



KEY FEATURES

- Eliminates up to 98% of oil, grease and smoke particles
- Filters particles down to sub-micron levels
- Produces Ozone to help reduce malodours
- Designed with an integral sump
- Modular in design
- Specifically designed for commercial kitchen application
- Energy efficient: - uses no more than 50W
- Greatly reduces grease build-up within the duct run

The Particulate Phase

Our ESP Range



ESP 4500

- ESP 1500E which can handle up to 0.7m³/sec of air flow
- ESP 3000E which can handle up to 1.4m³/sec of air flow
- ESP 4500E which can handle up to 2.1m³/sec of air flow

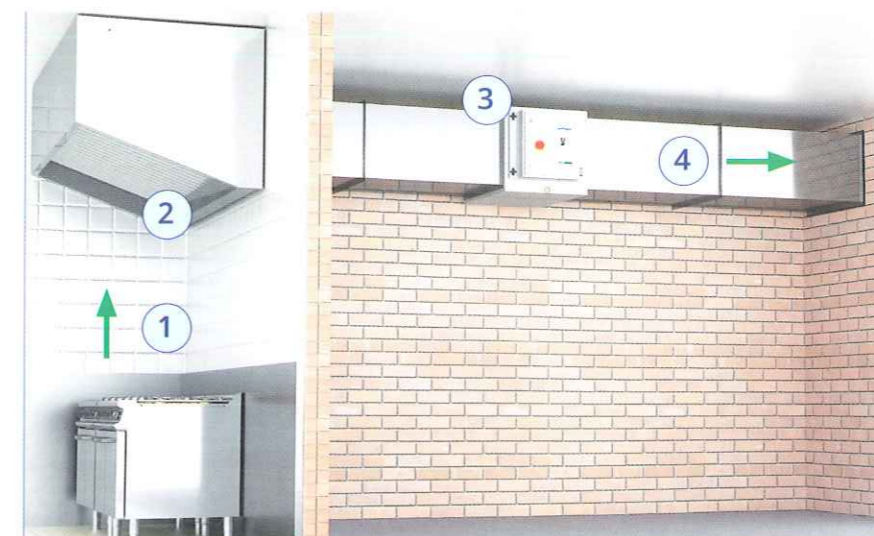
Our ESP's have been specifically designed for kitchen extract systems; they have integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust. This not only simplifies servicing but eradicates potentially dangerous spillage from the bottom of the units and greatly cuts down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

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

Technical Specification

	ESP 1500E	ESP 3000E	ESP 4500E
Electrical Supply	220/240V 50Hz	220/240V 50Hz	220/240V 50Hz
Power Consumption	30 Watts	50 Watts	50 Watts
Max Air Volume	up to 0.7m ³ /sec	up to 1.4m ³ /sec	up to 2.1m ³ /sec
Dimensions W/H/D	450mm/630mm/640mm	900mm/630mm/640mm	1350mm/630mm/640mm
Weight	55Kg	85Kg	118Kg



1. Cooking particulates and odours
2. Canopy Grease Filter
3. ESP - Particulate Control Unit
4. Airflow