



NORDcanopy

ETS NORD AS specializes in the production and sale of ventilation equipment and accessories. Thanks to a combination of extensive industry experience and a collection of exceptional partners, we continue to lead the way in kitchen ventilation product development, innovation and quality. All components of the kitchen ventilation products shown in this catalog are produced and marketed by ETS NORD AS.

An unforgettable dining experience consists of three variables: **great food, happy people and enjoyable environment.**



And it takes a happy chef to create each dish to perfection.

NORDcanopy kitchen exhaust hoods help your chefs focus on what they do best: creating unparalleled dishes that bring rave reviews. Now you can say farewell to mediocre food and poor air quality.



- **NORDcanopy** with ventilation systems efficiently cycle fresh air through your kitchen, keeping your staff happier while protecting them from fires and other hazards.

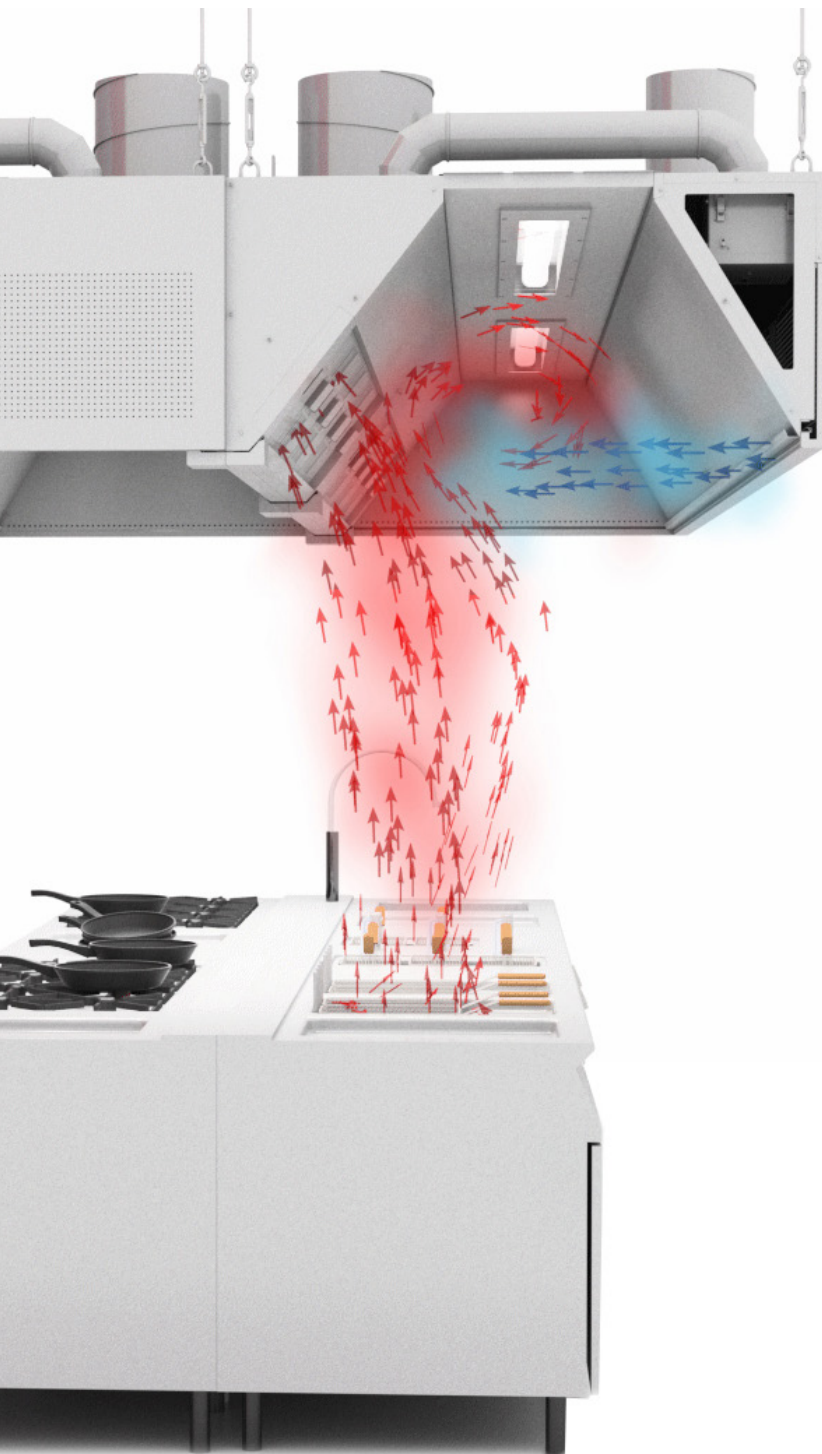
- By clearing odors, smoke, and other contaminants from your restaurant kitchen, our commercial kitchen exhaust canopies help you maintain a safer workplace while supporting a safer, fresher environment for both staff and customers.



NORDcanopy hoods help take the strain off your hard-working kitchen staff by ensuring they breath clean air under a comfortable, regulated temperature.

- ❑ Lowers the mental and physical stress of high-volume cooking
- ❑ Encourages focus and creativity
- ❑ Helps maintain optimal workspace temperature
- ❑ Keeps smoke and contaminants at bay
- ❑ Helps minimize respiratory health problems
- ❑ Protects from headaches and eye irritations
- ❑ Facilitates the comfort and well-being of staff and customers
- ❑ Helps reduce the risks of fire and smoke

With the right kind of ventilation and canopy system,
your staff will breathe easier and stay healthier.

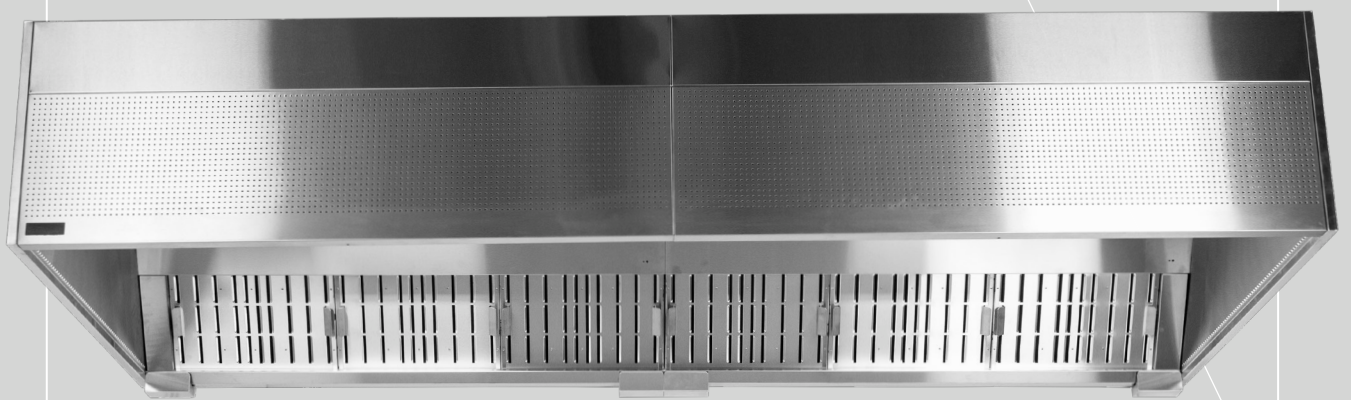


AirGrip.

Every restaurant owner should understand how crucial kitchen hygiene is, and air quality is a big part of keeping your kitchen environment safe and comfortable. For optimal food hygiene, temperature, humidity and air exchange need to be under firm control. NORDcanopy hoods handle all three and do not require any additional setup.

- Improve food hygiene
- Curtail dirt accumulation
- Reduce air pollution
- Control temperature
- Stop excessive humidity
- Extend the lifespan of restaurant equipment
- Protect food from contaminants
- Reduce energy consumption

In combination to our AirGrip technology, our aerodynamically designed kitchen exhaust canopies capture cooking particulates and stop them from spreading into other areas.



NORDcanopy
comes packed with
innovative solutions and accessories.



Airborne microparticles are an inevitable and unpleasant product of food preparation. Thanks to NORDcanopy kitchen exhaust hoods, you no longer need to worry about microparticles or any other distractions.

HFK cyclonic filters remove grease particles and other food-related contaminants from the exhaust air. The design of the filters helps ensure fire safety and reduce grease accumulation in the exhaust ducts, thereby reducing the need for kitchen ventilation maintenance.

HZ ozonator technology - Ozone treatment takes the grease-free ventilation system to the next level by breaking down even the tiniest grease and odor particles. This helps you to save energy and money by enabling the use of a heat exchanger

to recover heat from kitchen exhaust air. Reusing the otherwise discarded heat energy from cooking appliances to warm the indoor space could be your contribution to greener future.

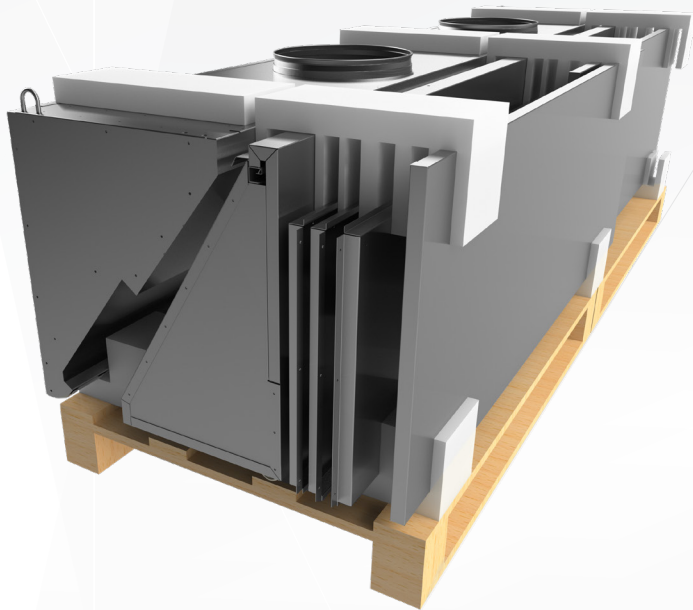
Ozonator technology is easier to maintain than competing solutions, as well as carrying a low running cost. In order to ensure your kitchen exhaust canopy is always working optimally, our HZ ozone canopy even includes smart technology to notify the user of potential equipment malfunctions, ventilation-related problems, and send maintenance reminders.

LED lights.



Just like any other artist, a chef needs to know that each meal is both delicious and aesthetically pleasing, stimulating **all five of the senses.**

LED lights - NORDcanopy hoods come equipped with state-of-the-art LED lights that are easy on the eyes but bright enough for your chefs to see every detail of each masterpiece. The correct light source is determined by the size of the canopy, to ensure there is enough light output for the entire workspace.



aSAP solution – a Self Assembly Package spreads the joy of cooking around the world. This is a compact and easy to ship version of our canopies, making delivery quick and inexpensive, even to the far corners of the world. The canopy is delivered as ready-made modules with 5-step installation instructions, designed to be assembled at the job site.

When access to the job site or kitchen space is limited, an ETS NORD aSAP self-assembly package can be the perfect solution. Narrow passageways and complex floor plans no longer get in the way!

Extended lifecycle through reuse –

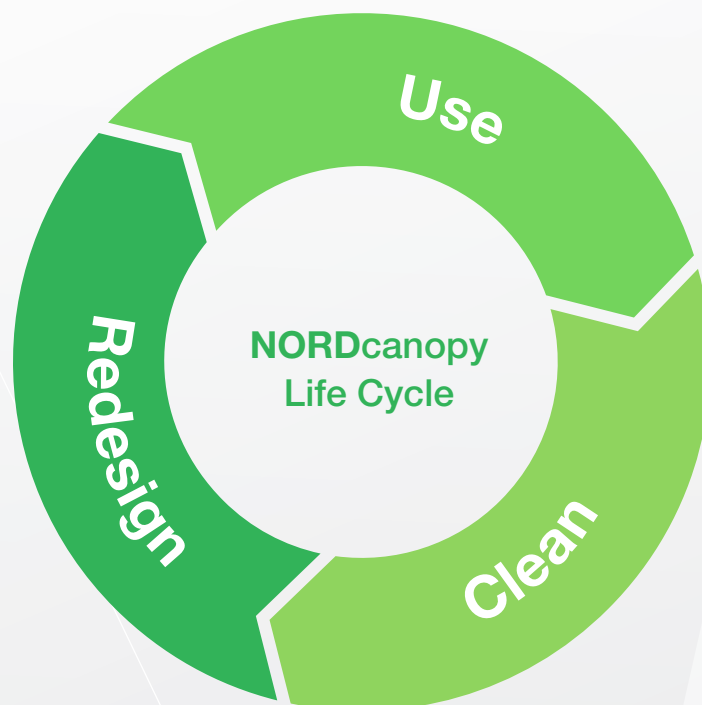
At ETS NORD we focus on creating sustainable products with a long life-cycle. Our modular construction makes it easy to add or remove modules, thereby enabling the user to reallocate or modify an existing canopy system for a new kitchen layout. Their unique laser welded stainless steel construction is easy to clean and provides strength and functionality for a lifetime.



The key to sustainability is in modular construction, demand controlled ventilation and modern production technology.

aSAP solution not only offers **fast delivery**, but **reduces carbon footprint at least twice.**

70% of restaurants will have remodeled or changed their concept in just 5 years' time. The modular and reusable design of ETS NORD kitchen canopies also reduces the financial risks to restaurant owners.

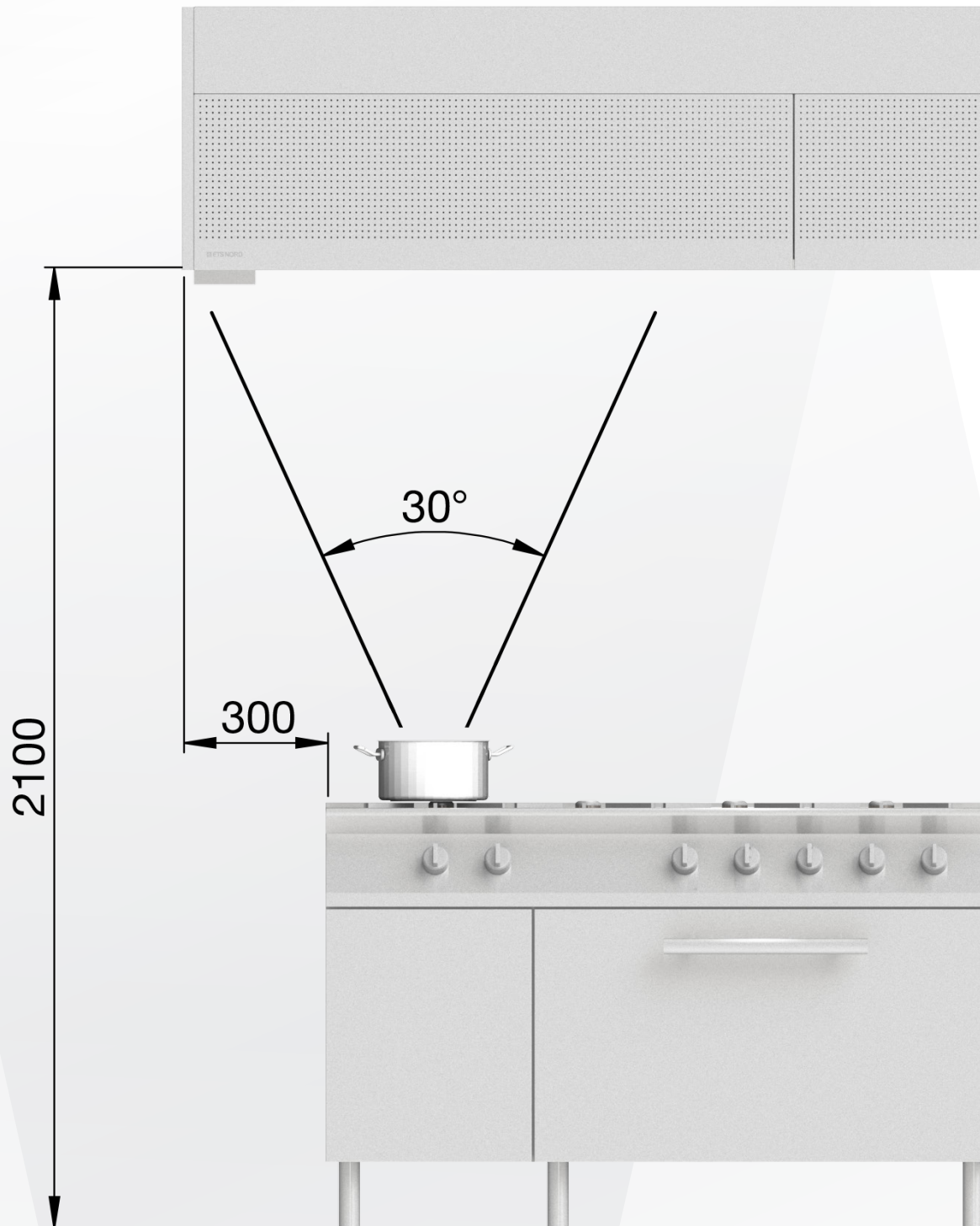


Timo Olesk
Product Development Manager

“For example, if we build a restaurant for the Dubai Expo Estonian Pavilion, then we can reuse the same kitchen canopy modules in our next projects. By doing this we are reducing our carbon footprint twice.”

In a kitchen, size does matter

For a canopy to function at its full potential, it should contain enough space to effectively cycle air. Just as the perfect al dente pasta requires a certain amount of water, to be effective, a kitchen canopy needs to be large enough to process the right proportion of air in relation to the overall size and shape of the kitchen.

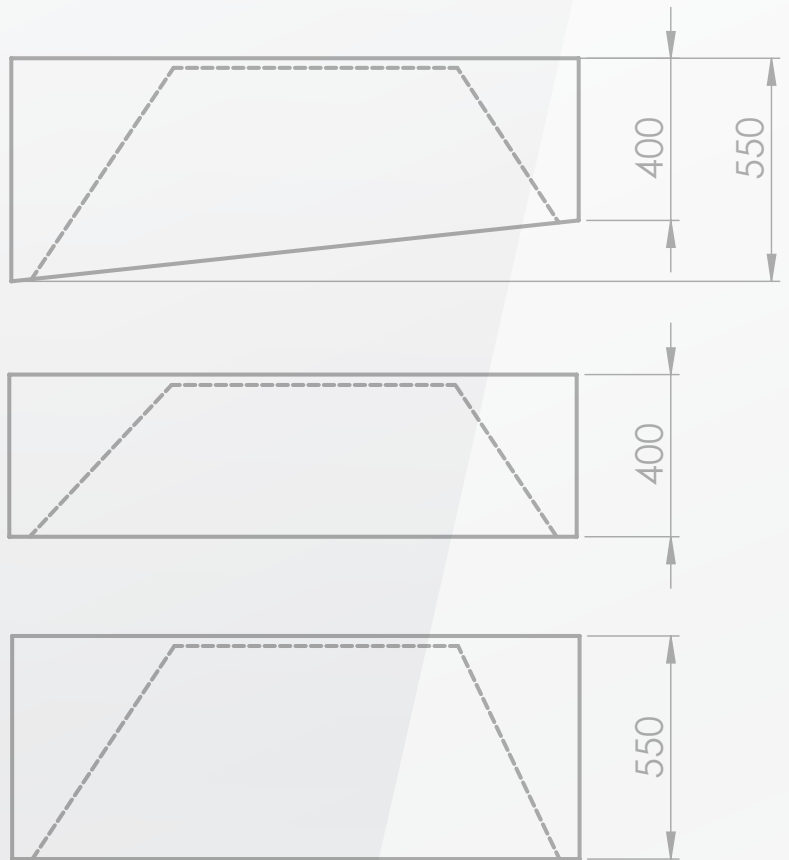


Trapeze.

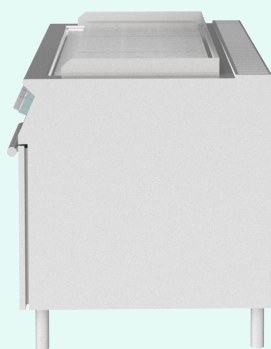
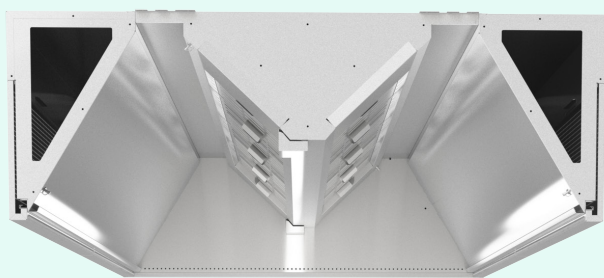


Most of our canopies measure 550mm in height, but we also offer 400mm high canopies which are optimal for smaller spaces. One of our more innovative designs is a hybrid kitchen canopy with trapezoid-shaped sides and grease filters closer to the work surface. With the supply air zone at 400mm, our hybrid kitchen canopy guarantees a more concentrated removal of contaminated air.

The length and width of kitchen canopies are usually designed and constructed at 100mm intervals. We combine modules to accommodate longer canopies (2900mm and up). Our island canopies are composed of different back-to-back elements.



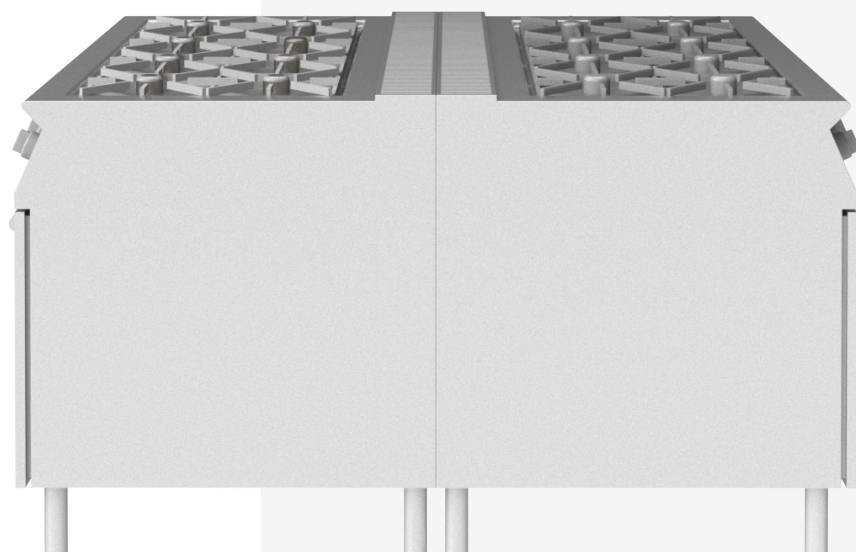
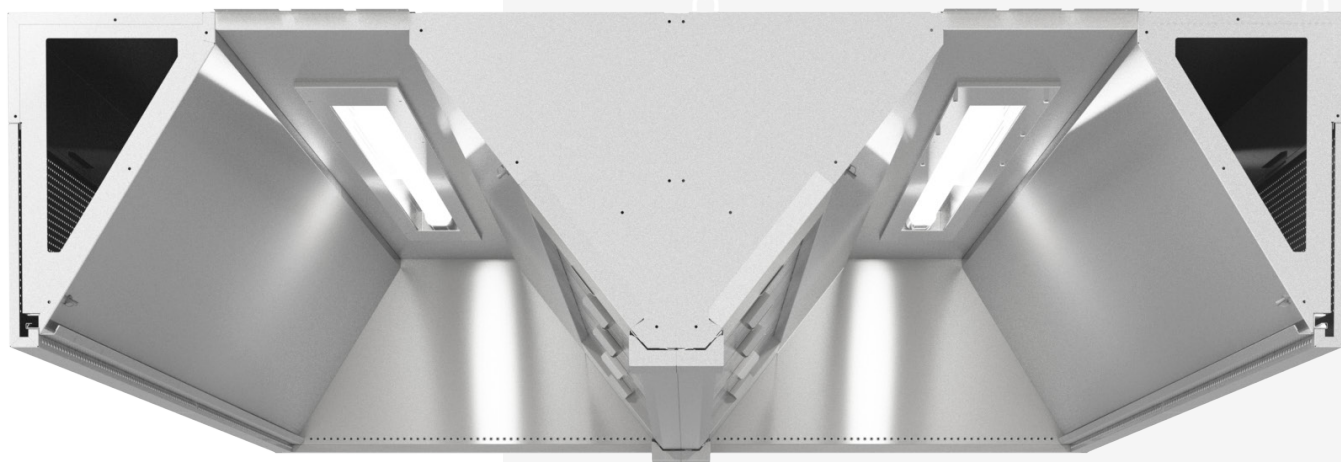
We offer a variety of exhaust canopies to meet project spatial and functional requirements.



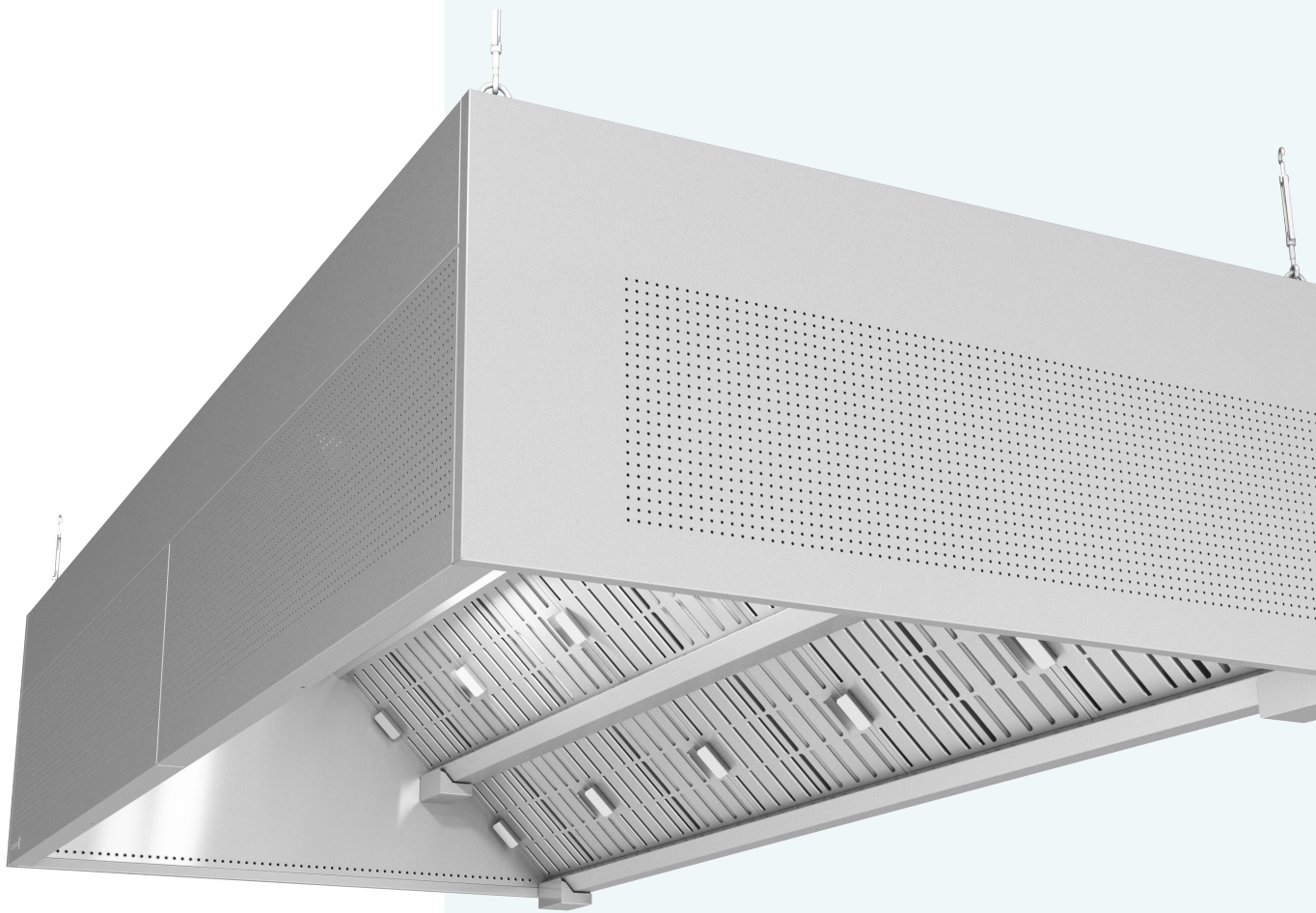
HR-V and HZ-V for small island type kitchens



HR-C and HZ-C for wall installations



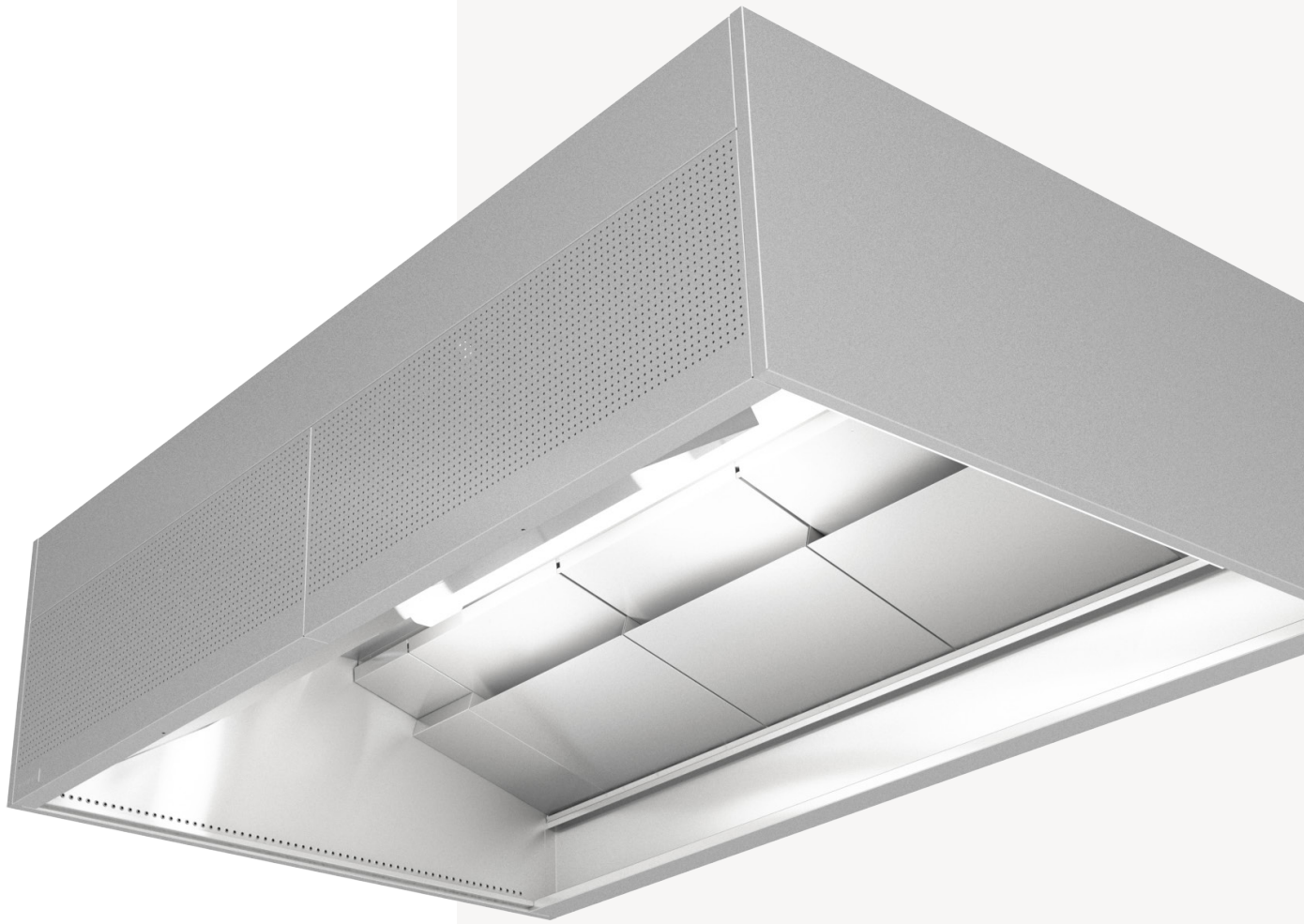
HR-C and HZ-C modular canopies
for island type kitchens.



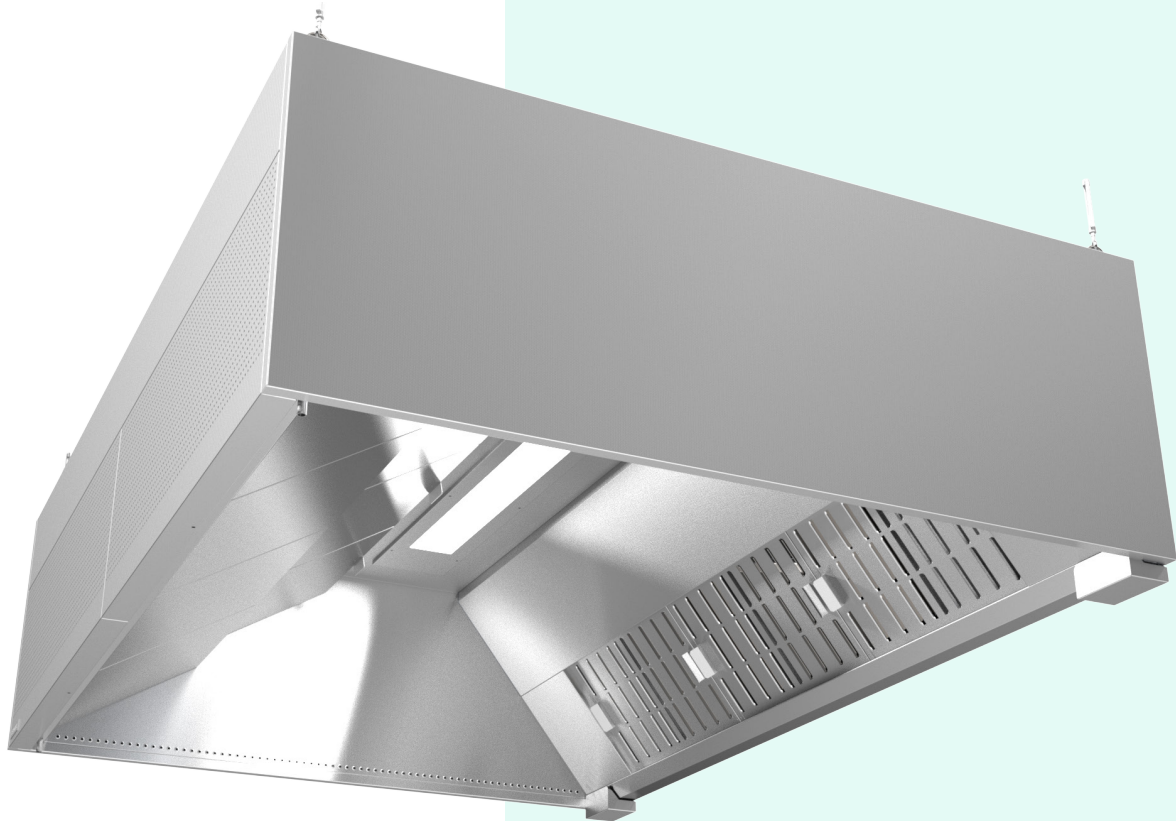
The HR-G canopy can handle appliances with very high airflow requirements, up to twice of that possible with most other standard grease canopies.



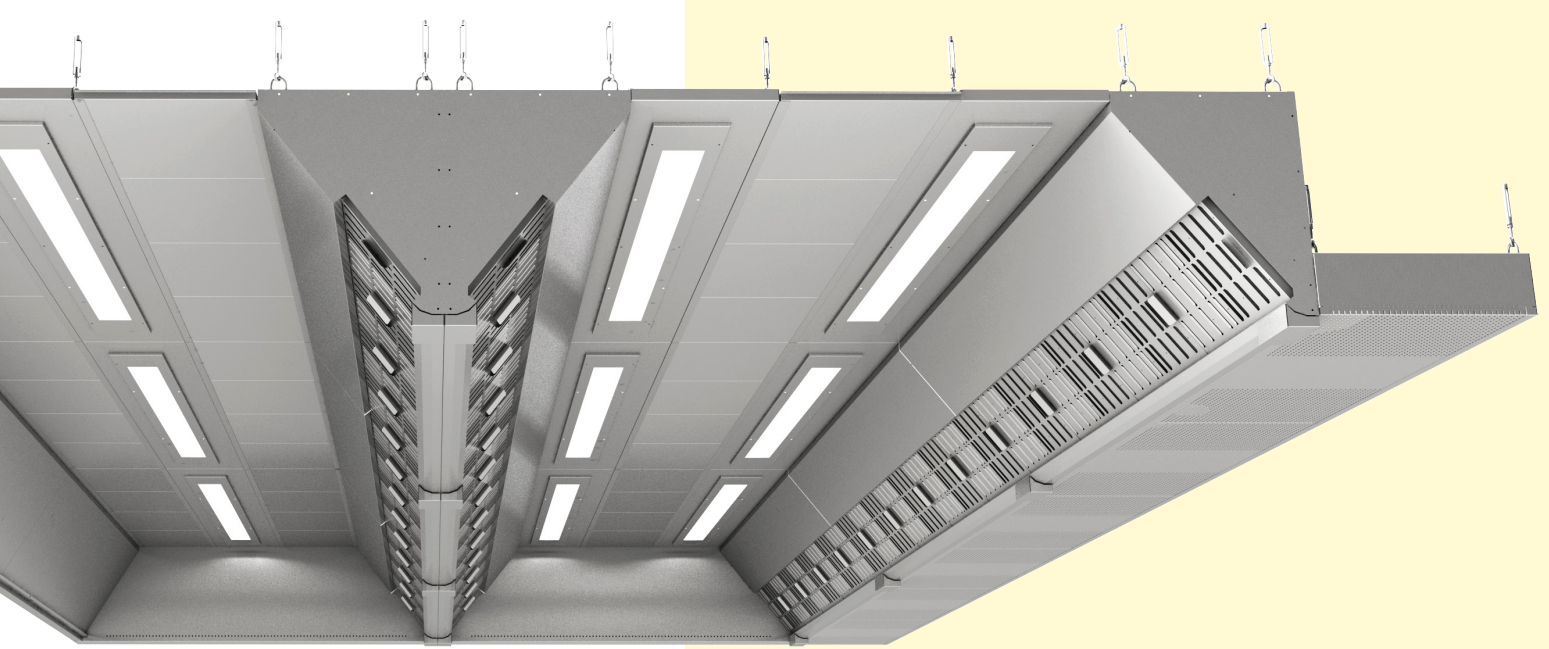
Our **HG Grill canopy** is designed for high volume cooking. This small and energy-efficient canopy handles grills and fryers with ease, and offers excellent capture efficiency thanks to its low air extraction point. HG has a key role in kitchen ergonomics with its user friendly design and extra shelf space on top.



HU is our solution for dishwasher areas. This canopy eliminates moisture buildup from the dishwasher work area and canopy surfaces. Nearby kitchen activities can continue uninhibited by problem moisture, with good air quality and even temperature. The HU canopy is available with or without supply air.



HR-H is a hybrid combination of grease and condensate canopies, an ideal solution for extracting air from above ovens. In addition to containing grease filters, the canopy is equipped with condensation plates positioned above the oven door for efficient collection of the rising steam when the door is opened.



The HC ventilation ceiling covers the entire kitchen, utilizing the same core technologies and features as our HR grease canopies. The ceiling is modularly constructed, similar to our aSAP canopies, and is suitable for complex kitchen layouts that would otherwise require many grease hoods. HC is a solution that enables changes to a kitchen layout without needing to rebuild the entire ventilation system.

Ensuring a healthy kitchen environment
for our customers is our top priority.

