

CO200M - MODELS 214\221\232 - CONTROLLED ODOUR UNITS



measure: 480mm length x 150mm depth x 150mm height

Controlled Ozone products reduce cooking odours.

The CO214\221\232M are gaseous ozone generators that can be controlled either by the built-in air sensor pump or by interfacing with remote monitoring sensors at the point of discharge and/or in the kitchen. Should either level exceed the safety guideline levels, the unit dwells for ten minutes, and restarts when the levels are back to normal.

CO214\221\232M units have been specifically designed for use in commercial kitchens. The system injects ozone into the kitchen extraction system where it reacts with the organic particulates that cause odours. These particulates are oxidised by a chemical reaction resulting in the production of carbon dioxide and water vapour. The ozone itself is consumed during the process and is converted back to oxygen.

The CO214\221\232M Professional Range is a energy efficient odour control unit. The unit via its integrated smart control system is able to react to the air volume being drawn out of the kitchen through the duct work and thus only produce the level of ozone.

BENEFITS OF THE CO214M UNIT OVER TRADITIONAL UV SYSTEMS



- Energy efficient
- Smart controlled - the unit works and reacts to system air pressure and ozone output
- Compact, lightweight and quiet operation
- Quick, easy, low-cost installation
- Low capital and running costs — up to 50% less than traditional UVC systems
- Injection into duct work - adding negligible back pressure to the system so requiring less energy to push air through the air handling system
- The CO200 professional maintains efficiency as they remain outside of the air-stream, they also require less maintenance and require less cleaning
- Can be controlled by a remote sensor
- Compliant with DEFRA 2005 DW172 BUILDING REGS PART F, G, L.

CO200M - MODELS 214 - TECHNICAL INFORMATION

Model reference: CO214\221\232M. Measuring :

480 x 150 x 150 mm.

Duct work connection: 100mm circular.

Volume flow rate in ductwork:

Co214M upto 1.2cm³/s

Co221M upto 1.8cm³/s

Co232M upto 2.2cm³/s

per unit, subject to cooking odours.

Air residence time inside chamber: >0.5 seconds.

Pressure drop: N/A.

Weight of unit: 6Kg approx.

Electrical requirements: 110/220V/1ph/50/60Hz

Ozone discharge sensor control to ensure that emissions stay within guidelines.

Integral Pressure Flow Switch installed to ensure that ozone is only produced whilst the extraction fans are operating.



3 Controlled Ozone is compliant with DEFRA 2005 DW172 BUILDING REGS PART F, G, L.

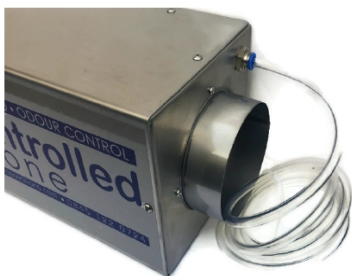
Packaging contains: the CO214M unit, 3 pin plug, length of air hose, 2 adaptors with fixing self tapping screws, plus the black sensor lock.

INSTALLATION INSTRUCTIONS

It is recommended the units are located with an injection point located closest to the source of odours, (i.e. Canopy plenum or nearest accessible point on ductwork).

The unit must always be installed before the fan, outside of the airflow with the ozone being drawn from the CO214\221\232M.

The Black Sensor Lock must be fitted to bypass the PLC when remote sensors are not in use.



The provided air hose should be pushed into the hose connector on the end of the unit and using the adaptor provided. The other end should be fitted into the extraction duct.

A template sheet is provided to assist with the location of fixing points.

The unit must be inspected, serviced and commissioned twice a year by a qualified engineer.



Controlled Ozone is a proprietary range of products developed by Ecovery Innovations Ltd. We pride ourselves in delivering cutting edge sustainability technologies for the commercial kitchen. Please check out our other initiatives at: www.ecoverynovations.com . We are always happy to hear your views and welcome any observations which may assist us improve our customer service.