

Xtract 2100 V.3

Odour Control

plasma-cleanair
AIR, ODOUR & GREASE CONTROL



Remove smells with a single unit

Short of space? Our small-footprint Xtract system releases ozone directly into the kitchen ventilation system.



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

Chlorine bleach is powerful at removing odour and infection. But ozone is more powerful still.

Some competitor units simply mask smells with a chemical perfume. But our Xtract system releases natural ozone directly into the kitchen ventilation system.

Ozone is a superb disinfectant and odour neutraliser that eliminates cooking smells at source, using ozonolysis. And it works around the clock – just change the filters every few months.

Safety when working with Ozone:

If the extract duct discharges at low level or there are receptors within 5 meter radius of the discharge point activated carbon (minimum 0.1 second dwell/residence time) is required to absorb residual ozone before reaching atmosphere.

The Xtract series is designed to remove cooking odours from the kitchen extract system before reaching atmosphere.

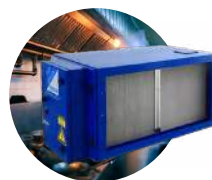
If grease and smoke removal equipment are also required then the following products are available to provide a full odour control solution.



Coil Filters

Grease removal at the canopy

[Find out more](#)



ESPs

Grease and smoke control

[Find out more](#)

Benefits

- **Affordable**, space-efficient and robust
- **Easy to install** – no disruption to business
- **Chemical-free**
- **Quiet**
- **Environmentally friendly** and tested to EN13725:2003

Consult with a Plasma Clean Air representative to find out the most suitable odour control solution for your application.

plasma-cleanair.com · ask@plasma-cleanair.com | 0800 652 3325
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Treatment with Ozone from Plasma Clean Air

Oxidation using ozone and activated oxygen ions is used to treat odour emissions from commercial and industrial kitchen processes (DW/172: Specification for Kitchen Ventilation Systems and EMAQ+: Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems). The unit has been specifically designed for use in commercial kitchens. The system injects ozone into the kitchen extraction canopy or ductwork where it reacts with odours.

Installation

It is recommended to locate the units with an injection point located closest to the source of odours in order to maximize dwell time. In any case the dwell time must be no less than 2 seconds. The system is powered via a fused spur. Multiple units can be joined together for increased volume or efficiency.

Accessories

Installation kit
Remote monitor

Maintenance

A Plasma Clean Air service contract is available (please enquire) and in any case Plasma Clean Air would recommend:

- Routine cleaning of the housing and exchange of the prefilter when spent
- A yearly service is recommended

Warranty

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

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 new build projects. Therefore, it is essential to implement a suitable grease and odour control strategy as a matter of urgency to ensure that kitchen emissions comply with DW/172 and EMAQ+ guidance. This is not just about protecting the environment from nuisance emissions but also reducing grease buildup in the ductwork, which could present a fire risk if left untreated.

Plasma Clean Air's Kitchen Ventilation range consists of modular solutions for grease, smoke, and odour control, which can be used alone or 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 steakhouse.

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 neutralizer—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**. Combined with Electrostatic Precipitation and UV-C, 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 synchronize the operation of all our Kitchen Ventilation products with detected airflow. The equipment is automatically turned off when the system is shut down, preventing accidental exposure to UV-C light and ozone, while ensuring energy efficiency for the system. Options are available for Lamp Life Indicators, Lamp Fault, and BMS interface.

Technical Details

Dimensions (HWD)	307 x 343 x 210 mm
Control Lights	Air Flow and Service LED indicators
Capacity max.	Up to 15 m ³ /s
Volume flow rate (through unit)	100m ³ /hr
Pre-filtration grade	G4
Supply	230Vac / 1 phase / 50Hz
Power	100W
Weight	<10kg
Pressure drop	N/A (ozone injection)
Safety	Internal flow switch
General	Multiple units can be used together for increased volume or efficiency
Finish	Grade 304 Stainless Steel
Approvals	CE / UKCA



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Xtract 2100 Plus V.3

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Accessories

Installation kit
Remote monitor

Maintenance

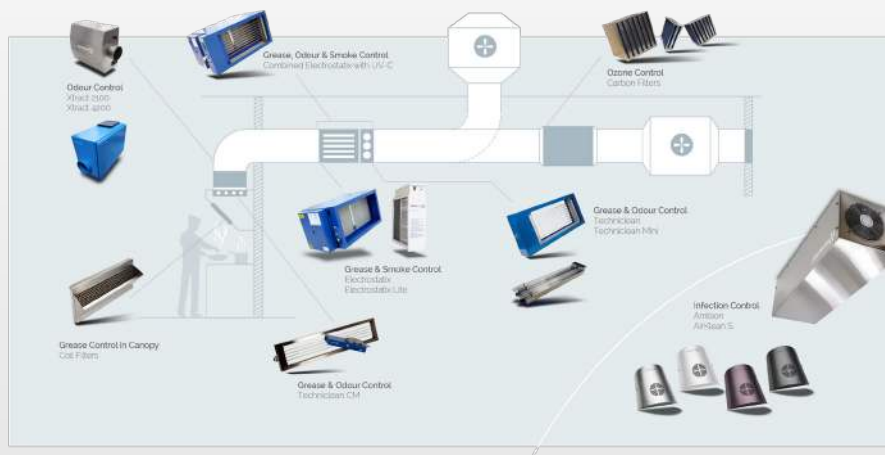
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Overview of Products in Commercial Kitchen Ventilation



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