



UV Ozone System

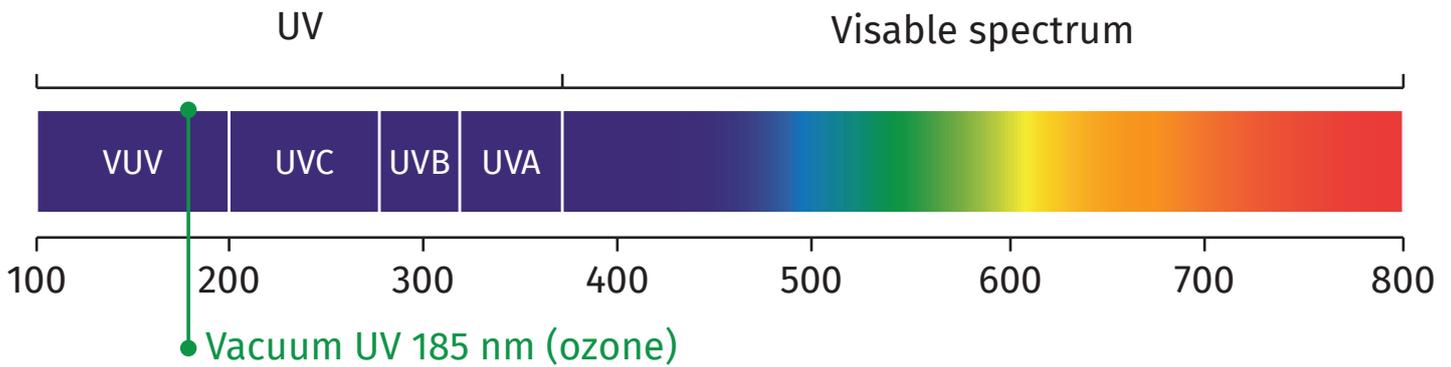
Effective removal of odors and grease in kitchen hoods

-  Preventing the deposition of fat in the hood and exhaust channels
-  Prevention of fat deposition in hoods and exhaust ducts
-  The best protection against fire - there is no possibility of burning fat
-  Satisfaction of hygiene standards by eliminating microorganisms

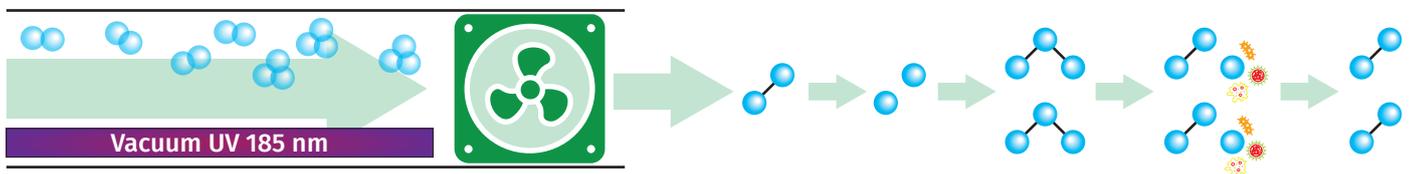


How the UV Ozone System works?

The UV Ozone System uses ultraviolet light technology that emits vacuum UV lamps at a wavelength of 185 nm, creating ozone molecules.



UV photolysis neutralizes and breaks down fat and odor molecules on environmentally acceptable components and, through photochemical changes, eliminates microorganisms such as bacteria, viruses, fungi and molds.



Additionally, the generated ozone molecules in the area around the lamp oxidize organic compounds and break down fats in the exhaust air.

Application and selection of UV Ozone System devices

The UV Ozone System is a compact device that can be easily installed in new or existing exhaust systems of numerous facilities in the hotel, catering and food industries.

	UV OS-1	UV OS-2	UV OS-3	UV OS-4
Air flow	< 2000 m ³ /h	< 4000 m ³ /h	< 6000 m ³ /h	< 8000 m ³ /h
Nominal power	276 W	460W	736W	1150W
Maximum cable length from cabinets to lamps	30m	30m	30m	30m
Cabinet / electronics ambient temperature	40° C	40° C	40° C	40° C
Electro closet dimensions	500 x 400 x 210mm	600 x 400 x 210mm	600 x 400 x 210mm	600 x 400 x 210mm
Electro closet weight	13 kg	15,5 kg	16,5 kg	17,5 kg
Degree of protection	IP54	IP54	IP54	IP54

Delivery of UV Ozone System devices includes:

- Control cabinet with HMI interface
- Appropriate model and number of UV lamps
- Stainless steel holders
- Air flow sensor and magnetic switches