

UV-O 500

The UV-O 500 unit is the latest and most compact unit in our UV-O range, it has been designed for application in smaller capacity commercial kitchens with lower exhaust air flows and less available space.

- 01 Easy to Install**
- 02 Compact Design**
- 03 Can be retro-fitted into existing duct.**
- 04 Virtually no pressure loss**
- 05 No monthly maintenance needed**

Our UV-O units use UV-C technology to produce ozone and hydroxyl free radicals to oxidise cooking odours through a process of ozonolysis.

Unlike other UV-C systems, our UV-O units are located outside of the kitchen extract duct and are connected via a spigot and small diameter ducting.

Although it is widely accepted that the best way to apply UV-C is

directly in-line with the air stream itself, this can incur the problem of the lamps getting dirty and thus greatly reducing their effectiveness.

With the UV-O 500 the air flow does not come from the exhaust duct but from the ambient air, which is filtered on entry. This means that it is able to provide a uniform supply of ozone and hydroxyl free radicals into the extract system with an extremely low pressure loss.





Technical Specification

Electrical Supply:	200/240V 50Hz
Max Power Consumption:	120 Watts
Max Air Volume:	up to 1m ³ /sec
Dimensions:	H 300mm / W 605mm / D 200mm
Weight:	10.5kg

Installation

Simple to install, with low maintenance and running costs, the UV-O 500 is designed to be located on a wall in the kitchen or plant room or can be fitted onto the ducting itself. The fact that it is located external to the ducting makes the unit ideal for retrospective installations.

Technical & Safety Considerations

The UV-O 500 must always be installed on the negative side of the fan and the power supply to the unit interlocked with the fan itself.

The UV-O 500 can only discharge into ducting which is exhausting to atmosphere.

The UV-O 500 must never be allowed to discharge into an enclosed space.

The UV-O 500 has been designed to deal with Gaseous malodors within a commercial kitchen extract system and not particulates such as Smoke, Oil or Grease.

In instances where both gaseous and particulate filtration is required Purified Air recommend that a UV-C system is used in conjunction with an Electrostatic Precipitator (ESP).

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.