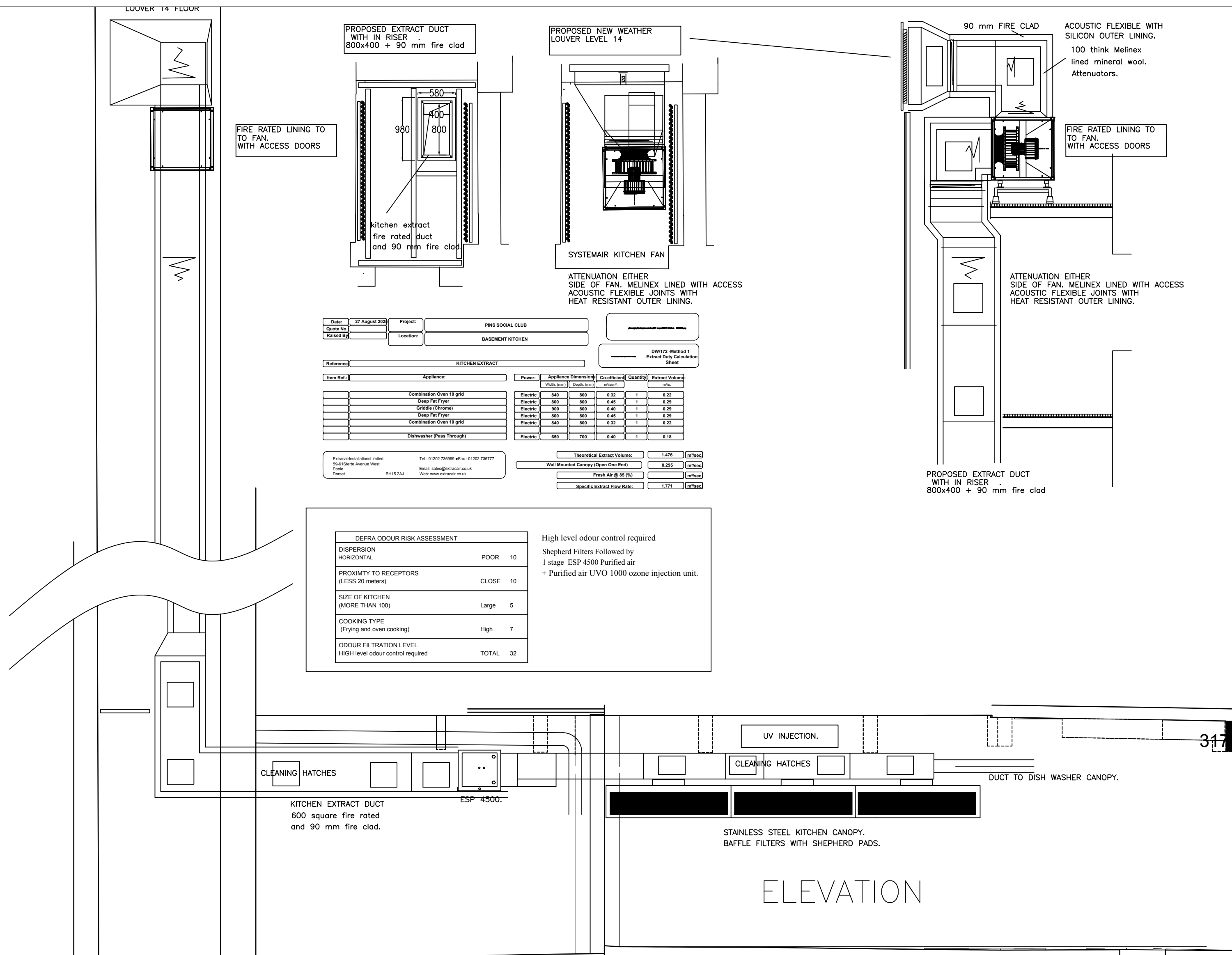
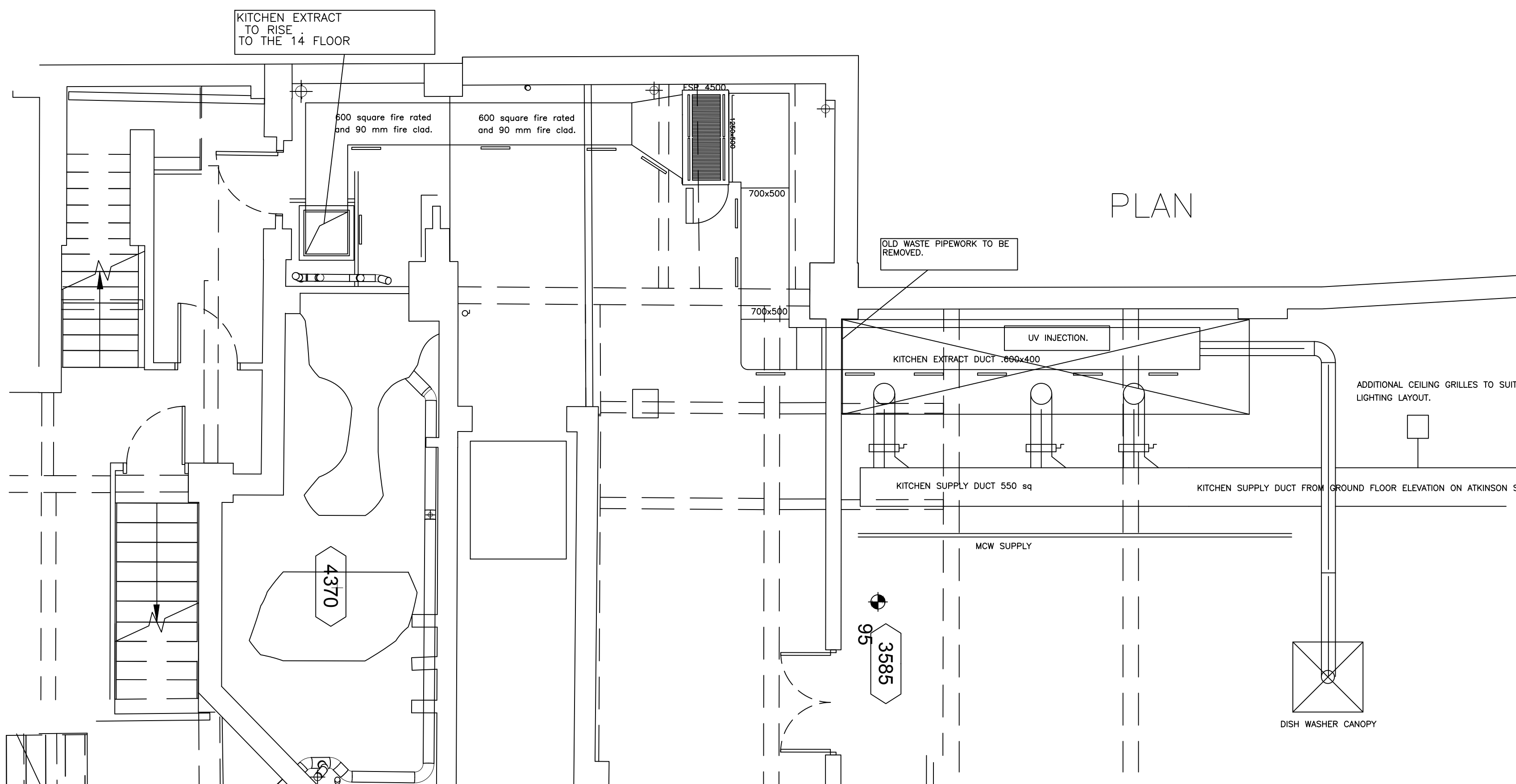


PROPOSED NEW WEATHER
LOUVER 14 FLOOR



PLAN



Centrifugal box fan, 120°C continuous, insulated
Item Number: 235438
Variant: 400V 3~ 50Hz

- Up to 120°C medium temperature, continuous operation
- Multi-functional use, e.g. for kitchen exhaust air
- Modular system
- Integral cold conductor (PTC)
- Pre-assembled isolator is standard
- Low sound level
- Easy to maintain and reliable
- High efficient motors
- Speed-controllable via frequency converter
- Motor outside the air stream

All MUB/T fans have impellers with backward curved blades, manufactured from aluminium, and IEC standard motors outside the air stream for all 400V three phase motors from 0.75 kW. The MUB/T fans are suitable for medium temperatures up to 120°C continuously. Motor protection by cold conductors (PTC), to be connected to an external motor protection device.

The casing consists of an aluminium frame with fibreglass reinforced plastic corners and double skin, galvanised steel panels with a 30 mm mineral wool insulation. Panels are removable, allowing flexible ventilation solutions - the air direction can easily be changed. With quick lock access door. The MUB/T bottom panel is shaped as a condensate tray and incorporates a pre-moulded 1" drain plug. An ISO. Several filter modules like f.e. activated carbon- or aluminium filters are

Voltage (nominal)	400 V
Frequency	50 Hz
Phases	3~
Motor circuit connection	Δ
Input power	5,051 W
Input current	8.86 A
Impeller speed	1,450 rpm
Air flow	max 5.2611 m³/s
Temperature of transported air	max 120 °C
Max temperature of transported air, when speed controlled	120 °C

ESP 4500

Our ESP's have been specifically designed for kitchen extract systems; they have integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust. This not only simplifies servicing but eradicates potentially dangerous spillage from the bottom of the units and greatly cuts down on build-ups of grease within the ducting.

The ionisation voltage has been designed to run at a negative potential which enhances the ionisation of particles and also produces more ozone which is helpful in reducing cooking odours.



The diagram illustrates the operation of a non-isolated ESPD. On the left, the **Ioniser** section features a central negative electrode (marked with a minus sign) and two outer positive electrodes (marked with a plus sign). Air flow enters from the left, and dashed lines represent the electric field lines radiating from the central electrode. In the center, the **10KV-5KV-5KV** section shows the transition of the electric field. On the right, the **Collector Plates** section consists of three horizontal positive electrodes (marked with plus signs). Air flow enters from the left and exits to the right, with dashed lines showing the path of charged particles being attracted to the collector plates.

The above diagram shows, in a basic visual, how an electrostatic precipitator works. As air passes into the combined ioniser / collector cell, the particulates in the air stream are polarised to a negative potential. As they continue through the ioniser and between the collector cell plates, the polarised particulates are repelled away from the negatively charged plates and attracted to the earthed plates where they stick and so are filtered out of the air flow.

ESP 4500E which can handle up to 2.1m³/sec of air flow



Unlike other UV-C systems, our UV-O units are located outside of the kitchen extract duct and are connected via a spigot and spiral ducting.

UV-O TECHNOLOGY

The UV-O range uses UV-C technology to produce ozone and hydroxyl free radicals to oxidise cooking odours through a process of ozonolysis.

Unlike other UV-C systems, our UV-O units are located outside of the kitchen extract duct and are connected via a spigot and small diameter ducting.

Although it is widely accepted that the best way to apply UV-C light is directly in-line with the air stream itself, performance will be impacted as the lamps get dirty.

KEY FEATURES

Easy to install

Virtually no pressure loss

No monthly maintenance needed

Client:	TRUE NORTH		
Project Name:	PINS' SOCIAL CLUB		
Drawing Title:	Proposed Mechanical KITCHEN EXTRACT SYSTEM		
Drawing Status:	FOR APPROVAL		
Paper Size:	A1	 EXTRACAIR INSTALLATIONS LIMITED Endeavour House 59-61 Sterte Avenue West Poole Dorset BH15 2AJ Tel: 01202 736999 Fax: 01202 736777 e-mail: sales@extracair.co.uk	
Scale:	NTS		
Date:	27/08/25		
Drawn By:	GBC		
Drawing No:	LX-11278/1		