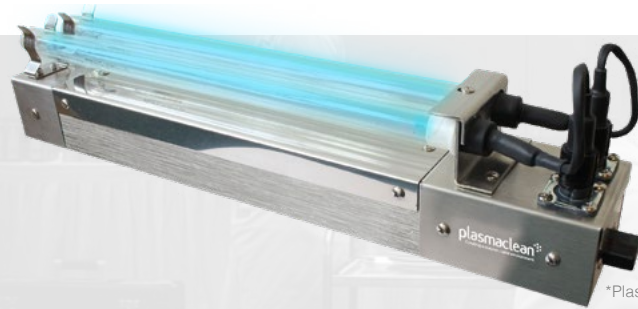


## Small footprint, big results

A slimline in-duct unit. ideal for small kitchens or pop-ups



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

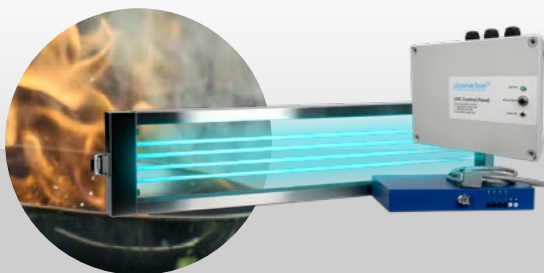
The Techniclean Mini system breaks down kitchen smells and grease using photolysis and ozonolysis. It combines high-intensity UV-C light with ozone technology to destroy grease and cooking odour.

The slimline, small-footprint design means you can get big results no matter how small the kitchen.

## Benefits

- Slimline with a small footprint
- Plug-and-play setup
- Dramatically cuts ductwork cleaning
- Cost-effective with limited maintenance
- Air flow interlock Control Panel included

## Related products



### Techniclean Canopy Mount

Breaks down and destroys kitchen smells and grease, in a compact design [Find out more](#)



### Techniclean In-Duct Unit

Keep your ductwork virtually grease-free whilst reducing the risk of fire [Find out more](#)

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## Introduction to Kitchen Ventilation from Plasma Clean

Grease, odour and smoke emissions produced by commercial kitchens are an increasing concern both for existing establishments and for new build projects. Therefore, it is essential to implement a suitable grease and odour control strategy - as a matter of urgency - to ensure that the kitchen emissions comply with DW/172 and DEFRA guidance. This is not just about protecting the environment from nuisance emissions, but also reducing grease build up in the ductwork, which could present a fire risk if left untreated.

Plasma Clean's Kitchen Ventilation range consists of a range of modular solutions for grease, smoke and odour control which can be used alone or can be combined to provide a site-specific solution. For example, a pizza restaurant will not require the same level of grease, odour and smoke control equipment as a char-grill steak house.

Starting at the canopy, our **Coil Filters** are designed to capture 95% of grease particles; between 55-70% more than traditional baffle-type filters. Our **Xtract** range releases natural ozone - a superb disinfectant and odour neutraliser - directly into kitchen ventilation systems. Our **Techniclean** range includes the canopy mounted **Techniclean CM**, combining high intensity UV-C light with ozone technology to break down odour and grease in the air, as well as the **Techniclean Mini, 5000** and **7500** models; perfect for new projects or retrofitting into existing ductwork. High levels of grease and smoke particulate are treated by the **Electrostatix** and combining Electrostatic Precipitation with UV-c, are our **ESP UV** units, provide highly efficient removal of grease, smoke and odour from a compact unit.

For a final polish - removing residual ozone - **Activated Carbon** filters are the ideal choice for low level extraction. Our Carbon Housing allows Activated Carbon filters to sit in 3, 6 or 9 easily mountable Sitesafe Discarb units.

When it comes to Control Panels, our **Air Flow Interlock** range is used to synchronise the operation of all of our Kitchen Ventilation products with detected air flow. The equipment is automatically turned off when the system is shut down, preventing accidental exposure to UV-C light and ozone, whilst ensuring energy efficiency for the system. Options are available for Lamp Life Indicators, Lamp Fault and BMS interface.

## Filtration with Techniclean from Plasma Clean

Oxidation of odour and grease by a combination of photolysis and ozonolysis is a recognised means of pollution abatement (DW/172: Specification for Kitchen Ventilation Systems and DEFRA, 2005:Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems). The UV-c light initially activates the grease and odour molecules which are then attacked by ozone in the kitchen extraction canopy or ductwork. This treats the air and controls grease deposits in the entire extraction system, reducing duct cleaning.

## Installation

The system has been designed to sit in the duct run and should be located as close to the cooking process as possible in order to reduce grease content downstream. The system has a low back pressure and is to be interlocked with airflow to ensure that the system operates automatically when the extraction system is activated. Full installation and operating instructions are provided.

## Maintenance

Over time, depending on the usage frequency, a fine layer of ash is deposited on the UV-C lamps. These require occasional cleaning by simply wiping with a damp cloth which has been soaked in detergent. Maintenance and lamp replacement can be carried out under a Plasma Clean maintenance contract.

## Accessories

Control Panel

## Warranty

1 year Manufacturer's Warranty (subject to terms and conditions)  
Extended 3 year Warranty (care plan available)

## Terms

In accordance with our standard terms of business.

## Technical Specifications & Data

<b>Dimensions (HWD)</b>	100 x 1200 x 555mm
<b>Air Volume</b>	0.43 m <sup>3</sup> /s (Normal) 0.29 m <sup>3</sup> /s (Heavy)
<b>Power</b>	2kW
<b>Weight</b>	3kg
<b>Supply</b>	230Vac / 1 phase / 50-60Hz
<b>Min / Max working temperature</b>	4 / 60°C
<b>Max relative humidity</b>	75%
<b>Pressure</b>	<50Pa
<b>Control Panel</b>	A control panel is supplied which interlocks the unit with airflow and indicates lamp life
<b>Finish</b>	Grade 304 stainless steel
<b>Approvals</b>	Plasma Clean air cleaners comply with current CE requirements and EMC standards. Certificates are available on request.

