

Three times the performance of traditional filters



Commercial kitchens using traditional baffle-type filters will remove just 20-40% of grease, but our filters capture 95% of grease particles from commercial kitchens in the extraction canopies.

This drives up productivity by making kitchens healthier and cleaner places to be.

Benefits

- Reduce fire risk
- Are easy to clean
- Significantly cut duct-cleaning
- Reduced requirement for downstream maintenance
- Offer an ROI within 12 months



Ask us about

Coil Filter adapters

Our Coil Filter adapters allow retrofitting for any commercial kitchen project

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Introduction to Kitchen Ventilation from Plasma Clean Air

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 Air'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 Coil Filters from Plasma Clean Air

There are four stages to the operation:

1. Oil vapours condense on the large surface area of the filter coils as heat is transferred from the air
2. Air is spun into a vortex and the droplets of oil and grease continue in a straight line
3. Oil and grease particles then collide with the filter coils, and the oil-coated filter surface traps more oil and grease due to its enhanced viscosity
4. Oil and grease droplets simply settle due to gravity and are collected for recycling

Installation

Installation is simple, if you are producing a new canopy, let us know and we can advise on the design and dimensions of the Coil Filter mounting plate. If you have an existing canopy, then an adaptor plate is available to enable the Coil Filters to be installed into existing kitchen canopies, replacing existing low efficiency baffle type filters. Multiple units can be joined together for increased volume or efficiency.

Accessories

Depending on the level of cooking, the system can be washed daily or as part of a weekly cleaning routine.

Maintenance

Adaptor plate for retrofit

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

	CF 375	CF 475
Dimensions (HWD)	159 x 395 x 170mm	159 x 495 x 170mm
Air Volume	0.24 m ³ /s	0.34 m ³ /s
Face velocity	4-6 m/s	
Pressure drop	200Pa	
Noise	3.8<50dB	
Finish	Grade 304 stainless steel	

