KITCHEN EXTRACT

ON 100 ODOUR CONTROL UNIT



COMMERCIAL KICTHEN 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.

CONTENTS

02	TECHNICAL OVERVIEW	
UZ	Key Features	0
	ON 100 Technology	0:
	How It Works	0
	Benefits of ON 100	0
	Technical Specification	0
06	An Overview Our Coverage	
07	GET IN TOUCH Contact Details	

KITCHEN EXTRACT

ON100

ODOUR CONTROL UNIT

Purified Air use patented technology to scientifically treat cooking odours emitted by commercial kitchen and restaurant exhausts.

Once the airstream in the exhaust duct has had the majority of the particulates removed by one of our ESP units the gaseous phase or malodour can then be treated by the ON 100.

The vapour from a specially blended neutralising agent, ELIMINODOR®, is mixed with ambient air drawn into the ON100 and ionised to a negative potential of 15,000 volts.

This ionised vapour then passes along a nonconductive tube to be discharged into the centre of the duct via a venturi spigot, the metal ducting is earthed through the same high tension circuit which makes the contaminant at an opposite potential to the negatively charged ELIMINODOR® vapour.

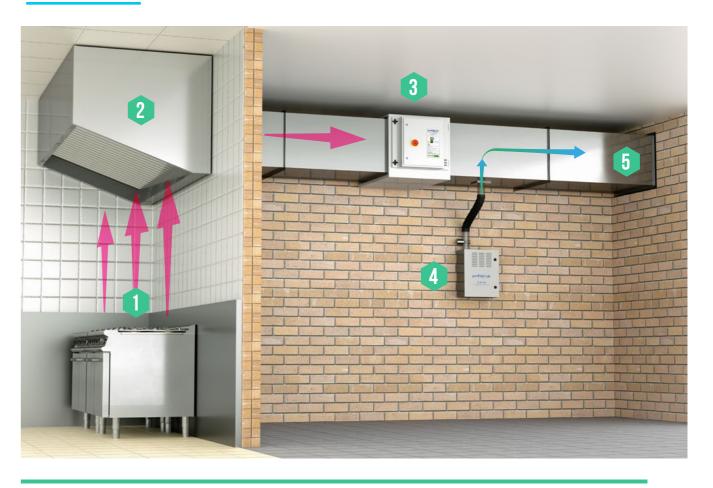
This then causes the negative and positive particles to combine, so treating the malodour by chemical reaction.



KEY FEATURES

- Compact Design
- Easy to maintain
- Simple to install
- No airflow resistance
- Energy efficient

HOW IT WORKS



- Cooking particulates and odours
- **13** ESP Particulate Control Unit
- **05** Eliminodor® joins airflow

- **12** Canopy Grease Filter
- 04 ON 100 Odour Control Unit

THE BENEFITS OF ON 100



Reduces odours up to 75%



Low pressure loss



Easy to retro fit



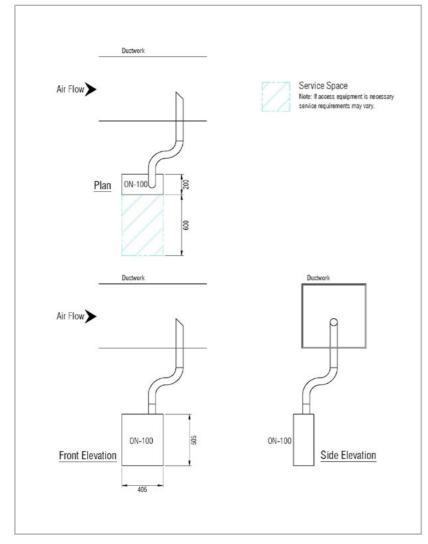
2 TECHNICAL OVERVIEW 3

TECHNICAL SPECIFICATION

	ON 100
Supply	220-240 _{v 50HZ}
Power Consumption	40 _w
Ionisation voltage	15 _{KV negative}
Maximum Airflow	4.16 _{M³/SEC} (UP TO)
Dimensions (mm)	W 400 H 500 D 200
Weight	12.25 _{KG (APPROX)}

DRAWINGS

ON 100



ELIMINODOR®

This product has been specifically developed and blended for use in Purified Air's ON100 unit.

ELIMINODOR® is a finely balanced blend of essential oils and other chemicals which neutralise odorous gases found in the exhausts of commercial kitchens and restaurants.

Purified Air have designed this unique system to ensure that only minimal quantities of ELIMINODOR® are required for optimum results.

Approximate dosage: one



GUARANTEED PROCESS

Purified Air's ON100 unit in conjunction with ELIMINODOR® can reduce malodour in your commercial kitchen exhaust by up to 90%.

The contamination of ELIMINODOR® with any other ingredients will cause its blend to become unstable and could render ELIMINODOR® completely ineffective, it will also nullify all and any manufacturer's warranty supplied by Purified Air Limited for the ELIMINODOR® and the ON100 unit that it is used in.

OUR SERVICES







TECHNICAL OVERVIEW 5

purified coir

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 residential installation 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

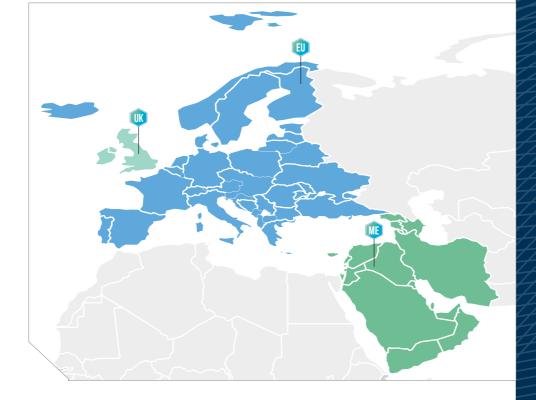
United Kingdom

Middle East

Europe







GET IN TOUCH

**** 0800 018 4000

✓ enq@purifiedair.com

Purified Air Limited, Lyon House Lyon Road, Romford, Essex RM1 2BG

purifiedair.com

