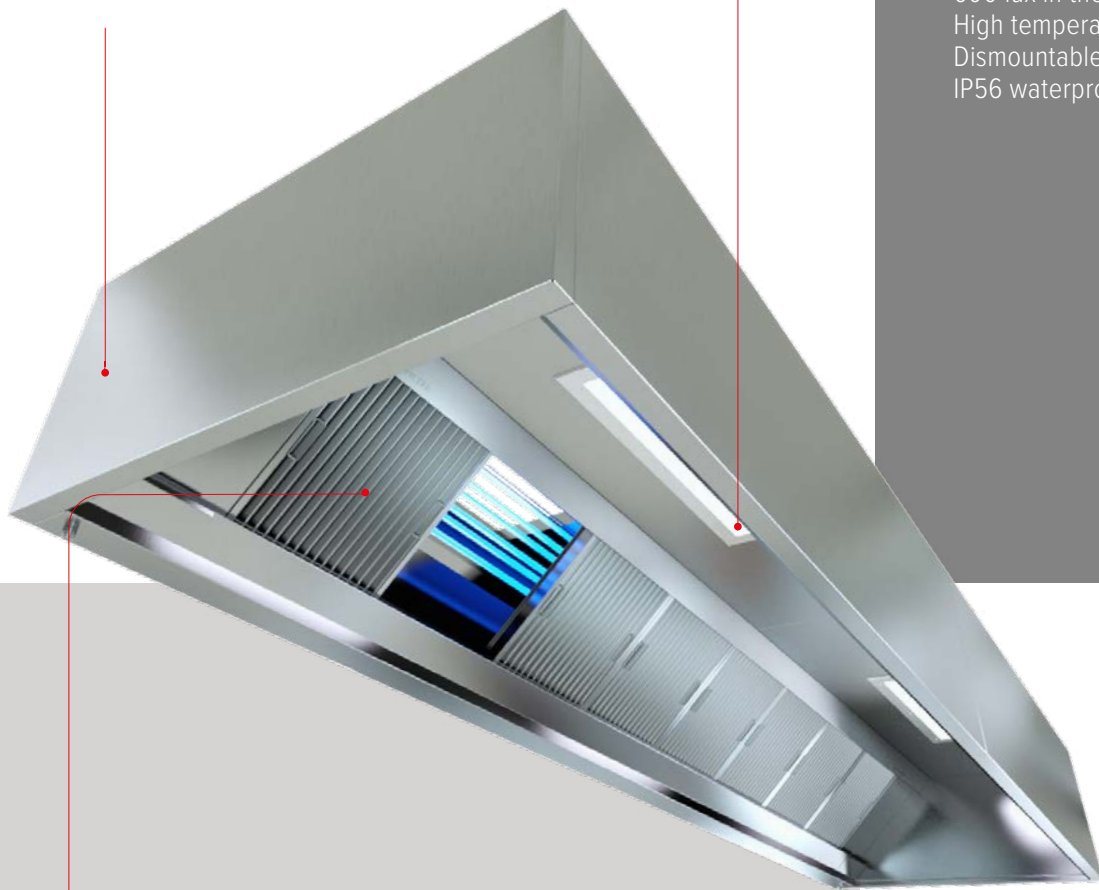
100% stainless steel welded construction  
Brushed finish conforming to the strictest hygiene and durability standards

### Modular system

Exhaust ceilings  
Wall-mounted and island hoods  
Custom-made

### Smooth LED lighting

600 lux in the work space  
High temperature-resistant  
Dismountable  
IP56 waterproof



### Baffle filter

Stainless steel, removable  
UV screen

### High-energy UV-C lamp

Oxidises odour molecules and the smallest particles  
Very high filtration efficiency

### Low static pressure

Silent operation, energy saving

### Enhanced safety

Type A filter, UL1043, NFPA96, NSF certified  
Double UV safety with filters and pressure measurement

### Easy maintenance

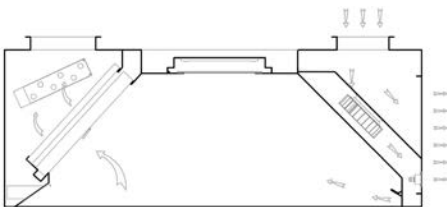
Grease collection channel and drawer  
Dishwasher-safe filters

TECHNICAL SPECIFICATIONS

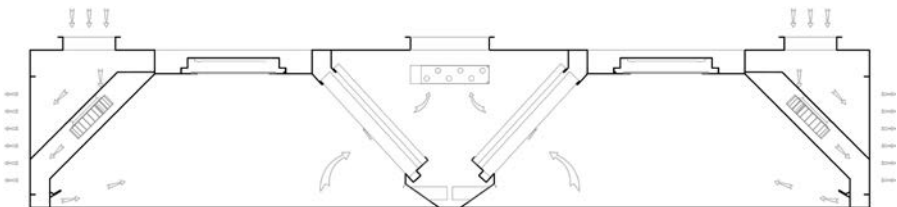
Material	Stainless steel, 1.4301, 1.0 mm, brushed finish
Lighting	LED panels, 4000 K, 600 lux on the working surface
UV lamp capacity	500 to 3000 m³/h
Power supply	220-240 V 50-60 Hz
Filter capacity	1200 m³/h
Filter pressure drop	250 Pa at 1200 m³/h
Standard dimensions *	Length 1200 to 10,000 mm Width 1200 to 3600 mm Height 600 mm

\* Custom-made hoods available on request

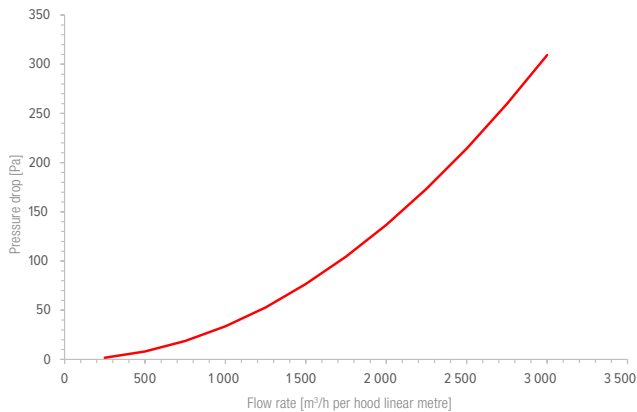
TECHNICAL DRAWINGS



Wall type with PulsAir and frontal make-up air options



Island type with PulsAir and frontal make-up air options



Pressure drop curve - UVAir





# MISTAIR

MistAir hoods are primarily used on solid fuel cooking equipment such as wood and charcoal grills.

The hood produces a curtain of cold air which cools the fumes and prevents sparks from reaching

greasy areas of the ventilation network. This process greatly reduces the risk of fire.

An integrated filtration system traps grease and water in the hood.

The MistAir range is ideal for intensive cooking environments such as front of house demonstration kitchens.

## ADVANTAGES

**SUITABLE FOR INTENSIVE SOLID FUEL COOKING**

**FIRE SAFETY**

**MODULAR**

**EASY CLEANING AND MAINTENANCE**

## DELIVERY AND INSTALLATION

Hood delivered as a single unit or to be assembled on site to facilitate access to the installation zones. Can be easily affixed to tiles using threaded rods. All sections can be quickly and easily connected

## OPTIONS

- ecoAzur®: kitchen ventilation can be adjusted on request for energy-efficiency, money saving or environmental reasons
- PulseAir: Air induction for improved hood efficiency and reduced extraction air flow
- Drain pump: hidden waste water discharge for customer-facing environments
- Interior design lighting
- Integrated front make-up air diffuser
- Laminar flow air diffusion cassette

### High-quality construction

100% stainless steel welded construction  
Brushed finish conforming to the strictest hygiene and durability standards

### Modular system

Wall-mounted and island hoods  
Custom-made

### Smooth LED lighting

600 lux in the work space  
High temperature-resistant  
Dismountable  
IP56 waterproof



### Fire safety

Continuous water curtain  
Spark arrestor

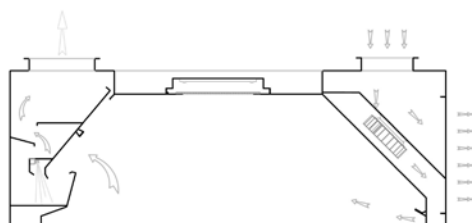
### Easy maintenance

Easy access to the filtration plenum  
Detachable front access panels

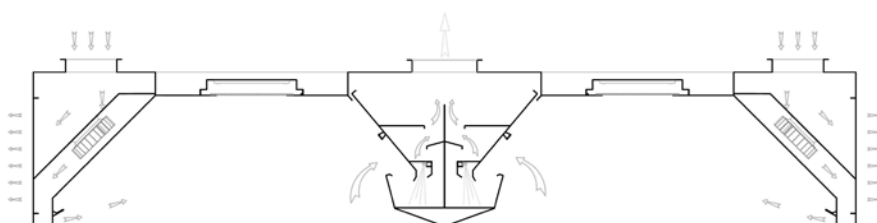
### Control cabinet

High-quality plumbing and electrical equipment  
Sustainable and efficient operation

## TECHNICAL DRAWINGS



Wall type with PulsAir and frontal make-up air options



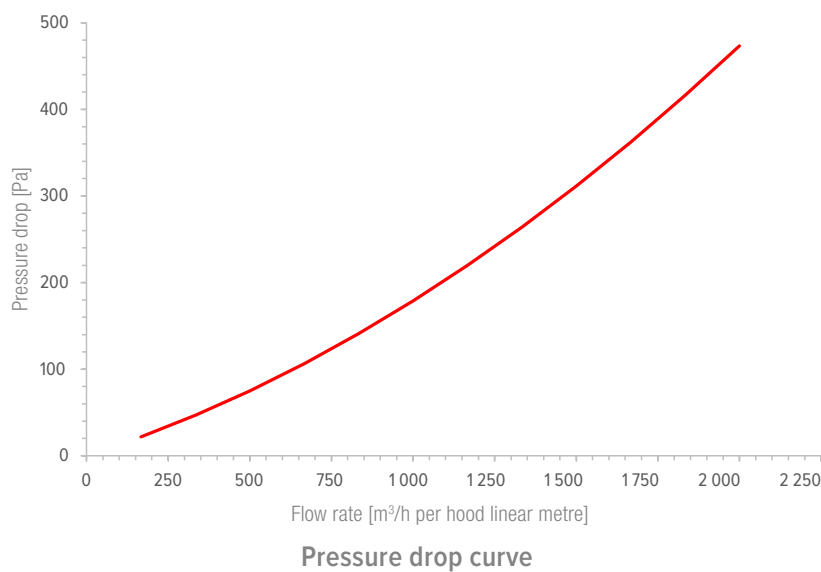
Island type with PulsAir and frontal make-up air options



TECHNICAL SPECIFICATIONS

Material	Stainless steel, 1.4301, 1.0 mm, brushed finish
Lighting	LED panel or spotlight 600 lux on the working surface
Power supply	220-240 V 50-60 Hz
Water consumption	Wall-mounted: 2.5 l/min per hood linear metre Island: 5 l/min per hood linear metre
Filter pressure drop	270 Pa at 500 m³/h
Water pressure	2 bar dynamic pressure
Standard dimensions *	Length 1200 to 10,000 mm Width 1200 to 3600 mm Height 600 mm
Control cabinet dimensions	700 mm L x 300 mm D x 700 mm H

\* Custom-made hoods available on request





# STEAMAIR

The SteamAir range is specifically adapted for dishwashing areas. Integrating GINOX's Swiss Design engineering expertise, SteamAir hoods are the perfect combination of sophisticated design and proven efficiency. Highly practical and easy to install, these hoods can adapt easily to any kinds of space constraints in professional kitchens.

## ADVANTAGES

**SIMPLE AND PRACTICAL**

**EASY TO INSTALL**

**MODULAR**

**EASY CLEANING AND MAINTENANCE**

## DELIVERY AND INSTALLATION

Hood delivered as a single unit or to be assembled on site to facilitate access to the installation zones. Can be easily affixed to tiles using threaded rods. All sections can be quickly and easily connected using fixtures.

## OPTIONS

- ecoAzur®: kitchen ventilation can be adjusted on request for energy-efficiency, money saving or environmental reasons
- LED lighting
- Laminar flow air diffusion cassette



**Smooth LED lighting**  
High temperature-resistant lights  
Dismountable  
IP56 waterproof

**High-quality construction**  
100% stainless steel welded construction  
Brushed finish conforming to the strictest hygiene and durability standards

**Modular system**  
Fully modular construction  
Suitable for all sizes

**Easy maintenance**  
Condensate collection channel

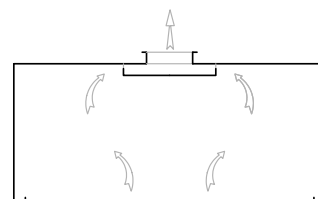
## TECHNICAL SPECIFICATIONS

Material	Stainless steel, 1.4301, 1.0 mm, brushed finish
Lighting	Optional LED spotlight
Power supply *	220 - 240 V 50 - 60 Hz
Standard dimensions **	Length 1200 to 3800 mm Width 1200 to 1400 mm Height 600 mm

\* With light included

\*\* Custom-made hoods available on request

## TECHNICAL DRAWINGS





# TECHNOLOGIES AND OPTIONS

## STATE-OF- THE-ART TECHNOLOGY FOR SOLUTIONS COMBINING DESIGN AND FUNCTIONALITY

Thanks to several decades of continuous development and substantial investment in R&D, GINOX can harness its considerable expertise and passion to create high-quality products that offer its customers a unique user experience.

An experience built around not only a clean, sophisticated design but also innovative technologies deployed to optimise functionality.

Integrated in GINOX extractor hoods and exhaust ceilings, these proven technologies include the PulsAir induction system, high-quality LED lighting, the integrated make-up air diffuser and air diffusion cassettes.

Innovative Swiss Design engineering solutions featuring designs and functionalities that showcase the expertise, experience and quest for perfection that have driven GINOX for over 140 years.

# LIGHTING

The LED lighting installed in GINOX ventilation hoods enhances user comfort and guarantees ideal operating conditions. The energy-efficient lighting system provides a good level of evenly distributed light.

Equipped with IP56 protective glass, the high-quality lighting is waterproof, heat-resistant and offers a long service life.

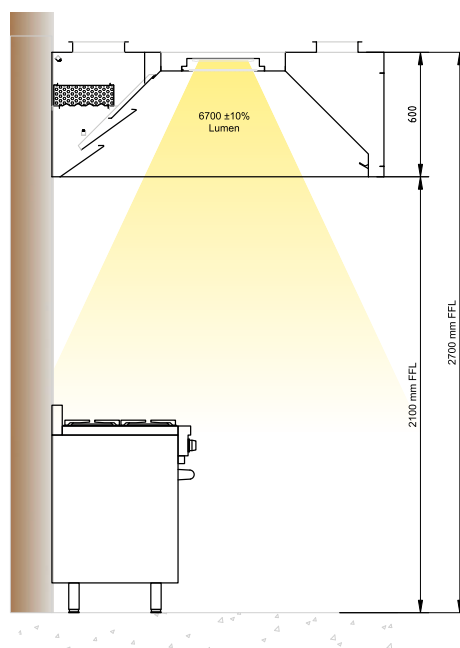
Our pass-through opening system allows easy access to the back of the hood through the LED panels for maintenance operations.

A range of aesthetic spotlights and LED panels offering interior designers a full spectrum of colour temperatures from 2700 K to 4000 K. We also offer dimmable and DALI-compatible options.



## TECHNICAL SPECIFICATIONS

Power supply	220-240 V / 50-60 Hz
Consumption	75 W (LED panel) 15 W (LED spotlight)
Luminance	600 lux on the working surface
Colour temperature	2700 - 4000 K
Service life	50,000 hrs
Certification	UL, NSF
Protection rating	IP56
Compatible hood models	PerformAir LineAir UVair MistAir SteamAir (LED spotlight)





# ECOAZUR®

The ecoAzur® technology used by GINOX enables hoods to save substantial amounts of energy thanks to a system of optical and temperature sensors that detects cooking activity.

Through sophisticated algorithms, ecoAzur® boosts the performance of the ventilation system using modulating dampers that independently regulate

the extraction flow rate of several hoods connected to a single fan. It is also possible to directly control the extractor's frequency inverter for small systems.

A Cloud platform can be used to remotely monitor the system's status and performance, and to compare the performance of several systems.

## ADVANTAGES

### TURNKEY SOLUTION FOR ANY KITCHEN AND VENTILATION SYSTEM

Can also be integrated in existing hoods (retrofitting)  
Modulating dampers installed to avoid the need for welding or cleaning of existing ducts  
Suitable for hoods of any size, style or technology  
Compatible with all frequency inverter brands

### OPTIMISED ENERGY SAVINGS

Energy savings of up to 70%  
The only product on the market capable of continuously modulating flow rates between 0% and 100%  
Sensor always active, immediate response

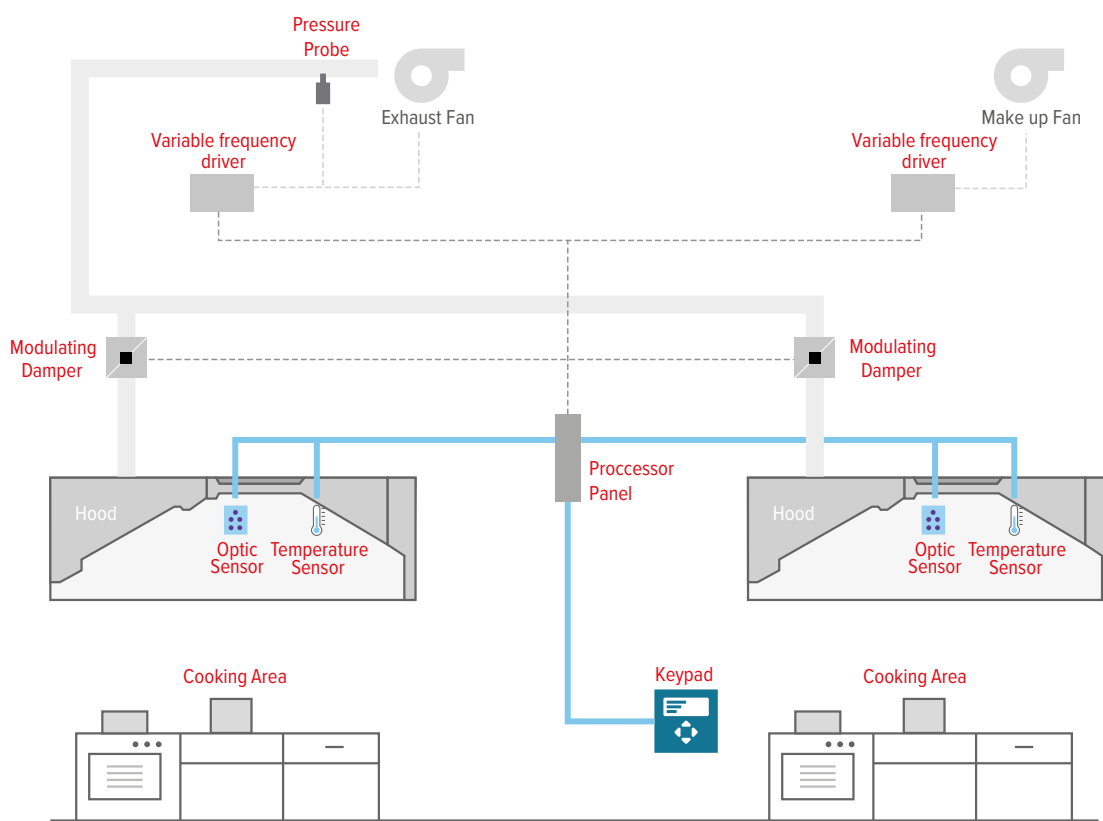
### UNRIVALLED ROBUSTNESS AND PERFORMANCE

Water- and grease-resistant  
Safe, hygienic design  
Continuous automatic calibration  
Easy and intuitive for chefs to use

### GINOX SERVICE THROUGHOUT YOUR SYSTEM'S SERVICE LIFE

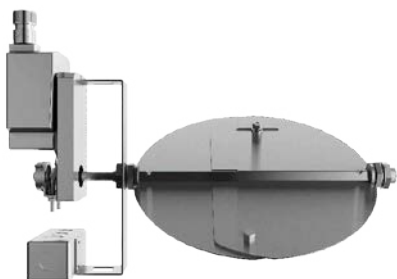
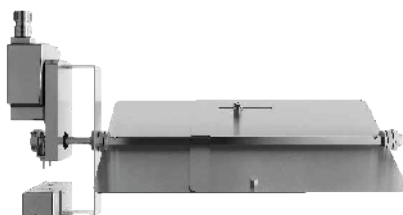
Installation audit  
Energy consumption audit  
Design and interface with ventilation engineers  
Installation and commissioning  
Remote monitoring





### Adjustable modulating damper

Installation in existing round and square ducts



### Blue iris sensor

Smoke detection



### Intuitive user interface

Flow rate control on each hood





## TECHNICAL SPECIFICATIONS

Processor type	Max. number of sensors	Output channels/ventilation equipment	Modulating flaps	Hood lighting (max. charge)	Cloud option ecoAzur®
ecoAzur® Lite	75 terminals	4	No	6 A	Compatible
ecoAzur® Standard	75 terminals	4, 8	No	12 A	Compatible
ecoAzur® Plus	75 terminals	4, 8, 12, 16, 20	Yes	12 A	Compatible

ecoAzur® from **intellinox**

# PULSAIR

The PulsAir induction technology integrated in GINOX ventilation hoods reduces the exhaust rate rate by up to 20% while guaranteeing system efficiency.

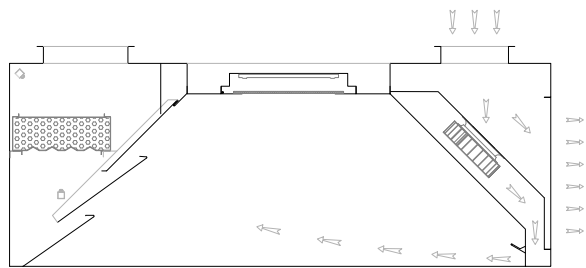
The PulsAir air jets capture rising fumes, trapping them in the hood and routing them to the grease filters, which reduces the fume movement time in the hood.

Its unique double skin design powered by in-built electric fan enables precise adjustment of the induction and is compatible with all shapes and sizes of hood.

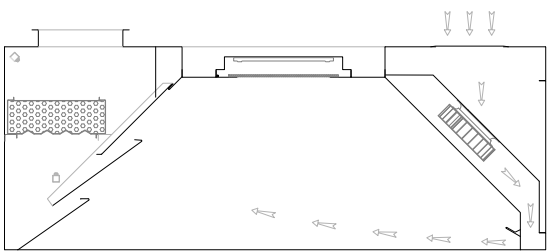
An economical solution that offers substantial energy savings.



## CROSS-SECTIONAL VIEW



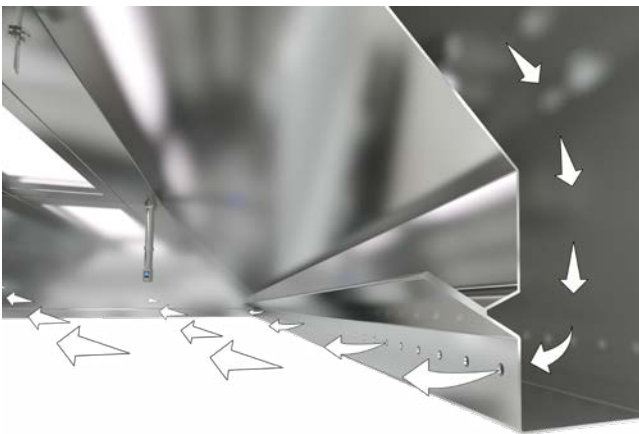
PulsAir with make-up air



PulsAir with ambient air

## TECHNICAL SPECIFICATIONS

Power supply	220-240 V / 50-60Hz / 85W
Flow rate	80 m³/h per hood linear metre
Compatible hood models	PerformAir LineAir UVair MistAir



TECHNOLOGIES AND OPTIONS



# LAMINAIR

## INTEGRATED MAKE-UP AIR DIFFUSER

The LaminAir Make-up air diffuser integrated in the hood saves space in the kitchen ceiling.

It improves air flow in the kitchen area and boosts the efficiency of the air discharge from the hood, offering chefs a clean and comfortable work space.

The integrated diffuser supplies fresh air to the kitchen through the hood at low speed, in a laminar horizontal flow.



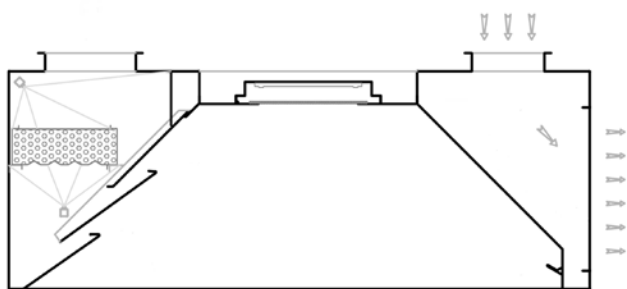
The air is supplied by the ventilation ducts connected to the hood.

the room through a perforated panel which guarantees the ideal speed for optimal room ventilation.

Inside the hood, the air is directed downwards by deflectors inside the heat-insulated plenum before being supplied to

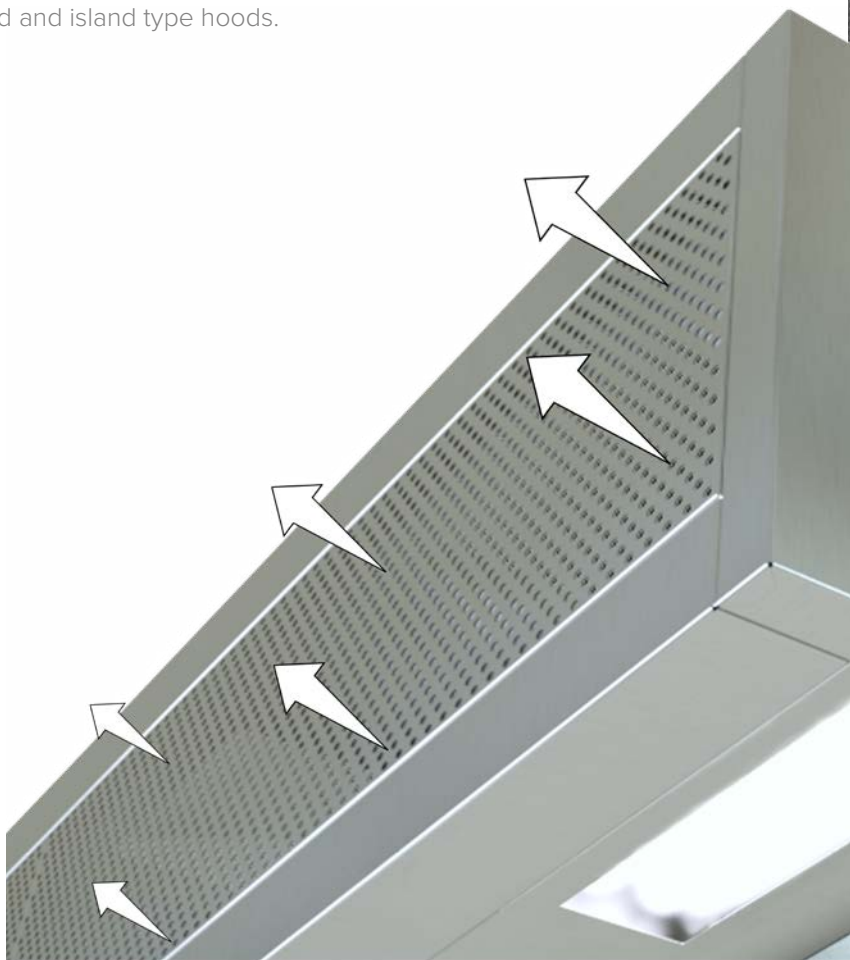
The system is compatible with both wall-mounted and island type hoods.

## TECHNICAL DRAWINGS



## TECHNICAL SPECIFICATIONS

Material	Stainless steel, 1.4301, 1.0 mm, brushed finish
Perforation rate	40%
Air speed	Up to 2 m/s
Air temperature	Min. 18 °C
Compatible hood models	PerformAir LineAir UVair MistAir



MAKE-UP AIR  
CASSETTES

LaminAir cassettes are diffusers that supply a low-speed laminar flow of make-up air to the kitchen area.

The laminar flow reduces air mixing in the room and thereby the exhaust flow rate of the hood.

The cassettes are typically located around the hood but can be installed anywhere in the kitchen ceiling.

Vertically mounted cassettes can be mounted in the walls, when site conditions require such a configuration.

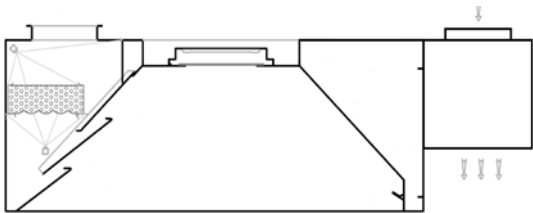
The laminar air flow allows a uniform distribution of the room air to improve user comfort.



ADVANTAGES

- LAMINAR FLOW
- REDUCING EXHAUST FLOWRATES
- INCREASED COMFORT
- HORIZONTAL AND VERTICAL MOUNTING
- MODULAR

TECHNICAL DRAWINGS



TECHNICAL SPECIFICATIONS

Material	Stainless steel, 1.4301, 1.0 mm, brushed finish
Perforation rate	30%
Air speed	Up to 0.4 m/s
Air temperature	Min. 16 °C
Compatible hood models	PerformAir LineAir UVair MistAir SteamAir

# VENTILATED CEILINGS

Our whole range of filtration technologies is available in a ventilated ceilings configuration.

Ventilated ceilings are made of filtration zones, air diffusing zones, lighting zones and of neutra zones.

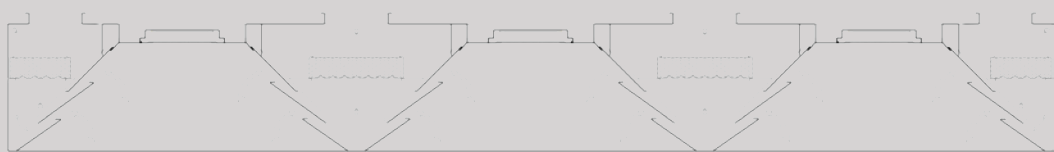
## ADVANTAGES

- TAILOR MADE
- SITE SPECIFIC SOLUTIONS
- MODULAR

Our modular components are assembeled to match each project specific configuration.

Each project is specifically studied for a custom-made combination to optimize airflows, zoning, lighting requirements, and integrate the building constraints. Our ventilated ceilings are compatible with demand control kitchen ventilation for a significant reduction in energy consumption.

## TECHNICAL DRAWINGS



## TECHNICAL SPECIFICATIONS

Materials	Stainless steel, 1.4301, 1.0 mm, brushed
Heights	2400mm and above
Filtration technologies	lineair, performair, uvair, water mist
System integration	demand control, fire protection sytems





# FIRE PROTECTION

Ginox is an approved integrator and distributor of various fire protection systems brands, between others Ansul and Safety First.

Our team is made of trained engineers and technician who can deliver full fire protection projects, from concept to installation, commissioning and maintenance.

From the smallest ventilation hood to large ventilated ceilings, solutions are found to adapt our ventilation products to the fire protection requirements of each project, thanks to cutting edge technologies and engineering.

## OPERATING PRINCIPLE

Simultaneous protection on 3 levels:

- Cooking appliances.
- Plenum
- Extraction ducts

Manual and/or automatic actuation:

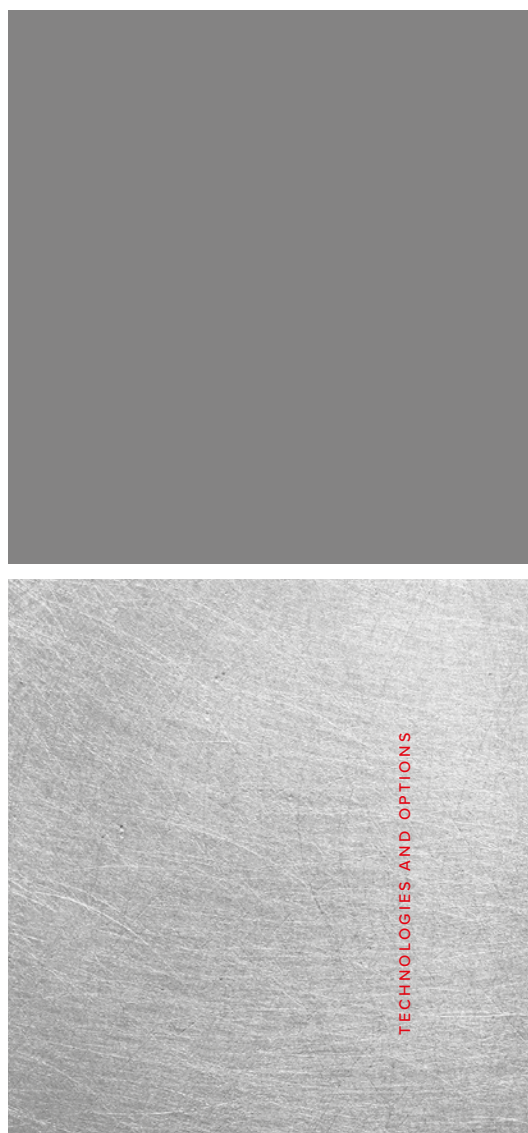
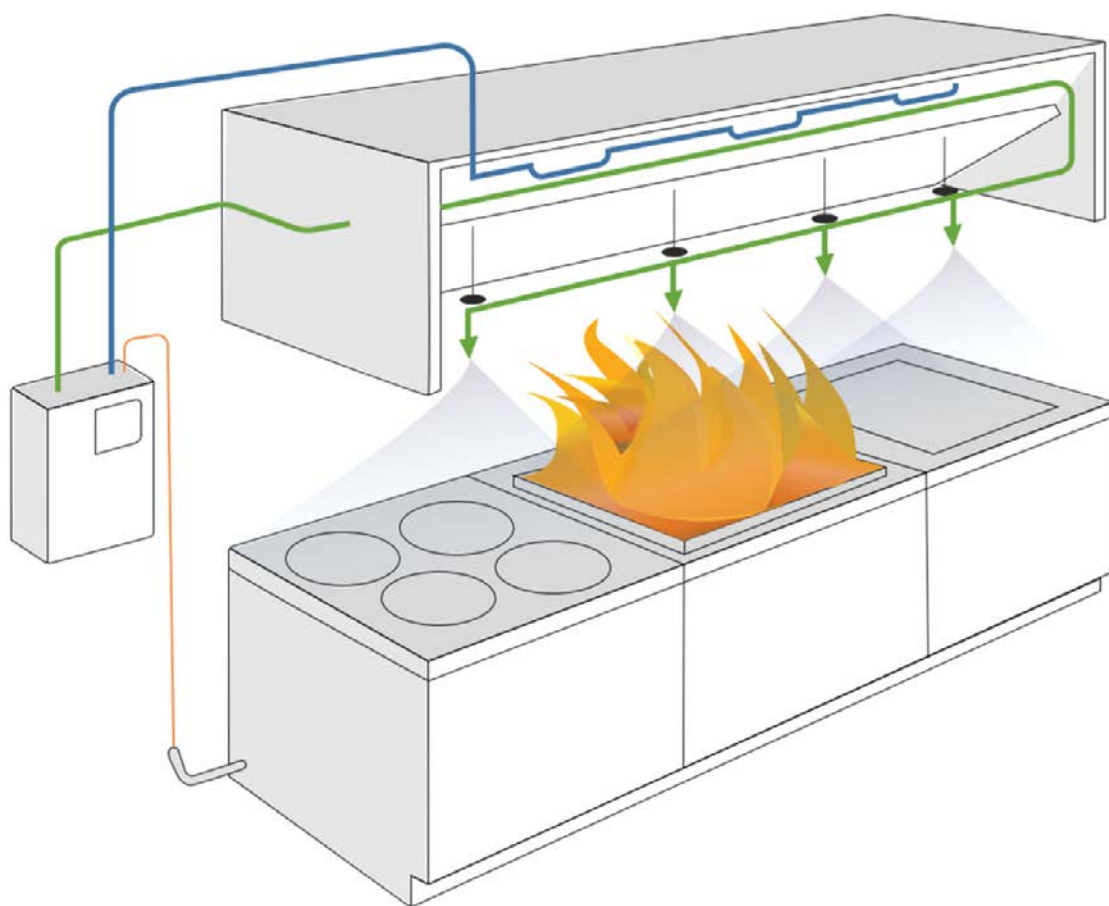
- Via a remote pull station
- Via mechanical and/or electrical detection

Discharge nozzles:

- Design for specific application

Extinguishing agent:

- Class F fire liquid fire extinguisher agent
- FFF: floating film-forming agent
- pH 7.5
- Food standards.
- Validation tests every 5 years





# REFERENCES

## PATEK PHILIPPE

LOCATION	Geneva, Switzerland
YEAR INSTALLED	2020
APPLICATION	Staff restaurant
TECHNOLOGY	PerformAir powder-coated self-cleaning Hoods and exhaust ceiling SteamAir hoods LaminAir make-up air system ecoAzur® on-demand ventilation
EXTRACTION AIR FLOW RATE	69'000m <sup>3</sup> /h



## SILBERSCHNEIDER

LOCATION	Graz, Austria
YEAR INSTALLED	2021
APPLICATION	Hotel restaurant
TECHNOLOGY	PerformAir self-cleaning exhaust ceiling and hood SteamAir hoods LaminAir make-up air system ecoAzur® on-demand ventilation
EXTRACTION AIR FLOW RATE	20'500m <sup>3</sup> /h



## RESTAURANT DES TROIS TOURS

LOCATION	Bourguillon, Fribourg, Switzerland
YEAR INSTALLED	2021
APPLICATION	Gourmet restaurant
TECHNOLOGY	LineAir baffle hoods SteamAir hoods LaminAir make-up air system ecoAzur® on-demand ventilation
EXTRACTION AIR FLOW RATE	7'500m <sup>3</sup> /h



## HÔTEL DES HORLOGERS

LOCATION	Le Brassus, Vaud, Switzerland
YEAR INSTALLED	2021
APPLICATION	Hotel restaurant
TECHNOLOGY	PerformAir self-cleaning exhaust ceiling SteamAir hoods ecoAzur® on-demand ventilation
EXTRACTION AIR FLOW RATE	9'500m <sup>3</sup> /h





## HÔTEL DES BERGUES, FOUR SEASON

LOCATION	Geneva, Switzerland
YEAR INSTALLED	2020
APPLICATION	Hotel restaurant
TECHNOLOGY	PerformAir self-cleaning exhaust ceiling LaminAir make-up air system ecoAzur® on-demand ventilation
EXTRACTION AIR FLOW RATE	11'500m <sup>3</sup> /h



## SCHLEUDERMAXX

LOCATION	Pfarrkirchen, Bavaria, Germany
YEAR INSTALLED	2020
APPLICATION	Canteen kitchen
TECHNOLOGY	PerformAir self-cleaning hoods
EXTRACTION AIR FLOW RATE	5'000m <sup>3</sup> /h



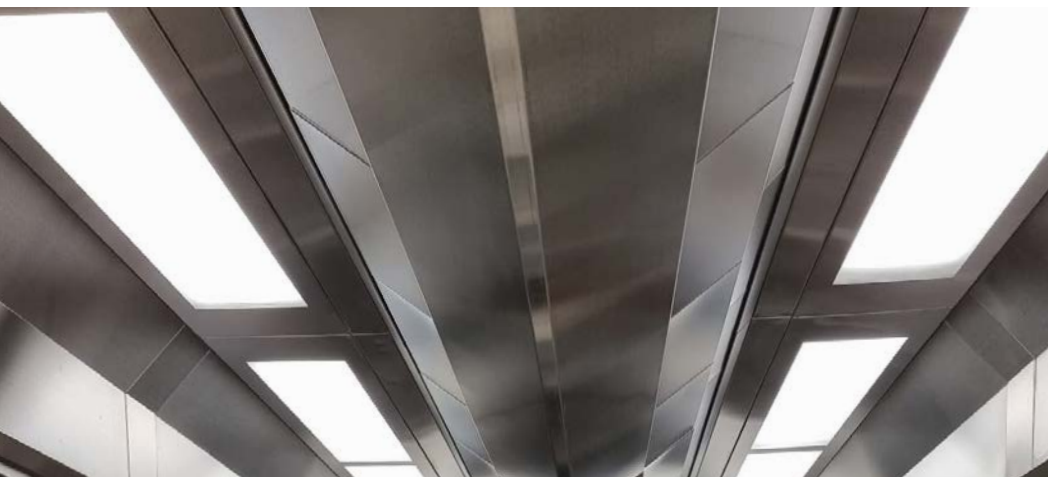
## MCDONALD'S CHESEAUX

LOCALISATION	Cheseaux-sur-Lausanne, Switzerland
YEAR INSTALLED	2022
APPLICATION	Fast Food Restaurant
TECHNOLOGY	UV PerformAir + self-cleaning hoods ecoAzur® on-demand ventilation Fire safety system
EXTRACTION AIR FLOW RATE	5'200 m <sup>3</sup> /h



## EHL HOSPITALITY BUSINESS SCHOOL

LOCATION	Lausanne, Vaud, Switzerland
YEAR INSTALLED	2022
APPLICATION	Hotel school kitchen
TECHNOLOGY	PerformAir self-cleaning exhaust ceiling and hoods SteamAir hoods LaminAir make-up air system
EXTRACTION AIR FLOW RATE	55'000m <sup>3</sup> /h





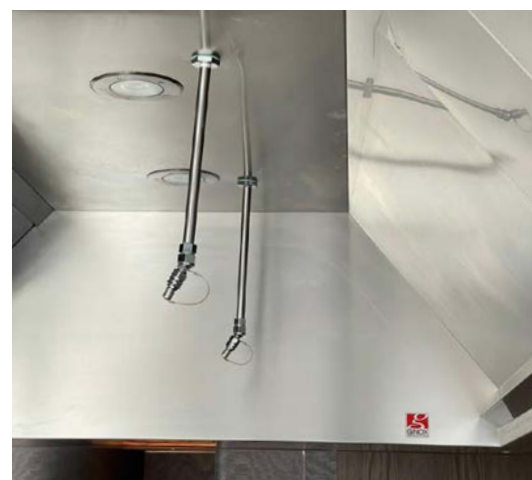
## JOSETTE RESTAURANT

LOCATION	Dubai, UAE
YEAR INSTALLED	2022
APPLICATION	Restaurant
TECHNOLOGY	PerformAir self-cleaning hoods LineAir baffle hood SteamAir hoods ecoAzur on-demand ventilation
EXTRACTION AIR FLOW RATE	19'500 m <sup>3</sup> /h



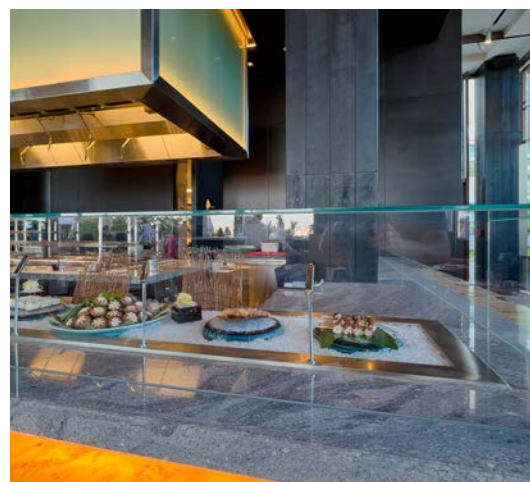
## DORCHESTER COLLECTION HOTEL, BUSINESS BAY

LOCATION	Dubai, UAE
YEAR INSTALLED	2020
APPLICATION	Hotel
TECHNOLOGY	PerformAir self-cleaning hoods UVAir hoods SteamAir hoods ecoAzur on-demand ventilation
EXTRACTION AIR FLOW RATE	60'000 m <sup>3</sup> /h



## THE ROYAL ATLANTIS, THE PALM JUMEIRAH

LOCATION	Dubai, UAE
YEAR INSTALLED	2020
APPLICATION	Hotel
TECHNOLOGY	PerformAir self-cleaning hoods Water Mist hoods LineAir baffle hood SteamAir hoods
EXTRACTION AIR FLOW RATE	305' 500 m <sup>3</sup> /h



## LE JARDIN DE LA PAILLOTTE BLEUE

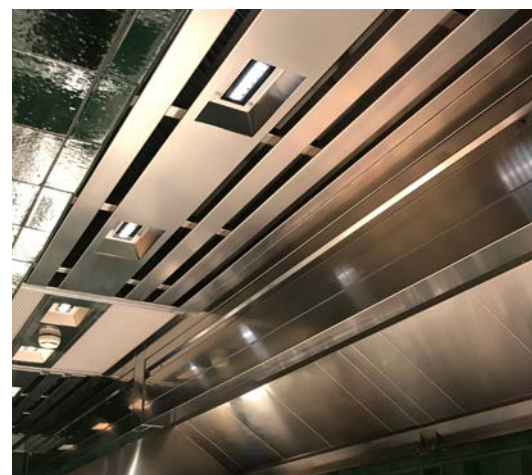
LOCAATION	Biarritz, France
YEAR INSTALLED	2023
APPLICATION	Restaurant
TECHNOLOGY	PerformAir Mist self-cleaning hoods
EXTRACTION AIR FLOW RATE	3'800 m <sup>3</sup> /h





## EDEN AU LAC, LA RÉSERVE

LOCATION	Zürich, Switzerland
YEAR INSTALLED	2019
APPLICATION	Hotel restaurant
TECHNOLOGY	PerformAir self-cleaning hoods SteamAir hoods UVAir baffle hoods LaminAir make-up air system
EXTRACTION AIR FLOW RATE	11'600m <sup>3</sup> /h



## HÔPITAL RIVIERA CHABLAIS (HRC)

LOCATION	Rennaz, Vaud, Switzerland
YEAR INSTALLED	2019
APPLICATION	Hospital kitchen
TECHNOLOGY	PerformAir self-cleaning exhaust ceilings and hoods LineAir baffle hoods SteamAir hoods LaminAir make-up air system
EXTRACTION AIR FLOW RATE	40'700m <sup>3</sup> /h





## CERTIFICATIONS, SIGNS OF EXCELLENCE



## ACTIVE ASSOCIATIVE PRESENCE



GINOX reserves the right to change its specifications without notice.

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