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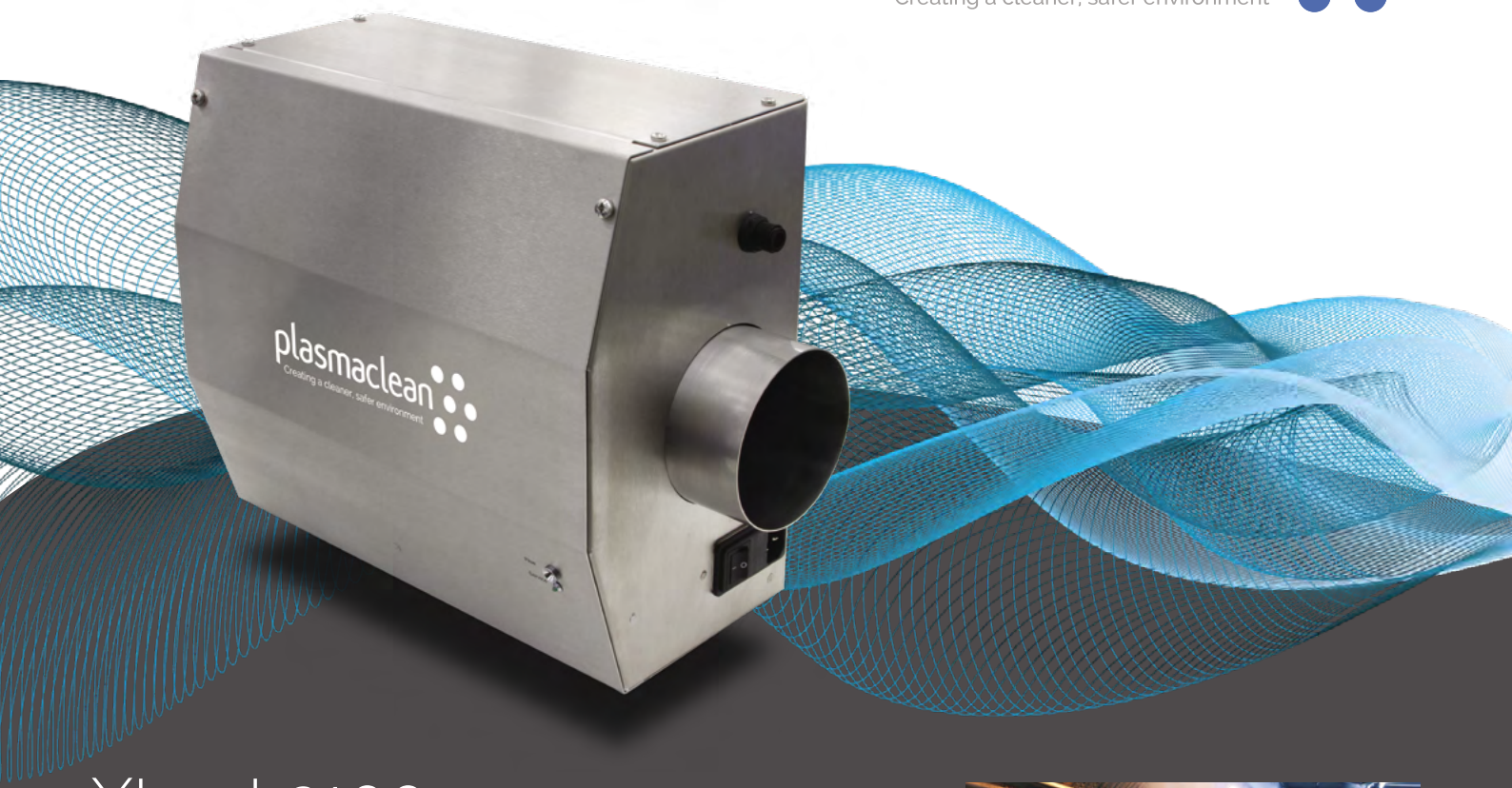
Creating a cleaner, safer environment



Xtract 2100

The Plasma Clean Xtract uses ozone - a well known disinfectant and odour neutralizer - which is released directly into the kitchen ventilation system. Here it immediately starts to act on the cooking odours.

Simple to install, with low maintenance and running costs, this versatile modular solution provides affordable and reliable odour control, making it the perfect partner for a wide range of cooking applications.

Product Specification		
Model	Xtract 2100	Xtract 2100 Plus
Capacity	Up to 1.5 m^3/s	Up to 2 m^3/s
Power	160W	220W
Pressure Drop (Pa)	0 (ozone injection)	
Supply	230Vac / 1 phase / 50-60Hz	
Dimensions	307H x 343W x 180D mm	
Weight	10kg	
Safety	Curcuit breaker 5A required Air flow proving switch installed Fan power supply interlock recommended	
Operation	Fully automatic	

The compact and lightweight units have been designed for modern kitchens, where space is at a premium, and are an ideal solution for fast food bars, pubs and restaurants.

Xtract 2100 versus conventional odour control solutions

- Low capital and running costs
- Simple installation and maintenance
- No consumable chemicals
- Compact, lightweight and robust
- Quiet operation
- Environmentally friendly
- Tested to EN13725:2003

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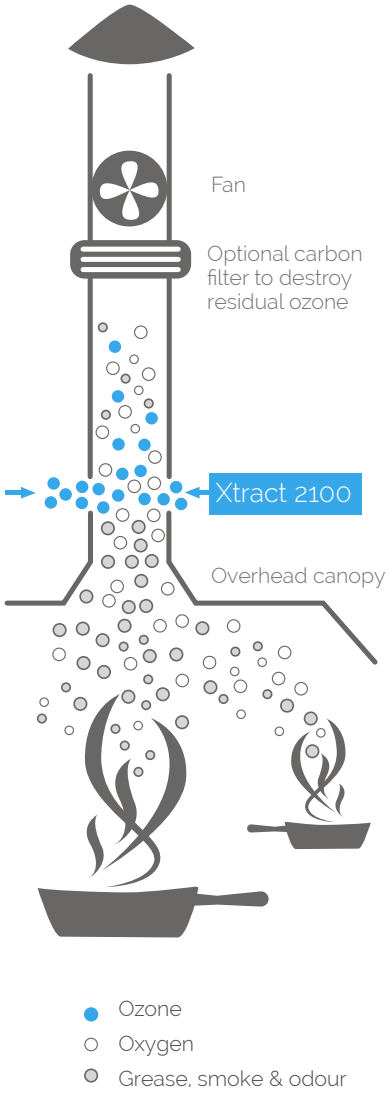

Oxidation using ozone and activated oxygen ions is used to treat odour emissions from commercial and industrial kitchen processes (DEFRA, 2005: Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems). The Plasma Clean Xtract injects ozone into the kitchen extraction canopy where it reacts with odour. The ozone itself is consumed during the process and is converted back into oxygen.

Compact and Lightweight

The unit has been designed to be compact 307mm (H) x 343mm (W) x 180mm (D) and lightweight (10kg) so that it can be installed in kitchen areas where space is at a premium and / or where there is little load bearing capacity.

Installation

The unit has been designed to attach to the wall adjacent to the kitchen canopy or adjacent ductwork. The outlet is then connected into the extraction system and the unit is plugged in or hardwired into mains electricity (230V / single phase / 50-60Hz) via a main fan control box.
Full installation and operating instructions are provided.

Silent Operation

The unit sits outside of the kitchen extraction system and ozone is drawn in by the existing fans. There is no need to upgrade the existing fan and the unit operates silently.

Servicing

Plasma Clean recommends a yearly service to ensure efficient operation, and can offer a planned maintenance contract.

Additional Options

A booster fan can be fitted in the unlikely event that the kitchen extraction fan can not draw air through the unit. A site survey option is available, as is a planned maintenance contract.

Any questions?

Contact one of our engineers who will be at hand to advise on the most appropriate odour control solution.

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