

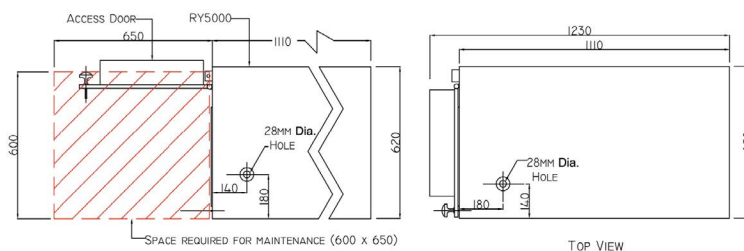
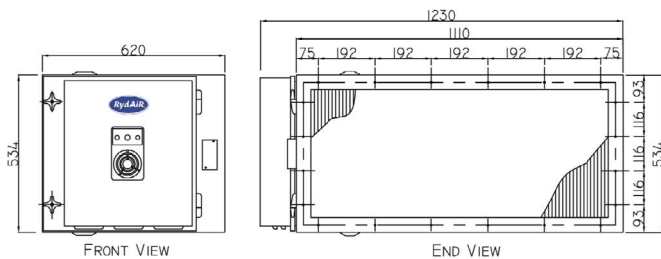
OC Innovations – RY5000

The OC Innovations ESP5000 unit had been designed specifically for Commercial Kitchen extraction systems, in order to remove grease and smoke particle from the air extracted from the cook line.

Our ESPs work by ionizing and trapping grease and smoke particles onto collector plates and contain an integral sump in order to collect the oil, grease and smoke particles.

This removes the threat of un sightly and dangerous spillages from the unit and also help to keep the ductwork free from grease build ups.

The OC 5000 units fit in-line within the extraction system and have a high particulate removal efficiency, removing sub-micron particles as much as 99.5%.



CE
ISO
9001



Spec sheet overleaf >

OC Innovations – RY5000 (SPECIFICATIONS)

Unit:	H: 534mm / W: 1230mm / L: 620mm
Cabinet	1.2mm Electro Galvanized Steel Powder Coated
Finishing	Dark Blue
Weight	70 Kg
Air Volume	Upto 5000m ³ /hr or 1.38m ³ /s
Air Flow	Left to Right, Right to Left
Static Pressure Req'd	100 Pascal
Operating Voltage	220 Vac+/-10%, 50 Hz (Single phase)
Features	Short circuit, arc protection and auto power restore for Power Pack
Efficiency	Up to 95%, meets NIOSH 5026 Oil Mist Test (National Institute for Occupational Safety and Health)
Particle Size	Collects particles as small as 0.01 microns
Controls	Auto cut-off switch when door is opened. Indicator lights for fault, normal or wash function
Cell	H: 480mm / W: 340mm / L: 550mm / Weight: 15Kg each Ionizing voltage: 12 KVdc Collector voltage: 6 KVdc Uses 2 cells, each cell comprising of 9 ionizing wires & 25 collection plates. Total face Area is 0.528 sqm. Effective collection area is 11.6 sqm
Power consumption	75 Watts (2 cell)
Pre-filter Installation	Aluminum mesh, washable Ceiling suspended, wall or frame mounted
Options	Dry contact for Building Management System (BMS)