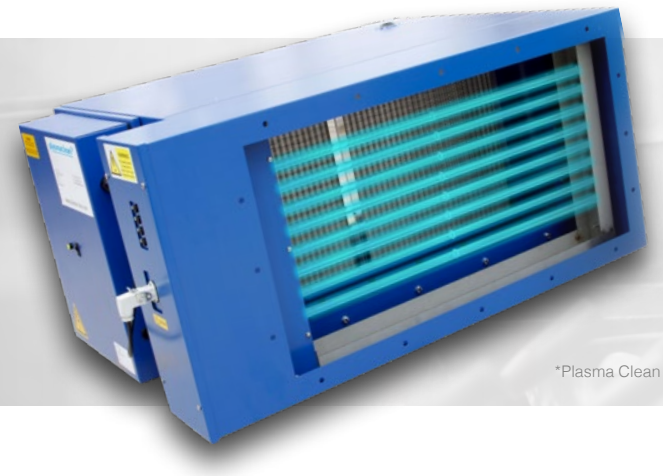
Electrostatix ESP AG UV
Grease, Smoke & Odour Control

plasmaclean
Creating a cleaner, safer environment

The full package in a small footprint



Ask us about LEASING OPTIONS AVAILABLE ENQUIRE TODAY

3 Year Warranty Care Plan

*Plasma Clean is continuously improving its products and services and reserves the right to alter designs without prior notice

Our ESP UV range is up to twice as effective as competitor units. It's also integrated, so you get the full works – grease, smoke and odour control – in one neat package.

There's also a perfectly matched power supply and the UV lamps come with a 10,000-hour lifespan. So you get superior UVC performance over long periods of time.

Benefits

- Offers integrated grease, smoke and odour removal
- Keeps extract ductwork virtually grease-free
- Reduces fire risk
- Cuts the cost of maintenance
- Enables heat recovery with grease-free air.

Related products

Electrostatix 3500/7000 / 10500
Offering the highest particulate removel efficiency in their class - removing sub-micron particles by 95%

Find out more

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CIBSE CPD FEA Foodservice Equipment Association BESA Building Engineering Services Association

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Introduction to Kitchen Ventilation from Plasma Clean

Grease, odour and smoke emissions produced by commercial kitchens are an increasing concern both for existing establishments and for new build projects. Therefore, it is essential to implement a suitable grease and odour control strategy - as a matter of urgency - to ensure that the kitchen emissions comply with DW/172 and DEFRA guidance. This is not just about protecting the environment from nuisance emissions, but also reducing grease build up in the ductwork, which could present a fire risk if left untreated.

Plasma Clean's Kitchen Ventilation range consists of a range of modular solutions for grease, smoke and odour control which can be used alone or can be combined to provide a site-specific solution. For example, a pizza restaurant will not require the same level of grease, odour and smoke control equipment as a char-grill steak house.

Starting at the canopy, our Coil Filters are designed to capture 95% of grease particles; between 55-70% more than traditional baffle-type filters. Our Xtract range releases natural ozone - a superb disinfectant and odour neutraliser - directly into kitchen ventilation systems. Our Techniclean range includes the canopy mounted **Techniclean CM**, combining high intensity UVC light with ozone technology to break down odour and grease in the air, as well as the **Techniclean Mini**, **5000** and **7500** models; perfect for new projects or retrofitting into existing ductwork. High levels of grease and smoke particulate are treated by the Electrostatix and combining Electrostatic Precipitation with UVC, are our ESP UV units, to provide highly efficient removal of grease, smoke and odour from a compact unit.

For a final polish - removing residual ozone - Activated Carbon filters are the ideal choice for low level extraction. Our Carbon Housing allows Activated Carbon filters to sit in 3, 6 or 9 easily mountable Sitesafe Discarb units.

When it comes to Control Panels, our **Air Flow Interlock** range is used to synchronise the operation of all of our Kitchen Ventilation products with detected air flow. The equipment is automatically turned off when the system is shut down, preventing accidental exposure to UVC light and ozone, whilst ensuring energy efficiency for the system. Options are available for Lamp Life Indicators, Lamp Fault and BMS interface.

Filtration with Ozone from Plasma Clean

Each unit incorporates a 5 stage filtration system consisting of:

- Aluminium pre-filter
- Combined electronic Ioniser
- Electrostatic collector cells
- Aluminium post filter
- UVC lamp frame containing 2, 4, 6 or 8 high output UVC lamps

Installation

It is important to achieve uniform distribution of air across the filter surface. Inlet and outlet tapers must be sized correctly and the equipment must be located no less than 1m from any bend. Plasma Clean can offer assistance with the installation design if required. Requires two people plus lifting gear to carry and install.

Maintenance

THIS PRODUCT CONTAINS LAMPS THAT EMIT UVC LIGHT. IMMEDIATE OR PROLONGED EXPOSURE TO UVC LIGHT CAN RESULT IN PAINFUL EYE INJURY, SKIN BURN, PREMATURE SKIN AGING OR SKIN CANCER. MAINTENANCE IS TO BE CARRIED OUT BY FULLY TRAINED PERSONNEL ONLY

A Plasma Clean service contract is available (please enquire) and in any case Plasma Clean would recommend Plasma Clean trained personnel to carry out the following :

- Servicing is normally confined to the regular cleaning of the electrostatic filter components and UVC lamps (detergent followed by isopropyl alcohol).
- The aluminium pre and post filters require washing when dirty
- For maximum efficiency establish a regular cleaning cycle based on routine checks of the ionisers, collector cells and UVC lamps during the first few months of use.

Accessories

Control Panel

Warranty

Terms a1 year manufactures warranty subject to terms and conditions
Extended 3 year warranty care plan available

Terms

In accordance with our standard terms of business.

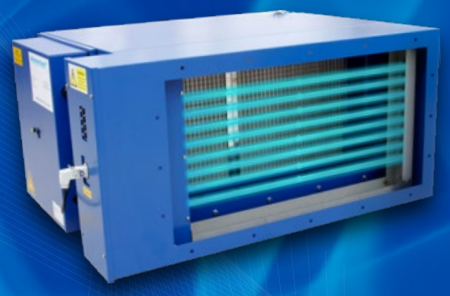
Technical Specifications & Data

	ESP AG 7000/UVC	**ESP 10500 AG UVC**
Dimensions (HWD)	534x 1103 x 780mm	534 x 1564 x 780mm
Air Volume*	up to 1.94m³/s	up to 2.91m³/s
Input Voltage	230Vac / 1 phase / 50-60Hz	
Power	up to 600W	up to 800W
Weight	82kg	115kg
Pressure	<115Pa (dirty filters)	

***Air volume is subject to cooking application. Duty is reduced to 1.4m3/s and 2.1m3/s respectively for high grease and odour content.**

Number of UVC lamps range from 2-8 subject to application.

Speak to one of our team for further information.



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