

Pioneering work with UV

The emission of odours from commercial kitchens, restaurants and fast food outlets is becoming an increasingly important environmental issue and it is for this reason that **PURIFIED AIR** has developed a new odour control system, which uses UV technology to eliminate the gaseous stage.

This new system is based on the synergy which occurs when ozone and ultra-violet are combined and features a number of low pressure lamps, which act in the same way as strong sunlight in permanently deactivating bacteria, spores, moulds and viruses. Some of these lamps are designed to produce UV light at 185nm, which converts ozone from the oxygen present in the air, whilst the remaining lamps combine to produce UV light at 254nm. The UV light destroys the ozone and any mercaptans remaining in the proximity of the lamps. The system also features a photo catalytic liner, which enhances the production of hydroxyl radicals. Hydroxyl radicals are both short lived and extremely oxidising. This UV system also has some success in altering the make up of cooking grease to a better managed compound. Additionally, the new odour control system features new improved drip trays and improvements to the electrics.

This new ultraviolet odour control system joins the company's 'scrubber' emission control equipment. The 'scrubber' range of noisome emissions control equipment was developed with the aid of a DTI Smart Award and has been designed to fit into conventional ventilation and extract systems. The 'scrubber' equipment is currently undergoing an intensive trial period, which is proving to be very successful with the system meeting all its objectives including performance levels.

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