

# UV-O Range

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



## KEY FEATURES

- Easy to install
- Can be retro-fitted into existing duct
- Virtually no pressure loss
- No monthly maintenance needed

### Our UV-O range includes:-

- **UV-O 500 which handles up to 1 m<sup>3</sup>/sec of air flow**
- **UV-O 1000 which handles up to 2 m<sup>3</sup>/sec of air flow**

The UV-O 500 has been designed for smaller capacity commercial kitchens.

The UV-O range uses 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 light is directly in-line with the air stream itself, performance will be impacted as the lamps get dirty.

With our UV-O units the air flow does not come from the exhaust duct but from the ambient air around the unit, 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.

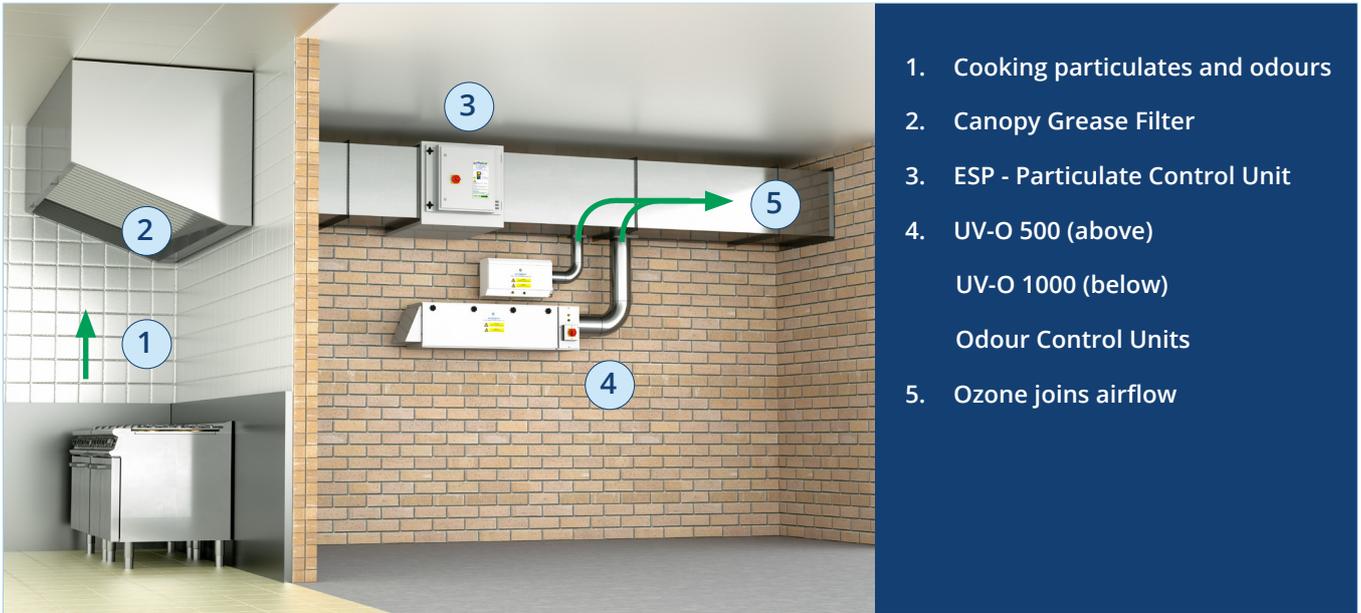
For optimum performance we would recommend between 2 & 6 seconds of dwell time to allow the ozone to work effectively upon the malodorous gasses within the duct.



UV-O 500 Unit



UV-O 1000 Unit



- 1. Cooking particulates and odours
- 2. Canopy Grease Filter
- 3. ESP - Particulate Control Unit
- 4. UV-O 500 (above)  
UV-O 1000 (below)  
Odour Control Units
- 5. Ozone joins airflow

## Technical Specification

	UV-O 500	UV-O 1000
Electrical Supply	220/240V 50Hz	220/240V 50Hz
Power Consumption	140 Watts	700 Watts
Max Air Volume	up to 1m <sup>3</sup> /sec	up to 2m <sup>3</sup> /sec
Dimensions	W 605mm H 300mm D 200mm	W 1568mm H 350mm D 363mm
Weight	10.5Kg	50Kg

*This unit's tried and tested UV-C technology allows for the siting of commercial kitchens in locations such as residential areas and shopping centres, where previously planning permission may not have been granted. After extensive research and development Purified Air are able to devise the best combination of lamps to provide the most effective odour control.*

## Safety

Ultra-Violet band C light is the most powerful of the three bands, it is a very strong oxidant and as such exposure to UV-C light is dangerous. To ensure safety the UV-C lamps are secured behind locked panels and the system has been engineered to shut down automatically when these panels are unlocked. However, since the lamps typically have a minimum life of twelve months and with the system able to operate at optimum efficiency even if one lamp fails it is unlikely that, apart from routine servicing by experienced engineers, that the system will ever need to be opened.