

# CONDENSATION HOOD PRO

## Put an end to unwanted odors!

Whether in food retail, at front cooking, at the hot counter or in gastronomy – wherever cooking takes place, unpleasant odors can arise.

The Condensation Hood PRO is the ideal solution for reliable removal of grease, odors and particles. With its multi-stage filter system, the PRO combines the features of a condensation hood and a filter hood in a single unit. A separate on-site extraction system is no longer required.

The Condensation Hood PRO is available in the compact class for the JOKER as well as for our tabletop versions of GENIUS<sup>MT</sup> and MULTIMAX.

In combination with the JOKER, it offers a range of possible applications, for example, in catering, where it is a mobile and flexible solution. In conjunction with the tabletop units, its compact design guarantees a high degree of adaptability to the (on-site) conditions in the kitchen.

## Your advantages at a glance:

- + Effective filtering of grease, odors and particles
- + Reliable condensation of steam and vapors
- + Effective extraction with the door open
- + Compact, lightweight and quiet, even at high fan speeds
- + No influence on cooking results
- + Power supply via the device – no separate power supply required
- + Easy to clean and maintain
- + It is available for factory installation and for retrofitting.



EFFECTIVELY  
FILTERS MORE THAN  
95% OF ODORS.\*

FOR  
**GENIUS<sup>MT</sup>** AND  
**MULTIMAX**



\* Odor reduction according to IEC 6591

# FUNCTION AND TECHNICAL DATA

The Condensation Hood PRO offers two operating modes: normal operation at low fan speed and automatically switching to high speed when the door is open.

During normal operation, the exhaust air of the combi steamer is first dehumidified by the integrated condenser unit (1) during the cooking process. The dry air is then passed through the grease filter (2), the particle filter (3) and the activated charcoal filter (4). Shortly before the end of the cooking process, the control automatically switches to high fan speed to ensure effective extraction when the door is opened. The escaping vapors are removed via the flame protection filter (5) is sucked into the hood and fed into the filter circuit.



Product video



Item no.	Devices / Size	Control arrangement	Weight [kg]	Dimension [W/D/H in mm]
KH PRO (ex works)				
EL2008883	JOKER 6-23	top	37	520 / 757 / 350
EL2008893	JOKER 6-23	left/right	39	650 / 757 / 350
EL2008889	JOKER 6-11	top	39	520 / 937 / 350
EL2008897	JOKER 6-11	left/right	41	650 / 937 / 350
T-KH PRO (ex works)				
EL2010523	GENIUS <sup>MT</sup> 6-11 / MULTIMAX 10-11	left	42	925 / 950 / 393
EL2010791	GENIUS <sup>MT</sup> 6-11 / MULTIMAX 10-11	right	42	925 / 950 / 393
N-KH PRO (retrofit kit)				
EL2010141	JOKER 6-23	top	37	520 / 757 / 350
EL2010144	JOKER 6-23	left/right	39	650 / 757 / 350
EL2010143	JOKER 6-11	top	39	520 / 937 / 350
EL2010146	JOKER 6-11	left/right	41	650 / 937 / 350
N-T-KH PRO (retrofit kit)				
EL2010526	GENIUS <sup>MT</sup> 6-11 / MULTIMAX 10-11	left	42	925 / 950 / 393
EL2010794	GENIUS <sup>MT</sup> 6-11 / MULTIMAX 10-11	right	42	925 / 950 / 393

Unit	Connection	Maximum air flow	Noise emission	Power consumption
JOKER	Voltage: 230 V	720 m³/h	< 52 dB(A)	Level 1: 165 W / Level 2: 230 W
GENIUS <sup>MT</sup> / MULTIMAX	Voltage: 230 V	720 m³/h	< 52 dB(A)	Level 1: 165 W / Level 2: 230 W