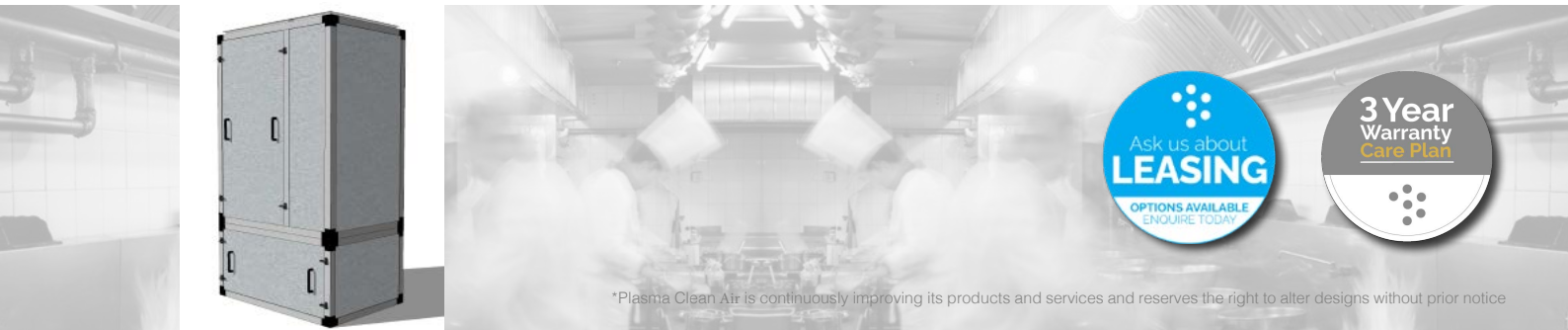


Grease, smoke and odour control

Remove grease, smoke and odour from commercial kitchen kitchens where it is not possible to extract to the outside due to planning constraints or where extraction ductwork is not practical or economically viable.

The RECIRC Filtration Tower makes it possible to filter grease, smoke and odour from commercial kitchen fume and recirculate clean air back into the kitchen.



Three standard units are available capable of handling up to 1.0m³/s, 1.5m³/s and 2.0m³/s. For units capable of handling larger volume flow rates, please enquire.

The units can be floor mounted as a tower in vertical orientation or duct-mounted horizontally.

RECIRC can only be used with electric cooking applications and it is recommended to install air conditioning to prevent build up of heat in the kitchen area.

There are up to 5 stages of filtration incorporated within the RECIRC Filtration Tower and canopy. These are:

- o Coil Filters in canopy (optional)
- o G4 pleated panel filter (EN779:2012 / Coarse >70% ISO16890)
- o F7 bag filter (EN779:2012 / ePM1 >60% ISO16890)
- o H11 HEPA Filter (≥95% for MPPS particles)
- o Activated carbon filter

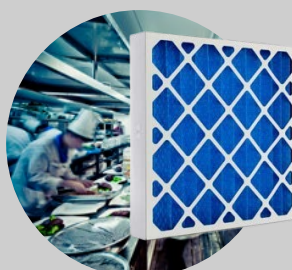
Benefits

- Save money and complexity by reducing internal duct runs and eliminating external extraction
- Deliver ongoing savings with TR19 Grease duct cleaning
- Enable commercial cooking where planning permission has been denied
- User friendly controls with ongoing maintenance indicator for ease of use

Related products



Coil Filters



Panel Filters



Activated Carbon

RECIRC Filtration Tower

Commercial Kitchen Recirculation System

RECIRC Filtration Tower from Plasma Clean Air

The RECIRC Filtration Tower is ideal for shopping malls, pop-up kitchens, high-rise buildings & basements and all environments where external extraction is not possible. The unit incorporates a fan and complete set of filters to control the fume from commercial cooking applications. As with all filtration equipment it is important to

Installation

It is important to achieve uniform distribution of air across the filter surface. Inlet and outlet tapers must be sized correctly and the equipment must be located no less than 1m from any bend. Plasma Clean can offer assistance with the installation design if required. Requires two people plus lifting gear to carry and install.

Maintenance

For the system to continue to operate efficiently the filters will need to be cleaned/ and replaced when they have reached the end of their lifespan. The frequency of cleaning/replacing the filters is dependant on the type of cooking as well as the volume of cooking. A bespoke service package is available. Please enquire.

Technical Specifications

RECIRC 1.0

Maximum air flow – up to 1.0m³/s
Dimensions – 2200H x 1100W x 800D (mm)
Weight (incl filters) – 622kg
Electrical supply – 3ph / 6A

RECIRC 1.5

Maximum air flow – up to 1.5m³/s
Dimensions – 2200H x 1560W x 1100D (mm)
Weight (incl filters) – 796kg
Electrical supply – 3ph / 6A

RECIRC 2.0

Maximum air flow – up to 2.0m³/s
Dimensions – 2900H x 2100W x 1400D (mm)
Weight (incl filters) – 1091kg
Electrical supply – 3ph / 10A

For units capable of handling larger volume flow rates, please enquire.

