

KEY FEATURES

- High efficiency UV-C technology
- Reduces the need for duct cleaning
- Can reduce cooking odours by up to 90%*
- Designed to complement our ESP system
- UV-C lamps last for up to 14,000 hours

Technical Specification

	UV-C 1500	UV-C 3000	UV-C 4500
Electrical Supply	220/240V 50Hz	220/240V 50Hz	220/240V 50Hz
Power Consumption *	560 Watts	560 to 1120 Watts	1120 to 1680 Watts
Max Air Volume	up to 0.7m³/sec	up to 1.4m³/sec	up to 2.1m³/sec
Dimensions	450 L 630 H 640 W	900 L 630 H 640 W	1350 L 630 H 640 W
Weight	43kg (APPROX)	66kg (APPROX)	89kg (APPROX)

*Each rack is 560W (8 lamps)

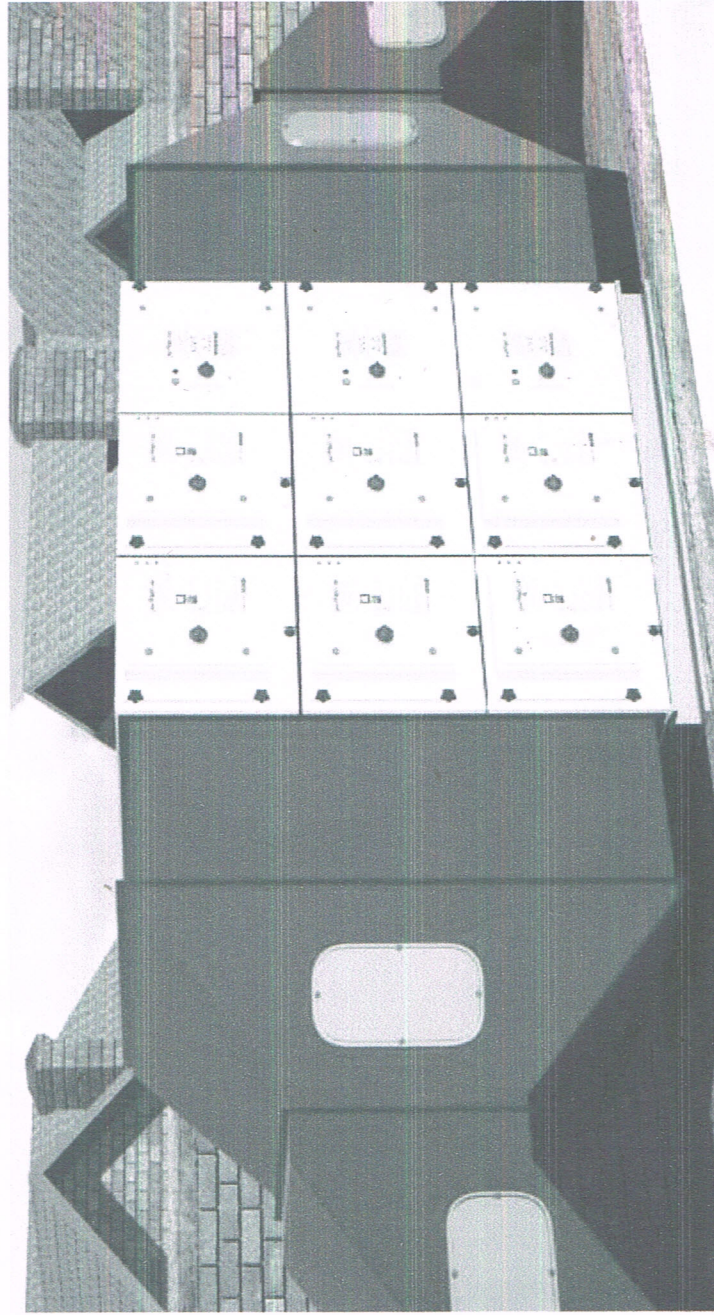
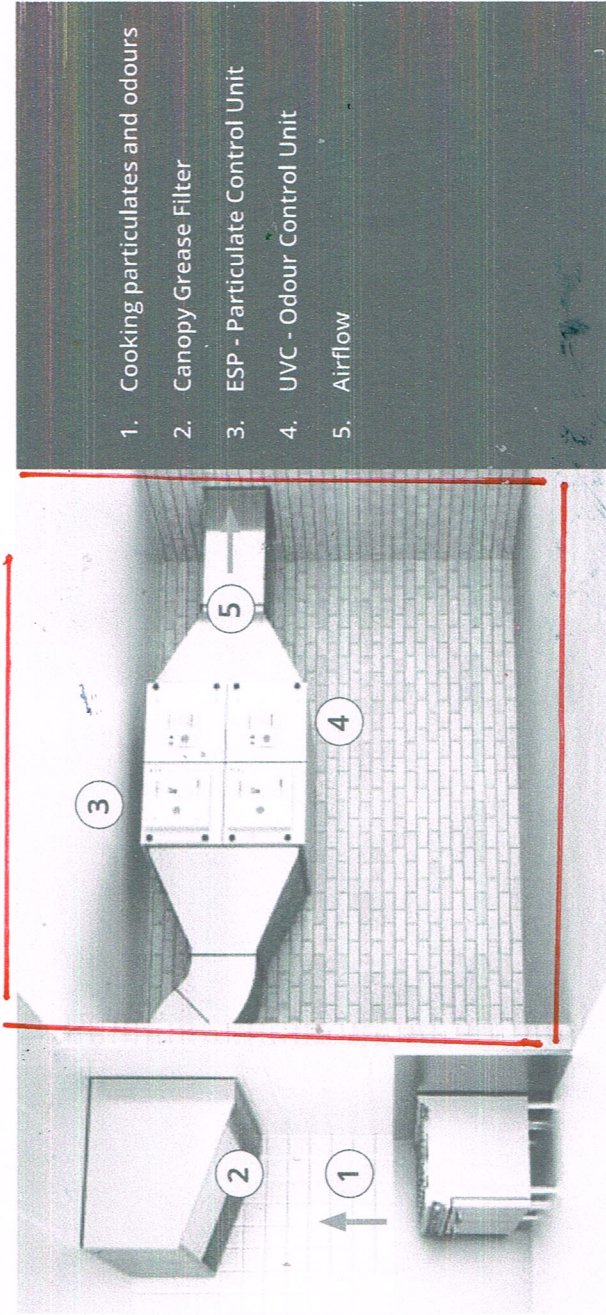
For optimum performance we would recommend between 2 & 6 seconds of dwell time to allow the ozone to work effectively upon the malodorous gasses within the duct.

When installed correctly our UV-C systems can reduce cooking odours by up to 90%*

* With high thresholds of odour, high levels of odour control are only achieved by using good quality particulate control systems (ESP's) as well as supplementary odour control systems.

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 would not have been granted. After extensive research and development Purified Air are able to devise the best combination of lamps at different wave lengths, which when combined with the photo catalytic liner provides the most effective odour control.

Grease, Smoke and Odour



An urban rooftop scenario with double pass ESP and UV-C units