SMOKE VENTILATION FOR FREEZE | 150 MM - VERTICAL



AH1501F4_RS

Safe and reliable smoke ventilation for freezer rooms.

With a smoke ventilation door from DAN-doors, you improve the conditions for safe escape routes and for fighting fire in its early stages.

The door operates vertically and its position high on the wall utilises the natural buoyancy of the smoke to direct the smoke out, creating a smoke-free layer. This improves the conditions for firefighters to fight the fire and gives employees a better chance of escaping the toxic smoke.

The smoke ventilation door is designed for freezer rooms. It is insulated with CFC-free PIR foam and equipped with food-approved seals, making it a safe choice for high-hygiene environments, including the food industry.

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BENEFITS	• Insulated with 150 mm of highly insulating and fire-retardant polyisocyanurate foam. • Food approved seals on both frame and door leaf. • The frame is insulated with mineral wool. • Heating cables in both frame and door leaf. • Robust construction with a very long lifespan. • Requires no (or minimal) maintenance.
DIMENSIONS	• Height: 2100 mm. • Width: 1000 mm.
FRAME	• 1,5 mm stainless steel AISI 304. • The frame is always insulated.
DOOR LEAF	• Easy to clean / high hygie standard. • 1 mm stainless steel AISI 304. • 1 mm galvanised steel - plastisol coated white (Food safe).
HINGES	• Stainless steel with friction-free bushings.
SEALING LISTS	• Made of TPE rubber grade or silicone approved for food use.
AUTOMATICS	• Programmable 24V motor for smoke extraction. • The motor is approved according to EN-12101-2. • Supplied with control centre including touch screen.
CERTIFICATION	• The automation can be used for smoke extraction in accordance with EN-12101-10.
HEATING	• Comes with heating cable in frame and door leaf. • The heating cables for connection are 230V.
SHIELDING	• Comes with shielding on both frame and door leaf.