



information area

Designed and built in Italy

Established in 1970, CMC Ventilazione manufactures industrial fans and fume extraction units and hoods for the hotels, restaurants and catering (HORECA.) sector, and ventilation and air treatment systems for the heating, ventilation and air conditioning (HVAC) sector.

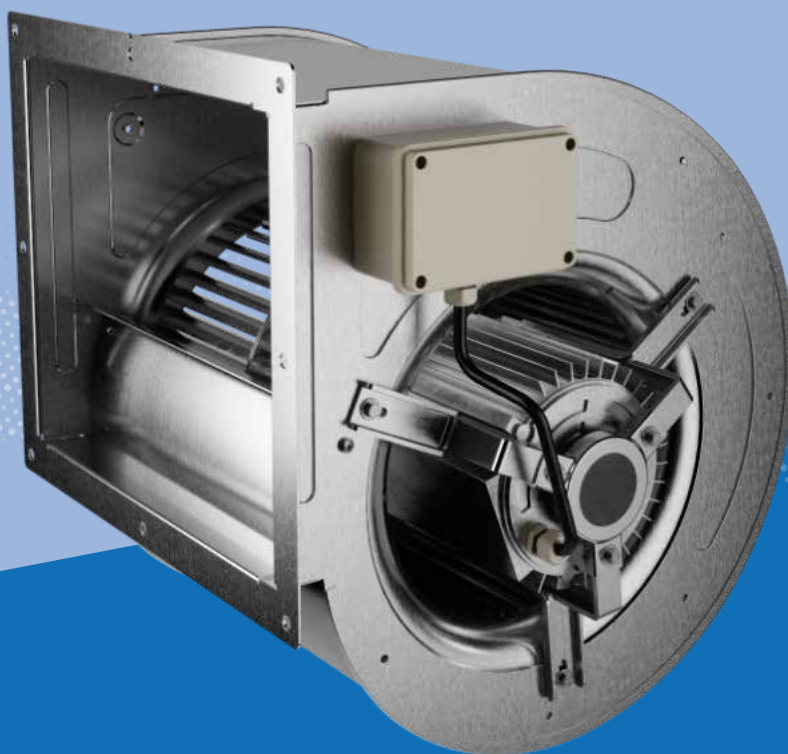
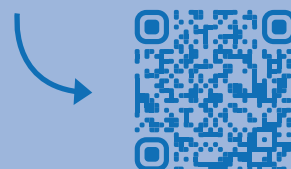
We are a third generation family business that values the direct relationship we have with our customers, which is why we carefully analyze the needs of each project, and offer tailor-made solutions, customizing the models available in our catalogue, or designing new ones ad hoc.

Our Research & Development department is extremely attentive to environmental impacts, designing the highest efficiency products, tested inside an AMCA 210/ISO 5810 test chamber, and guaranteeing their compliance with European energy saving and safety directives and standards.

www.cmventilazione.com



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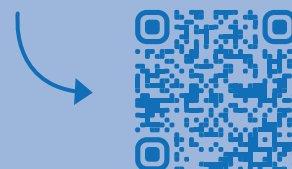


HVAC

DAIN

Double inlet centrifugal fans with a forward-curved blade impeller, directly coupled with an internal AC rotor motor

- Fans made from galvanized sheet metal, with additional painting, or made in stainless steel on request
- Galvanized sheet metal casing, cold assembled with TOX points
- Fans with forward-curved blades, applied blades or pass-through blades, chosen in combination with the motor to achieve maximum efficiency
- Electric motors, IP44/55 closed or IP20 open, with normally closed thermal protector as standard
- Flow rate up to 15000 m³/h
- Static pressure up to 1500 Pa
- Size range: from 180/240 to 15/15



HVAC

DARE

Double inlet centrifugal fans with a forward-curved blade impeller, directly coupled with an external AC rotor motor

- Double inlet centrifugal fans, equipped with an external AC rotor motor
- Fans made from galvanized sheet metal, with additional painting, or made in stainless steel on request
- Galvanized sheet metal casing, cold assembled with TOX points
- Fans with forward-curved blades, applied blades or pass-through blades, chosen in combination with the motor to achieve maximum efficiency
- External rotor motors, IP44/55 closed or IP20 open, with normally closed thermal protector as standard
- Flow rate up to 5000 m³/h
- Static pressure up to 1000 Pa
- Sizes range: from 120/126 to 10/10



HVAC

AX

Axial fans with plastic or metallic impeller,
direct driven with external rotor motor. Asynchronous motors,
closed IP44/55 with thermal protector (TOP) always included

- Max airflow 30 000 m³/h
- Max static pressure 200 Pa
- Dimension series : from Ø 200 to Ø 1000



HVAC

AXB

Axial fans with plastic or metallic impeller,
direct driven with external rotor motor Brushless motors,
closed IP44/55 with thermal protector (TOP) always included:

- Max airflow 25 000 m³/h
- Max static pressure 200 Pa
- Dimension series : from Ø 250 to Ø 100

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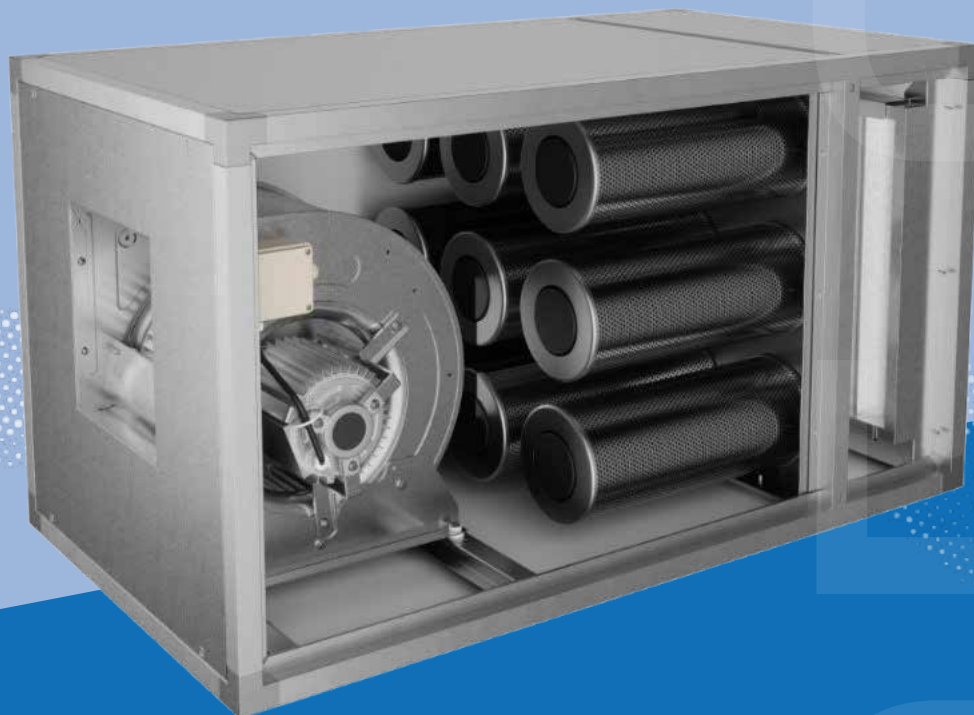


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CBT

Smoke extraction, primary filtration and deodorization unit, with activated carbon, without motor

- Smoke extraction unit for primary filtration and deodorization
- Activated carbon deodorization
- Operates without a motor
- Intended to boost the filtration and deodorization of a system
- Easy to install as an intermediate module
- Can be added as an additional module to fume extraction ducts

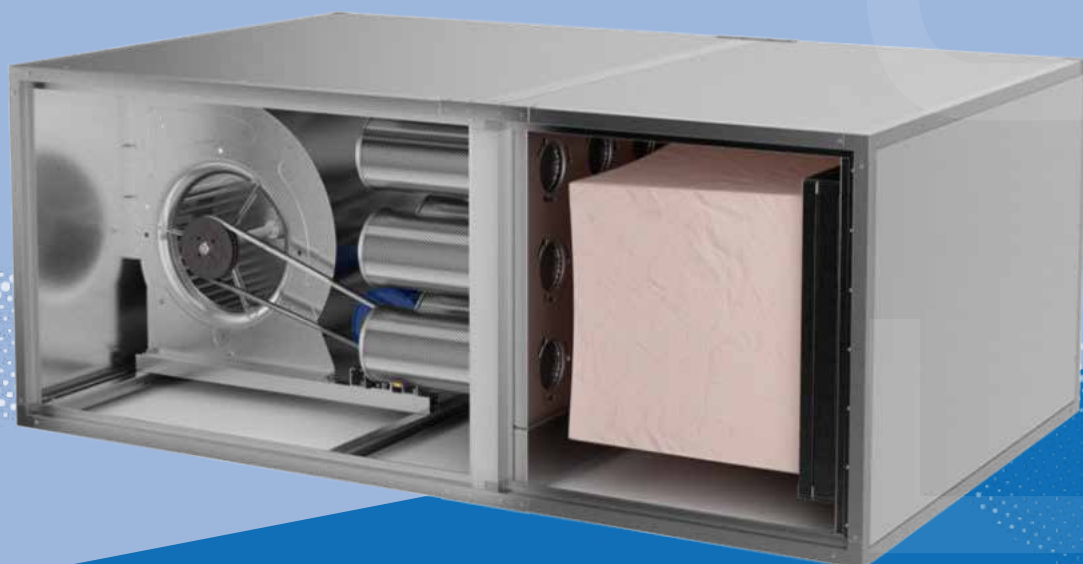


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CBT-V

Smoke extraction, primary filtration and activated carbon deodorization unit, with low-noise centrifugal fan, and directly coupled single-phase or three-phase motor

- Fume extraction unit
- Primary filtration
- Activated carbon deodorization
- Low-noise centrifugal fan
- Directly coupled single-phase or three-phase motor
- The supporting structure is made from extruded aluminium profiles
- Enclosed by galvanized sheet metal panels
- Lined inside with 5mm-thick sound-absorbing sponge
- Sponge is Class 1 fireproof

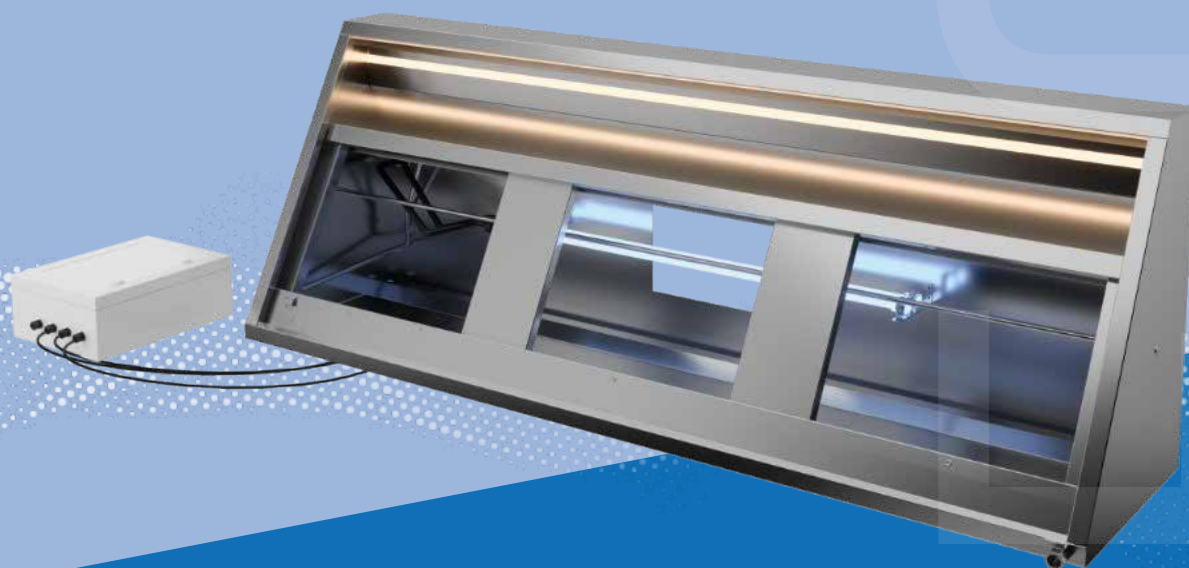


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CBT-VT

Fume extraction unit with primary and secondary filtration, activated carbon deodorization, low-noise centrifugal fan, and single-phase or three-phase motor coupled to the fan via a belt and pulleys

- Fume extraction unit
- Primary, Secondary and soft pocket filtration
- Activated carbon deodorization
- Low-noise centrifugal fan
- Single-phase or three-phase motor
- Motor coupled to the fan via a belt and pulleys
- V section with load-bearing structure made from extruded aluminium profiles
- Enclosed by galvanized sheet metal panels
- Lined inside with 5mm thick sound-absorbing sponge
- Sponge is Class 1 fireproof



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HYBRID

PLASMA HOODS

Extractor hood in Scotch-Brite satin-finish AISI 304 stainless steel, equipped with an integrated photoplasma system

- Extractor hood in Scotch-Brite satin-finish AISI 304 stainless steel
- Assembled by spot and TIG welding
- Tested and patented UV-C photoplasma lamps
- Equipped with DIN certified AISI 304 stainless steel labyrinth grease filters
- Drain cock and perimeter condensate collection duct
- LED for effective lighting as per European legislation
- Reduces the risk of fire associated with oil and grease build-up by up to 99.9%
- Reduced hood and duct maintenance and cleaning costs
- 3 standard safety devices installed for every eventuality
- External control panel

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SANITIZATION

PHOTOPLASMA

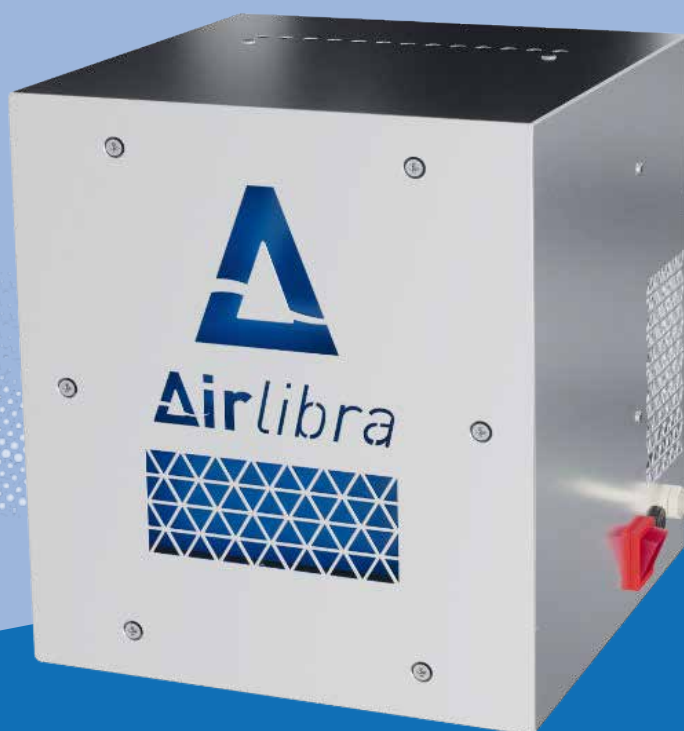
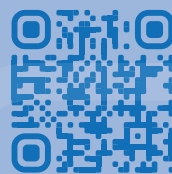
PR SYSTEM

Environment up to 100 sqm

- Eliminates odours, smoke and chemicals
- Eliminates bacteria, viruses, moulds and other micro- contaminants
- Improves hygiene in the air and on surfaces
- Fully automated device that doesn't use of chemicals
- No maintenance, just simple replacement of the UV photoplasma lamp every 9,000 h of continuous use

Applications:

Home, Office, School, Industry, Hotels, Restaurants, Catering, Nursing homes, Reception institutes, Hospitals, Elderly centers, Deposits of food products, Gyms, Shops, Cinema, Museums



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HYBRID

SMELL OUT

Sanitization of environments up to 200 m2

- Eliminates odors, smoke and chemicals from professional kitchens
- Keeps the working environment healthy
- Creates a barrier effect between the kitchen and the restaurant room
- Eliminates bacteria, viruses, mold and other micro-contaminants
- Improves hygiene in the air and on surfaces
- Completely automated device that does not use chemical substances
- Does not require maintenance, only the simple replacement of the Photoplasma UV lamp every 9,000 hours of continuous use
- Fixed wall installation
- AISI 304 steel structure



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