

ON 100 Odour Neutraliser



The O.N.100 Odour Neutraliser

How it works and its use in the control of odours from commercial kitchen extract systems

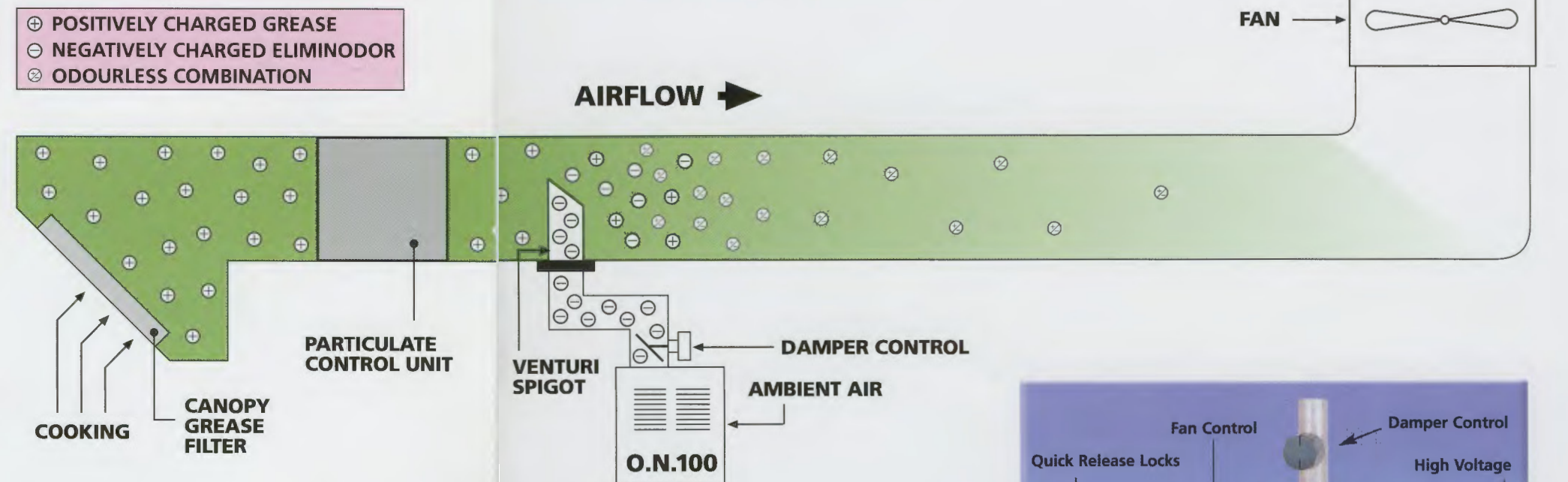
The O.N.100 has been developed by Purified Air Limited using patented technology which combines physics and chemistry to encapsulate and treat cooking odours being emitted from restaurants and other commercial cooking applications. There is high demand worldwide for the O.N.100 and associated products which are easy to install and maintain. When applied correctly the O.N.100 can reduce the odours emanating from cooking premises by as much as ninety percent.

THE FOLLOWING ARE SOME OF THE MAJOR ADVANTAGES OF THE O.N.100:-

- Instant Control of Odours
- Efficiency up to 90%
- Visual Awareness of Neutralising Agent
- Fully adjustable
- Easy and Economical to Maintain
- Installed easily into new/existing systems
- No resistance to the Airflow
- User Friendly



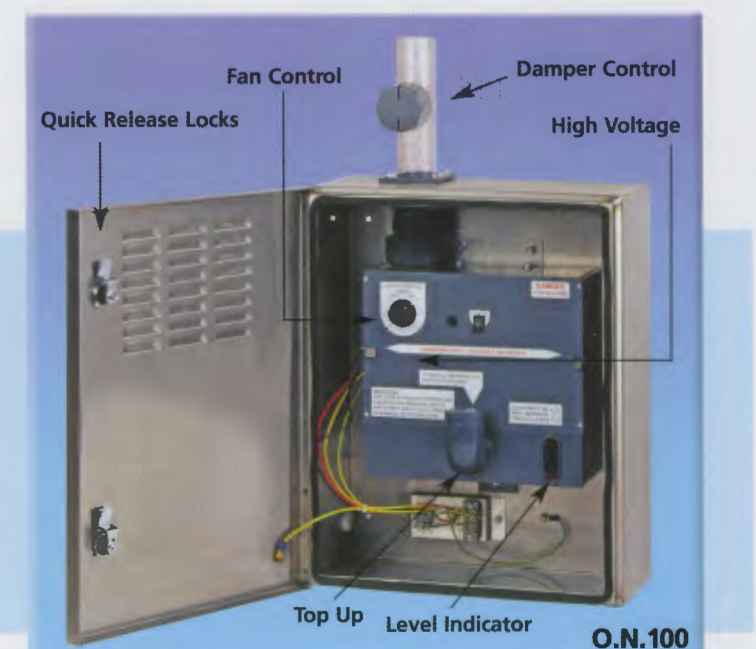
The O.N.100 in situ on a flat roof installation with the ESP 3000 E Pre-filtration unit.



ODOUR NEUTRALISER

HOW IT WORKS: The airstream must first be cleaned of the majority of particulate contaminants made up of hydrocarbons and grease vapour leaving the gaseous phase (odour) to be treated by the O.N.100. Ambient air is drawn into the unit and mixed with a specially blended neutralising chemical. A vapour is formed which is then ionised to a negative potential of 15,000 volts. The ionised vapour passes along a non-conductive tube and is discharged into the centre of the duct via a venturi spigot, the metal ducting is earthed through the same high tension circuit which makes the contaminant at an opposite potential to the negatively charged vapour. The electrostatic difference between the contaminant and the neutralising vapour causes the two to combine electrically after which a chemical reaction takes place to treat the malodour.

MAINTENANCE: The O.N.100 needs to be topped up with a chemically formulated neutralising agent called 'Eliminodor' on a regular basis. In an average situation we would envisage two to six weekly servicing, dependent on usage.

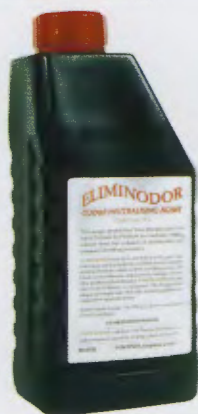


ELECTROSTATIC PRECIPITATORS

Electrostatic Precipitators are used to clean the airstream of grease and hydrocarbons (smoke). These highly efficient units can remove particles as small as 0.01 micron at an efficiency in excess of ninety percent. This equipment would be used before the O.N.100 in systems with a high 'carry over' of grease or smoke. The units come in modular form, shown right is the ESP 3000 E which is suitable for airflows of up to 5000 cubic metres per hour (3000 cfm). For Technical information see ESP brochure.



purified air
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This unique product has been blended solely for use in Purified Air Products to counteract cooking odours from the exhaust of restaurants and commercial cooking premises. **ELIMINODOR®** has been developed using space age technology and is a finely balanced blend of oils and other chemicals which neutralise cooking odours. This blend must not become unbalanced by mixing with any other products as this will render **ELIMINODOR®** ineffective and result in damage to equipment. The design of this unique system provides that only minimal quantities are required for optimum results.

Approximate dosage : one litre per three weeks under normal conditions.

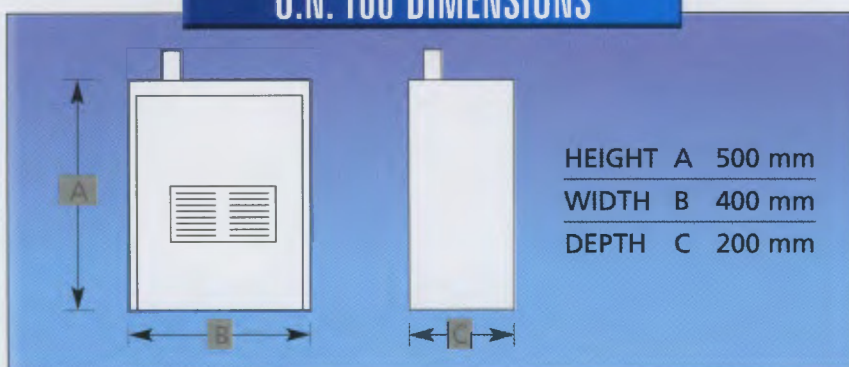
GUARANTEED PROCESS

ELIMINODOR® combined with Purified Air Systems can reduce nuisance caused by cooking odours by up to 90%.

O.N. 100 TECHNICAL DATA

Electrical Supply:	220/240V 50 Hz (others can be manufactured)
Power consumption Max:	40 Watts
Weight:	12.25 Kg
Capacity:	up to 15,000m ³ /h exhaust air
Ionisation voltage:	15 Kv negative

O.N. 100 DIMENSIONS



The design of cooking exhaust control systems varies. Different types of cooking and location have separate requirements and may require additional equipment. The equipment in this brochure is designed to be used in conjunction with other items of our manufacture. Purified Air Limited offer a free consultation service and will assist you with design, please discuss your project with us before selecting equipment.

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.



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