

UV-O 1000



INTRODUCTION

Reduction of cooking odours from commercial kitchens is an increasingly important issue, different combinations of product are required to do this.

HOW IT WORKS

The Purified Air UV-O 1000 unit uses UV-C technology to produce ozone and hydroxyl free radicals to oxidise odours through a process of Ozonolysis.

Unlike other UV-C systems, the UV-O 1000 is located outside the kitchen extract duct and connects via spigots and small diameter ducting. It is widely accepted that the best way to apply UV-C is in the airstream itself. However, the lamps quickly become dirty and the effectiveness is greatly reduced. By applying the lamps outside of the airstream we are able to fully control the condition of the lamps which provides for a uniform output, the air entering the UV-O 1000 does not come via the extract and is filtered on entry, the system allows a uniform delivery of clean treated air to enter the extract system. A further advantage is that the pressure loss exhibited when the unit is installed is low and uniform.



INSTALLATION

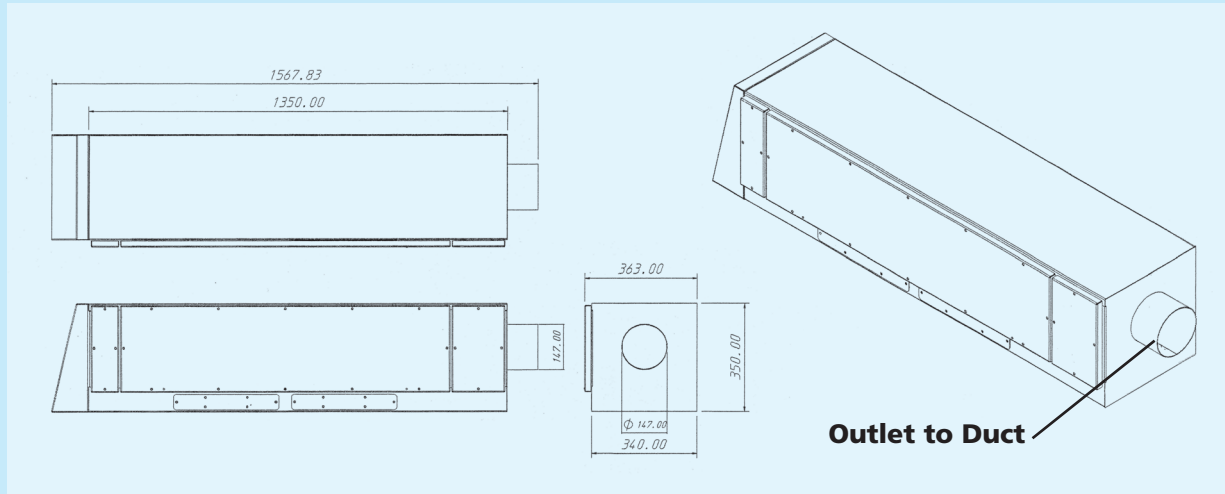
Simple to install, with low maintenance and running costs, the system is designed to be located on a wall in the kitchen or plant room or can be fitted to the ducting itself. The fact that it is located external to the ducting makes the unit ideal for retrospective installations.

TECHNICAL & SAFETY CONSIDERATIONS

The unit must always be installed on the negative side of the fan and the system should be switched via an interlock both connected to the fan and an airflow switch connected to the unit itself which will ensure that in the event the unit is disconnected from the duct or if the extract system is switched off the system will be isolated. The unit can only discharge into duct which is going to atmosphere the unit must not discharge into an enclosed space.

The unit comes as standard with six lamps but a further rack can be added to make a total of twelve lamps. Dependant on the type of cooking the maximum each set of six lamps will be capable of handling will be 0.5 m³/sec.

UV-C technology cannot remove smoke or other particulate, for instance where there is a lot of smoke produced due to the cooking style, for example char-grilling. Then Purified Air recommends that the UV-C system be used in conjunction with a filtration system such as their Electrostatic Precipitator (ESP).



OPTIONS

Lamp indicator remote or attached. Airflow switch.

Installation of grease smoke and odour equipment must be made on the negative side of the fan and the systems must be switched via an interlock to ensure they are only operational when the extract fan is operational. If there is ductwork inside the premises on the positive side of the fan please ensure that it is completely sealed so as not to let fumes or odour control compounds back into the premises. In certain instances some equipment can be installed on the positive side of the fan but please discuss this with our technical department and ask them to provide a design statement to confirm that it can be done.

purified  **air**®

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