

purified^{air}

REFLOW

RECIRCULATION
AND FILTRATION SYSTEMS

LOCATE COMMERCIAL
KITCHENS **ANYWHERE.**

EXPERTS IN COMMERCIAL KITCHEN FILTRATION

purifiedair®

For over 30 years Purified Air has been a market leader in indoor air quality filtration and filtration and odour control for commercial kitchens.

CONTENTS



MARKET LEADERS
SINCE
1984

02

ABOUT REFLOW

Introduction	2
How it works	4
Inside the tower	5
Reflow range	6

08

COMPLIANT AND APPROVED

Trusted by	8
Compliant and approved	9
Perfect for	9

11

ABOUT US

About us	10
Get in touch	11

A photograph of a modern commercial kitchen. On the left, a tall, stainless steel Purified Air recirculation unit stands prominently. It has a control panel with a green light and a small display. To the right of the unit is a long kitchen counter with a built-in gas stove and several drawers. The background shows more kitchen equipment and a clean, professional environment. Overlaid on the right side of the image is the text 'LOCATE COMMERCIAL KITCHENS... ANYWHERE.' in large, bold, white and teal letters.

LOCATE COMMERCIAL KITCHENS... ANYWHERE.

Our revolutionary recirculation units extract the fumes, grease and odour into our bespoke filtration tower.

There is an increasing demand for unlocking new locations where planning permission may have been refused or where a duct route to outside is simply not possible; Purified Air now has a solution. Our revolutionary recirculation unit extracts the fumes, grease and odour into our filtration tower and returns cleaned air back into the kitchen fully filtered.

BENEFITS

- ✓ Easy installation
- ✓ UK's best filtration
- ✓ Install internally or externally
- ✓ Bespoke service available

5/8 Stage Filtration Process

UKAS Laboratory Tested

No Need For External Ducts

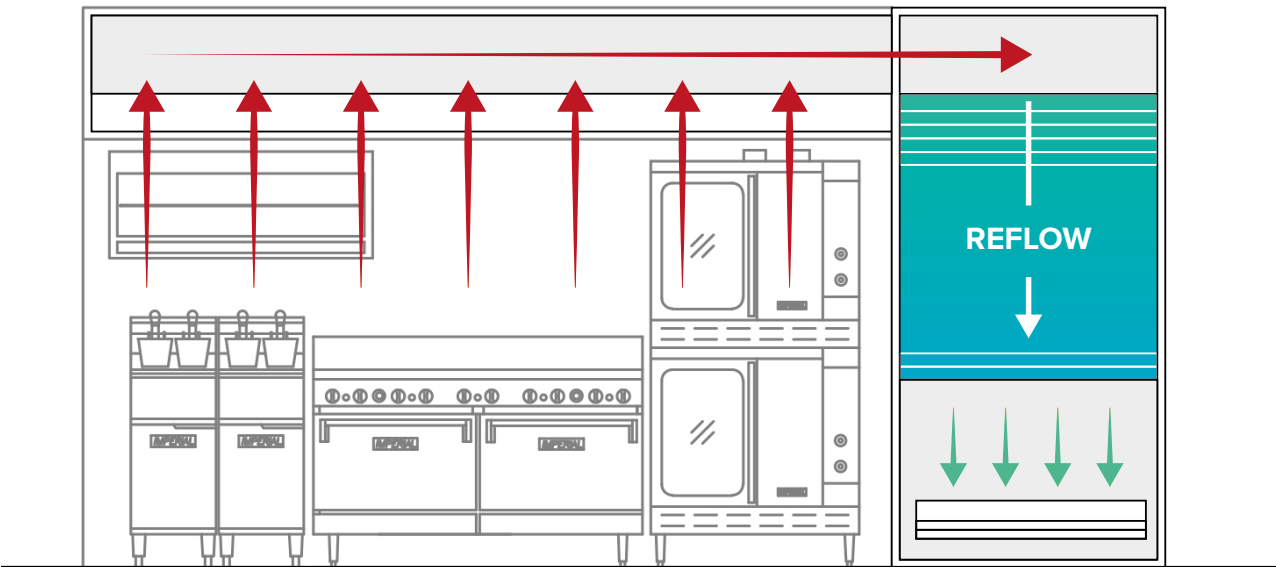
Can Be Sited Remotely

FILTRATION PROCESS

HOW IT WORKS

The extracted air passes through either 5 or 8 stages of filtration, depending on the size of the filtration tower, then exits through the front of the canopy back into the kitchen space via various grille options, fully filtered. We can even site the filtration tower remotely if space is tight on the cook line.

AIRFLOW



FILTERS REMOVE



FILTRATION PROCESS

INSIDE THE TOWER

01 **Stainless Steel Baffle**
Directly Above Catering Equipment
Prevents flame from traveling up into the extract duct.

03 **G4 V Line Panel Filter**
Filters medium to fine particulate.

04 **Ultima HV Multitwedge High Capacity H10 HEPA Filter**
Efficient at filtering ultra fine particulate.

A detailed cutaway diagram of the filtration tower. It shows the internal components from top to bottom: a stainless steel baffle, a stainless steel mesh, a G4 V line panel filter, a large HEPA filter, and a carbon filter. Arrows indicate the flow of air through these stages.

02 **Stainless Steel Mesh**
Filters larger grease particulate.

05 **Carbon Filter Double Pass**
Filters the malodorous gasses.

COMPLETE SERVICE PACKAGE



REFLOW RANGE

We manufacture three standard units, Reflow 0.9, Reflow 1.5 and Reflow 2.0 handling 0.9m3/s, 1.5m3/s and 2.0m3/s respectively, however bespoke horizontal or vertical units can be provided so no matter what the application or project size we have the solution.

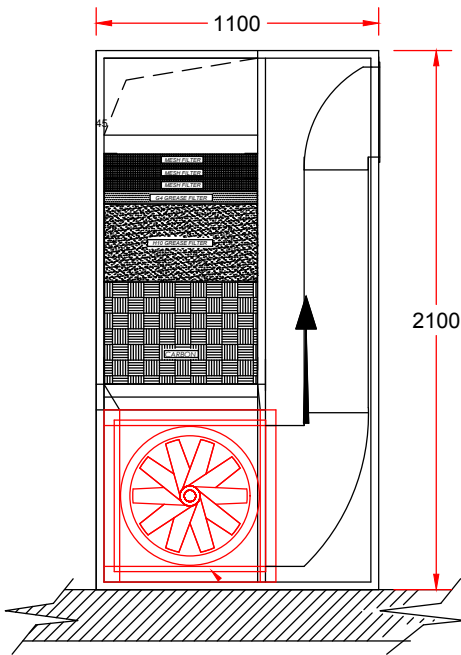
CONSIDERATIONS

We must stress that this recirculation system is only suitable for commercial kitchens that exclusively use Electric equipment.

We would also recommend that the kitchen space is fitted with air conditioning and ventilation to ensure kitchen temperatures are kept within comfortable levels.

Reflow 0.9

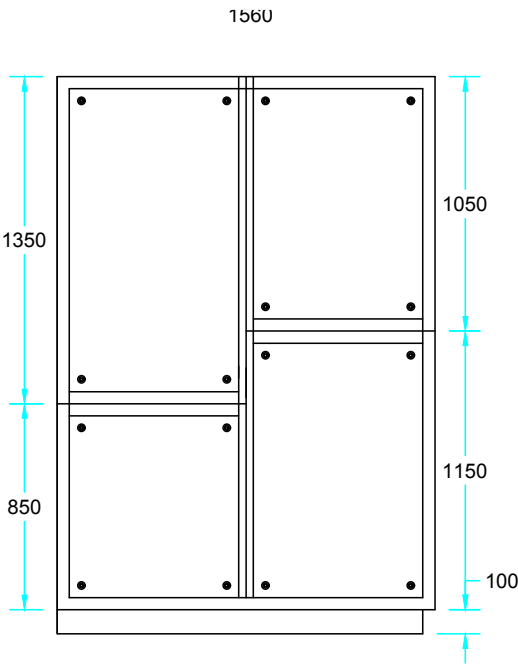
Coverage 0.9m3/s,



REFLOW 0.9	
Electrical Supply	3 Phase - 16 Amp
Max Air Volume	up to 0.9m³/sec
Dimensions	W 800 mm
	H 2200 mm
	D 1100 mm
Weight	570Kg inc Filters

Reflow 1.5

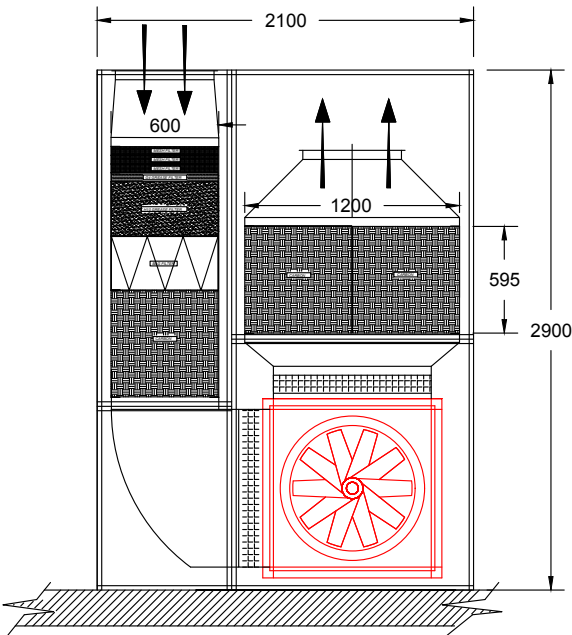
Coverage 1.5m3/s



REFLOW 1.5	
Electrical Supply	3 Phase - 16 Amp
Max Air Volume	up to 1.5m³/sec
Dimensions	W 1100 mm
	H 2200 mm
	D 1560 mm
Weight	750Kg inc Filters

Reflow 2.0

Coverage 2m3/s



REFLOW 2.0	
Electrical Supply	3 Phase - 16 Amp
Max Air Volume	up to 2.0m³/sec
Dimensions	W 1400 mm
	H 2900 mm
	D 2100 mm
Weight	1400Kg inc Filters



COMPLIANT AND APPROVED



Approved for all
Stadiums



City of Westminster
Accepted



Laboratory
Tested



Compliant

PERFECT FOR:



Airports



Shopping Centres



Cafes



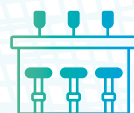
Stadiums



Restaurants



Catering Canteens



Public Houses



Listed Buildings

TRUSTED BY



We've been working with some of the UK's leading brands to help them install kitchens easily and purify the recirculated air they create.



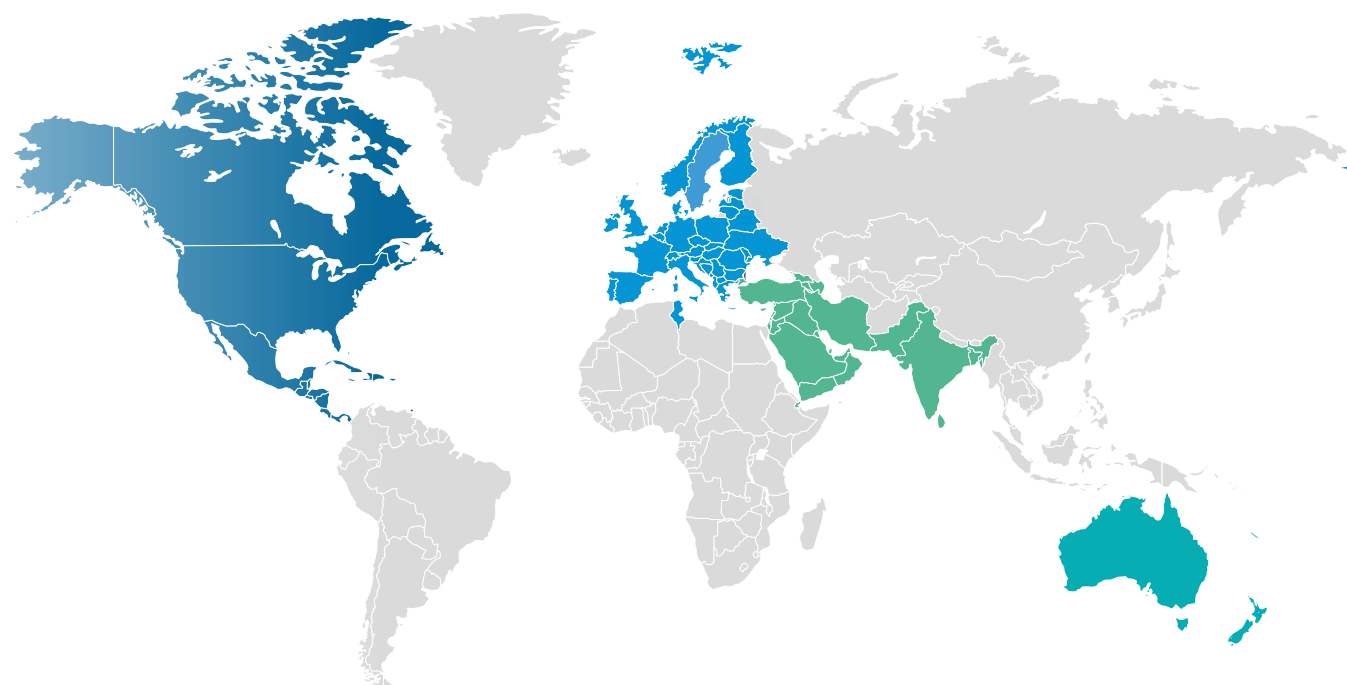
ABOUT US

Purified Air Ltd. has been striving to find the best and most cost-effective way to filter and control oil, smoke, fat and odour produced by commercial kitchens and service since 1984.

Purified Air manufactures filtration and odour control products for stock and bespoke systems, supplying systems to many sectoral brands. The design of each solution is based on the type of food cooked, the cooking process used, and the extracted air volume providing tried and tested purified kitchen exhaust air for Fast Food, Casual Dining and Luxury Concept Restaurant (Fine Dining) markets. By working with these variables, we can design and supply some of the world's best commercial kitchen filtration and odour control systems.

WORLDWIDE COVERAGE

- United Kingdom
- Middle East
- Europe
- North America
- Asia
- Australasia



GET IN TOUCH

☎ 01708 755 414

✉ enq@purifiedair.com

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

purifiedair.com



purifiedair®

purifiedair.com