

INTROzone

The latest in commercial kitchen odour control technology from Nationwide Ventilation Ltd

Oxidation using ozone and activated oxygen ions is used to treat odour emissions from commercial and industrial kitchen processes, and is fully compliant with DEFRA. The units are specifically designed to fit into our canopy range or ductwork, but are also suitable to retrofit 100% of existing systems on site. The system injects ozone directly into the canopy or ductwork which then reacts with the odours. These are oxidized by a chemical reaction, and converted to carbon dioxide and water vapour. The ozone itself is then converted back into oxygen.

Benefits of the system are as follows:

- Removal of kitchen odours produced by cooking processes.
- Can help to reduce grease build up within the canopy and ductwork.
- Available to retro fit in 100% of installations, can be fitted to either canopy or ductwork.
- Compact, lightweight and quiet operation.
- Quick and easy installation.
- Available for a range of airflow requirements.
- Low capital running cost, on average up to 50% less than standard UV-c systems
- Direct injection into canopy or ductwork means no fan upgrade are required.
- Reduced yearly maintenance cost over traditional UV-c systems
- 100% compliant with fire suppression systems.
- No harmful UV-c light and less complicated interlock systems.
- All that is required for the installation on site is a 240v single phase fused spur supply.

