

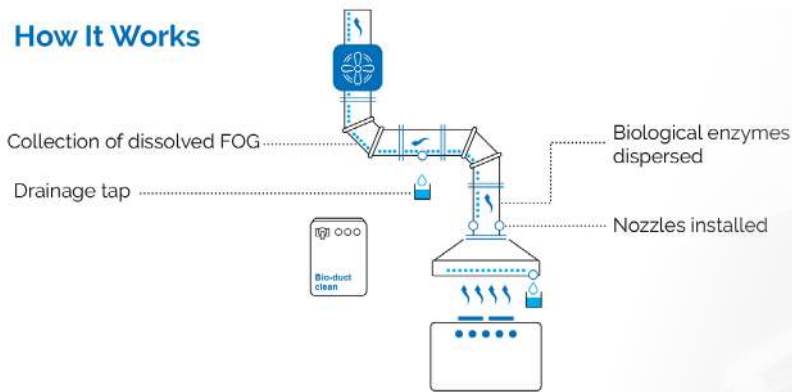
# Bio-duct clean

## Automated 24/7 Duct Cleaning

**plasma-cleanair**  
AIR, ODOUR & GREASE CONTROL

Cost effective grease management

### How It Works



Bio-duct clean continually cleans your kitchen extraction system ensuring you are TR19 compliant 24/7, 365 days a year. And it saves money too.

The system provides a proactive and effective solution for managing FOG buildup in kitchen extraction systems, reducing fire risk and offering cost savings for every commercial kitchen.

It does this by dosing the kitchen extraction ductwork with a unique biological formula which eats away at the fats, oil and grease. This dramatically reduces the need for manual cleaning whilst remaining TR19 compliant. It also lowers maintenance and repair costs by extending the lifespan of fans and extraction filters, reducing the frequency of replacements or repairs.

Whilst there is a build-up of grease in between manual cleans, with its cycle of continuous cleaning, Bio-duct clean ensures that grease levels remain minimal.

Bio-duct clean can also access areas within the extraction system that are difficult or impossible to clean manually. This ensures a thorough cleaning process, even in hard-to-reach parts of the extraction system, improving overall hygiene and safety standards.

### Benefits

- Save money whilst remaining TR19 compliant
- Reduces maintenance and repair costs
- Continuous cleaning
- Reaches ductwork which is difficult or impossible to clean manually
- Improves overall hygiene and safety standards



### Related Products

Demand Control Ventilation  
Grease, Odour and Smoke Control  
Grease & Odour Control  
Grease Control

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