

KITCHEN EXTRACT

UV-C RANGE

1500 | 3000 | 4500 | 6000

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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Our UV-C (short-wavelength ultraviolet radiation) technology is based on the synergy which occurs when ozone and ultra violet light are combined.

KEY FEATURES

- ➔ High efficiency UV-C technology
- ➔ Reduces the need for duct cleaning
- ➔ Can reduce cooking odours by up to 90%*
- ➔ Designed to complement our ESP system

UV-C TECHNOLOGY

Each individual unit sits directly in the air stream of the kitchen extract duct and can feature from 8 to 32 high output lamps supplied in modules of 8.

The number of modules specified will be dependent on the cooking process coupled with the air flow volume which will dictate the amount of ozone needed.

A reaction based on the synergy which occurs when oxygen and 185nm ultraviolet light are combined, produce ozone. The ozone acts on the odorous gases, changing their molecular structure and neutralising their odours.

UV-C RANGE

Our technology incorporates:

- ➔ UV-C lamps shielded by their module to reduce the collection of grease on their surface thus extending their optimum efficiency.
- ➔ The ability to provide the units in simple format or fully monitored with each module of lamps able to provide a local alarm or a BMS signal if in fault.
- ➔ Exact sizing in line with our ESP range so that they can be bolted together for a uniform modular appearance.

HOW IT WORKS



For optimum performance we would recommend between 2 & 6 seconds of dwell time to allow the ozone to work effectively upon the malodorous gasses within the duct.

When installed correctly our UV-C systems can reduce cooking odours by up to 90%**

- 01

Cooking particulates and odours
- 02

Canopy Grease Filter
- 03

ESP - Particulate Control Unit
- 04

UV-C Odour Control Unit
- 05

Ozone breaks down odours within the duct

** With high thresholds of odour, high levels of odour control are only achieved by using good quality particulate control systems (ESP's) as well as supplementary odour control systems.

THE BENEFITS OF UV-C TECHNOLOGY

- %

Eliminates up to 90% of odours
- Deactivates pathogens and viruses
- Modular design
- Energy efficient

TRIED & TESTED

This unit's tried and tested UV-C technology allows for the siting of commercial kitchens in locations such as residential areas and shopping centres, where previously planning permission would not have been granted.

After extensive research and development, Purified Air are able to calculate the most effective number of UVC lamps to produce sufficient ozone, ideal for breaking down malodours inside the unit and within the duct-run.

OUR SERVICES



Design



Manufacture



Maintain

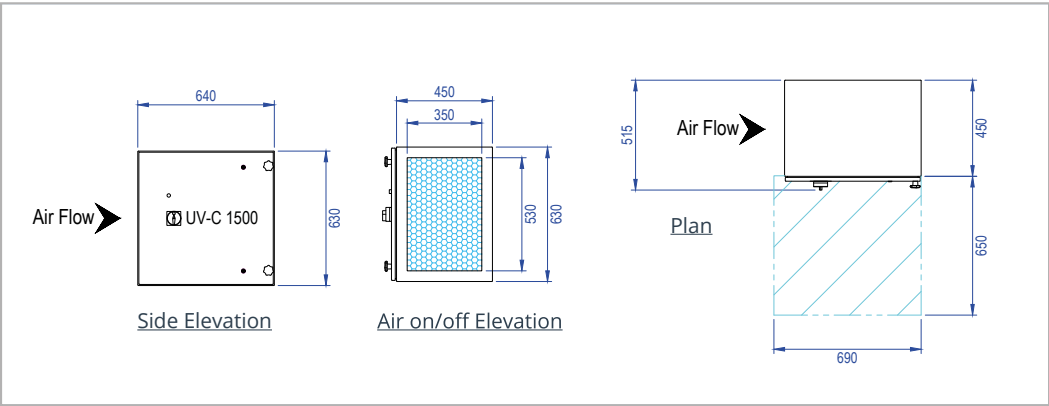
TECHNICAL SPECIFICATION

	UV-C 1500	UV-C 3000	UV-C 4500	UV-C 6000
Supply	220-240 V 50-60HZ	220-240 V 50-60HZ	220-240 V 50-60HZ	220-240 V 50-60HZ
Power Consumption	560W	560 TO 1120W	1120 TO 1680W	1680 TO 2240W
Maximum Airflow	0.7 M ³ /SEC (UP TO)	1.4 M ³ /SEC (UP TO)	2.1 M ³ /SEC (UP TO)	2.8 M ³ /SEC (UP TO)
Dimensions (mm)	W 450 H 630 D 640	W 900 H 630 D 640	W 1350 H 630 D 640	W 1800 H 630 D 640
Weight	41 KG (APPROX)	60 KG (APPROX)	80 KG (APPROX)	102 KG (APPROX)

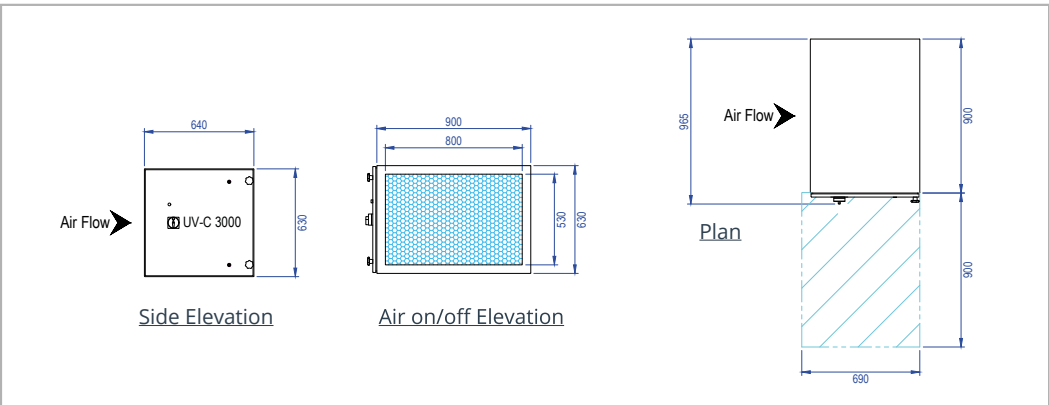
Please note: This equipment needs to be interlocked with the extract fan.

DRAWINGS

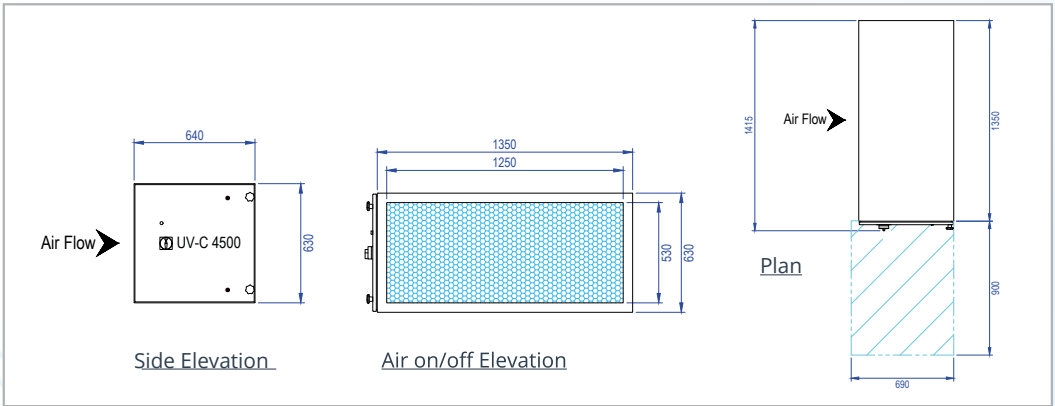
UV-C 1500



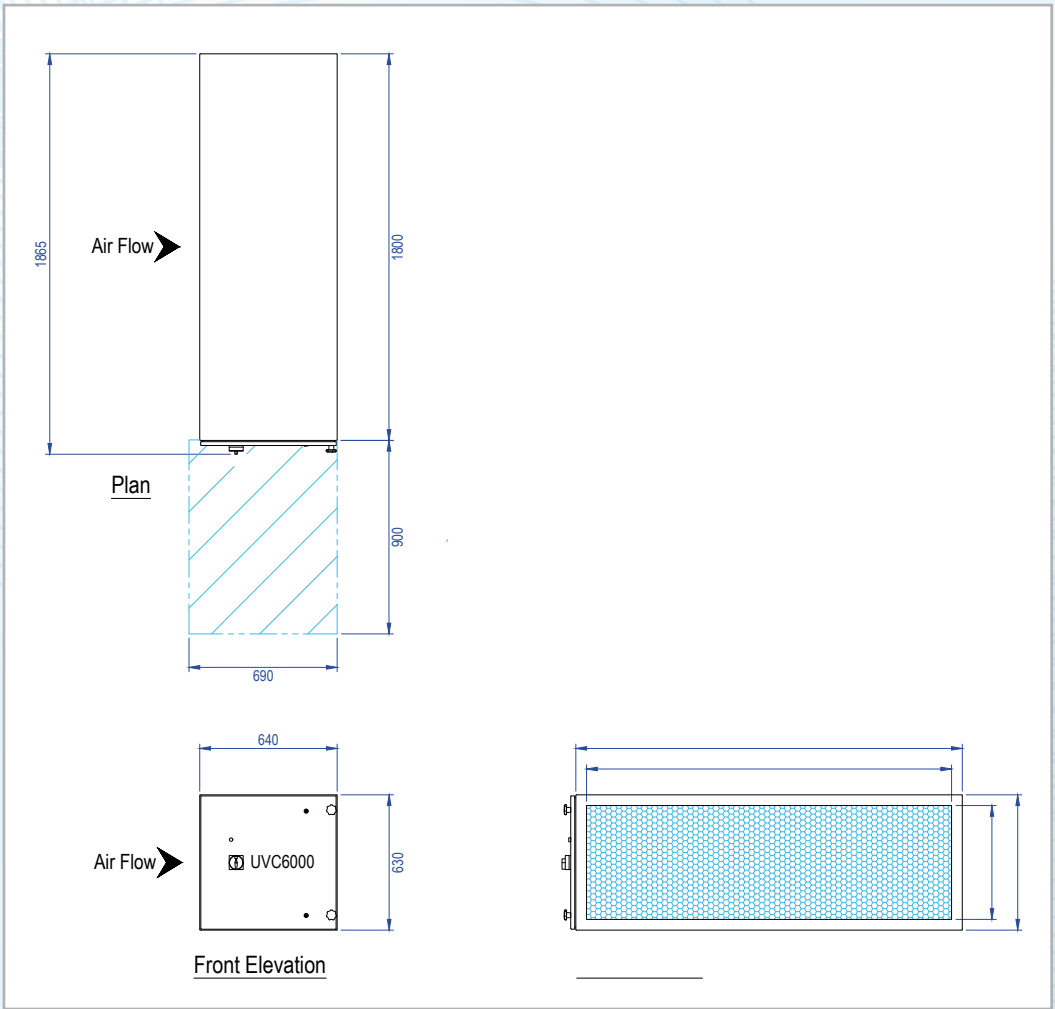
UV-C 300



UV-C 4500



UV-C 6000



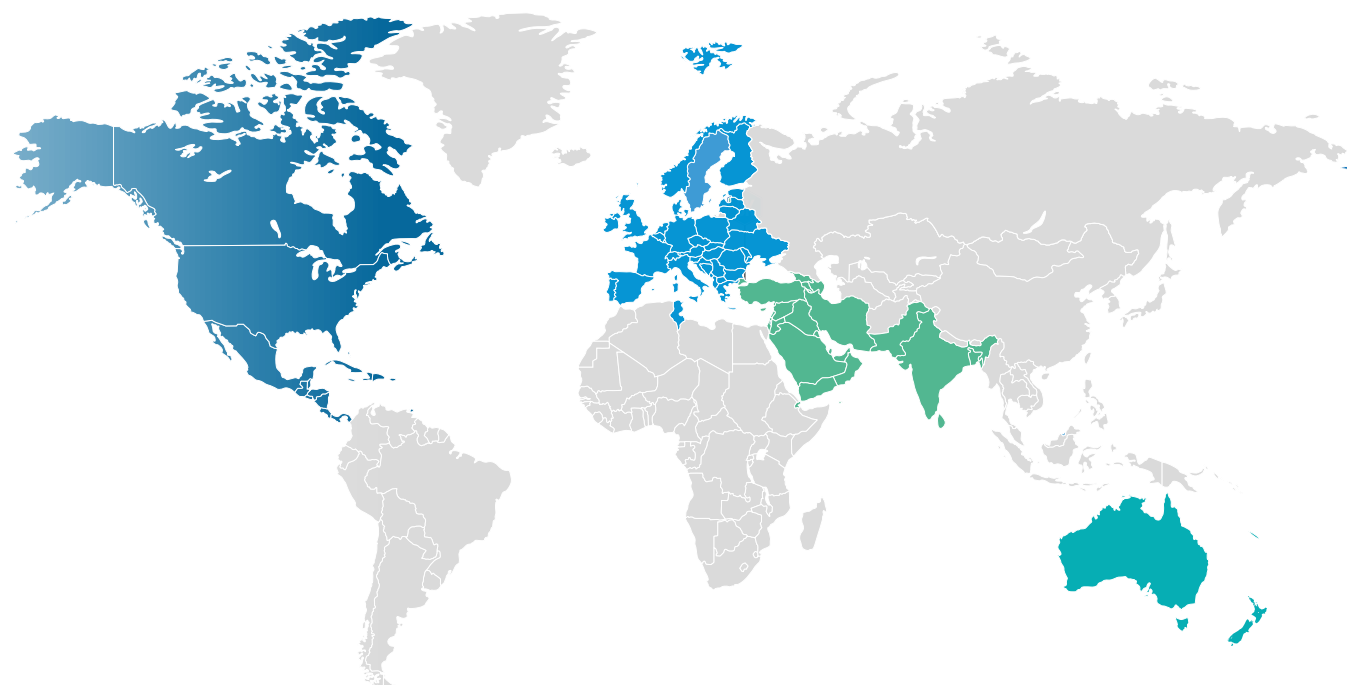
ABOUT US

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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