



# INDOOR COOKING

## EP-2020S

KENJET Tech.  
Taiwan  
March, 2017

The **KENJET**<sup>®</sup> filtration system is designed for heavy duty cooking environment at the very first beginning. Appliances using solid fuel such as wood and charcoal to provide all or part of the heat source for cooking.

It's all start from 2009, a street barbecue vendor asked us to build him up a mobile cooking station with great filtering ability.

After years and years of improvement, the **KENJET**<sup>®</sup> mobile filtration system now has multiple stages to deal with the cooking exhaust step by step, systematically, efficiently and environmentally.

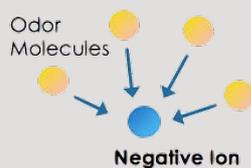
# YOUR BEST INDOOR COOKING STATION & FILTRATION SYSTEM

**2 different suction areas.** High and Low suction position catches all the cooking exhaust and create an outside-in airflow around the whole system.

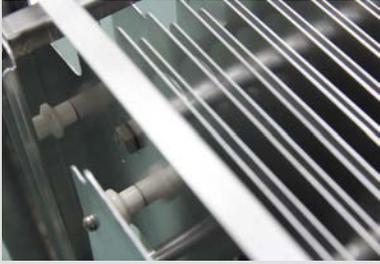
Bigger particles will falls into the water cause of the law of inertia. It not only **reduce the burden of the system**, but also keep the charcoal spark away from the system to keep it safe.



**KENJET®** solutions use negative ion technology to systematically attract multiple compounds in the air and bind them together to increase the yield of destruction of odor molecules, bacteria, viruses, and chemicals.



**KENJET®** special filter sorbent media is a combination of 3 major chemical compounds for maximum efficiency at reducing levels of most gases, odors, VOC's, chemically changing these compounds and binding them to the media.



### Negative Ion Tech

Negative ion clears the air of mold spores, odors, bacteria, viruses, dust and other hazardous airborne particles.



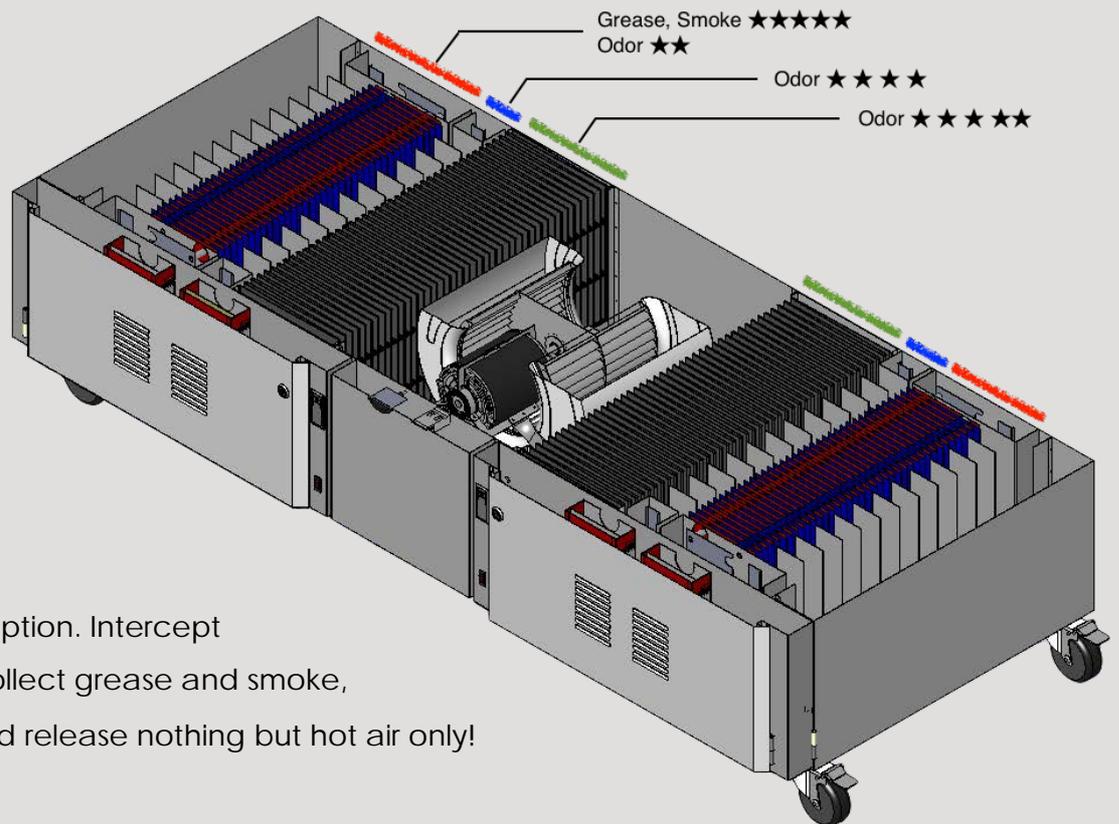
### Against Kitchen Odor

The **KENJET®** filter is specially designed for eliminating the cooking odor.



### Charcoal for Flavor

Grilling with charcoal is a true test for any working station and exhaust system. **KENJET®** helps you to keep that special smoked flavor for your customers.



5-stages of interception. Intercept charcoal spark, collect grease and smoke, neutralize odor and release nothing but hot air only!

Volatile Organic Compounds (VOCs) are common chemical contaminants found in offices and kitchen environments and are one of the major sources of odors. **KENJET MEP System**, combined with Electrostatic Precipitator, Negative-Ion Technology and **KENJET®** special Filter which could deal with not only grease and smoke but also reduce the cooking odor significantly.



## Move In & Cook Out !

### Features



No grease, no smoke, no smell and no ducting.



No restriction on cooking equipment.



5-stage of filtration.



High and low suction areas with stable airflow.



Extra high duty cooking environment available.



Low consumption, only 1200 watt with single phase.



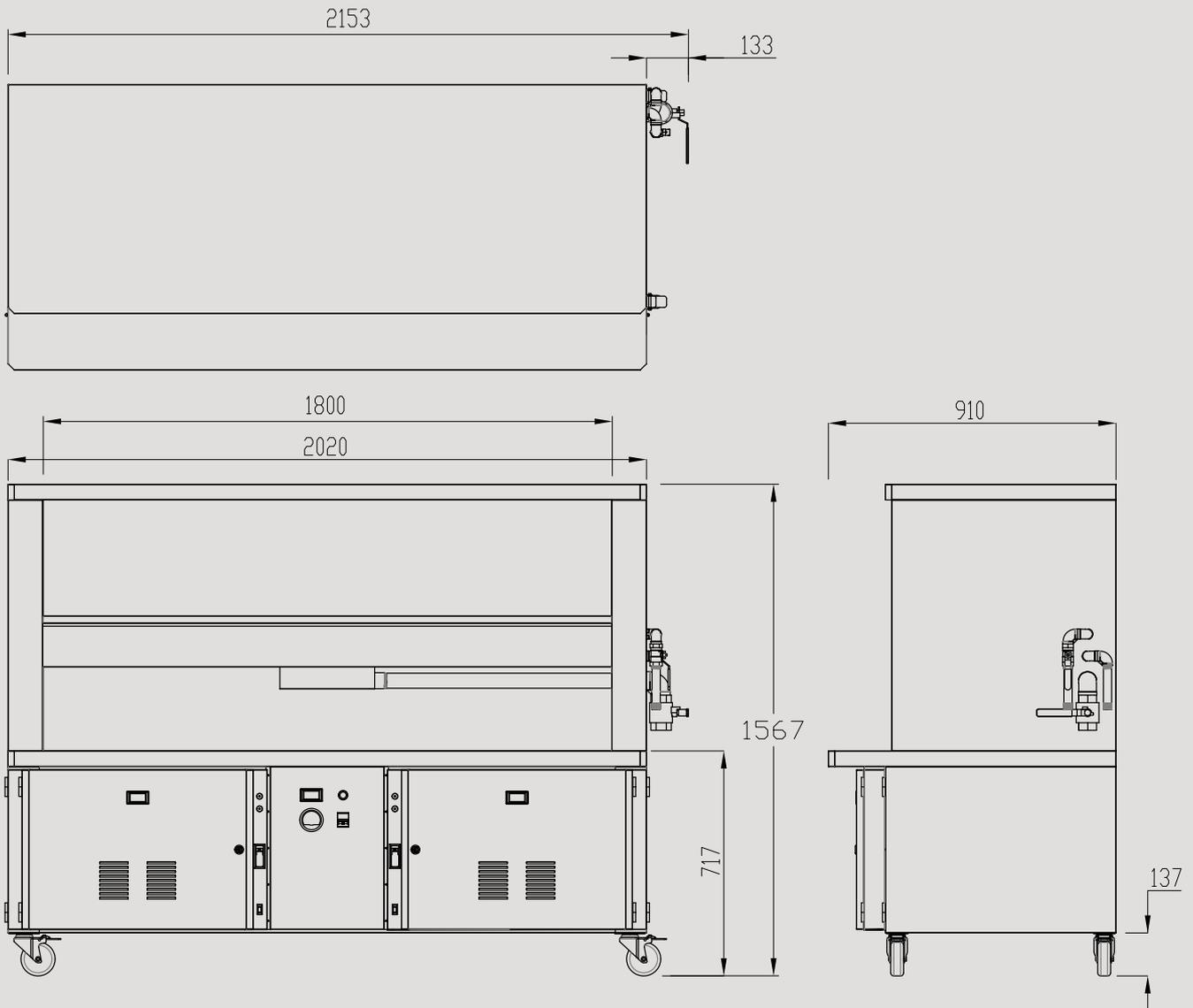
Silent exhaust fan design.



Up to 1700 CFM (1890 CMH), standard commercial kitchen exhaust requirement.

# TECHNOLOGY

## USE IT WISELY



EP-2020S	
<b>Power Consumption</b>	220 ~ 240 VAC, 1400 Watt
	50/60 Hz, Single Phase
<b>Weight</b>	285 Kgs
<b>Working Space</b>	1800 x 850 mm
<b>Dimension (W, H, T)</b>	2153 x 1567 x 910 mm
<b>Maximum Loading (Table)</b>	450Kg



## Taiwan

### Taipei Office (Headquarter)

7F-9, No.6, Ln. 609, Sec. 5, Chongxin Rd.,  
Sanchong Dist., New Taipei City 24159  
Taiwan (R.O.C.)  
T: +886 (2) 2999-5801  
E: sales-tw@kenjet.com.tw

### Taichung Office

Rm. 3, 3F., No. 936, Sec. 4, Taiwan Blvd.  
Xitun Dist., Taichung City 40764  
Taiwan (R.O.C.)

## China

### Shenzhen Office

Room 423, 4F, Building B, Muddle Deep Garden,  
CaiTian S. Road, Futian District  
Shenzhen City, China

### Shanghai Office

Room A416 & A418, 4F, Business Center, Building No. 2,  
No. 2568, Gu Dai Road, Minhang District,  
Shanghai City, China