

KITCHEN EXTRACT

MFU RANGE

MULTI FILTRATION UNIT

purified[®]air

COMMERCIAL KITCHEN FILTRATION EXPERTS

Purified Air Ltd. has been manufacturing and servicing market-leading technology to filter and control oil, grease, smoke and odour from commercial kitchens since 1984.

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KITCHEN EXTRACT

MFU RANGE

MULTI-FILTRATION UNIT



Our MFUs are designed explicitly for kitchen extract systems; they collect the oil, grease and smoke particles filtered out of the exhaust through a combination of passive air filters, including panel, bag, HEPA and carbon.

The high-quality unit can house multiple filter combinations and is effortlessly serviced, replaced or even re-configured to provide continually effective and affordable kitchen extract particulate control. Additionally, the units help reduce grease build-up within the ducting and reduce odours.

Its modular design means units can be configured in various ways to handle any required flow rate, providing effective and efficient kitchen extract filtration.

KEY FEATURES

- ▶ Built for stock
- ▶ Multiple configurations
- ▶ Eliminates oil, grease, smoke particles and odours
- ▶ Modular in design
- ▶ Filters particles down to submicron levels
- ▶ Endless combinations of passive filtration
- ▶ Specifically designed for commercial kitchen application
- ▶ Greatly reduces grease build-up within the duct run

FILTERS REMOVE



Smoke



Steam



Oil



Grease

OUR FILTERS



PANEL FILTERS

Our pleated panel filters are constructed using a core of pleated fibrous media designed specifically for use in air filtration. This is then thermally bonded onto a galvanised steel support mesh for maximum rigidity which is then fully bonded into a moisture resistant rigid white lined card frame. These filters are used as stand-alone pre filters or as a pre filter to bag filters filtering oil and grease particles.



BAG FILTERS

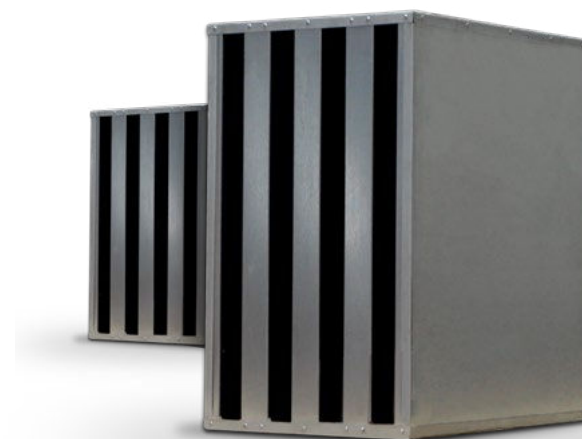
Our general purpose bag filters are manufactured using a galvanised steel header to retain the pocket sets.

The pockets are produced from synthetic micro-fibres specifically designed for use in air filtration. They can be applied as a pre filter to carbon cells in malodour extraction, taking out oil and grease particles ahead of the carbon filter stage.



HEPA FILTERS

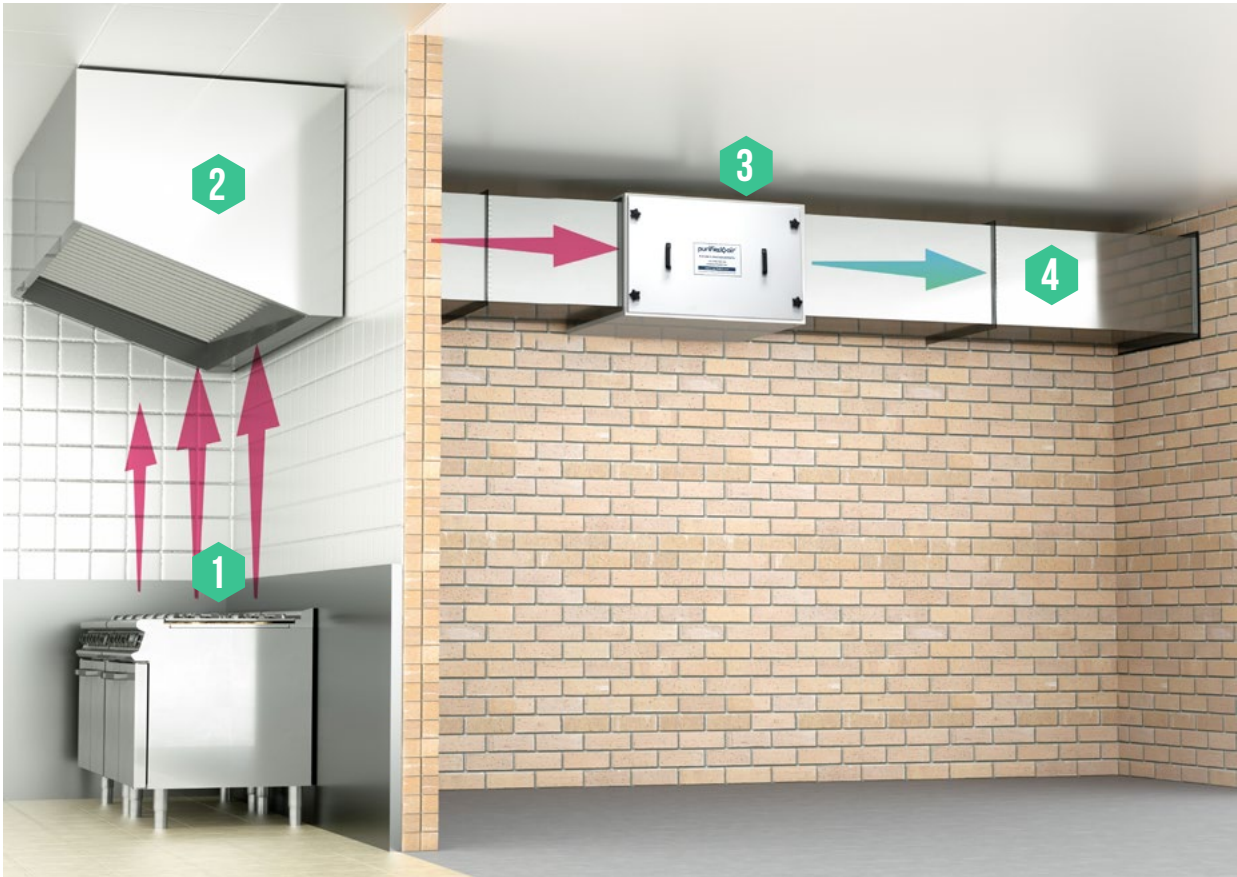
To qualify to be called a High-Efficiency Particulate Air or HEPA filter, the filter must be able to remove, from the air that passes through it, 99.97% of particles down to a sub-micron level. Our main use of HEPA filtration is the removal of smoke particles. We do supply many different sizes and grades of HEPA filters so please contact us with your requirements.



CARBON FILTERS

Our site safe carbon filters use panels of activated carbon to remove the malodorous gases within the commercial kitchen extract duct through the process of chemical adsorption. By installing adequate pre-filtration before our site safe filters, the carbon life span is greatly increased, allowing it to nullify malodours at optimum efficiency for much longer.

HOW IT WORKS



Our MFUs fit in line with the kitchen ducting and can be configured modularly to cope with all extract flow rates.

- 01 Cooking particulates and odours
- 02 Canopy Grease Filter

- 03 MFU Unit
- 04 Airflow

OUR SERVICES



Design



Manufacture



Maintain

MODULAR SYSTEM

Our system allows specifiers and installers to create a wide range of configurations which contain a customisable combination of different air filters. This provides a tailored, cost-effective air filtration solution.

MFU 600



MFU 1200



MFU 1800



SAMPLE CONFIGURATIONS

2 X MFU 600



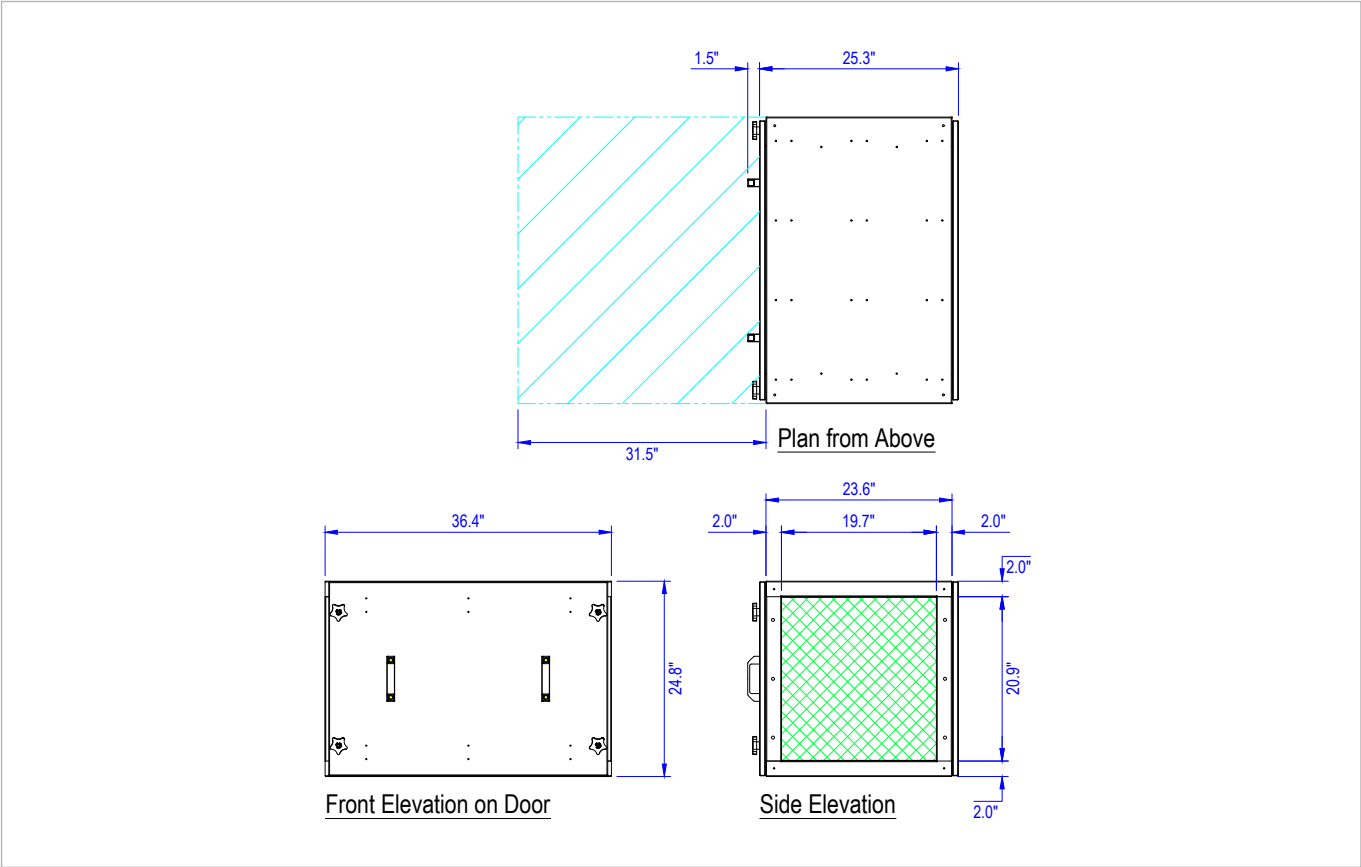
2 X MFU 1800



TECHNICAL SPECIFICATIONS

GLOBAL SPECIFICATIONS					
FILTERS		Width(in)	Height (in)	Depth (in)	Weight (lb)
Panel	1.8 in	23.4	23.4	1.8	1.1
	3.7 in	23.4	23.4	3.7	1.1
Bag	11.8 In	23.3	23.3	11.8	3.3
HEPA	11.8 In	23.3	23.3	11.8	39.7
Carbon	Site Safe (7.7 in)	23.4	23.5	7.7	39.7
	Carbon Block (11.7 in)	23.4	23.4	11.7	72.7
CASINGS ONLY					
MFU 600		25.2	24.8	36.4	123
MFU 1200		49.0	24.8	36.4	172
MFU 1800		72.2	24.8	36.4	258

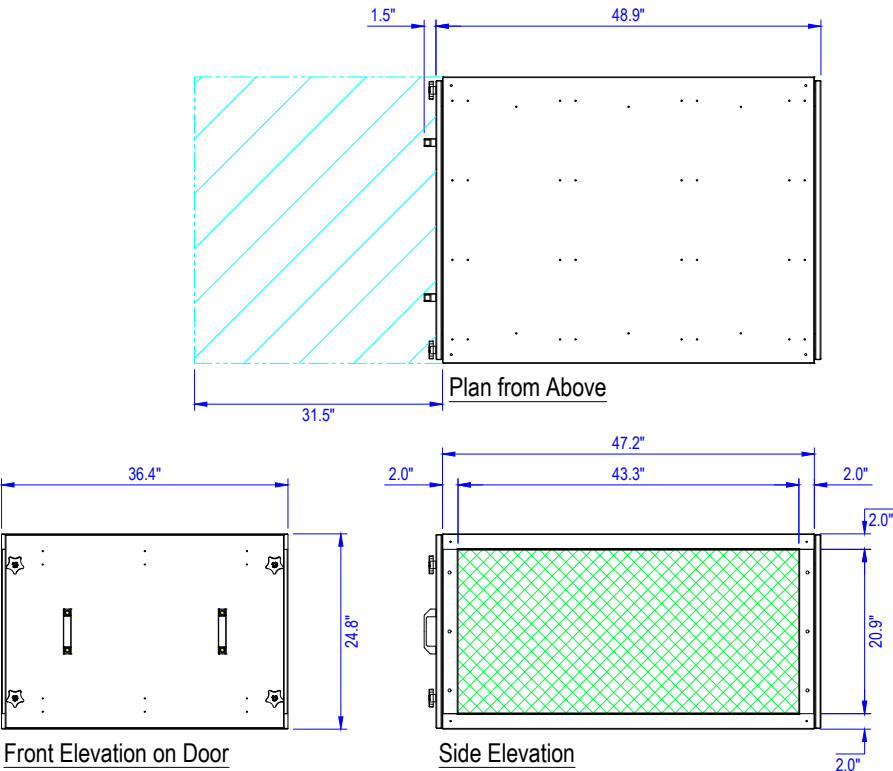
MFU 600



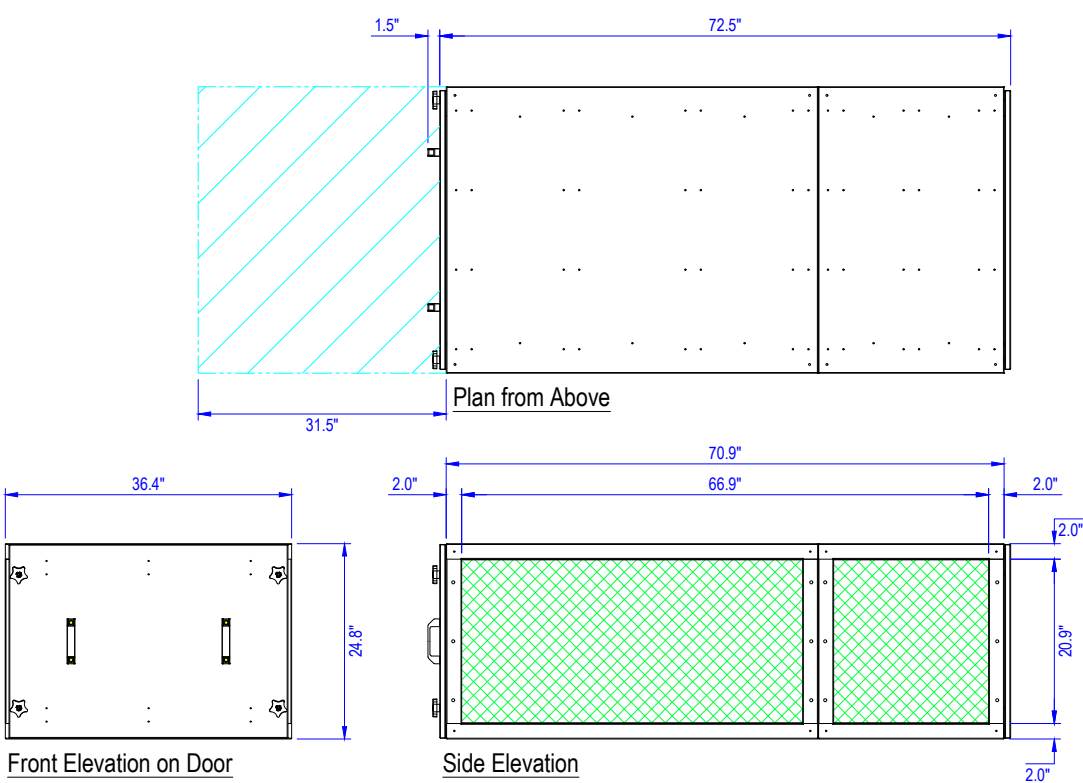
MFU 600						
		Model A1	Model A1 (C)	Model B1	Model E2	Model F2
Panel	1.8 in					
	3.7 in	1		1	1	1
Bag	11.8 In			1		1
HEPA	11.8 In			1		1
Carbon	Site Safe (7.7 in)	3	3		6	3
	Half Carbon (11.7 in)					
Flow Rate*	Maximum (CFM)	2120	2120	2120	2120	2120
Weight (lb)		242	241	168	485	410
No. Units		Single	Single	Single	Double	Double
Pressure Drop	at 1500 CFM (PSI)	0.017	0.012	0.029	0.03	0.041
Dimensions						
Width (in)		25.2	25.2	25.2	25.2	25.2
Height (in)		24.8	24.8	24.8	24.8	24.8
Depth (in)	(Direction of airflow)	36.4	36.4	36.4	72.8	72.8

* Flow Rate – unit selection dependent on air flow rate and cooking style

MFU 1200



MFU 1800



MFU 1200						
		Model A1	Model A1 (C)	Model B1	Model E2	Model F2
Panel	1.8 in					
	3.7 in	2		2	2	2
Bag	11.8 In			2		2
HEPA	11.8 In			2		2
Carbon	Site Safe (7.7 in)	6	6		12	6
	Half Carbon (11.7 in)					
Flow Rate*	Maximum (CFM)	4240	4240	4240	4240	4240
Weight (lb)		412	410	260	822	670
No. Units		Single	Single	Single	Double	Double
Pressure Drop	at 3180 CFM (PSI)	0.018	0.026	0.031	0.031	0.044
Dimensions						
Width (in)		49	49	49	49	49
Height (in)		24.8	24.8	24.8	24.8	24.8
Depth (in)	(Direction of airflow)	36.4	36.4	36.4	72.8	72.8

* Flow Rate – unit selection dependent on air flow rate and cooking style

MFU 1800						
		Model A1	Model A1 (C)	Model B1	Model E2	Model F2
Panel	1.8 in					
	3.7 in	3		3	3	3
Bag	11.8 In			3		3
HEPA	11.8 In			3		3
Carbon	Site Safe (7.7 in)	9	9		18	9
	Half Carbon (11.7 in)					
Flow Rate*	Maximum (CFM)	6355	6355	6355	6355	6355
Weight (lb)		618	615	390	1234	1006
No. Units		Single	Single	Single	Double	Double
Pressure Drop	at 5300 CFM (PSI)	0.019	0.032	0.036	0.03	0.047
Dimensions						
Width (in)		74.2	74.2	74.2	74.2	74.2
Height (in)		24.8	24.8	24.8	24.8	24.8
Depth (in)	(Direction of airflow)	36.4	36.4	36.4	72.8	72.8

* Flow Rate – unit selection dependent on air flow rate and cooking style

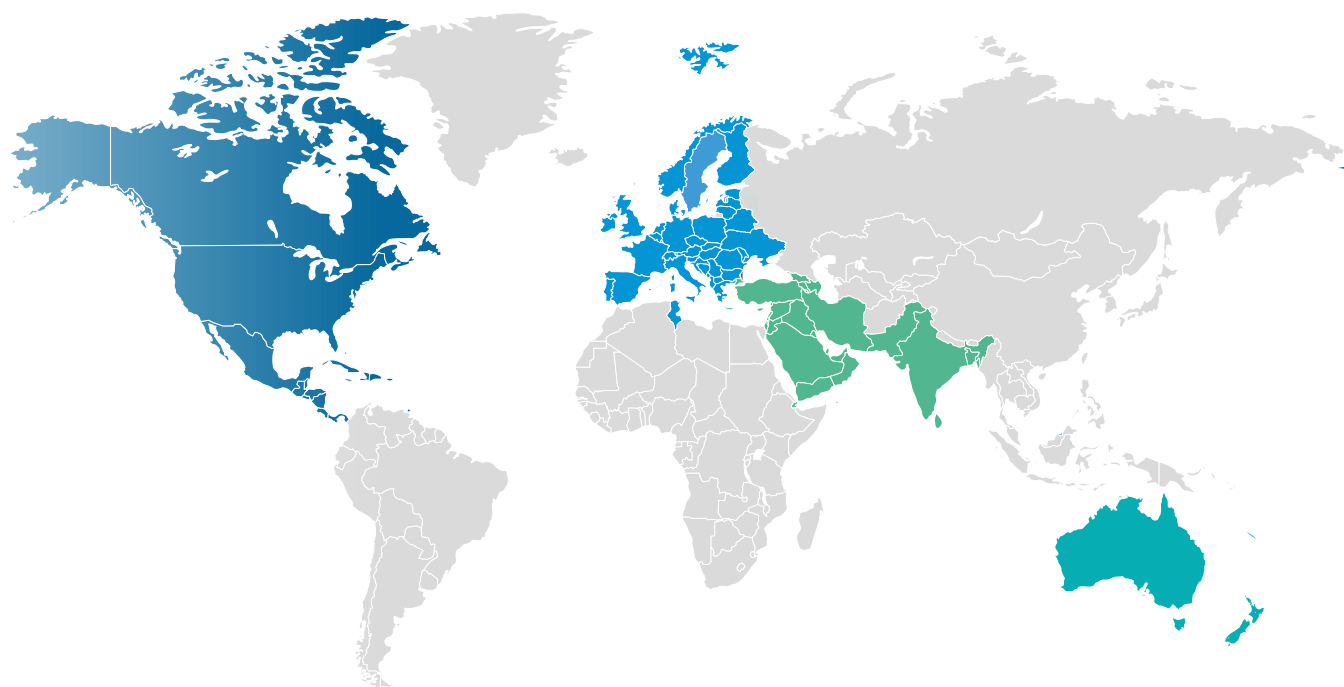
ABOUT US

Purified Air Ltd. has been striving to find the best and most cost-effective way to filter and control oil, smoke, fat and odour produced by commercial kitchens and service since 1984.

Purified Air manufactures filtration and odour control products for stock and bespoke systems, supplying systems to many sectoral brands. The design of each solution is based on the type of food cooked, the cooking process used, and the extracted air volume providing tried and tested purified kitchen exhaust air for Fast Food, Casual Dining and Luxury Concept Restaurant (Fine Dining) markets. By working with these variables, we can design and supply some of the world's best commercial kitchen filtration and odour control systems.

WORLDWIDE COVERAGE

- United Kingdom
- Middle East
- Europe
- North America
- Asia
- Australasia



GET IN TOUCH

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