

MECHANICAL VENTILATION SYSTEMS

One Stop Service for Your Kitchen



DESIGN, BUILD, INSTALL, MAINTENANCE / CLEANING

YEO ENG KOON (S) PTE LTD



1. KITCHEN EXHAUST HOOD - DESIGN, BUILD & INSTALL

Design are customized to meet the demands associated with each and every customer needs and wants.

Such as:

Style of cooking, Exhaust Air volume required, Ducting friction losses and materials of construct will all be factored in during the design stage.

2. KITCHEN EXHAUST SYSTEM

Grease that has accumulated inside the exhaust systems can cause fire hazard.

UV-C Degrease System:

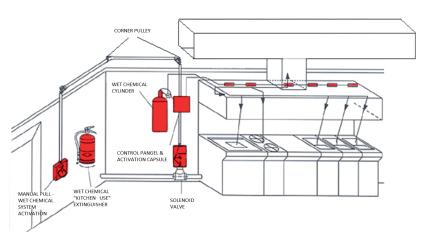
Breaks down grease molecules into smaller harmless compounds which are carried out with the exhaust airflow.

Grease Collector System:

Blocks and collects 80% of grease from cooking fumes by applying Mechanical Centrifugal Force Concept. (Easy clean up as well)

Electronic Precipitator:

Convenient to maintain and clean, Flexible workload and purifying levels, advance with automatic electric field intensity and safe system which switches off automatically.



3. WET CHEMICAL FIRE SUPPRESSION SYSTEM - INSTALLATION & MAINTENANCE

How it works?

A process in which the wet chemical agent combines with the grease to form a soapy layer at the surface of grease to seal off the fuel from the oxygen, allowing the grease to cool to below it's auto-ignition temperature.

4. FRESH AIR SYSTEM

Ensure a safe, comfortable, efficient kitchen and working environment for kitchen staffs.

Compensate air exhausted out from the kitchen. This will help to balance up the negative pressure in the kitchen.

Eliminate heat for staffs' comfort.

