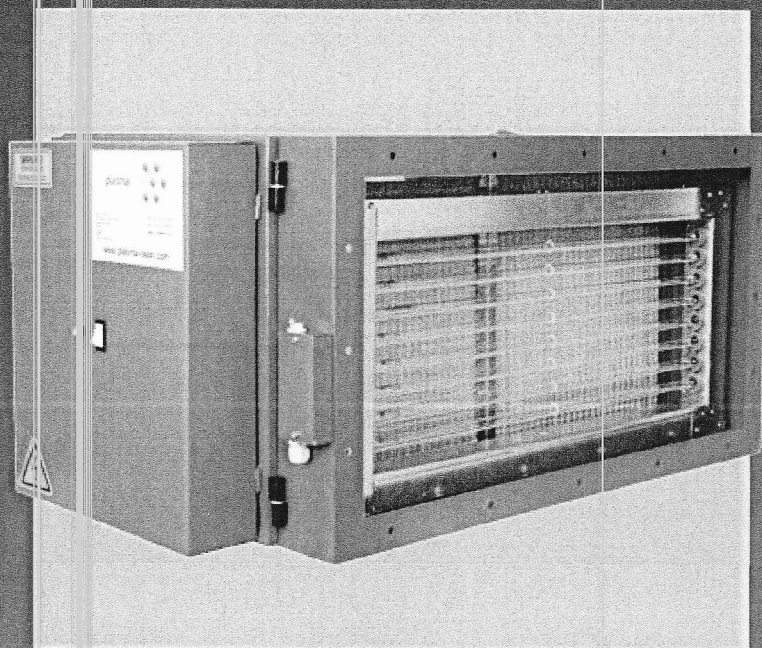


Combined Electrostatix with UV-C



Plasma Clean offers a range of integrated process technologies for the control of grease, smoke and odour for kitchen ventilation applications.

Combining electrostatic precipitation with UV-C light technology results in the highly efficient removal of grease smoke and odour in a single unit.

The result is a cost effective, small footprint solution which is ideal for a wide range of foodservice ventilation applications.

Combining electrostatic precipitator technology with UV-C light in a single small footprint unit helps to combat grease, smoke and odour.

The Key advantages of the combined ESP / UV-C System are:

- Integrated grease smoke and odour removal
- Keeps extract ductwork virtually grease free
- Reduced fire risk
- Low cost and limited maintenance requirements
- Ability of heat recovery due to grease-free air

Product Specification | Combined ESP / UV-C

Model	PCL 5000 ESP/UV-C
Overall Size	533H x 1085W x 635L (mm)
Capacity Max	(95% efficiency) 4420m ³ /hr
Supply	1 phase / 230 Vac / 5A / 50Hz
Power Consumption	up to 550W
Weight	92kg
Pressure Drop	140Pa (dirty filters)