

THE O.N.100 ODOUR NEUTRALISER

How it works and its use in the control of odours from commercial kitchen extract systems

The O.N.100 has been developed by Purified Air Limited using patented technology which combines physics and chemistry to encapsulate and treat cooking odours being emitted from restaurants and other commercial cooking applications. There is high demand worldwide for the O.N.100 and associated products which are easy to install and maintain. When applied correctly the O.N.100 can reduce the odours emanating from cooking premises by as much as ninety percent.

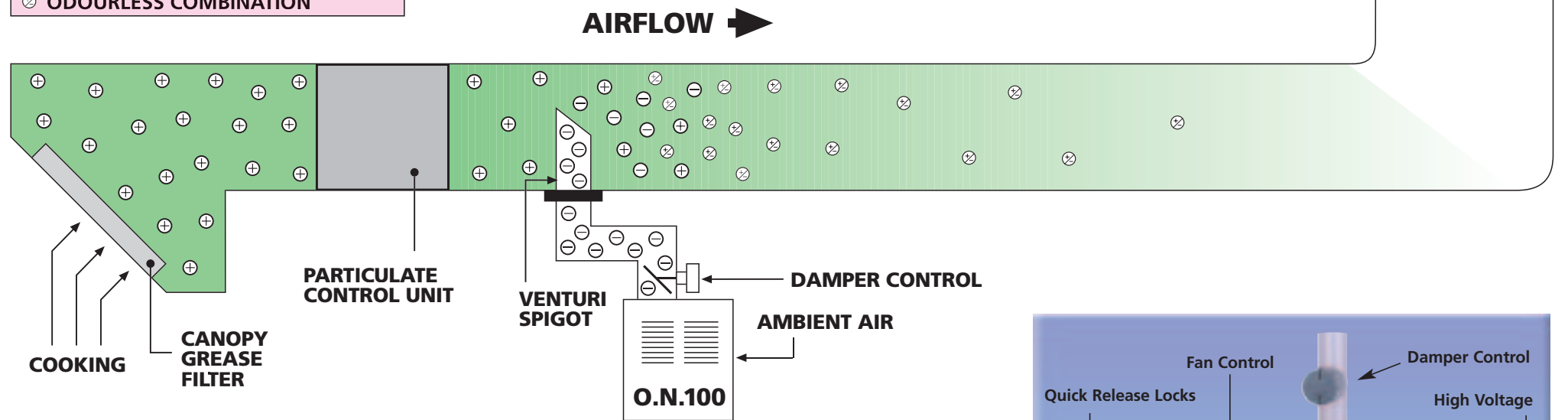
THE FOLLOWING ARE SOME OF THE MAJOR ADVANTAGES OF THE O.N.100:-

- Instant Control of Odours
- Efficiency up to 90%
- Visual Awareness of Neutralising Agent
- Fully adjustable
- Easy and Economical to Maintain
- Installed easily into new/existing systems
- No resistance to the Airflow
- User Friendly



The O.N.100 in situ on a flat roof installation with the ESP 3000 E Pre-filtration unit.

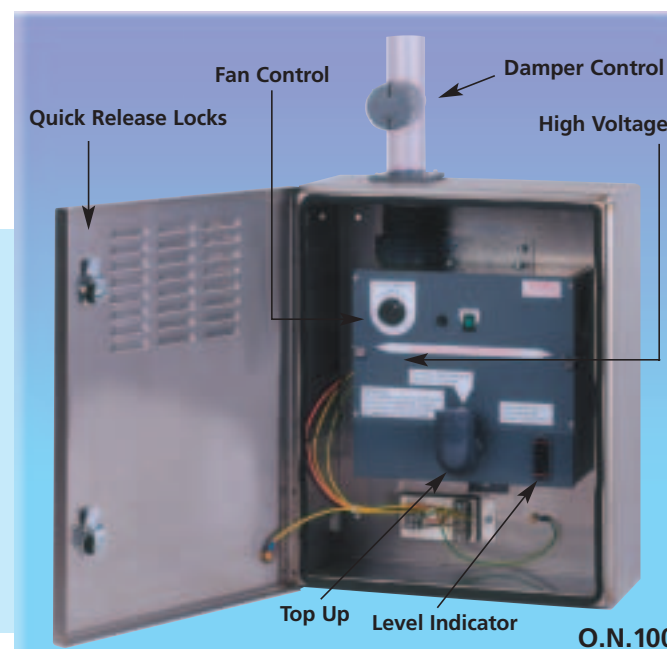
- ⊕ POSITIVELY CHARGED GREASE
- ⊖ NEGATIVELY CHARGED ELIMINODOR
- ⊗ ODOURLESS COMBINATION



ODOUR NEUTRALISER

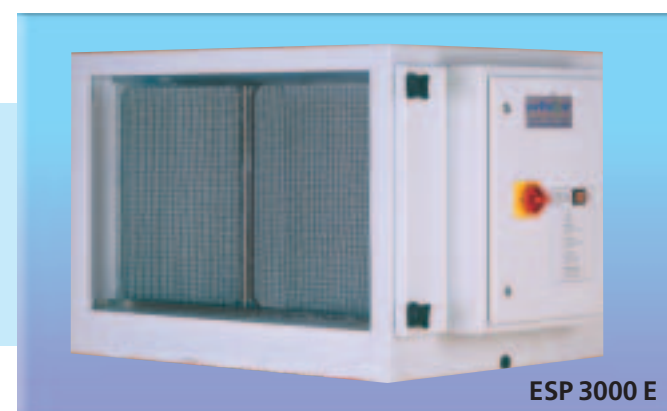
HOW IT WORKS: The airstream must first be cleaned of the majority of particulate contaminants made up of hydrocarbons and grease vapour leaving the gaseous phase (odour) to be treated by the O.N.100. Ambient air is drawn into the unit and mixed with a specially blended neutralising chemical. A vapour is formed which is then ionised to a negative potential of 15,000 volts. The ionised vapour passes along a non-conductive tube and is 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 vapour. The electrostatic difference between the contaminant and the neutralising vapour causes the two to combine electrically after which a chemical reaction takes place to treat the malodour.

MAINTENANCE: The O.N.100 needs to be topped up with a chemically formulated neutralising agent called 'Eliminodor' on a regular basis. In an average situation we would envisage two to six weekly servicing, dependent on usage.



ELECTROSTATIC PRECIPITATORS

Electrostatic Precipitators are used to clean the airstream of grease and hydrocarbons (smoke). These highly efficient units can remove particles as small as 0.01 micron at an efficiency in excess of ninety percent. This equipment would be used before the O.N.100 in systems with a high 'carry over' of grease or smoke. The units come in modular form, shown right is the ESP 3000 E which is suitable for airflows of up to 5000 cubic metres per hour (3000 cfm). For Technical information see ESP brochure.



purified air[®]
providing a better environment



This unique product has been blended solely for use in Purified Air Products to counteract cooking odours from the exhaust of restaurants and commercial cooking premises. **ELIMINODOR®** has been developed using space age technology and is a finely balanced blend of oils and other chemicals which neutralise cooking odours. This blend must not become unbalanced by mixing with any other products as this will render **ELIMINODOR®** ineffective and result in damage to equipment. The design of this unique system provides that only minimal quantities are required for optimum results.

Approximate dosage : one litre per three weeks under normal conditions.

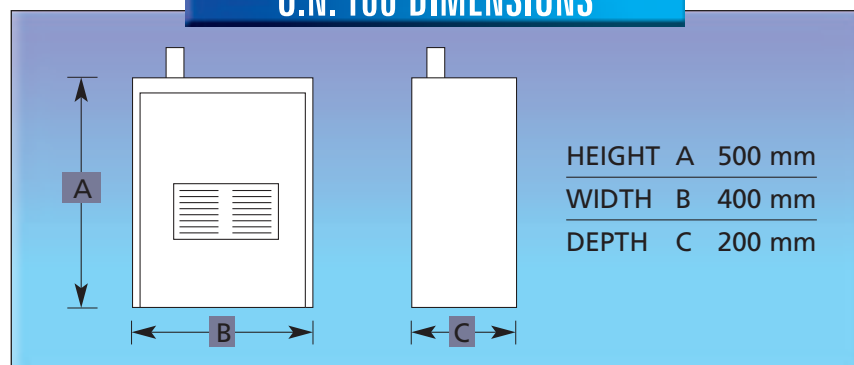
GUARANTEED PROCESS

ELIMINODOR® combined with Purified Air Systems can reduce nuisance caused by cooking odours by up to 90%.

O.N. 100 TECHNICAL DATA

Electrical Supply:	220/240V 50 Hz (others can be manufactured)
Power consumption Max:	40 Watts
Weight:	12.25 Kg
Capacity:	up to 15,000m ³ /h exhaust air
Ionisation voltage:	15 Kv negative

O.N. 100 DIMENSIONS



purifiedair®
 providing a better environment

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Distributed by:



O.N.100

Odour Neutraliser

The O.N. 100 is a high tech, simple to install machine, designed to help neutralise odour laden air in the exhaust ducts of restaurants and industrial plants of all types.



GUARANTEED PATENTED PROCESS!

SIMPLE TO FIT IN ANY NEW OR EXISTING SYSTEM
 VERY LOW MAINTENANCE EXPENDITURE PER ANNUM

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