KITCHEN EXTRACT

ESP Range

1500 | 3000 | 4500 | 6000



COMMERCIAL KITCHEN FILTRATION **EXPERTS**

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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



1500 | 3000 | 4500 | 6000



Our ESP's have been specifically designed for kitchen extract systems; they have integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust. This not only simplifies servicing but eradicates potentially dangerous spillage from the bottom of the units and greatly cuts down on build-ups of grease within the ducting.

The ionisation voltage has been designed to run at a negative potential which enhances the ionisation of particles and also produces more ozone which is helpful in reducing cooking odours.

KEY FEATURES



FILTERS REMOVE





Smoke

Steam



>	Specifically designed for commercial kitchen application
>	Energy efficient: - uses no more than 50W
\rightarrow	Greatly reduces grease build-up within the duct run
•	IP65 rated for outside location
	/





HOW IT WORKS



Our ESP units fit in-line with the kitchen ducting and can be configured modularly to cope with all extract volume requirements.

01 Cooking particulates and odours 02 Canopy Grease Filter **03** ESP - Particulate Control Unit

04 Airflow

OUR SERVICES



Design



Manufacture

Maintain

THE ELECTROSTATIC PROCESS



The above diagram shows, in a basic visual, how an electrostatic precipitator works:

As air passes into the combined ioniser / collector cell, the particulates in the air stream are polarised. As they continue through the ioniser and between the collector cell plates,

THE BENEFITS OF ELECTROSTATIC TECHNOLOGY





99% of particles

Filters particles down to sub-micron levels

the polarised particulates are repelled away from the negatively charged plates and attracted to the earthed plates where they stick and so are filtered out of the air flow.





TECHNICAL SPECIFICATION

	ESP 1500	ESP 3000	ESP 4500	ESP 6000
Supply	115 _{V/1PH 50-60Hz}	115 _{V/1РН 50-60НZ}	115 _{V/1PH 50-60HZ}	115 _{V/1PH 50-60Hz}
Power Consumption	20 w	30 w	40 w	50 w
Maximum Airflow	1500 _{сгм (UP то)}	3000 CFM (UP TO)	4500 сгм (UP TO)	6000 _{CFM} (UP TO)
	W 17.7	W 35.4	W 53.1	W 70.9
	H 24.8	H 24.8	H 24.8	H 24.8
Dimensions (Inches)	D 25.2	D 25.2	D 25.2	D 25.2
	W 450	W 900	W 1350	W 1800
	H 630	H 630	H 630	H 630
Dimensions (mm)	D 640	D 640	D 640	D 640
Weight (lb)	122 _{LBS}	188 _{LBS}	260 LBS	338 _{LBS}

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

DRAWINGS

Plan

Front Elevation



Side Elevation on ESP





ESP 4500



ESP 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





GET IN TOUCH

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