

UVENTS



Installation, Operation & Maintenance Manual

UVENTS Ventilation Systems

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1. SAFETY INFORMATION

- Read and retain this manual before operating the fan.
- Use only for kitchen exhaust and general ventilation applications within specified limits.
- Do not use in explosive or highly corrosive atmospheres.
- All electrical work must be performed by qualified personnel.
- Disconnect power before installation or maintenance.
- Ensure proper grounding and protection according to IP55 standards.

2. GENERAL DESCRIPTION

UVS-MF is a radial kitchen exhaust fan series with backward curved impellers, designed for discharging polluted air from enclosed spaces or supplying fresh air where required. The fan body and impeller are manufactured from galvanized and DKP steel sheet. The series is suitable for applications where sound level and performance stability are important, such as commercial kitchens and industrial ventilation systems.

3. TECHNICAL SPECIFICATIONS

Airflow Range	1,650 to 50,000 m³/h
Static Pressure	800 to 3100 Pa
Impeller	Backward curved radial
Drive Options	Direct drive
Body & Impeller Material	Galvanized steel / DKP steel sheet
Motor Efficiency Class	IE2 / IE3
Protection / Insulation	IP55 / F Class
Frequency	50 Hz
Operating Temperature	-20 to +50 °C

4. AREAS OF USAGE

- Kitchen exhaust systems
- Industrial and commercial ventilation systems
- Applications where sound level is important
- Hotels, restaurants, hospitals, cinemas
- Chemical, textile and printing industries

5. INSTALLATION

Install the unit according to airflow direction. Ensure rigid duct connections at both suction and discharge openings. The fan must be mounted on a stable and vibration-free surface. Provide sufficient service access space. Electrical connections must be made according to the motor nameplate and wiring diagram. Proper grounding is mandatory.

6. OPERATION

Verify that the supply voltage and frequency match the motor nameplate ($\pm 5\%$). Check correct rotation direction before full operation. During operation, monitor for abnormal vibration, noise, or overheating.

7. MAINTENANCE

Disconnect power before any intervention. Clean the impeller and internal surfaces periodically to prevent grease and dust accumulation, especially in kitchen applications. Bearings are maintenance-free under normal operating conditions. Avoid high-pressure cleaning and prevent water contact with motor components.

8. TROUBLESHOOTING

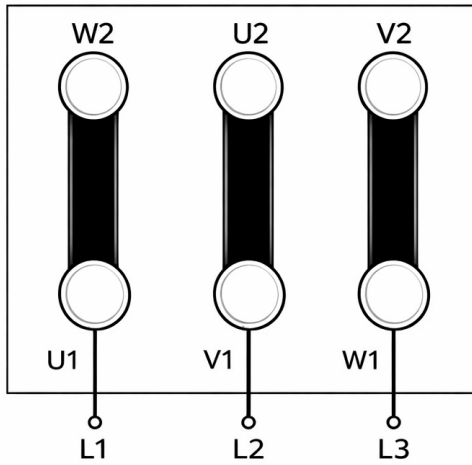
Issue	Possible Cause	Solution
Fan not starting	No power / wrong wiring	Check supply; verify wiring per diagram
Abnormal noise	Foreign object or misalignment	Inspect impeller/duct; tighten mounts
Low airflow	Duct blockage, grease accumulation, incorrect rotation	Clean ducts and impeller; verify rotation direction

9. WARRANTY

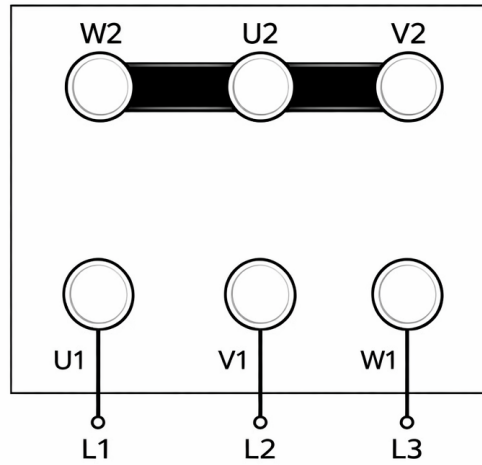
Warranty period is 2 years from delivery against manufacturing defects. Improper installation, user errors, and electrical faults are excluded. Repair time is up to 30 business days after notification.

10. APPENDIX – ELECTRICAL DIAGRAM

*Before making electrical connections, cut off the power and have all electrical work done by authorized personnel.



Δ Connection



Y Connection