Techni-clean UV Duct-mounted Unit Grease & Odour Control





The Techni-clean UV Duct Mounted unit provides a powerful yet cost-effective solution for commercial kitchens looking to improve safety, compliance, and efficiency. By reducing grease accumulation and cutting down on TR19 duct cleaning requirements, it helps lower maintenance costs while enhancing overall kitchen extraction air quality.

Benefits

- Slimline, space-saving design Allows for easy installation in tight spaces.
- Virtually grease-free ductwork Significantly reduces grease buildup, lowering duct cleaning frequency
- **Cost-effective & low maintenance** A reliable solution with minimal upkeep.
- Energy-efficient operation Low-power consumption and low-pressure drop keep operational costs down.
- Seamless system integration Works with Electro-clean ESP and Carb-clean activated carbon for enhanced odour control.

Related Products:



Electro-clean ESP Reliable, high performance ESP for grease & smoke control



Carb-clean Integrate with Carb-clean for odour and ozone control

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How Techni-clean UV Works

Oxidation of odour and grease by a combination of photolysis and ozonolysis is a recognised means of pollution abatement (EMAQ+ Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems). UV initially activates grease and odour molecules which are then neutralised by ozone in the kitchen extraction downstream ductwork. This treats the air and controls grease deposits in the entire extraction system, reducing TR19 duct cleaning and saving money.

Technical Details

	Techni-clean UV2	Techni-clean UV4	Techni-clean UV6
Max. Recommended Airflow (m³/s)	0.7	1.4	2.1
Weight (Kg)	12	20	28
Dimensions (H x W x L mm)	540 x 499 x 200	540 × 959 × 200	540 x 1419 x 200
Optional oil sump (H mm)	Add 120		
Input Voltage (V / Ph / Hz)	220 / 1 / 50		
Power (W)	150	300	450
Maximum Temperature (°C)	50		
Static Pressure (Pa)	<20 per pass at recommended airflow		
Construction	Cold rolled sheet		
Finish	Powder coated		
Certification	UKCA / CE		

*4 and 5 cell options available, please enquire

Commissioning and Maintenance

All Plasma Clean Air equipment includes a free Commissioning visit and installation check, ensuring optimal performance from day one.

For added peace of mind, we offer an extended warranty of up to 5 years, supported by ongoing maintenance.

This offer applies to installations within mainland UK.

Installation Requirements

- Install in the duct run and locate as close to the canopy as possible taking into account maximum air temperature of 500C.
- Unit to be interlocked with airflow via Plasma Clean Air Control Panel.
- Unit to be installed on the negative side of the extract fan.
- For high grease, smoke and odour cooking applications, we recommend using Techni-cl ean UV in combination with an Electro-clean electrostatic precipitator.
- For applications producing high levels of grease we recommend Plasma Clean Air Ecofleece filters are fitted in the canopy.
- For applications in sensitive areas, remove excess ozone using Carb-clean activated carbon
- Full installation and operating instructions are provided.

Maintenance

Minimum 640mm side access required at the ESP door to allow the door to open fully to safely remove filters and collector cells. Service and cleaning frequency depends on the type and volume of cooking.

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 8,000hrs after which time they should be replaced. A Plasma Clean Air service contract is available, please enquire.

Warranty

1 Year following compliant installation.

Up to 5 Years with compliant installation and Plasma Clean Air Service and Maintenance Contract.



Register Your Warranty