



Proposed Rear Elevation

1 : 100

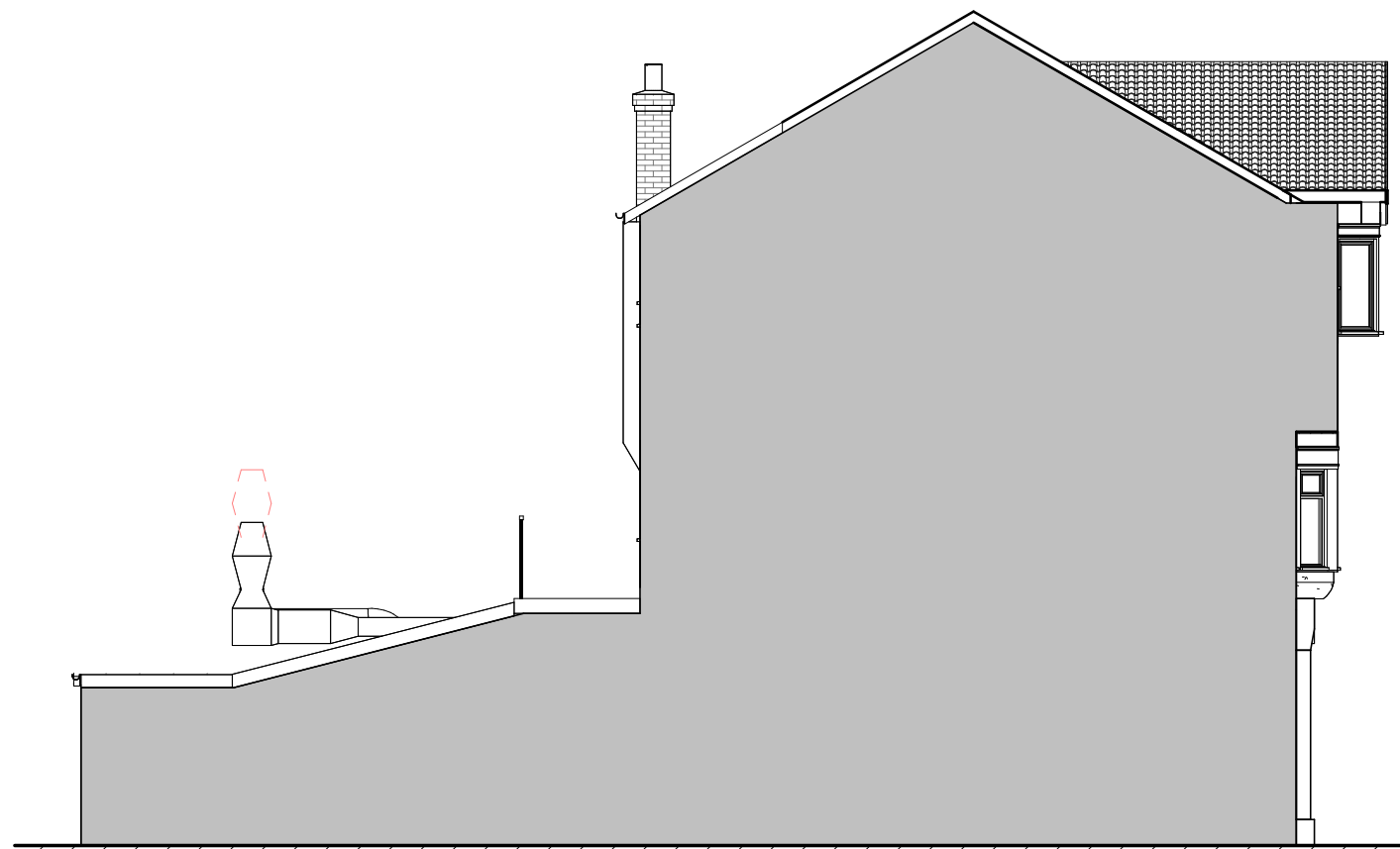
1 X UV-O 1000 UV Light Odour Neutraliser

Intended use

The product has been designed exclusively for the treating odours which are released during the most common cooking processes in commercial kitchens. Using the product for other purposes is considered contrary to its intended use. The UV-O 1000 unit uses UV-C technology to produce ozone and hydroxyl free radicals to oxidize cooking odours through a process of ozonolysis.

UV-C technology is based on the synergy, which occurs when ozone and ultra-violet light are combined. This specific modular systems feature six to eighteen high output UV-C lamps. These lamps act to oxidise odours and grease permanently destroying and altering the compounds. The majority of lamps are designed to produce UV light at 185nm, which converts ozone from the oxygen present in the air. Ozone is a highly reactive oxidant which interacts with most contaminants and allergens it encounters rendering them harmless, and at the same time removes odours.

- High efficiency UV-C technology - Cooking odour's reduced by up to 90%
- Grease altered to better managed compound - Robust, compact construction
- Minimum Twelve month lamp life - Minimum maintenance
- High security - UV-C lamps locked behind panels - Optional self-diagnostic system
- Sound Level : 0dB(A).



Proposed Side Elevation II

1 : 100

Maintenance

- Clean UV lamps every.....2 months
- Replace UV lamps every.....12 months
- Replace Filter every.....3months
- Clean the inside of the product and remove dust/grease every.....3 months

Fan Motor

Powerful box fans offering for high volumes and high pressure. A fully speed controllable boxed backward curved centrifugal fan range suitable for indoor or outdoor use rated IP55 (weatherproof) able to handle cooking grease and other airborne pollutants.

Application:

500 mm fans are suitable for ventilating most spaces offering good volumes even with long duct runs whilst able to be used in line or with the outlet at right angles to the inlet. Can be either supply or extract fans for all applications including commercial kitchens, offices, workshops and retail units etc.

The fan motor will be located inside of the building.

Specifications

1 x Helios GBD 710/6/6 Gigabox Centrifugal Fan 710mm ø

A typical application where this fan is commonly used is in the catering industry where a high level of filtration is required, usually the result of fitting odour control via Pre-Carbon Filters.

- Complete with 710 mm circular duct connections and flexible connections.
- Fully speed controllable
- High performance up to 890 m3/s.
- Suitable in temperatures from -40°C to 50°C
- Low to high air volumes and low to high static pressures
- Powerful backward curved centrifugal fan ideal for all applications.
- Can be changed from straight through to side outlet on site
- The efficiency and sound characteristics of the centrifugal fans are often restaurants, café shops and takeaways to discharge heavy and medium level exhaust air.
- Centrifugal fans have the advantage of the compact design and straight-through airflow as well as the preferred acoustic characteristics and high pressure capability.
- They are high total efficiency, small energy consumption and low sound levels using high performance impellers.

Fan Type : Helios GBD 710/6/6 Gigabox Centrifugal Fan Extraction Motor

Supply : Single phase 240 V/ 50Hz / 1ph

Size : Duct diameter : 710 mm

Length.....: 1020mm overall square type 900mm x 900mm inside frame

Speed :890min⁻¹ r.p.m

Motor Rating : 2.45Kw

Motor Current : 4.7 Amps

Air flow volume FID : 3.47 m³/s @ 200Pa

2.48 m³/s @ 400Pa

Maximum air flow temperature : 50+°C

Ambient Temperatur: -50°C to +50°C

Suitable Controller : RDS 7 –Requires full motor protection unit

Sound Level : 46dB(A) at 4m



SCALE: 1:100



PROPOSED ELEVATIONS

| | | | |
|----------------|---------|-----------------|---------|
| Project number | 23349 | 23349/06 | |
| Date | NOV | | |
| Drawn by | SZ | | |
| Checked by | Checker | Scale | 1 : 100 |