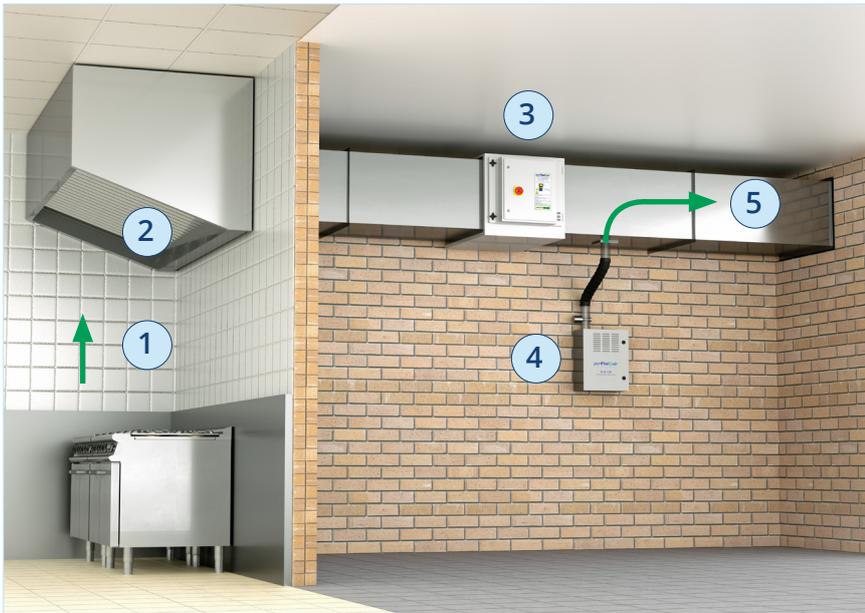


ON100

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



1. Cooking particulates and odours
2. Canopy Grease Filter
3. ESP - Particulate Control Unit
4. ON100 Odour Control Unit
5. Eliminator® joins airflow

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
- Easy to install
- No airflow resistance
- Energy efficient - uses no more than 40W

Technical Specification

Electrical Supply	220/240V 50Hz
Max Power Consumption	40 Watts
Ionisation voltage	15kV negative
Max Air Volume	up to 4.16m ³ /sec
Dimensions	W 400mm H 500mm D 200mm
Weight	12.25kg



ON100 Unit

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 litre every 2 - 4 weeks under normal conditions.



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.