



**The problem of excessive temperature inside commercial kitchens is solved by innovative Breezair WetBox cooling units.**

## **WetBox**

**Commercial kitchens**

**Direct evaporative cooling systems can be used as a "WetBox," without requirement for an extra motor or fan, and are designed to work with the existing extraction system in industrial kitchens or hoods.**

**Rather than relying on a separate fan, air is drawn in directly from outside by the extraction system.**



### **The challenge**

Excessive temperatures in commercial kitchen is often the result of an imbalance in airflow caused by hood ventilation. In commercial cooking environments, this issue becomes particularly pronounced during the summer months.

Traditional air conditioning systems struggle to maintain a comfortable temperature when faced with the high heat generated by cooking appliances, combined with inadequate ventilation.

### **The solution**

To address this challenge, it is crucial to optimize hood ventilation systems and ensure proper airflow balance.

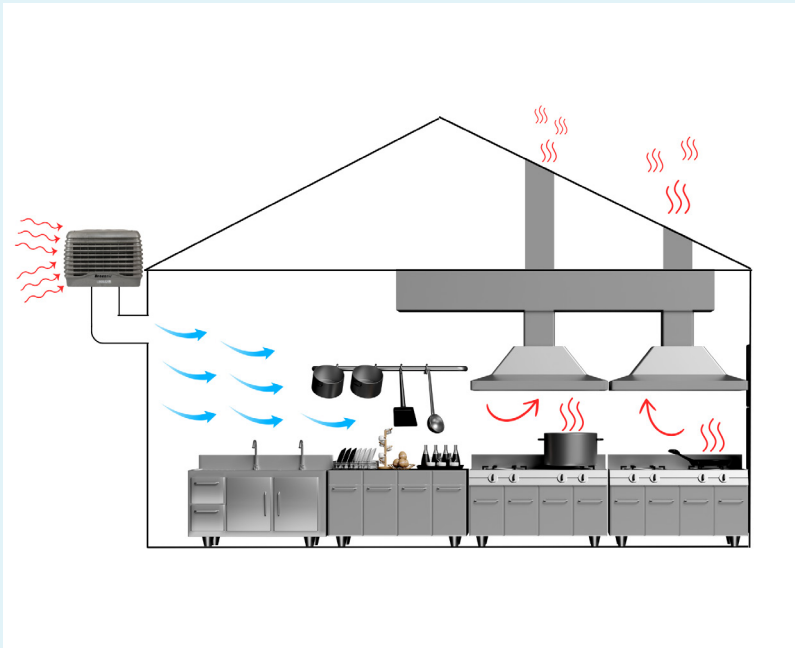
Implementing direct evaporative cooling systems as WetBox can achieve a more stable and comfortable environment, ultimately improving both employee performance and overall kitchen operations.

The installation of Breezair WetBox cooling units significantly improve the kitchen environment by delivering fresh, cold air in sync with the hood fresh air fans.

This setup provides cooler air directly to the hoods while effectively correcting any air imbalance within the hood system. As a result, chefs are more inclined to keep the fresh air fan open, leading to a healthier and more comfortable working space.

This system enhances the performance of air conditioning systems in both the kitchen and dining areas.

This results in lower temperatures and enhanced comfort for both staff and guests. Overall, the Breezair WetBox cooling units represent a strong value-for-money proposition, delivering effective cooling solutions while promoting energy efficiency and higher productivity in commercial kitchens.



**The WetBox concept**

The extraction system of the kitchen hood plays a crucial role in maintaining optimal air quality in the room. It constantly draws in fresh outdoor air that passes through the Breezair unit, where it is efficiently cooled and purified. Simultaneously, the hood expels the warm, polluted air produced by cooking activities, ensuring that it doesn't linger in the kitchen. This dual-action process provides a constant and balanced air exchange, maintaining a steady flow of clean, fresh outdoor air into the room, while keeping the indoor environment cool and comfortable. This way, the system helps maintain both air quality and temperature control, creating a more pleasant and healthy working space.



**Improving Indoor Air Quality (IAQ)**



**Only water used**



**Cool fresh outside air**



**Sustainable technology**



**Low running costs**



**Easy to install and maintain**

