

KITCHEN EXTRACT

ON100

ODOUR CONTROL 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.

CONTENTS

02

TECHNICAL OVERVIEW

Key Features	02
ON100 Technology	03
How It Works	04
Benefits of ON100	05
Technical Specification	05

06

ABOUT US

An Overview
Our Coverage

07

GET IN TOUCH

Contact Details

KITCHEN EXTRACT

ON100

ODOUR CONTROL UNIT

Purified Air use patented technology to scientifically treat cooking odours emitted by commercial kitchen and restaurant exhausts.

Once the airstream in the exhaust duct has had the majority of the particulates removed by one of our ESP units the gaseous phase or malodour can then be treated by the ON100.

The vapour from a specially blended neutralising agent, ELIMINODOR®, is mixed with ambient air drawn into the ON100 and ionised to a negative potential of 15,000 volts.

This ionised vapour then passes along a nonconductive tube to be discharged into the centre of the duct via a venturi spigot, the metal ducting is earthed through the same high tension circuit which makes the contaminant at an opposite potential to the negatively charged ELIMINODOR® vapour.

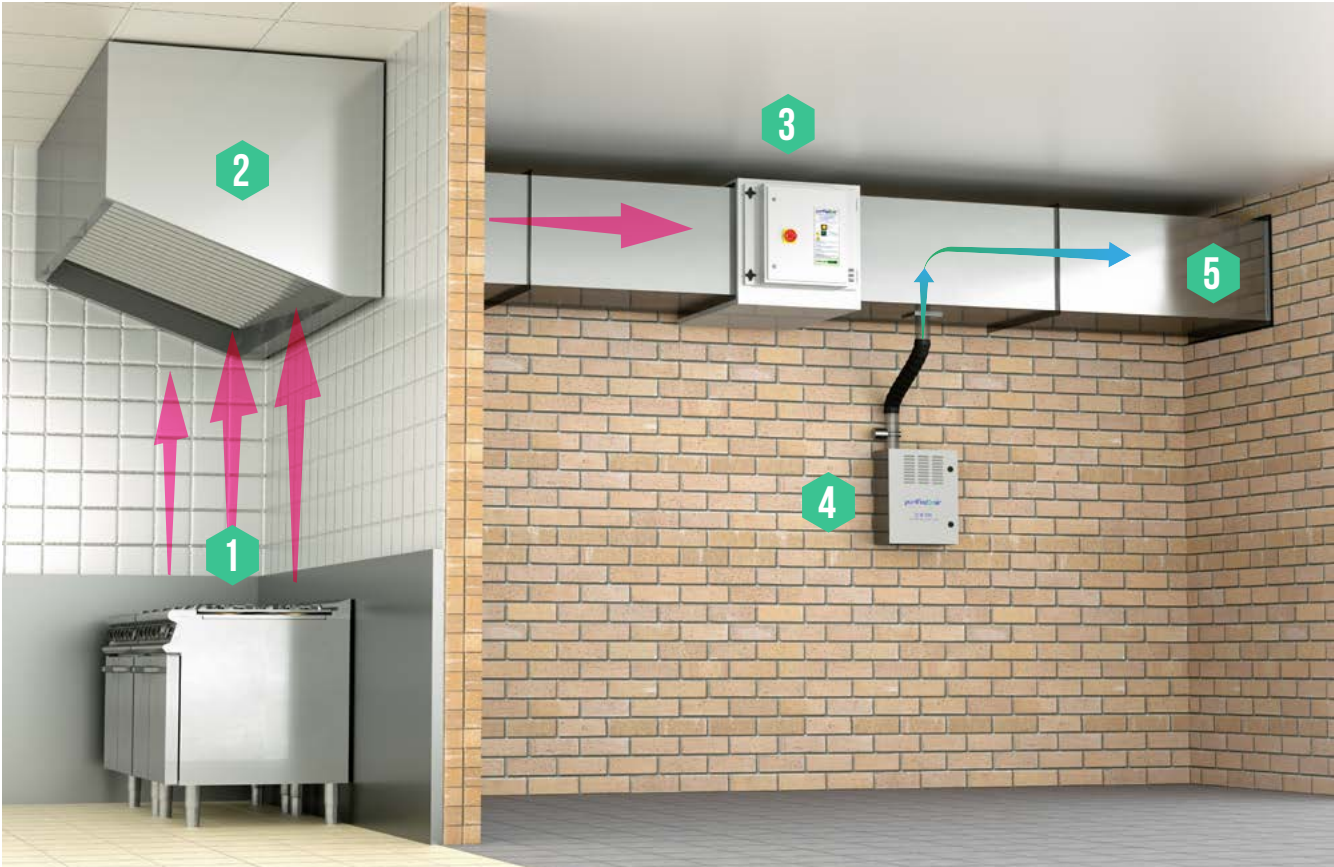
This then causes the negative and positive particles to combine, so treating the malodour by chemical reaction.



KEY FEATURES

- ➔ Compact Design
- ➔ Easy to maintain
- ➔ Simple to install
- ➔ No airflow resistance
- ➔ Energy efficient

HOW IT WORKS



- 01 Cooking particulates and odours
- 02 Canopy Grease Filter
- 03 ESP - Particulate Control Unit
- 04 ON100 Odour Control Unit
- 05 Eliminator® joins airflow

THE BENEFITS OF ON100

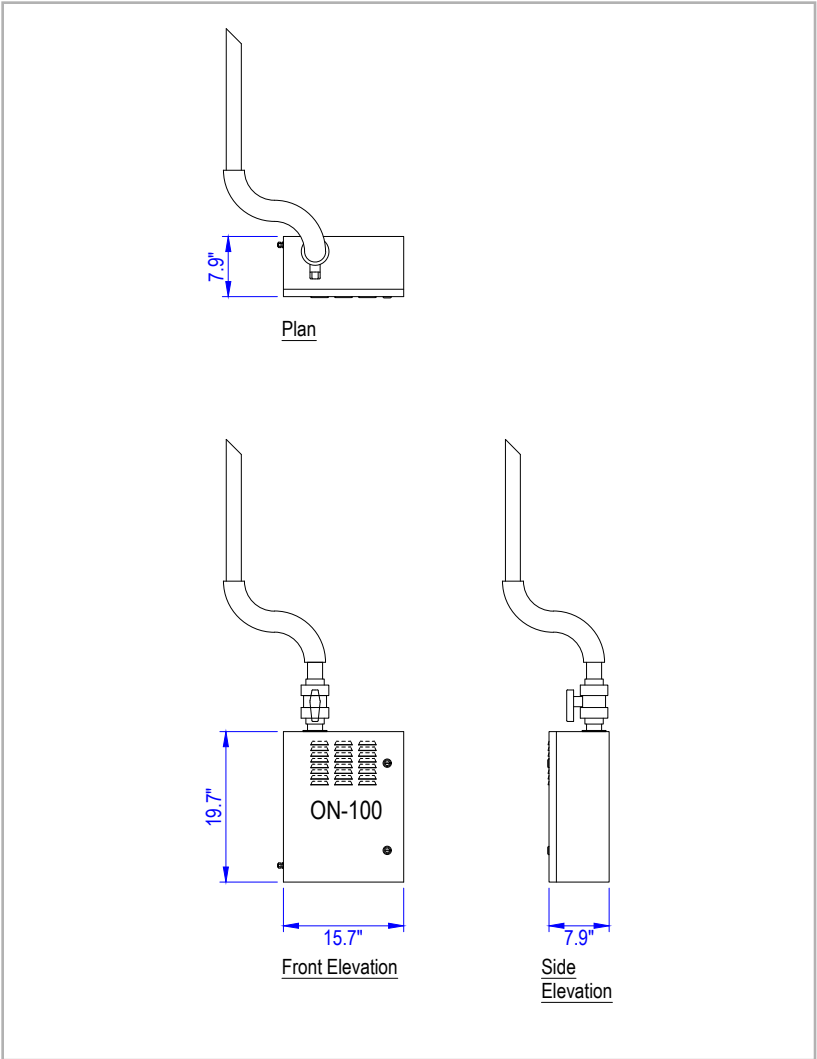
- Reduces odours up to 75%
- Low pressure loss
- Easy to retro fit
- Energy efficient

TECHNICAL SPECIFICATION

	ON100
Supply	220-240 V 50-60HZ
Power Consumption	40W
Ionisation voltage	15KV negative
Maximum Airflow	8815CFM (UP TO)
Dimensions (in)	W 15.7 H 19.7 D 7.9
Weight	27LBS (APPROX)

DRAWINGS

ON100



ELIMINODOR®

This product has been specifically developed and blended for use in Purified Air's ON100 unit.

ELIMINODOR® is a finely balanced blend of essential oils and other chemicals which neutralise odorous gases found in the exhausts of commercial kitchens and restaurants.

Purified Air have designed this unique system to ensure that only minimal quantities of ELIMINODOR® are required for optimum results.

Approximate dosage: one



GUARANTEED PROCESS

Purified Air's ON100 unit in conjunction with ELIMINODOR® can reduce malodour in your commercial kitchen exhaust by up to 90%.

The contamination of ELIMINODOR® with any other ingredients will cause its blend to become unstable and could render ELIMINODOR® completely ineffective, it will also nullify all and any manufacturer's warranty supplied by Purified Air Limited for the ELIMINODOR® and the ON100 unit that it is used in.

OUR SERVICES



Design



Manufacture



Maintain

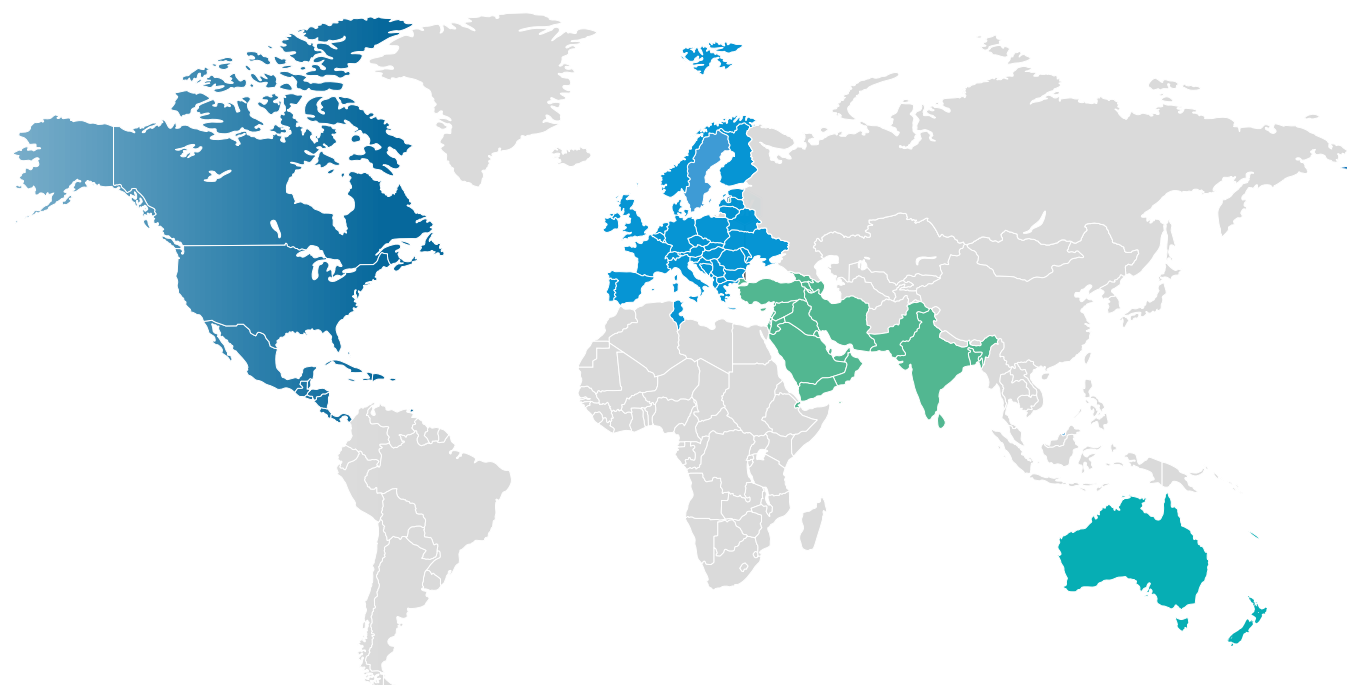
ABOUT US

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
- Asia
- Australasia



GET IN TOUCH

+44 (0)800 018 4000

enq@purifiedair.com

Purified Air Limited, Lyon House
Lyon Road, Romford,
Essex RM1 2BG

[purifiedair.com](https://www.purifiedair.com)



purifiedair®

purifiedair.com