



Commercial Kitchen Odour control systems

TECHNICAL & OPERATION MANUAL

This product creates OZONE (O₃). Inhalation of ozone causes dryness of the mouth, coughing, and irritates the nose, throat, and chest. It may cause difficulty in breathing, headaches and fatigue, and could aggravate existing bronchial conditions including asthma. The characteristic sharp, irritating odour is readily detectable at low concentrations (0.01 to 0.05 ppm).

TAKE YOUR TIME TO CAREFULLY READ AND UNDERSTAND THE MANUAL BEFORE USING THE PRODUCT. ALWAYS KEEP THE MANUAL WITH THE PRODUCT

1 PREFACE

Using this manual This manual is intended to be used as a work of reference for professional, well trained and authorised users to be able to safely install, use, maintain and repair the product mentioned on the cover of this document. Please note that it is strongly recommended that training is given by FusionAir prior to operatives attempting to carry out maintenance or repair work on this product.

Service and technical support

For information about specific adjustments, maintenance or repair jobs which are not dealt with in this manual, please contact the supplier of the product.

2 SAFETY INSTRUCTIONS AND WARNINGS



Commercial Kitchen Odour Control Systems

Unit B6 Abbey Lane Industrial Estate Burscough L40-7SR

Tel: 01704-893945 Fax: 0844-4122296

Email: fusionhot1@gmail.com Web: www.fusionhot.co.uk



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General

The manufacturer does not accept any liability for the damage to the product or personal injury caused by non-observance of the safety instructions in this manual, or by negligence during installation, use, maintenance and repair of the product mentioned on the cover of this document or corresponding accessories.

Specific working conditions or used accessories may require additional safety instructions. Immediately contact your supplier if you detect a potential danger when using the product. The user of the product is always fully responsible for observing the local safety instructions and regulations. Observe all applicable safety instructions and regulations.

User manual

- Everyone working on or with the product must be familiar with the contents of this manual and must strictly observe the instructions therein. The management should instruct the personnel in accordance with the manual and observe all instructions and directions given.
- Never change the order of the steps to perform
- Always keep the manual with the product.

Pictograms and instructions on the product

- The pictograms, warning and instructions attached to the product are part of the safety feature. They must not be covered or removed and must be present and legible during the entire life of the product.
- Immediately replace or repair damaged or illegible pictograms, warnings and instructions. Users
- The use of this product is exclusively reserved to authorised, trained and qualified users. Temporary personnel and trainees can only use the product under supervision and responsibility of skilled engineers.

Users



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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 manufacturer accepts no liability for any damage or injury resulting from such use.

Safety features

- All safety features must be correctly mounted and can only be removed for maintenance and repair jobs by skilled and authorised service engineers
- The product must not be used if the safety features are not only partly present or defective. • The safety features should be regularly checked for their proper functioning, and if required, be immediately repaired.

Modifications

A modification of the product is not allowed.

Use of the FUSION-OZ10

The product is suitable for the filtration of extracted fumes from commercial kitchens. The product should always be used in combination with pre-filters that are suitable for kitchen extract

4 GENERAL DESCRIPTION This FUSION-OZ10 can remove, at high efficiency, odorous compounds. The FUSION-OZ10 is designed to be installed in the extraction ducting of a commercial kitchen downstream of the extraction hood and upstream of the fan

INSTALLATION

It is recommended that the unit is commissioned by FusionAir to ensure that the unit is installed correctly and safely. The following are very important safety points that must be adhered.



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- The unit must be installed on the suction side of the fan
- The operation of the FUSION-OZ10 must be linked to the operation of the extract system.

This is achieved by connecting the Air Flow Proving Switch as follows:

Fix the negative pressure probe only (using a 2mm drill and 7mm drill) to the BRANCH DUCT which connects the FUSION-OZ10 to the main extract duct, connecting this via the PVC tube to port P1 and leave unused port P2 open to atmosphere

Also link the power supply between the extract fan and the FUSION-OZ10. To give a signal of fan running, wire onto terminals 1 and 3. Set the dial at about 30Pa. DO NOT set below 20Pa.

- The FUSION-OZ10 will produce ozone which is a poisonous gas with a distinctive smell. The kitchen extract system into which the FUSION-OZ10 system is installed must be sound with no holes that will allow ozone to escape. If ozone is smelt within the premises the UV-O must be switched off immediately.
- Care must be taken that the kitchen extract point is not close to air inlets, windows etc. where elevated ozone levels will cause a problem.
- Rigid ducting should be used to connect the FUSION-OZ10 unit.

The following points should also be considered.

The FUSION-OZ10 unit should be located in close proximity to the kitchen extract ducting.

The unit should be positioned with good access to allow for future servicing and maintenance.

150mm diameter galvanised metal ducting should be used to connect the FUSION-OZ10 unit to the kitchen extract duct. The ducting should connect securely to the spigot on the front of the unit and should spigot into the kitchen extract duct. It must be proved that when the kitchen extract fan is running air passes through the air inlet of the FUSION-OZ10 and into the kitchen extract duct. Under no circumstances should the unit be used if airflow is the opposite direction. The vent on the air inlet hood can be used to regulate the airflow through the system. The air flow needs to be at least sufficient to activate the airflow sensor.



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