

# UV-C Range

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

Each individual unit sits directly in the air stream of the kitchen extract duct and can feature from 8 to 24 high output UV-C 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.

The ozone combined with hydroxyl free radicals, both highly reactive oxidants, act to oxidise odours and grease, permanently destroying and altering the molecular structure of the compounds.

### Our UV-C range 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.

## Technical Specification

	UV-C 1500	UV-C 3000	UV-C 4500
Electrical Supply	220/240V 50Hz	220/240V 50Hz	220/240V 50Hz
Power Consumption *	560 Watts	560 to 1120 Watts	1120 to 1680 Watts
Max Air Volume	up to 0.7m <sup>3</sup> /sec	up to 1.4m <sup>3</sup> /sec	up to 2.1m <sup>3</sup> /sec
Dimensions	450 L 630 H 640 W	900 L 630 H 640 W	1350 L 630 H 640 W
Weight	43kg (APPROX)	66Kg (APPROX)	89Kg (APPROX)

\*Each rack is 560W (8 lamps)

## Grease, Smoke and Odour



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%\*\*

*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 devise the best combination of lamps at different wave lengths, which when combined with the photo catalytic liner provides the most effective odour control.*

*\*\* 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.*