

Integrate your grease and odour control with Techniclean

A low-cost option that come with very little maintenance



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

You can integrate your grease and odour control with the Techniclean 5000 and 7500. Using UV-C and ozone technology, the units keep ductwork virtually grease-free.

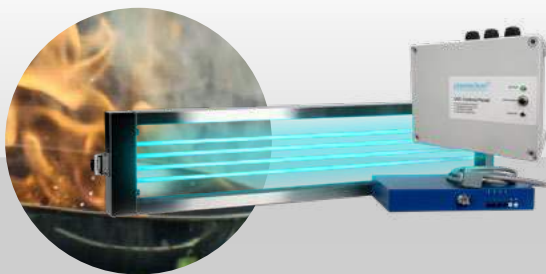
They reduce risk of fire and grease-free air aids heat recovery.

Techniclean integrated units are a low-cost option that come with very little maintenance.

Benefits

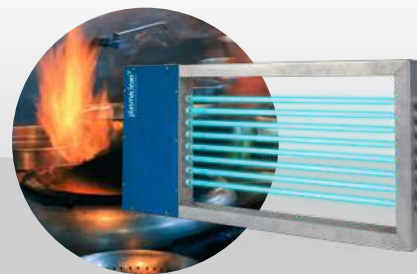
- Slimline with a small footprint
- Plug-and-play setup
- Dramatically cuts ductwork cleaning
- Cost-effective with limited maintenance
- Lamp-life indicator for safety

Related products



Techniclean Canopy Mount

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



TechniKlean UVGI

UV-C light results in a 99.9% disinfection kill rate. The next level in hygiene, [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 and odour 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

A Plasma Clean service contract is available (please enquire) and in any case Plasma Clean would recommend: Servicing is normally confined to the regular cleaning of the UV-clamps as part of a maintenance programme managed by Plasma Clean or a Plasma Clean approved contractor. For maximum efficiency establish a regular cleaning cycle based on routine checks of the UV lamps during the first few months of use. The UV lamps have a normal operating life of 10,000hrs after which time they should be replaced

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

	5000UV-c6S	7500UV-c8S
Dimensions (HWD)	533 x 1085 x 220mm	533 x 1550 x 220mm
Capacity Max	1.4 m ³ /s (Normal) 1.1 m ³ /s (Heavy)	2.1m ³ /s (Normal) 1.5m ³ /s(Heavy)
Supply per frame	1ph / 230V / 2.27A	1ph / 230V / 3.02A
Power per frame	0.522 kW	0.7 kW
Weight	25kg	30kg
Pressure Drop	50Pa (no light guard)	
Finish	Blue Epoxy Powder Coat	

