

purified Δ air

O.N. 100

The O.N. 100 is a high tech, simple to install machine designed to neutralise odour laden air in the exhaust ducts of restaurants and industrial plants of all types.

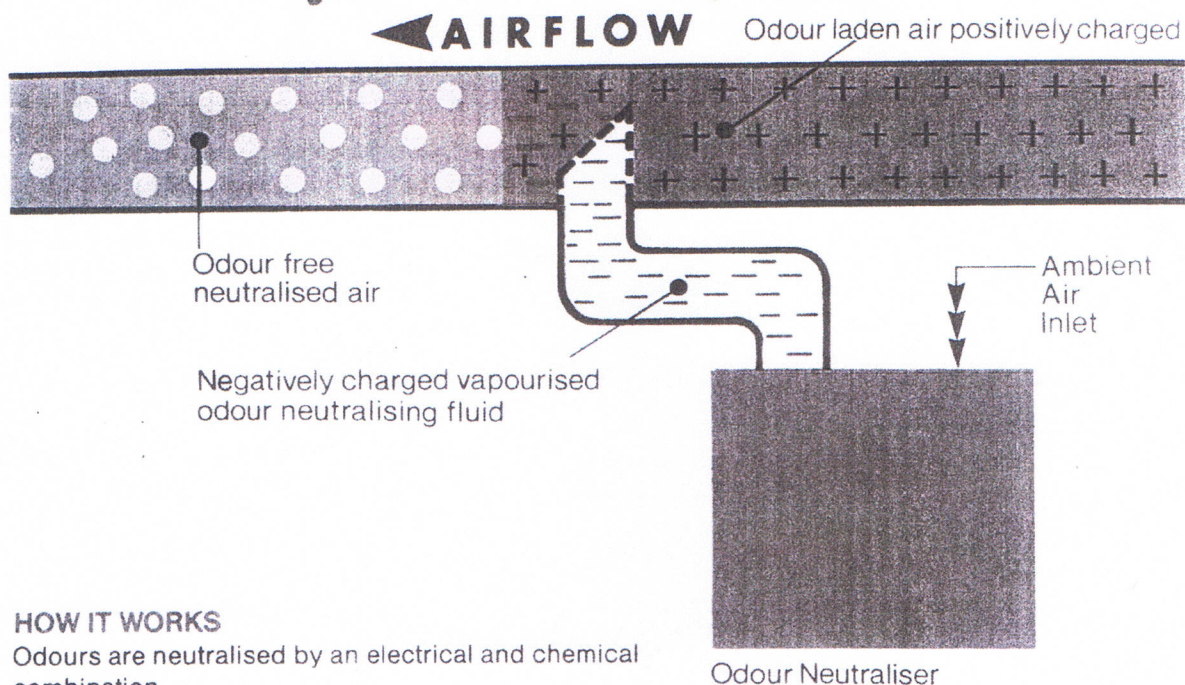


GUARANTEED PATENTED PROCESS!

**SIMPLE TO FIT IN ANY NEW OR EXISTING SYSTEM.
VERY LOW MAINTENANCE EXPENDITURE PER ANNUM.**

purified^{air}

◀ **AIRFLOW**



HOW IT WORKS

Odours are neutralised by an electrical and chemical combination.

Air passed through the O.N. 100 is saturated with the special neutralising liquid. This saturated air then receives a very high negative electrical charge and is then introduced into the exhaust duct where it combines with the positively charged odour to create a neutral, therefore eliminating unpleasant emissions.

BE CONFIDENT OF AN ODOURLESS EXHAUST FROM
YOUR PLANT OR PREMISES, FIT THE O.N. 100!

TECHNICAL DESCRIPTION

Electrical supply:	220/240V. 50HZ. (others can be manufactured).
Power Consumption Max:	40 watts.
Weight:	10KG.
Capacity:	upto 15,000 cm/h exhaust Air.
Ionisation Voltage:	15KV negative.

Distributed By:

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THE O.N.100 ODOUR NEUTRALISER HOW IT WORKS AND ITS USE
IN THE CONTROL OF ODOURS FROM COMMERCIAL KITCHEN EXTRACT
SYSTEMS.

The concept of the O.N.100 was invented and Patented in Germany. Purified Air Limited acquired the licence to manufacture and supply throughout Europe, USA and Canada.

The O.N.100 was developed specifically to reduce odour contaminant from commercial kitchens. The unit is designed to deal with the gaseous phase pollutant which will be present after the bulk of the particulate phase has been removed.

The O.N.100 will improve the control of odour emissions even with limited particulate phase control.

How The O.N.100 Works.

The process combines both Physics and Chemistry. Ambient air is drawn into the O.N.100 unit by means of an integral

fan where the air is mixed with a neutralising chemical to form a vapour or gas. The principles of Electrostatic Precipitation are again applied and the vapour is ionised to 15,000 V negative and discharged into the duct by means of a non conductive flexible hose and venturi spigot. The flow through this is controlled by the velocity within the duct thus once a system is commissioned and balanced the dosage will be correct.

The metal duct is earthed through the same circuit thus making the contents at an opposite electrical potential to the ionised chemical vapour. The Electrostatic difference forces the chemical to combine physically with the contaminants after which a chemical reaction takes place to neutralise the cooking odour.

Efficiency

The neutralisation effect is very good, dependent on the level of activity within the kitchen either a faint cooking odour or faint neutralising chemical will be detected directly at the discharge. However, if you stand one to two metres from the discharge it should be odour free.

Pressure Loss.

The O.N.100 does not exhibit any pressure loss and can therefore be installed into any new or existing system without the necessity to upgrade the fan.

Maintenance.

The only maintenance required is regular topping up of the neutralising chemical (approximately once every four weeks).

4. Has an incoming air supply to balance the system's operations via fixed inlets.
5. Has access points to enable regular cleaning and maintenance of all parts of the system.

Due to the sensitivity of the local area, it will be necessary to incorporate a device from which a masking agent is ejected from the system at a suitable height and speed to minimise any odour problems, which may arise.

I understand that Mrs Seager knows Mr F Yung-Hok Chinese Catering Equipment, Portchester who last year installed an OM100 Odour Neutraliser unit at another local kebab premises (Ohans, 29/31 Brockhurst Road). To my knowledge there have been no odour problems with this extraction system and I enclose a copy of details about this system for your information.

Whatever system is installed, it must be subject to regular cleaning and maintenance in accordance with the manufacturers instructions. All cleaning, maintenance and replacement of filters and use of masking agents must be documented to demonstrate that all reasonable precautions and due diligence are being taken to prevent an odour nuisance. However, this Council reserves the right to take formal enforcement action under the above legislation should a statutory odour nuisance arise at neighbouring premises.

I would be grateful if you could submit a full written specification of each component for the proposed entire system to be installed to the Development Services Unit of this Council.

In the meantime, I understand that the applicant intends to use ~~of~~ the premises in the very near future under its existing Class A1 use as a cold food snack bar. I have provided Mrs Seager with suitable written advice on the structural food safety matters to enable this business to operate pending a decision on the above planning application.

If I can be of any further assistance, please do not hesitate to contact me.

Yours.sincerely

K E Regan

MRS K E REGAN
ENVIRONMENTAL HEALTH OFFICER

Copy to: Miss D Skittlethorpe (Senior Planning Officer, Development Services Unit)
Mrs G Seager, 20 Long Drive, Gosport, HANTS (applicant)

LEISURE AND HEALTH SERVICES UNIT
Leisure and Health Services Manager:
David Martin