

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.

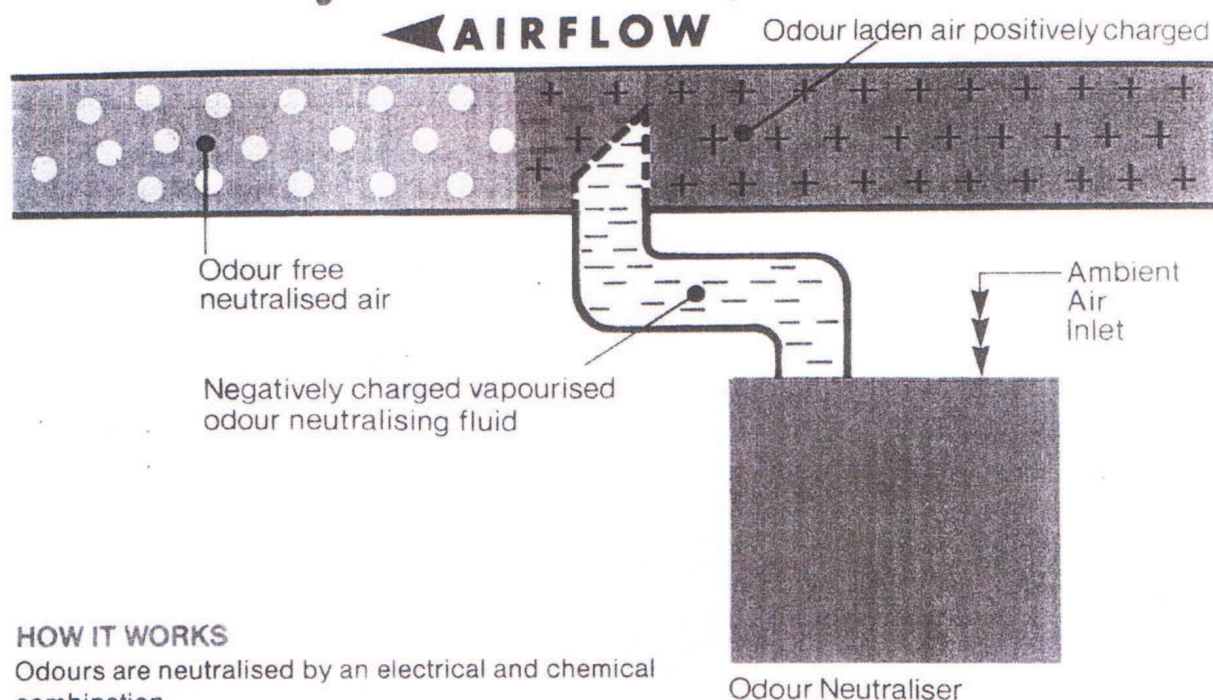


GUARANTEED PATENTED PROCESS!

**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:

purified air

Purified Air Limited, Lyon House,
Lyon Road, Romford, Essex RM1 2BG,
England.

Tel: (01708) 755414

Telex: 897037 WESSEX

Fax: (01708) 721488

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).