

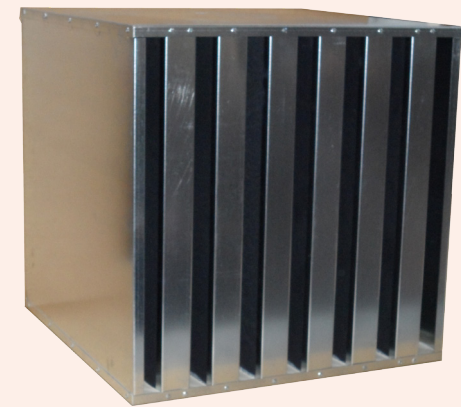
# Sitesafe Carbon Filters

We manufacture Sitesafe carbon filters, these innovative carbon units measure 594x196x597mm, three combining to 594x594x597mm, directly replacing our original carbon blocks whilst providing exactly the same filter performance as an existing full size cell.

Their advantage is that they only weigh 18kg each against the 68kg of our original blocks. This takes the strain out of fitting and servicing, allowing only one engineer to complete the task where two had been previously required.

Our Sitesafe carbon filters use panels of activated carbon to remove the malodorous gases within the commercial kitchen extract duct through the process of chemical adsorption. By installing our ESP units before our Sitesafe filters, the carbon life span is greatly increased, allowing it to nullify malodours at optimum efficiency for much longer.

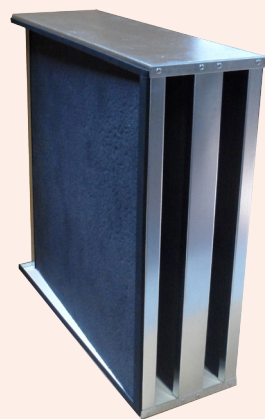
Will require two people plus lifting gear to carry and install.



Carbon PA242424

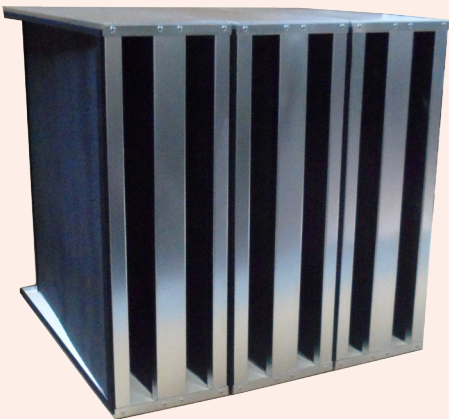
Size 594x594x597  
Gross Weight 68.20kg  
Carbon Weight 50.00kg  
Rated Airflow 3600m³/hr\*  
Pressure Drop 120Pa

Safe for one person to carry. No special lifting gear required.



Sitesafe PA240824

Size 594x196x597  
Gross Weight 17.95kg  
Carbon Weight 16.6kg  
Rated Airflow 1200m³/hr\*  
Pressure Drop 120Pa



Sitesafe 3 x PA240824

Size 594x594x597  
Gross Weight 53.85kg  
Carbon Weight 50.00kg  
Rated Airflow 3600m³/hr\*  
Pressure Drop 120Pa



Please see below for the recommended minimum dwell times required for different applications and scale up accordingly.

It should be noted that filtration performance will be improved by increasing the dwell times applied.

Application	Recommended Dwell Time	Grade
Cooking - Low Odour, Tea Shop, Canteens	0.1 to 0.2 Seconds	Carbon grade Enhanced for improved performance for light catering odours
Cooking - Moderate Odour. Pizza, Steak House, French, Italian, Pubs, Chinese, Japanese, Cantonese	0.2 to 0.4 Seconds	Enhanced Carbon grade suitable for many applications 65% Minimum CTC
Cooking High Odour, Indian, Thai, Vietnamese, Kebab	0.4-0.6 Seconds	Enhanced Carbon grade suitable for many applications 65% Minimum CTC
Cooking Very High Odour. Fried Chicken, Pubs with large fried food turnover, Fish and Chip Shops, Fast Food / Burgers	0.4-0.8 Seconds	Enhanced Carbon grade suitable for many applications 65% Minimum CTC
Reduction of Kerosene Exhaust fumes	0.1 to 0.2 Seconds	General Purpose Activated Carbon
Reduction of Ozone	0.1 to 0.2 Seconds	General Purpose Activated Carbon
Reduction of Diesel Fumes, including H <sub>2</sub> S, SO <sub>2</sub> , NO <sub>x</sub> , HCl	0.2 Seconds	Carbon Museum,Archive, Café Directive: SO <sub>2</sub> SO <sub>x</sub> NO <sub>2</sub> NO <sub>x</sub> Removal
Museum and Archives	0.2 Seconds	Carbon Museum,Archive, Café Directive: SO <sub>2</sub> SO <sub>x</sub> NO <sub>2</sub> NO <sub>x</sub> Removal

The cooking odour classes above are as classified by DEFRA in **Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems, PB10527**