



Professional **gastronomic** hoods

Available lines of hoods:



START Line



DriveVENT
Economic



DriveVENT
Standard



TOPVent





We support gastronomy in
ECO style



Polish production,
European quality



>7500 products
in stock



20 000
pallet spaces



More than 600
employees



98% product
availability

We have been supporting gastro businesses in Poland and abroad for **over 30 years!**

We are a team of professionals in various areas: engineers and designers, sales managers who are also your product advisors, culinary experts and service technicians. We have a business approach to gastronomy and share your strive to succeed. That's why we advise, support, cooperate but, above all, build long-lasting partnerships. We offer effective solutions and reliable equipment, while supporting our customers all the way from business idea to fully functioning successful business. Gastronomy is our passion. In cooperation with the best specialists, we produce gastronomy equipment and select products from renowned global manufacturers.

We are happy to share our experience and knowledge of gastronomy with you!



Our Logistics Center, built in 2018, is one of the largest and most advanced in the industry. We use state-of-the-art equipment and processes to ensure safe and fast deliveries to our domestic and foreign customers.

- 20 000 pallet capacity
- Same-day shipments
- Over 7500 products in stock
- 10 ramps

**Stalgast
Modern
Logistics
Center**





Polish production

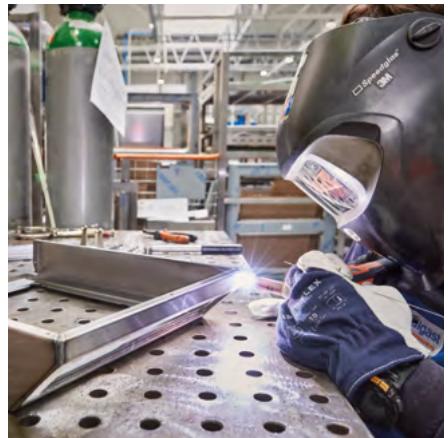
Modern Factory
of Gastronomy Equipment
in Radom.

We have been manufacturing gastronomy equipment and accessories since 2008. Our factory in Radom was completely overhauled in 2020 to ensure we operate the most advanced production facilities.

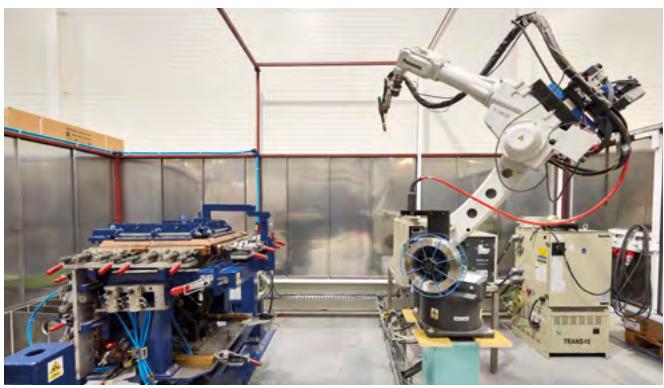
Our products include "24h" and „on demand" stainless steel furniture, professional dishwashers, ventilation hoods, commercial kitchen range and serving lines.

We are the only company in the country that manufactures gastronomic accessories made of plastic, including dishwasher baskets and cutting boards. We keep adding new products from this group to our offer.

As a market leader, we have introduced innovative, environmentally friendly solutions in the production of stainless steel furniture, and we are successfully expanding this process on other product ranges.



Our 20-strong Research and Development Center is constantly working to ensure the quality of our products.



**We work with
220 partners
in over 40 countries**



stalgast.eu



export@stalgast.com



START Line

Basic solution

We provide a wide range of hoods to perfectly match your premises. This is the most economical line, distinguished by a rich series and various types configurations: exhaust, induction, compensation, compensation-induction, condensation and compensation-condensation. We offer wallmounted and central hoods in many types: box, trapezoidal and angled shapes.

- ❖ For small and medium gastronomy, do not require advanced projects of the ventilation system.
- ❖ Configured for a wide range of applications for most gastronomic kitchens, stationary points, street food, food trucks, and fast food.
- ❖ Ready for self-assembly and start-up.
- ❖ Easy to assemble.
- ❖ Ready to run immediately after installation.

TECHNICAL SPECIFICATIONS:

- Hood in various configurations: extraction, induction, compensation, compensation-induction, condensation and compensation-condensation.
- Wall and central hoods in the box, trapezoidal and angled construction.
- Entirely made of stainless steel.
- Hood height 450 mm.
- Width from 1000 to 5000 mm.
- Hoods wider than 2900 mm are divided into segments.
- Equipped with a drip tray and drain valve.
- Available supply/exhaust spigots with a diameter of 100 mm, 150 mm, 160 mm, 200 mm, 250 mm, 300 mm, 315 mm.
- LED lighting with IP68 resistance class with a lighting switch (optional).
- Labyrinth filters 400x500 mm and 500x500 mm made of stainless steel with an air filtration efficiency of 70% for particles with a diameter of up to 8 µm (optional).



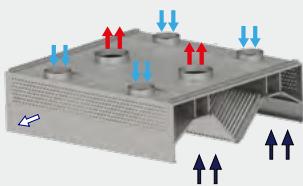
START Line

Basic solution

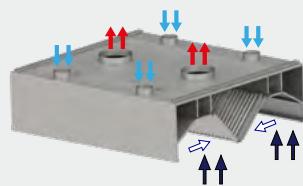


START Line AVAILABLE MODELS OF CENTRAL HOODS:

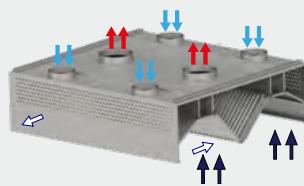
COMPENSATION
central hood



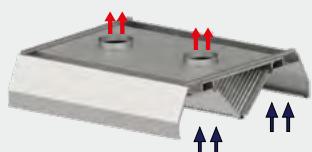
INDUCTION
central hood



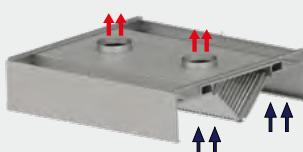
COMPENSATION-INDUCTION
central hood



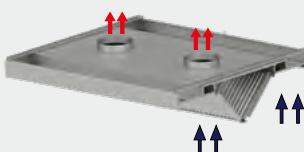
TRAPEZOID
central hood



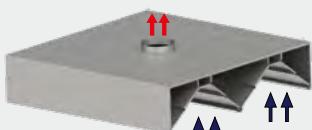
BOX SHAPED
central hood



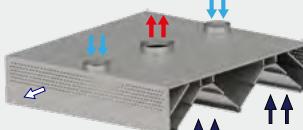
ANGLED
central hood



CONDENSING
central hood



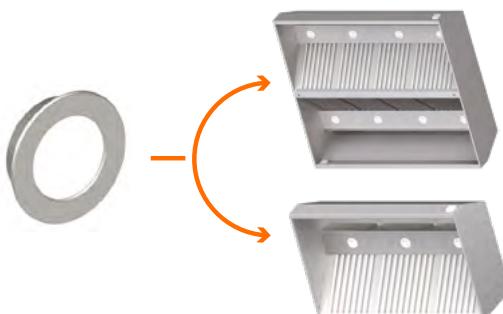
CONDENSING-COMPENSATION
central hood



Grease filter



START Line ADDITIONAL EQUIPMENT:



LED LIGHTING
for central hoods



LED LIGHTING
for wall-mounted hoods



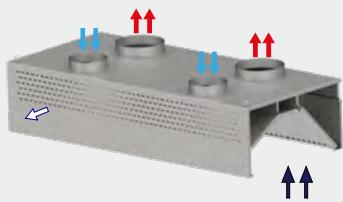
START Line

Basic solution

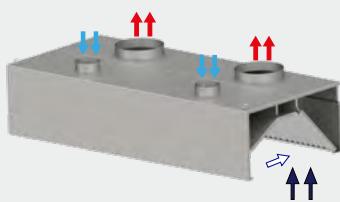


START Line AVAILABLE MODELS OF WALL-MOUNTED HOODS:

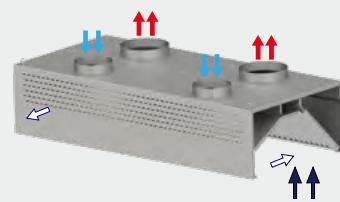
Wall-mounted
COMPENSATION hood



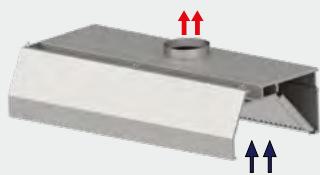
Wall-mounted
INDUCTION hood



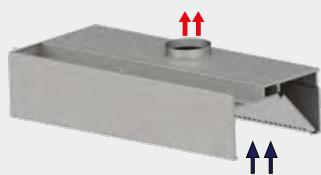
Wall-mounted
COPENSATION-INDUCTION hood



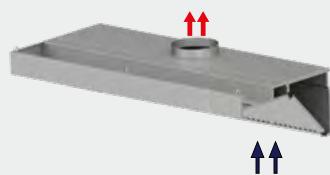
TRAPEZOID
wall-mounted hood



Wall-mounted **BOX**
SHAPED hood



Wall-mounted
ANGLED hood



Wall-mounted
CONDENSING hood



Wall-mounted
CONDENSING-
COMPENSATION hood



DriveVENT Economic

Economical solution with three available options



A line of hoods equipped with a fan and labyrinth filters with a light modular structure made of stainless steel. The offer includes three types of efficient fans. The hoods are equipped with LED lighting, the light switch is integrated with the fan operation controller.

- Affordable price.
- For small and medium gastronomy, do not require advanced designs of the ventilation system.
- Configured for a wide range of applications for most gastronomic kitchens, stationary points, street food, food trucks and fast food.
- Perfect for eateries in shops and gas stations.
- Ready for self-assembly and start-up.
- Regulation of the airflow speed allows to adjust the performance to individual needs.
- Simple and cheap assembly.
- Ready for immediate operation after installation.

TECHNICAL SPECIFICATIONS:

- Hood with fan.
- Entirely made of stainless steel.
- Height 450 or 550 mm depending on the type of fan.
- Width from 1000 to 2800 mm.
- Depth from 900 to 1200 mm.
- Drip tray with a drain socket and a blind plug.
- LED lighting with IP68 resistance.
- Lighting switch integrated with the fan controller.
- 230 V power supply.
- Available fans with the capacity:
 - E1 up to 1300 m³/h, power 184 W, spigot with diameter 250 mm.
 - E2 up to 2000 m³/h, power 400 W, spigot with diameter 250 mm.
 - E3 up to 2500 m³/h, power 400 W, spigot with diameter 315 mm.
- Fan speed control with a knob.
- Hermetic construction of the exhaust chamber.
- Labyrinth filters made of stainless steel with an air filtration efficiency of 70% for particles with a diameter of up to 8 µm.



DriveVENT Economic

Economical solution with three available options



AVAILABLE HOOD MODELS IN THE DriveVENT Economic LINE:

**Wall mounted
angled**



**Wall mounted box-
shaped**



**Wall mounted
trapezoidal**



Control panel
with smooth fan
speed regulation



LED lighting

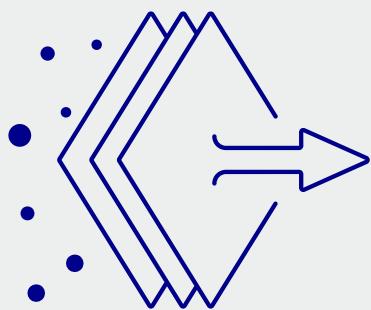
LABYRINTH FILTERS TYPE B

The optimal solution



**LABYRINTH FILTERS USED IN THE DriveVENT Economic LINE
ENSURE OPTIMAL AIR FILTRATION EFFICIENCY.**

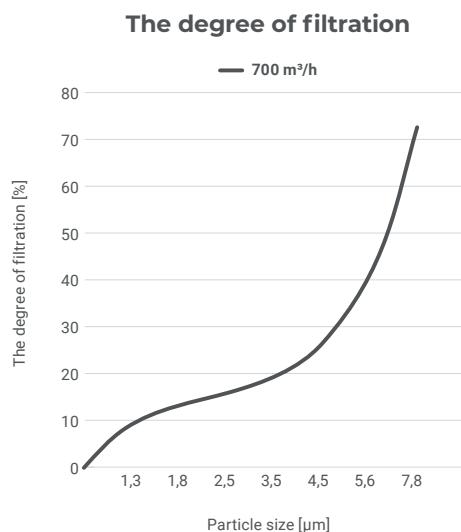
Characteristics of the type B labyrinth filter



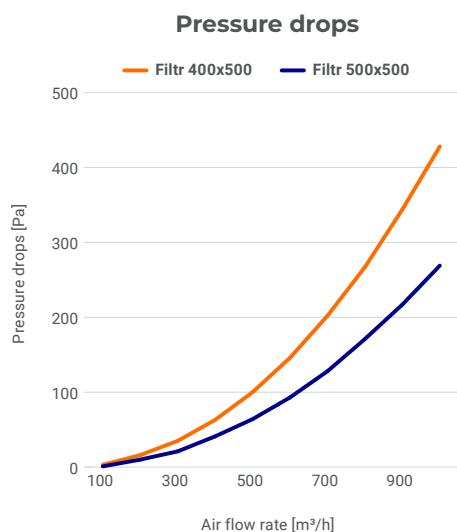
- Efficiency of air filtration of grease at the level of 70% for particles with a diameter of 8 μm .
- Proven filtration efficiency by VDI 2052-1.
- The design of the filters enables a simple and effective machine or manual washing.
- Made of stainless steel.
- Available dimensions of the filters 500x500x50 mm, 400x500x50 mm.

LABYRINTH-CYCLONE FILTER - EFFECTIVENESS OF FILTRATION

The degree of filtration



Pressure drops



The graph shows the performance of the **Type B** labyrinth filter.



DriveVENT Standard

The best value for money

A line of hoods with a fan equipped with labyrinth-cyclone filters that ensure high filtration efficiency. They guarantee air purification of grease and other impurities at the level of 98% for particles with a diameter of up to 6 µm. The offer presents three available fans to choose from. The hoods are equipped with LED lighting, the light switch is integrated with the fan operation controller.

- ❖ For small and medium gastronomy, do not require advanced designs of the ventilation system.
- ❖ Configured for a wide range of applications for most gastronomic **kitchens, stationary points, street food, food trucks and fast food**, where the most important thing is the efficiency of air filtration ensuring comfort, hygiene and work safety.
- ❖ Perfect for eateries in **shops and gas stations**.
- ❖ Ready for self-assembly and start-up.
- ❖ **Regulation of the airflow speed** allows to adjust the performance to individual needs.
- ❖ **Simple and cheap assembly**.
- ❖ Ready for immediate operation after installation.

TECHNICAL SPECIFICATIONS:

- Height 450 mm.
- Width from 1000 to 2800 mm.
- Depth from 900 to 1200 mm.
- Drip tray with drain valve as standard.
- Available inlets with a diameter of 250 mm, 280 mm, 315 mm.
- Entirely made of stainless steel.
- Electronic control with gradual regulation of fan operation.
- Integrated LED lighting with IP65 resistance class.
- Lighting switch integrated with the fan controller.
- 230 V power supply.
- Available fans with the capacity of:
 - S1 up to 1300 m³/h, power 184 W, spigot with diameter 250 mm.
 - S2 up to 2000 m³/h, power 268 W, spigot with diameter 280 mm.
 - S3 up to 2800 m³/h, power 511 W, spigot with diameter 315 mm.
- Hermetic welded structure of the exhaust chamber.
- Labyrinth-cyclone filter made of AISI 304 (1.4301) stainless steel with an air filtration efficiency of 98% for particles with a diameter of up to 6 µm.



DriveVENT Standard

The best value for money



DriveVENT Standard LINE AVAILABLE HOOD MODELS:

Wall mounted
angled



Wall mounted box-
shaped



Wall mounted
trapezoidal



stalgast



Electronic
control panel



Built-in
LED lighting



TopVENT

The highest level of filtration

A line of hoods equipped with labyrinth-cyclone filters that ensure the highest level of filtration, safety, and comfort of use. They guarantee air purification of grease and other impurities at the level of 98% for particles with a diameter of up to 6 µm. It is equipped with integrated LED lighting.

- ❖ Hood types:
 - exhaust,
 - compensation,
 - induction,
 - compensation – induction.
- ❖ A series of ventilation solutions for the most demanding customers.
- ❖ The best filter parameters in the industry, confirmed by international certificates, ensure the highest standards of efficiency, safety, comfort, and economy.
- ❖ A series of TopVENT hoods designed to work with professional air handling units equipped with a heat exchanger.
- ❖ A wide range of sizes and shapes allows using the TopVENT series in the kitchens of any size, regardless of the cooking technology used.

TECHNICAL SPECIFICATIONS:

- Entirely made of stainless steel.
- Hood height 450 mm.
- Width from 1000 to 2800 mm.
- Hood wider than 2800 mm is divided into segments.
- Equipped with a drip tray with a drain valve.
- Diameter inlet / exhaust spigots available: 100mm, 150mm, 160mm, 200mm, 250mm, 300mm, 315mm (depending on the calculations made according to the standard PN EN 16282-1).
- Hermetic design of the exhaust chamber.
- LED lighting with IP65 resistance class.
- 230 V power supply.
- Labyrinth-cyclone filters made of AISI 304 (1.4301) stainless steel with the best air filtration efficiency on the market at 98% for particles with a diameter of up to 6 µm.



TopVENT

The highest level of filtration



TopVENT LINE AVAILABLE MODELS:

Wall-mounted exhaust



Central exhaust



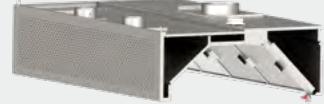
Wall-mounted induction



Central induction



Wall-mounted compensation



Central compensation



Wall-mounted compensation-induction



Central compensation-induction





TopVENT

The highest level of filtration



TopVENT HOODS EQUIPMENT:

1

Central and wall-mounted hoods available in various configurations: exhaust, induction, compensation and compensation induction.



2

Integrated LED lighting.



3

Possibility to set additional directional airflow.



4

Damper - regulation of airflow in the hood.



5

Ball valve - empties excessive filtered grease from the dripping gutter.



6

Measuring point-hood operation regulator connection.



7

Drip tray - European quality standard.



Solutions used in TopVENT hoods:

Air+ System

the compensation system that supplies fresh air in the room, increases the level of work comfort and limits the need to install an extensive network of air ducts.

ControlAir System

airflow dampers that ensure proper temperature and air humidity in the room.

VentMax System

allows setting additional individual parameters such as directional airflow which increases operational comfort of the personnel at heating lines.

VirVent System

induced airflow that sets the air into a swirling motion, preventing the spread of odors from under the hood.

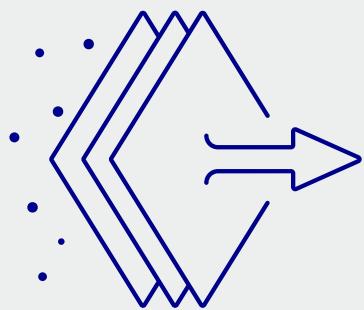
LABYRINTH FILTERS TYPE A

The best value for money



FILTERS USED IN THE TopVENT AND DriveVENT Standard LINES ENSURE HIGH FILTRATION EFFICIENCY, SAFETY, AND COMFORT OF USE.

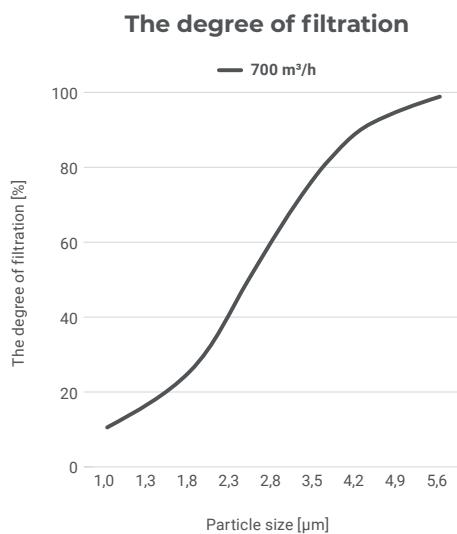
Characteristics of the labyrinth-cyclone filter:



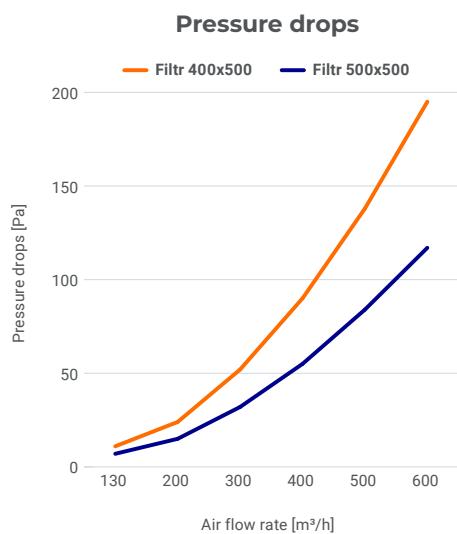
- High efficiency of air filtration from grease at the level of 98% for particles with a diameter of up to 6 μm due to the combination of the properties of the cyclone-labyrinth filter.
- Proven filtration efficiency by VDI 2052-1 and fire resistance in accordance with DIN 18869-5.
- The compact, specially developed design of the filters enables simple and effective machine or manual washing.
- Made of stainless steel AISI 304 (1.4301).
- Available sizes of filters 500x500x50 mm, 400x500x50 mm.

LABYRINTH-CYCLONE FILTER - EFFECTIVENESS OF FILTRATION

The degree of filtration



Pressure drops



The graph shows the performance of the **labyrinth-cyclone filter**.



Contact us



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HOODSEN_2023_09_26

