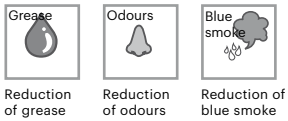


Installation conditions and kind of reduction in commercial kitchens – modules for combination



Plasma mini
Odour



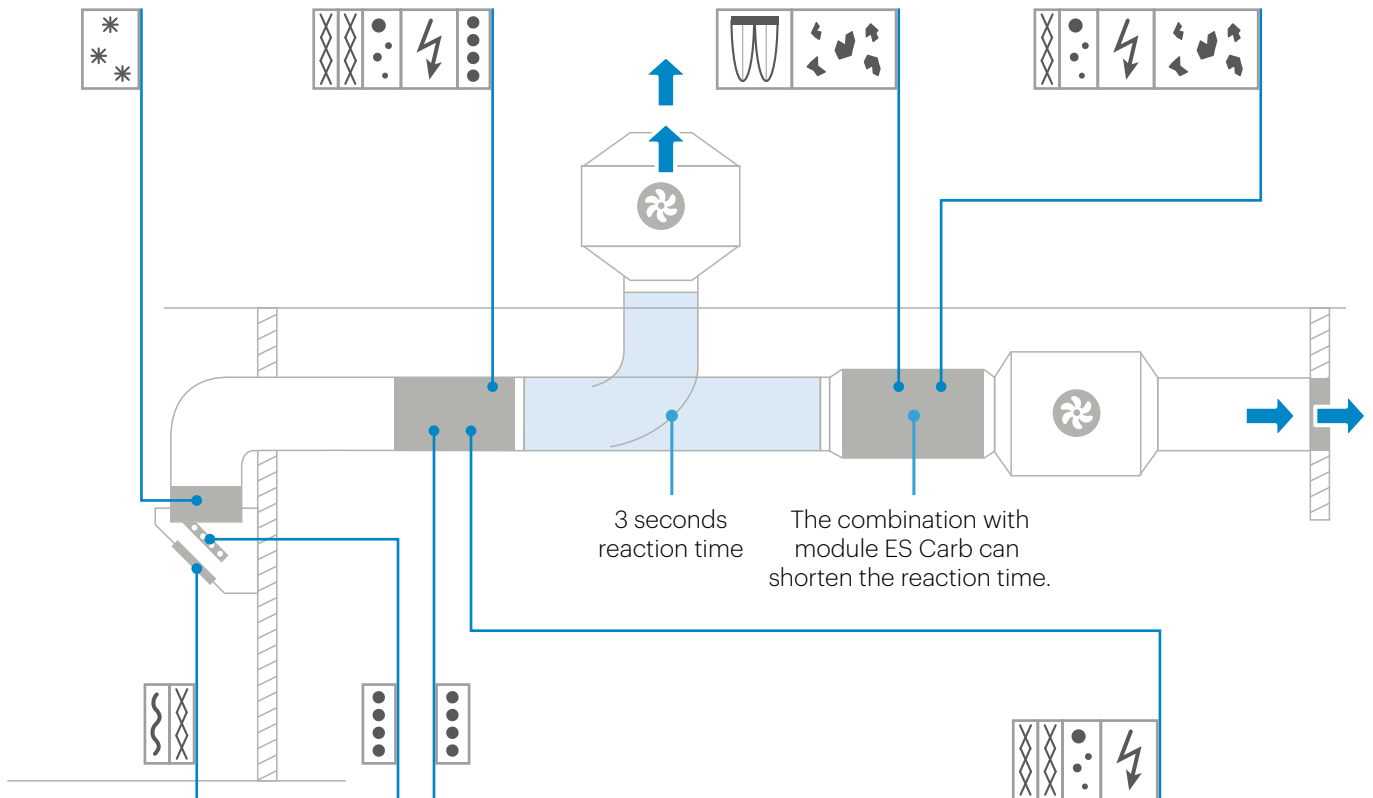
Modul ES UV
Grease, Odour and blue smoke



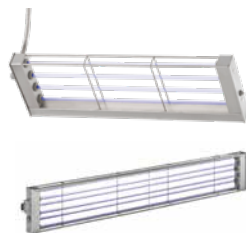
Modul Carb
Ozone and odour



Modul ES Carb
Ozone and odour



Combi separator
Grease separation in the extractor canopy



CKA IB and WB
Grease and odour

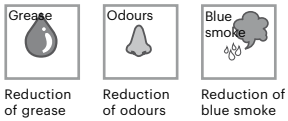


Kanal IB/Channel
Grease and odour



Modul ES
Grease and blue smoke

Installation conditions and kind of reduction in commercial kitchens – compact devices including fan



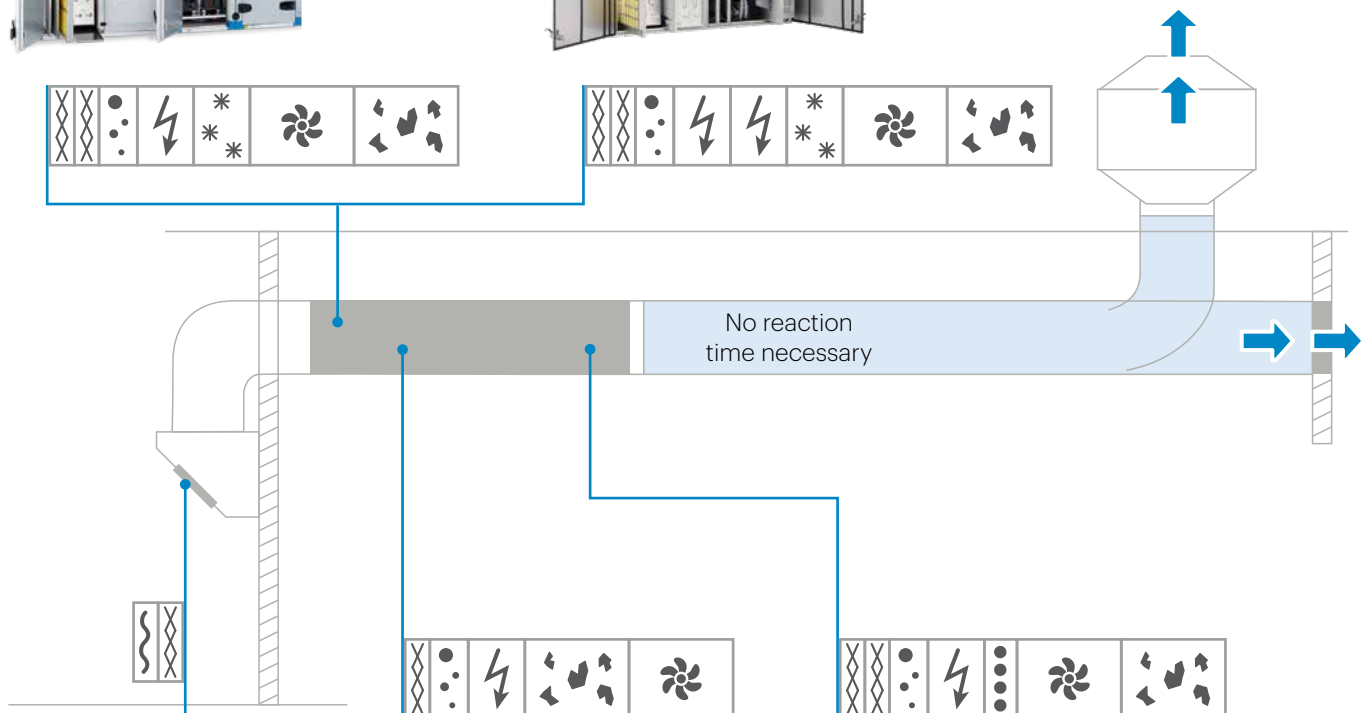
CAP

Grease, odour and blue smoke



CAP ES +

Grease, odour and blue smoke



Combi separator

Grease separation in the extractor canopy



Modul ES Carb Fan

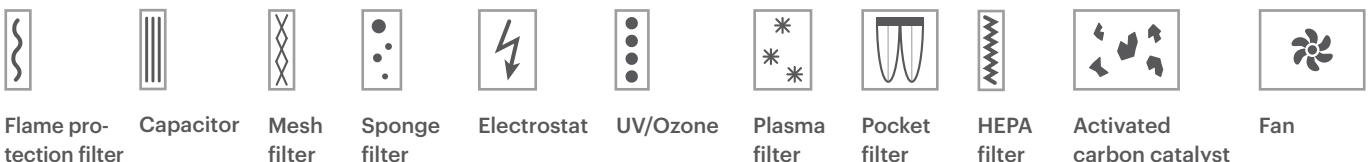
Ozone and odour



Eco Unit ES UV Carb Fan

Exhaust air purification, grease and blue smoke

Legende



Improved fire prevention with UV/Ozone – CKA (Clean Kitchen Air) technology



Odour research at Dusseldorf Steakhouse:

One of the leading engineering bureaus Müller-BBM, specializing in olfactory measurements, expert opinions and related consulting services, performed an olfactometric measurement of three samples and came to the following conclusion: “The efficiency of the oxytec UV/Ozone air treatment plant is on average 95.6%”.

Function

- The cleaning system is designed for hot exhaust air with a high grease content and intense odour
- Effectively removes organic, grease-containing substances and odour-carrying particles
- Exhaust ducts are free from grease
- It is possible to use an automatic clean-in-place (CIP) for UV/Ozone lamps

The CKA air purification system is highly flexible in operation: It consists of modules, i.e. various UV-systems that can be selected and combined according to individual needs. CKA modules are made of stainless steel, they are stable and can be integrated directly into the extractor canopy or ventilation system near the source of odours.

A common problem when placing gastronomic establishments is the undesirable odour of the exhaust kitchen air. It occurs during normal roasting, frying or cooking. An efficient and cost-effective solution offers the CKA system of oxytec. Kitchen exhaust air is cleaned after passing the grease separator. There is a “cold combustion” of organic, grease and odour-containing substances. The amount of grease and odours entering the atmosphere through the ventilation system is significantly reduced.

Principle of operation

- ① Exhaust air containing grease and water vapor passes through an aerosol separator in an extractor canopy.
- ② CKA oxytec photzone lamps with UV-light which convert natural oxygen to ozone.
- ③ Ozone oxidizes grease and particles that generate odours. Residues (CO₂, water, dust) are discharged along with the exhaust air stream.
- ④ The ventilation system and duct remain free of grease and odours.

