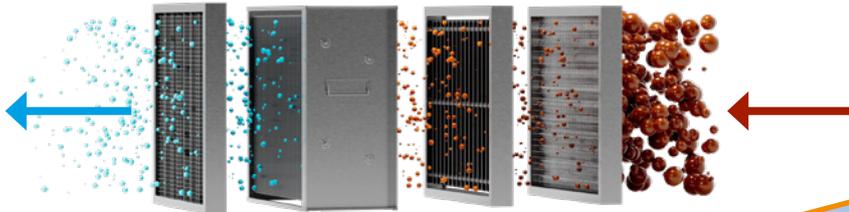


F400 certified Ecology Unit with electrostatic filtration and integrated fan



F400 CERTIFIED
ASSEMBLY



ECOLOGY UNITS

Environmentally friendly
solutions that reduce outdoor
air pollution

CJBDT/ALS-FE CJTXR-FE



F400 certified
ventilation box and
filter assembly



High efficiency
electrostatic filter



High performance



Easy cleaning and
maintenance



Extreme robustness



Low noise level



Centralised control with
Wi-Fi



Nandu Jubany

Solutions to protect the environment



Nandu

*"Cooking with clean air
is cooking better"*

This is the conviction of Nandu Jubany, a Michelin-starred chef and a leading figure in haute cuisine, who champions comfort, safety and environmental protection in his professional kitchens.

SODECA's Ecology Units, with electrostatic filtration and F400 certification, allow air to be evacuated to the outside free of particles, grease and odours, thereby reducing environmental impact and creating a healthier and safer working environment.

*"Well-being in our kitchens has a direct impact
on the quality of the service"*

— Nandu Jubany

The air in the kitchen makes the difference

Heat, fumes and odours affect the performance and concentration of the team. For Nandu Jubany, a kitchen must be a comfortable, clean and functional space, where the team can work with energy and precision.



"When the atmosphere is good, everything flows and the cooking is better"

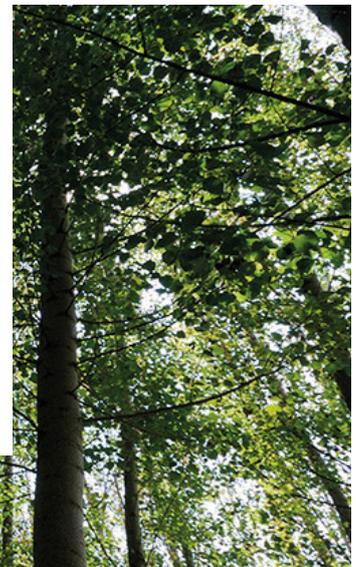


Comfort, sustainability and safety in a single solution

The **Ecology Units with the CJTXR-FE electrostatic filter** improve comfort and air quality by filtering and exhausting clean, environmentally friendly air to the outside. In addition, the **F400 certification** guarantees maximum safety in the event of fire, even under extreme conditions.



"The F400 certification gives us peace of mind and safety in the kitchen"



When the team works better, the cooking is better

Less heat and less fumes means a more comfortable, motivated and efficient team.



"SODECA has transformed my kitchens: less heat, less fumes and a happier team"





ECOLOGY UNIT SOLUTIONS FOR PROFESSIONAL KITCHENS

In its constant commitment to sustainability, SODECA has developed ECOLOGY UNIT solutions, specially designed to protect the environment from the pollutants generated inside facilities.

The ECOLOGY UNIT solutions work by filtering and cleaning the air, removing fumes, grease and odours, to expel clean air to the outside, thereby reducing the environmental impact and improving the quality of the air in the environment.



What are the ECOLOGY UNIT solutions?

ECOLOGY UNIT solutions are specially designed to improve air quality by effectively reducing fumes, grease particles and odours in commercial kitchens and other demanding spaces. These eco-friendly units represent SODECA's firm commitment to responsible innovation and sustainability by helping to create healthier, more comfortable environments that are more respectful of the surroundings.

By incorporating advanced filtration technologies, such as electrostatic and activated carbon filters, the ECOLOGY UNIT solutions allow air to be treated efficiently without sacrificing the maximum performance of ventilation systems.



Environmental protection



Clean air and odour elimination



High performance and regulatory compliance

Certifications



F400 certified assembly in accordance with standard EN 12101-3

The units are supplied as a certified assembly, with the ventilation box and filters tested and certified together to ensure maximum performance and safety.

Ventilation box and filters tested together



This process ensures perfect compatibility between components and offers competitive advantages:



Optimal operation, with certified performance in the actual configuration of the equipment.



Guaranteed safety, avoiding unverified combinations.



Higher reliability, thanks to tests conducted on the complete assembly.



Regulatory compliance, with approval in accordance with standard EN 12101-3.



Certified for 400 °C/2 h

The F400 certified solutions are ready to operate safely in demanding applications, and they comply with current regulations for commercial kitchens and allow the efficient extraction of high temperature fumes.

It is adapted to regulations for commercial kitchens and allows smoke extraction in case of fire.

Their design guarantees reliable operation in not only daily use—managing the fumes typical of cooking activities—but also in critical situations in which it is necessary to maintain the exhaust flow in the event of a fire to facilitate evacuation and protect the installation.

Advantages of the F400 certified ECOLOGY UNIT solutions

In professional kitchens, the proper management of fumes, grease and odours is essential to ensure safety, comfort and respect for the environment.

The ECOLOGY UNIT solutions allow the exhaust air to be treated efficiently, thereby contributing clear advantages in terms of sustainability, safety and maintenance of the installation.



Extract fan and electrostatic filter assembly solution certified for 400 °C/2 h according to EN 12101-3.



The complete assembly with extract fan and electrostatic filter is prepared for:



Continuing to operate safely in case of fire



Ensuring the extraction of fumes at high temperature



Protecting the installation and people



Real reduction of pollution to the outside

The electrostatic filter units treat the air before it reaches the outside, capturing greasy particles and other contaminants. They thereby improve outdoor air quality, promote healthier environments and reduce environmental impact.



Effective elimination of odours

A large proportion of the odours generated in professional kitchens are associated with suspended grease particles.

Electrostatic filtration significantly reduces these compounds, consequently decreasing nuisance in urban environments and improving coexistence with neighbours and nearby buildings.



Lower maintenance costs and longer service life of the system

Electrostatic filters facilitate cleaning and maintenance of the exhaust system. This translates into lower operating costs, fewer maintenance interventions and greater durability of the installation.



Reduced risk of fire and increased safety

The efficient collection of suspended grease reduces build-up in ductwork, minimises the risk of fire and facilitates regulatory compliance in professional kitchens.

The extract fan and filters, integrated in a single assembly, are F400 certified according to EN 12101-3 for smoke exhaust in case of fire.

By retaining most of the suspended grease:



The **build-up of greasy residue** in hoods and ducts **is minimised**



The **spread of fire** in case of ignition **is reduced**

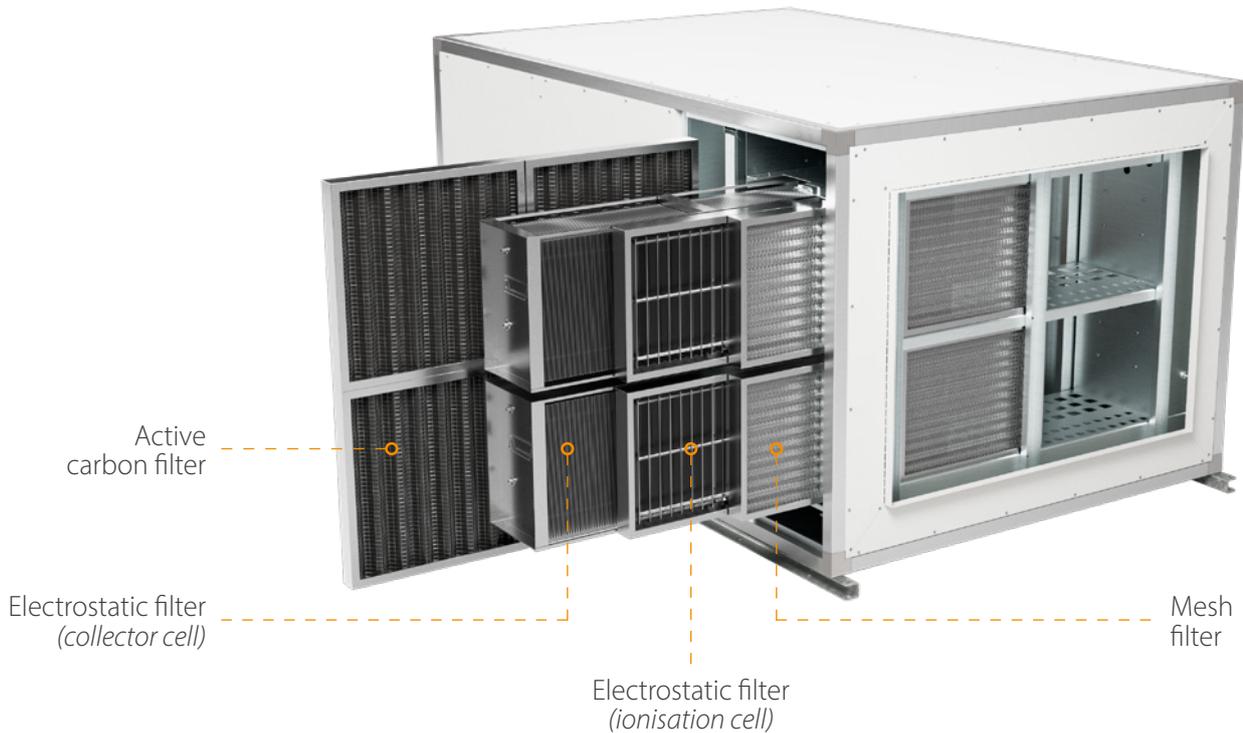


The overall **safety** of the installation **is improved**



Air filtering and treatment technologies for professional kitchens

The extraction of fumes in professional kitchens is based solely on metal filters. **SODECA's ECOLOGY UNITS** are equipped with a set of multi-stage filters designed to effectively treat the fumes, greasy particles and odours generated in commercial kitchens.



Each filtration stage fulfils a specific function, thereby allowing the retention of coarse particles, reducing suspended grease, eliminating odours and **improving the quality of the exhaust air.**



Electrostatic Filters

Electrostatic filtration systems are advanced air filtration solutions designed to remove airborne contaminants such as grease, fumes and odours.

They are characterised by their **high efficiency—removing up to 95% of particles**—and by their ability to improve air quality.



Electrostatic filtration process

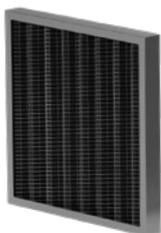
When stale internal air passes through the **ionisation cell**, a high-voltage electric field electrically charges the suspended particles of fumes, grease and dust.

The **ionised particles are conducted towards the collector cell**, which generates a strong electrostatic attraction so that they **adhere to it**, expelling clean, filtered air to the outside.

This system removes **95%** of grease, fumes and micro particles with **high filtration efficiency**, thereby ensuring consistent performance and significantly improved air quality.



Active carbon filter



In situations in which the **complete elimination of odours** is required, SODECA's ECOLOGY UNITS can be supplied with an active carbon filter, thereby offering an **effective solution** adapted to the most demanding needs.

This technology is ideal for the removal of unwanted contaminants, given that it captures odours, gases and allergens, as well as other compounds generated by the use and occupation of a premises.

Thanks to its high absorption capacity, it contributes to a significant improvement of air quality and odours in commercial kitchens.

Solutions with the highest demands and safety



Environmentally friendly

It features washable filters and reduces environmental impact by purifying the air that is discharged into the environment or other spaces.



F400

Certified for 400 °C/2 h

F400 certified ventilation box and filter assembly in accordance with standard EN 12101-3, consequently adapted to the regulations for commercial kitchens and allowing smoke exhaust in case of fire.



Electrostatic filtration

The electrostatic filters have an efficiency of 95% in removing particles, dust and grease.



Centralised control panel

Connection to a centralised control platform via Wi-Fi.



Easy installation, cleaning and maintenance

Designed to simplify installation and provide easy access to the interior of the unit.



Extreme robustness

The backward-curved impeller is designed to offer high strength and durability in demanding conditions.



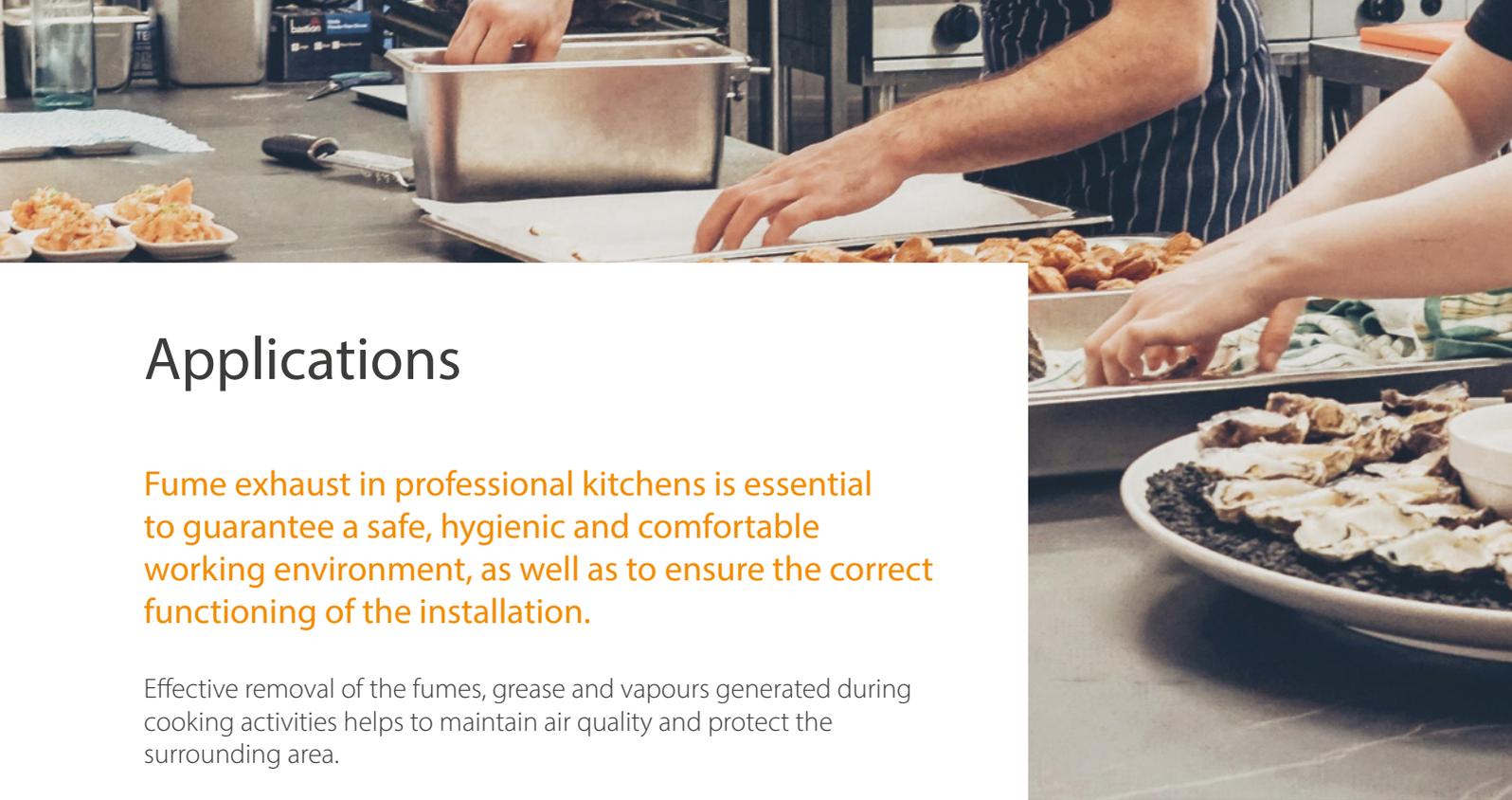
Safety switch

It interrupts the power supply immediately in the event of an emergency, ensuring safe operation of the equipment and protecting both the installation and people.



Low noise level

Equipped with panels that absorb the noise generated by operation of the equipment.



Applications

Fume exhaust in professional kitchens is essential to guarantee a safe, hygienic and comfortable working environment, as well as to ensure the correct functioning of the installation.

Effective removal of the fumes, grease and vapours generated during cooking activities helps to maintain air quality and protect the surrounding area.

The CJTXR-FE electrostatic filter solutions are specifically designed for continuous fume exhaust in professional kitchens, thereby offering a robust, efficient and reliable solution for applications with high operational demands. Their design and features allow them to be adapted to different types of installations, while guaranteeing optimum performance, even under intensive use.

Restaurants and restaurant chains



Central kitchens and catering facilities



Shopping centres



Hotels



Hospitals and health centres



Commercial kitchens



External control panel

The control panel has been designed to offer intelligent and efficient management of ventilation systems, while ensuring easy integration, precise regulation and maximum operational reliability.

This control is supplied as a separate accessory. It incorporates all the functions required for automatic regulation of the ventilation system by adjusting the rotational speed parameters of the fan based on the sensor reading and the objective CO₂ value.



CJBDT/ALS-FE



400 °C/2h direct motor extractor fan units with double insulating wall, double inlet and high-efficiency electrostatic filters



Extraction units with F400 certified high-efficiency electrostatic filters, equipped with a double inlet impeller with direct motor, acoustically insulated with double insulating wall and with the possibility of adding a stage of active carbon filters.

Characteristics:

- Forward curved impeller in galvanised sheet steel.
- Structure in aluminum profiles and pre-lacquered outer sheet.
- 25 mm rockwool insulation in panels.
- Maintenance inspection door.
- Access panels for filter removal for maintenance.
- Grease-collection tray.
- Integrated connection box.
- High efficiency (95% ePM1) 230 V (+/-7.5%) 50 Hz electrostatic filter.
- Ventilation system with filtration approved according to the EN 12101-3 standard.
- Maximum temperature of air to be carried: S1 continuous operation -20 °C +45 °C. S2 operation: 400 °C/2h.

Motor:

- Class H motors for S1 continuous operation and S2 emergency use. With ball bearings, IP55 protection and 1 or 2 speeds, depending on model.

- Single-phase 230 V 50 Hz and three-phase 230/400 V 50 Hz (up to 3 kW) and 400/690 V 50 Hz (powers greater than 3 kW).

- Working temperature: -20 °C +50 °C.

Filtration stages:

- Electrostatic filter: Removes medium and small ionized grease particles.
- Activated carbon filter (optional): Removes low concentrations of odour particles.
- Maximum temperature of air to be carried: -30 °C +45 °C.

On request:

- Circular outlet.
 - Fans with vertical outlet.
 - Particle sensor for automatic control.
- BOXKITCHEN:**
- Motor speed control by manual selection or by optional external sensors (SI-PM2.5+VOC).
 - Integrated control system compatible with MODBUS RTU.
 - Built-in temperature sensor.
 - Filters condition check.
 - WiFi.

Order code

CJBDT/ALS-FE	-	12/12	-	6	M	-	3	-	FCA
↓		↓		↓	↓		↓		↓
CJBDT/ALS-FE: 400 °C/2h direct motor extractor fan units with double insulating wall, double inlet and high-efficiency electrostatic filters		Impeller size in inches		Number of motor poles 4=1400 r/min 50 Hz 6=900 r/min 50 Hz	M = Single-phase T = Three-phase		Motor power (HP)		Optional: FCA: Electrostatic filter

Filter characteristics

ELECTROSTATIC FILTER	ePM1				
	95%		90%	80%	70%
Filtration class EN 779	-	-	F9	F8	F7
Air speed (m/s)	1	2	2.5	3	4
Air flow capacity (%)	40	50	65	75	100
Pressure drop (Pa)	10	17	24	37	64

Technical characteristics

Model	Speed (r/min)	Maximum admissible current (A)		Installed power max. (kW)	Maximum flow rate (m ³ /h)		Sound pressure level ¹ dB(A) Inlet	Approx. weight (Kg)	
		230V	400V		FE	FE + FCA		FE	FE + FCA
CJBDT/ALS-FE-10/10-4M-0.75	1410	4.10		0.55	3025	2650	57	105	110
CJBDT/ALS-FE-12/12-6T-1.5 IE3	945	6.40	3.70	1.10	4845	4095	55	140	145
CJBDT/ALS-FE-15/15-6T-3 IE3	950	10.30	5.90	2.20	8225	8225	59	225	230

1. Sound pressure level in dB(A) at a distance of 3 m and at maximum flow rate.



Erp. (Energy Related Products)

Information on Directive 2009/125/EC can be downloaded from the SODECA website or the QuickFan selector programme.

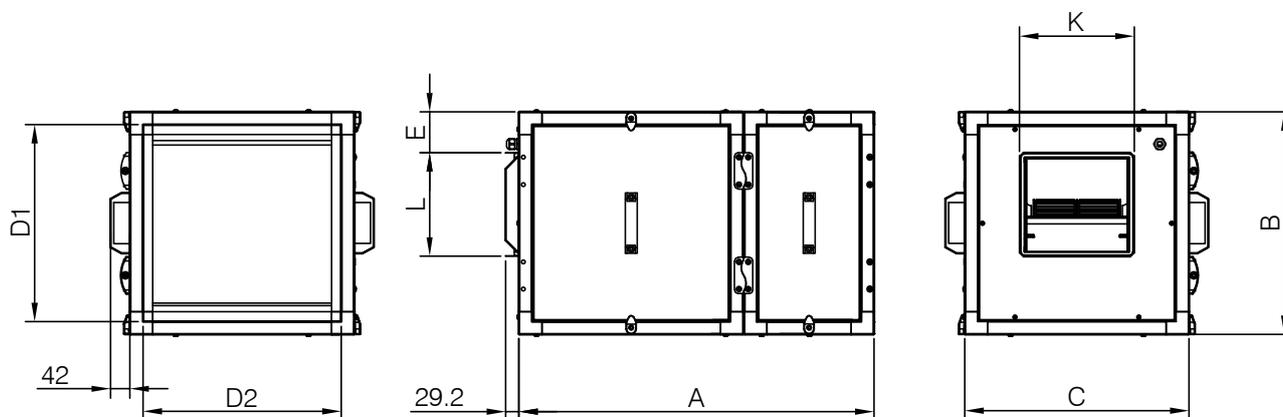
Acoustic characteristics

The values given are obtained under laboratory conditions according to ISO 3744.

Sound power spectrum L_w(A) in dB(A) per Hz frequency band
Values measured at inlet with maximum velocity and flow rate

	63	125	250	500	1000	2000	4000	8000
CJBDT/ALS-FE-10/10	54	69	73	72	71	68	68	58
CJBDT/ALS-FE-12/12	52	67	71	70	69	66	66	56
CJBDT/ALS-FE-15/15	63	72	74	76	71	70	64	55

Dimensions mm



	A	B	C	D1	D2	E	K	L
CJBDT/ALS-FE-10/10	1115	605	605	545	545	88	343	306
CJBDT/ALS-FE-12/12	1190	680	680	618	618	84	404	360
CJBDT/ALS-FE-15/15	1525	855	855	793	793	145	486	419

Accessories



SI-PM2.5+VOC



TEJ



VIS

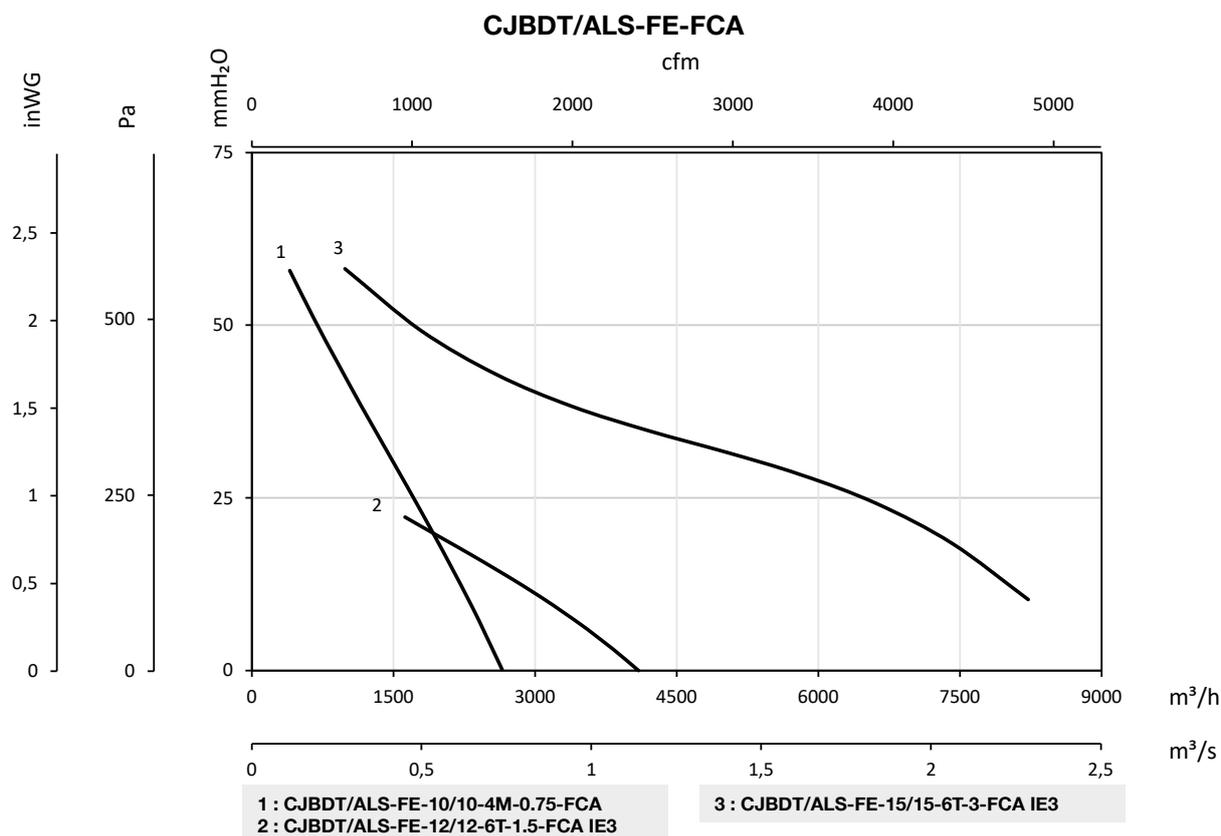
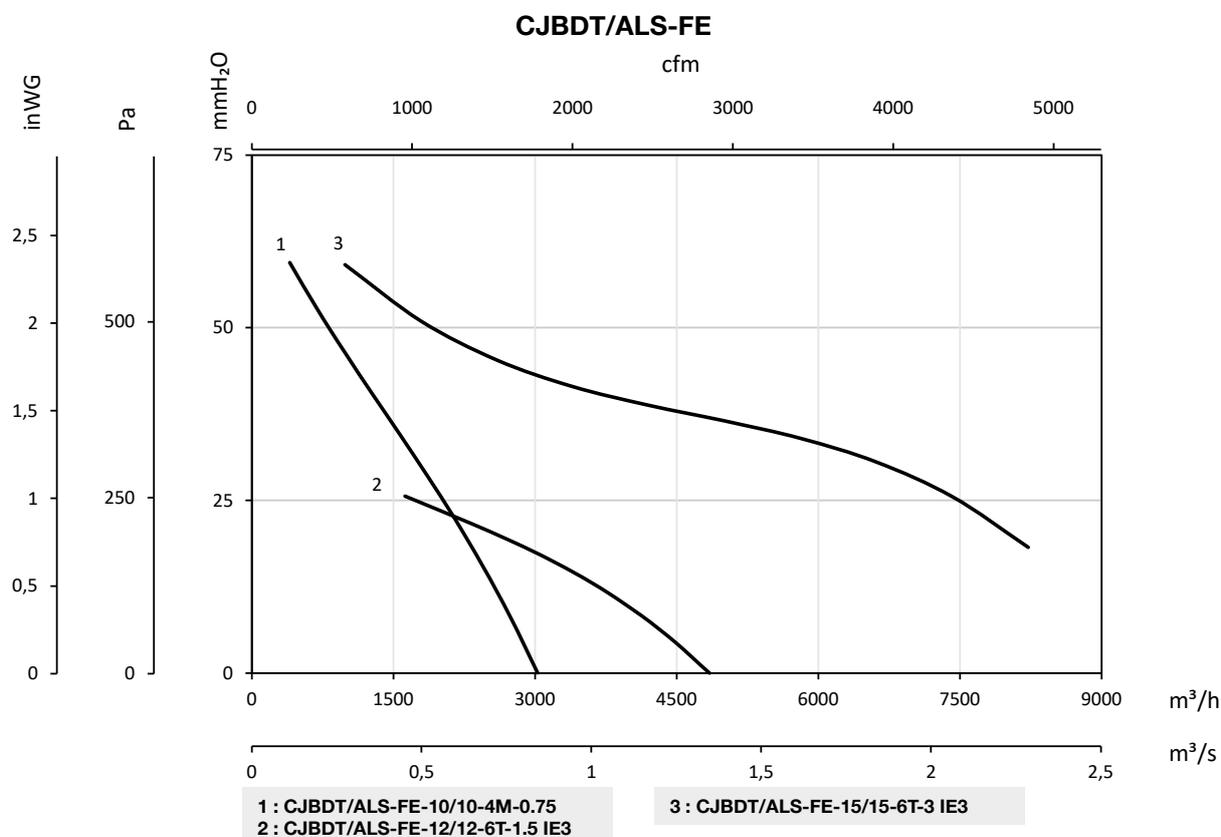


BOXKITCHEN

Characteristic curves

Q= Flow rate in m³/h, m³/s and cfm

Pe= Static pressure in mm H₂O, Pa and inwg



CJTXR-FE

400 °C/2h belt driven extraction fan units with highly robust backward curved impeller and high-efficiency electrostatic filters



Extraction fan units with high-efficiency electrostatic filters, F400 certification, equipped with a backward curved impeller and belt driven, acoustically insulated, with the option of adding an activated carbon filter stage. Suitable for commercial kitchen hoods where the removal of grease particles and odours is required.

Characteristics:

- Self-cleaning backward curved impeller.
- 25 mm rockwool insulation in panels.
- Maintenance inspection door.
- Access panels for filter removal for maintenance.
- Grease-collection tray.
- Integrated connection box.
- High efficiency (95% ePM1) 230 V (+/- 7.5%) 50 Hz electrostatic filter.
- Approved in accordance with standard EN 12101-3, to work outside the fire zone.

Fan:

- Very robust double inlet backward curved impeller.
- Maximum temperature of air to be carried: S1 continuous operation +5 °C +75 °C. S2 operation: 400 °C/2h.

Filtration stages:

- G2 washable filter: Retains large grease particles.
- Electrostatic filter: Removes medium and small ionized grease particles.
- Activated carbon filter (optional): Removes low concentrations of odour particles.

Motor:

- Class F motors with ball bearings and IP55 protection.
- IE3 efficiency motors.
- Three-phase 230/400 V 50 Hz (up to 4 kW) and 400/690 V 50 Hz (powers greater than 4 kW).
- Working temperature: -25 °C +50 °C.

Finish:

- Structure in aluminum profiles and pre-lacquered outer sheet.

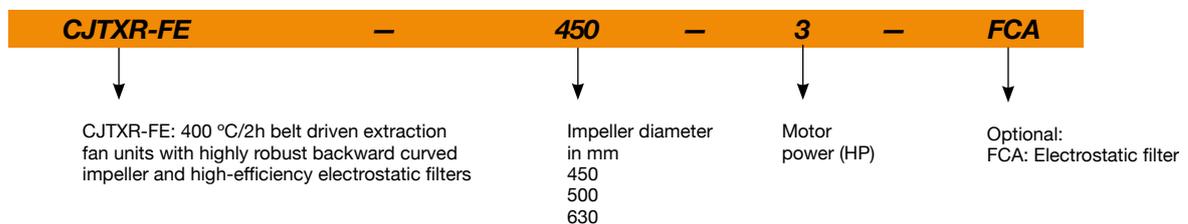
On request:

- Particle sensor for automatic control.
- Possibility of adapting the transmission assembly to the left or right.
- Special windings for different voltages and frequencies.

BOXKITCHEN:

- Motor speed control by manual selection or by optional external sensors (SI-PM2.5+VOC).
- Integrated control system compatible with MODBUS RTU.
- Built-in temperature sensor.
- Filters condition check.
- WiFi.

Order code



Filter characteristics

ELECTROSTATIC FILTER	ePM1				
	95%	90%	80%	70%	
Filtration class EN 779	-	F9	F8	F7	
Air speed (m/s)	1	2.5	3	4	
Air flow capacity (%)	40	65	75	100	
Pressure drop (Pa)	10	24	37	64	

Technical characteristics

Model	Speed (r/min)	Maximum admissible current (A)			Installed power (kW)	Maximum filter flow rate ¹ (m ³ /h)	Maximum flow rate (m ³ /h)		Sound pressure level ² dB(A) Inlet	Approx. weight (Kg)	
		230V	400V	690V			FE	FE + FCA		FE	FE + FCA
CJTXR-FE-450-1 IE3	950	2.82	1.62		0.75	5000	7740	6735	70	535	540
CJTXR-FE-450-1.5 IE3	1105	4.07	2.34		1.10	5000	9165	8110	73	535	540
CJTXR-FE-450-2 IE3	1220	5.41	3.11		1.50	5000	10250	9170	75	540	545
CJTXR-FE-450-3 IE3	1435	7.93	4.56		2.20	5000	12235	11115	79	550	555
CJTXR-FE-500-1.5 IE3	910	4.07	2.34		1.10	7500	10665	9405	72	685	690
CJTXR-FE-500-2 IE3	1030	5.41	3.11		1.50	7500	12195	10905	75	685	690
CJTXR-FE-500-3 IE3	1195	7.93	4.56		2.20	7500	14330	13000	78	695	700
CJTXR-FE-500-4 IE3	1280	10.70	6.15		3.00	7500	15405	14055	79	700	705
CJTXR-FE-630-3 IE3	805	7.93	4.56		2.20	15000	19550	17900	68	760	765
CJTXR-FE-630-4 IE3	915	10.70	6.15		3.00	15000	22390	20720	71	765	770
CJTXR-FE-630-5.5 IE3	1025	13.90	8.00		4.00	15000	25205	23520	73	770	775
CJTXR-FE-630-7.5 IE3	1115		10.30	5.97	5.50	15000	27410	25715	75	785	790

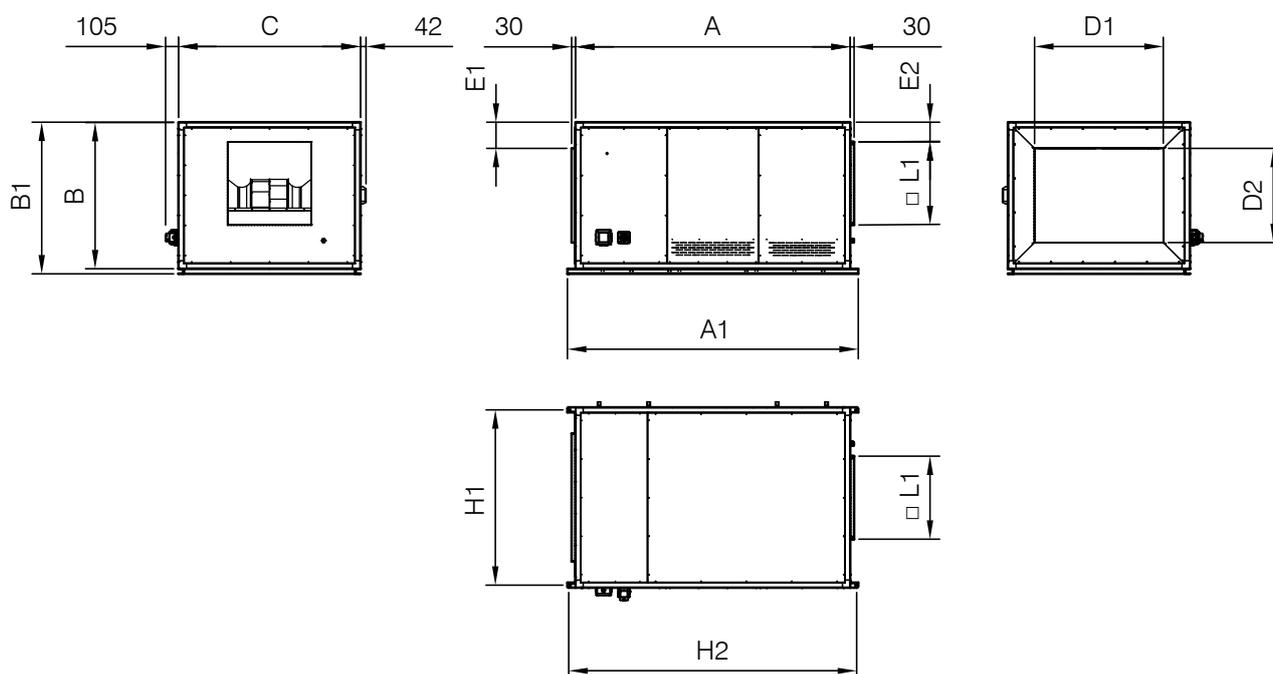
1. Maximum flow rate at 100% of the efficiency of the filters.
2. Sound pressure level in dB(A) at a distance of 3 m and at maximum flow rate.



Erp. (Energy Related Products)

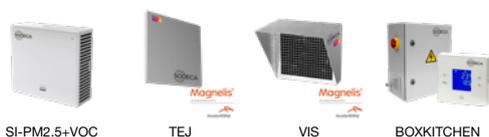
Information on Directive 2009/125/EC can be downloaded from the SODECA website or the QuickFan selector programme.

Dimensions mm



	A	A1	B	B1	C	D1	D2	E1	E2	H1	H2	L1
CJTXR-FE-450	1882	2002	951	991	1392	1067.4	629	83.8	161	1352	1969	571.2
CJTXR-FE-500	2104	2224	1129	1169	1392	1067.4	807	152.4	161	1352	2191	641.2
CJTXR-FE-630	2221	2341	1461	1501	1831	1506.4	1139	240.4	161	1791	2308	801.2

Accessories

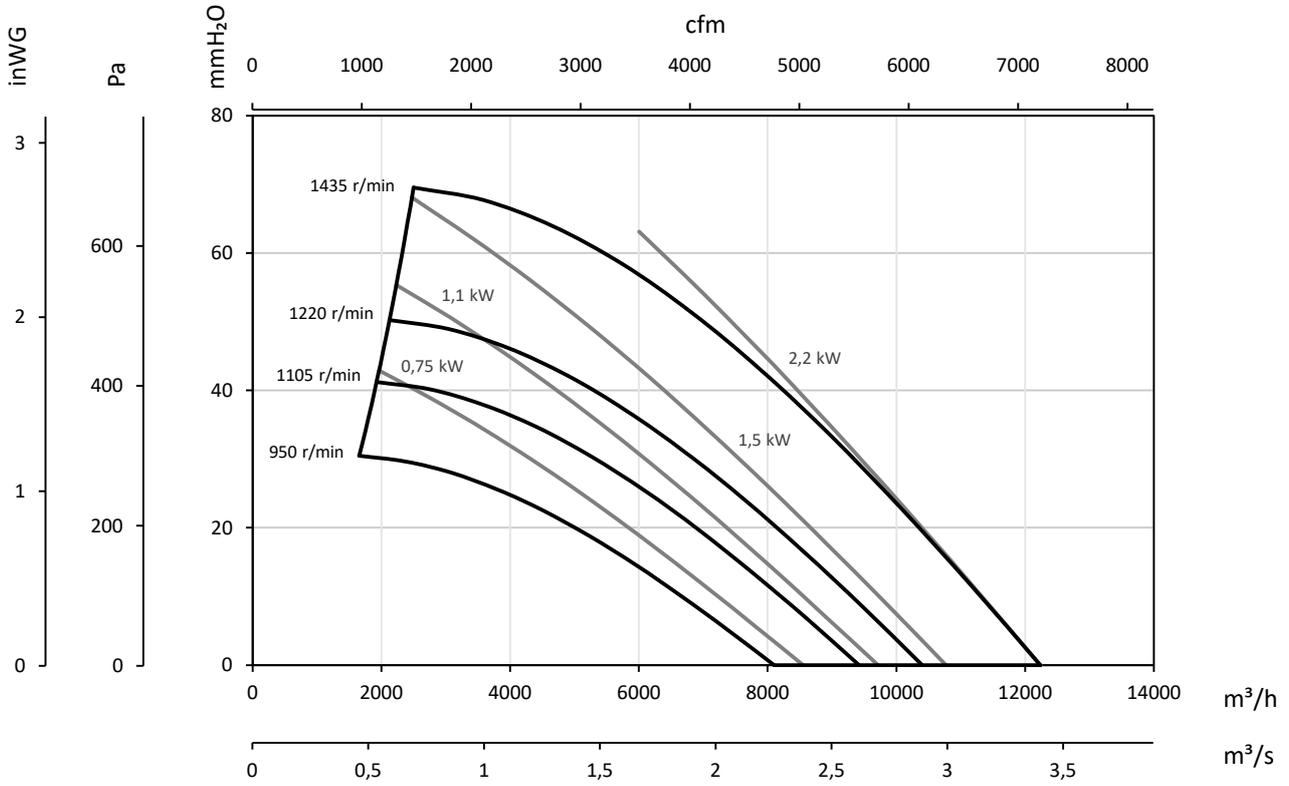


Characteristic curves

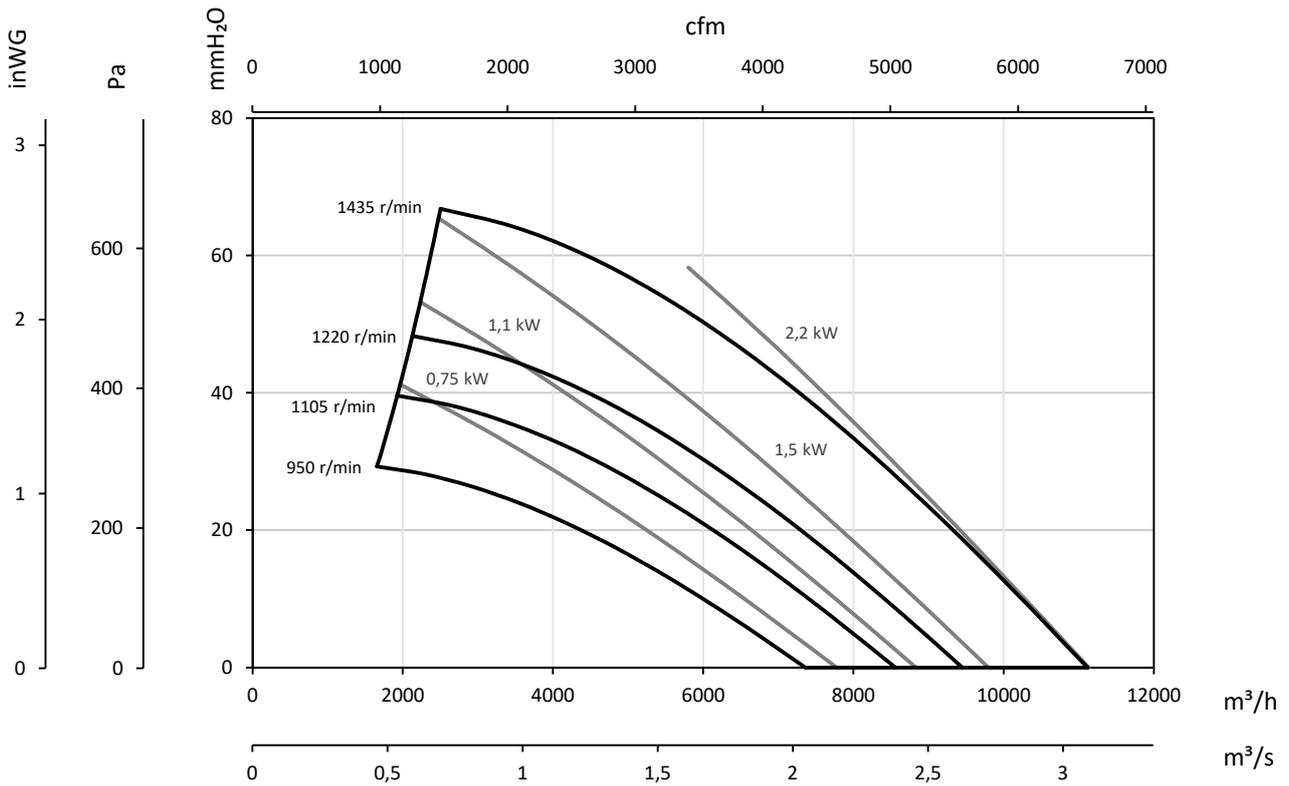
Q= Flow rate in m³/h, m³/s and cfm

Pe= Static pressure in mm H₂O, Pa and inWG

CJTXR-FE-450



CJTXR-FE-450-FCA

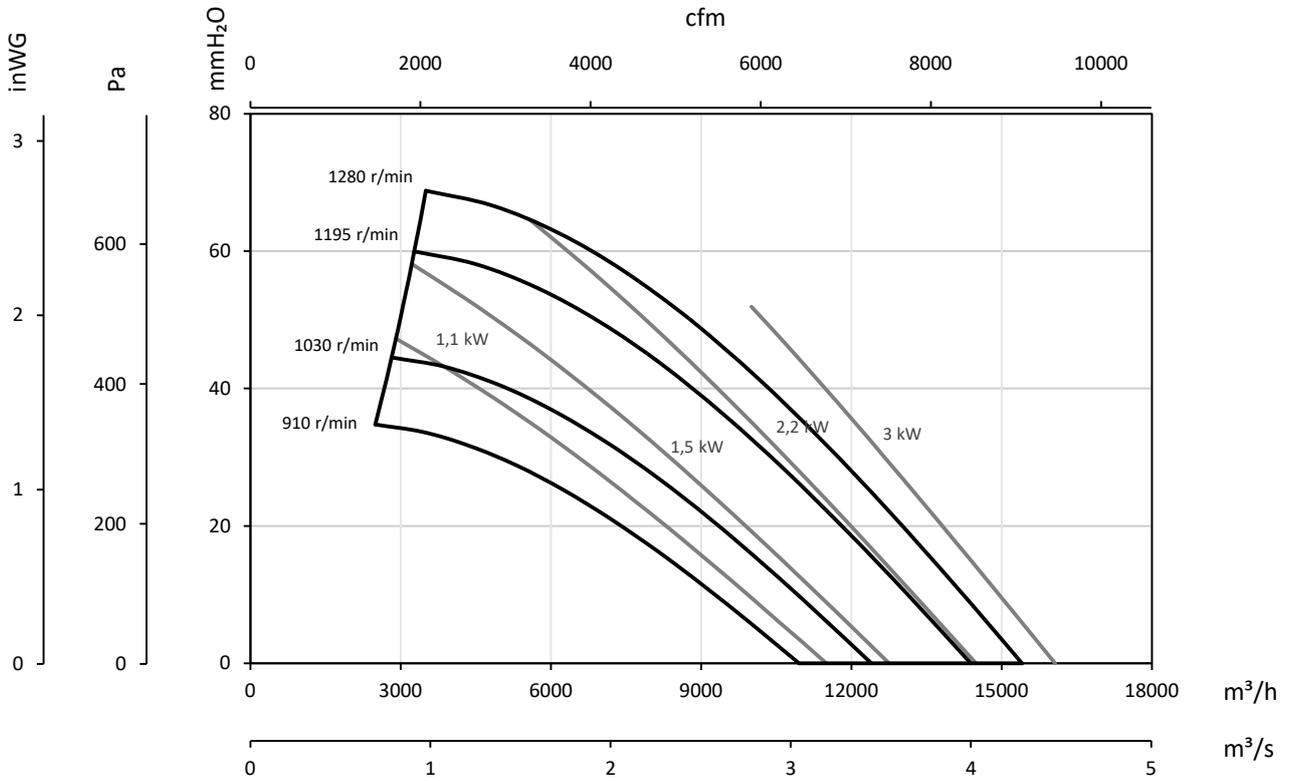


Characteristic curves

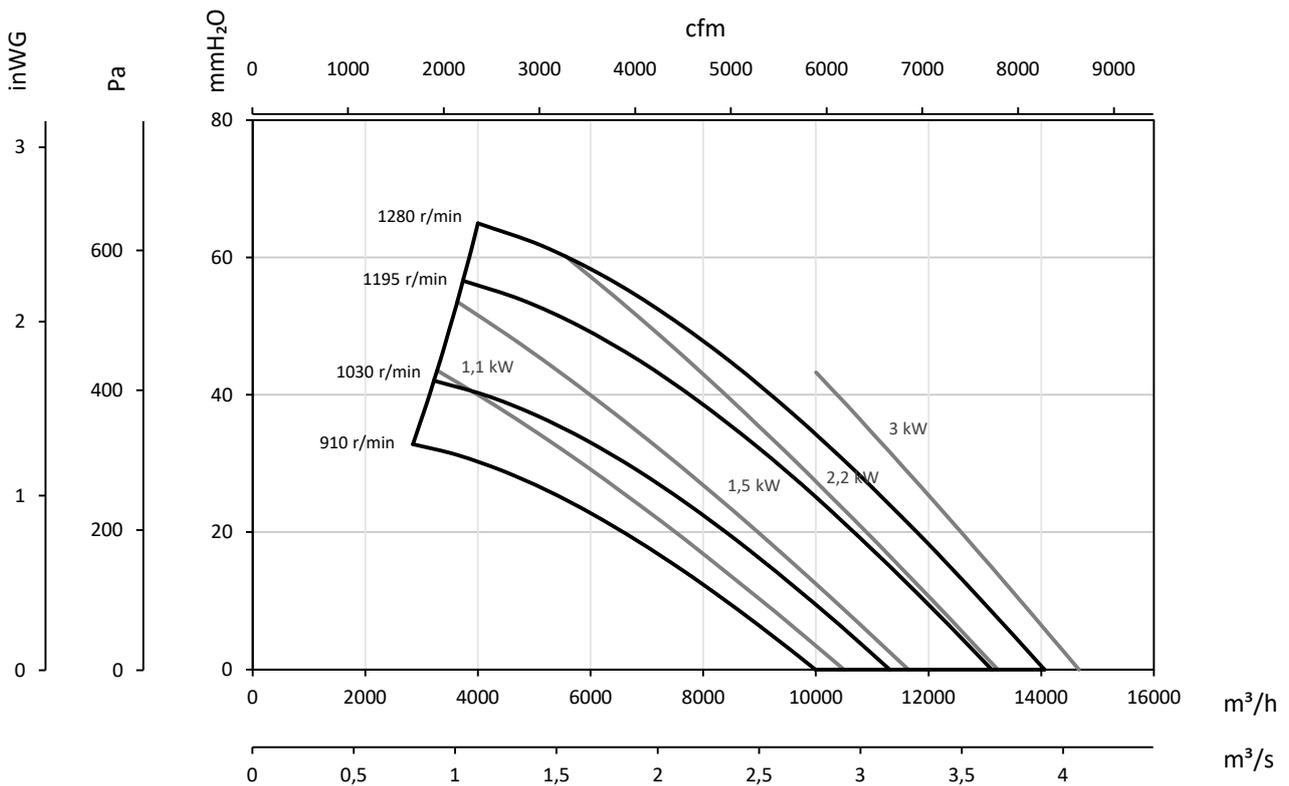
Q= Flow rate in m³/h, m³/s and cfm

Pe= Static pressure in mm H₂O, Pa and inWG

CJTXR-FE-500



CJTXR-FE-500-FCA

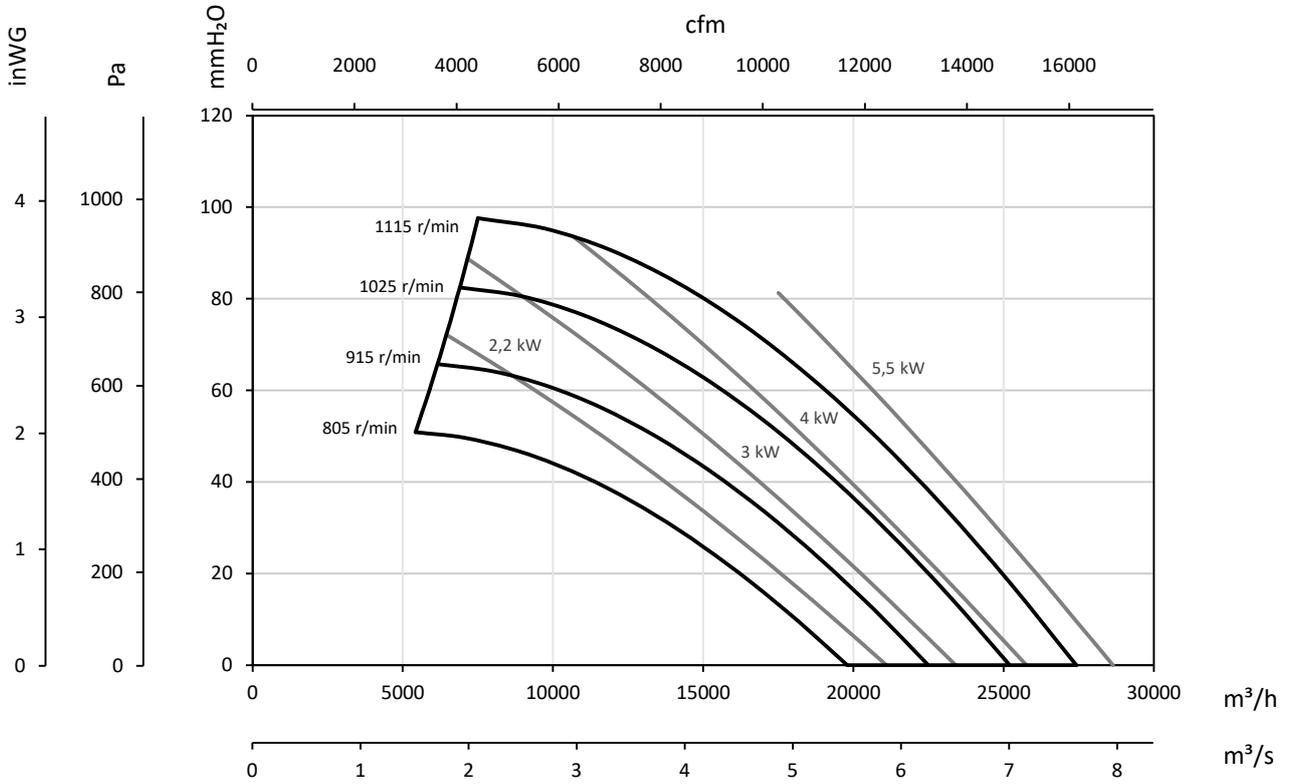


Characteristic curves

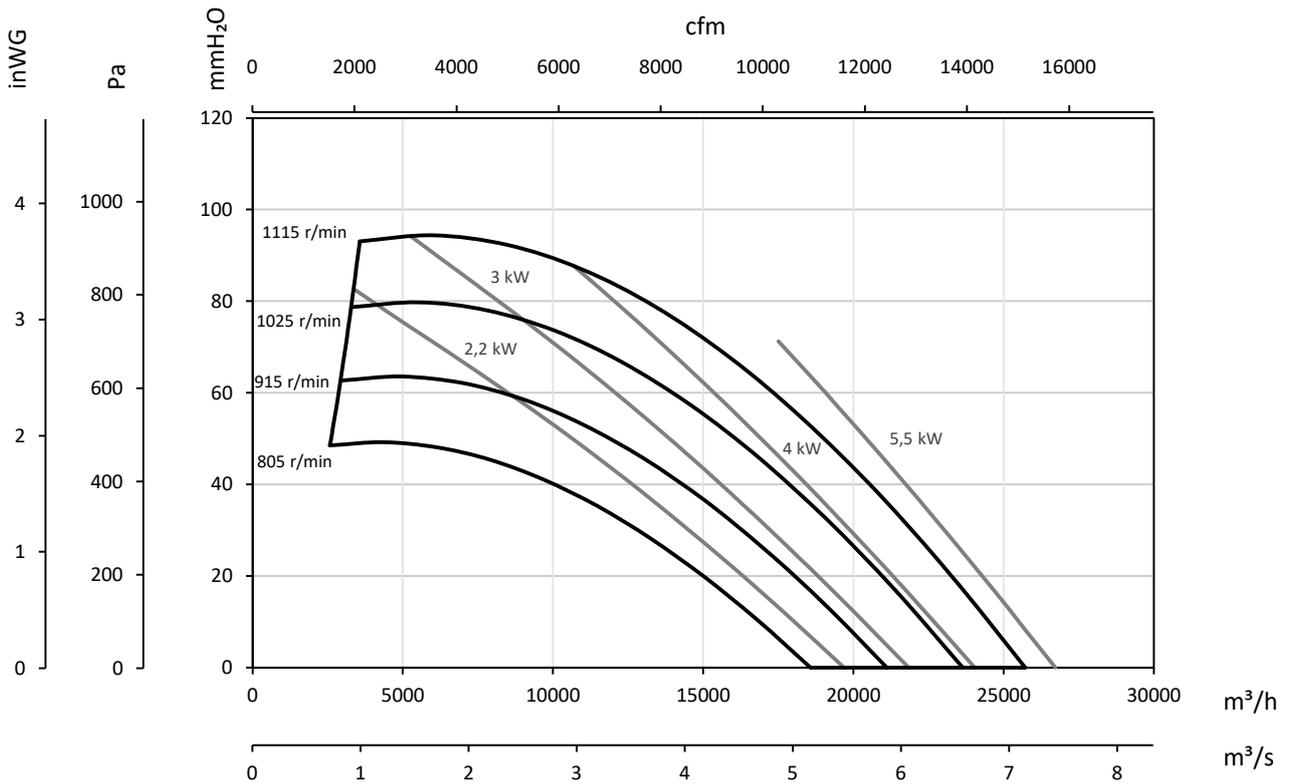
Q= Flow rate in m³/h, m³/s and cfm

Pe= Static pressure in mm H₂O, Pa and inWG

CJTXR-FE-630



CJTXR-FE-630-FCA



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