

WHAT ARE THE BENEFITS OF THIS SYSTEMS?



Odour elimination

Cooking is integral to unpleasant odours. Together with exhaust ventilation they are emitted into the environment and often irritate nearby residents. The OTriKS.Kitchen ozonation system removes all organic origin odours very easily.



Oxidation of grease

Ozone effectively oxidizes grease aerosols by facilitating their separation from the air stream, thus preventing entry into further ventilation components.



Bacterial removal

Ozone effectively kills various microorganisms such as viruses, bacteria, etc. inside of the ventilation system, so it prevents them from returning to the kitchen if the ventilation system is circular.



Fire safety

Grease, that has formed during the cooking process, settles, and accumulates on kitchen hoods, duct walls, filters, fans, recuperators or heat exchangers. The accumulated layer of grease is extremely flammable and is the most common reasons of kitchen fires. The use of an ozonation system reduces the risk of fire rapidly.



Duct maintenance

Frequent duct cleaning is inefficient and expensive. It often involves even changing the ducts or other parts instead of cleaning procedure. With OTriKS.Kitchen ozonation systems, ventilation ducts are less greasy, so cleaning or changing of the ducts is way less frequently and easier.



Economy

Using the efficient duct cleaning with ozonation systems up to 82% of energy can be recovered and used in a recuperation system. A usual restaurant, that is not using ozonation and has an exhaust air flow of 5,000 m³/h loses around € 13,500 worth of energy per year.

TECHNICAL DATA

Ozone sensor

Designed for safety

Measurements	45x 67 x145 mm
Weight	0,215 kg
Power	1 W
Voltage	12 V

Kitchen exhaust

Air flow	Up to 60 000 m ³ /h
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Ozonation

Power	Up to 1500 W
Voltage	220-240 V
Current	0,6-6,25 A

Production

Ozone	120 g/h and more
Distribution	Ozone can be supplied in different points, up to 90 m from ozonation production place
Production material	Oxygen
Cooling	Liquid or air

Housing

Measurements	from 500 x 400 x 300 mm (depending on model)
IP	IP54
Material	AISI316 or painted steel
Installation	Wall or rack
Noise level	Up to 60 dB

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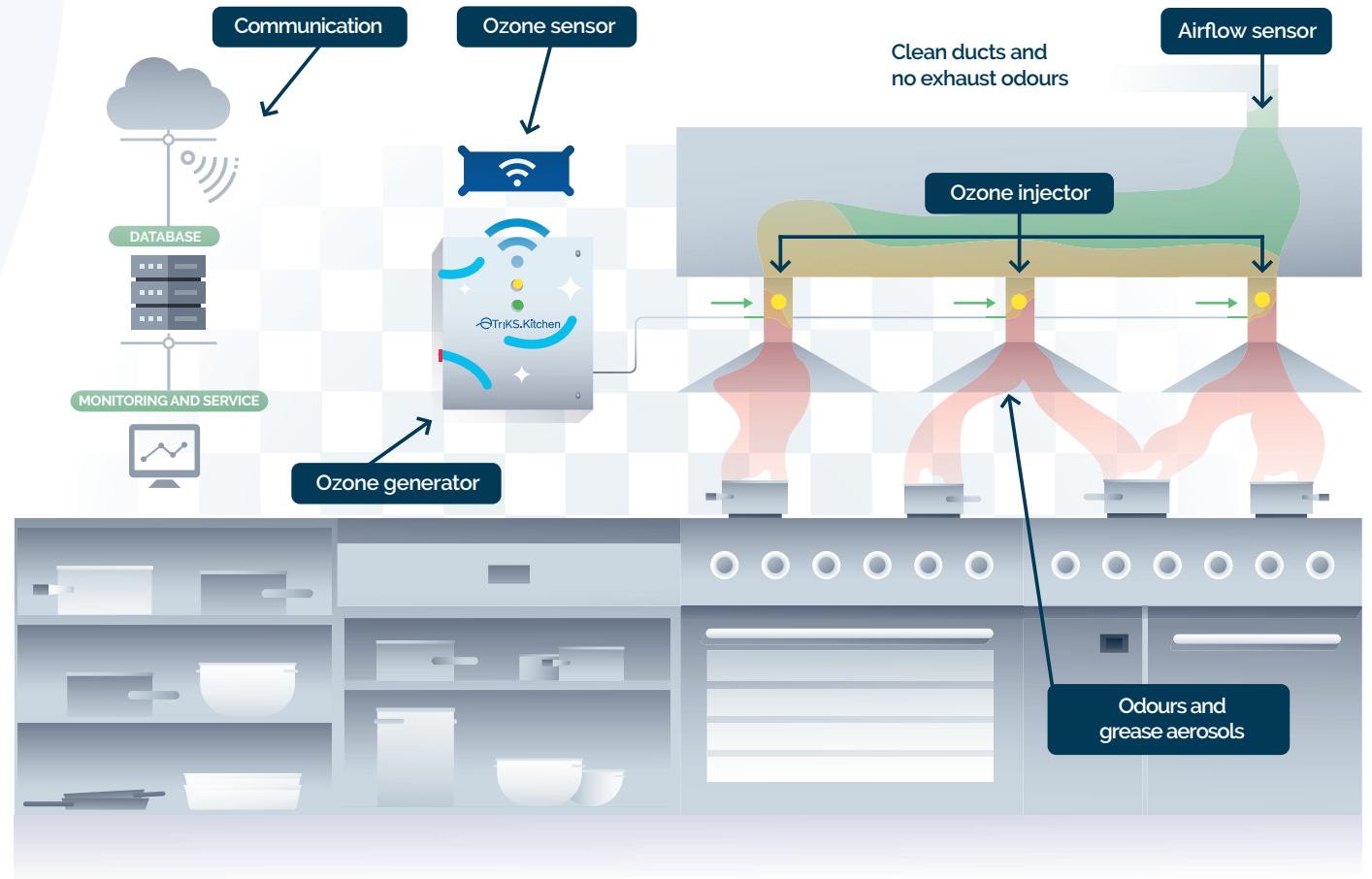


AUTOMATIC OZONATION SYSTEM

 OTriKS.Kitchen

ADVANTAGES OF OTRIKS.KITCHEN

- Contactless and can operate up to 90 meters distance from the hood.
- Meets the EN16282 commercial kitchen standard (EU directive).
- Fully automatic.
- Can be designed personally.
- Safe and reliable - controlled by an ozone sensor.
- Remote control and 24/7 monitoring.
- Possibility to connect to several hoods.
- Low energy consumption.
- Interface with BMS, data transfer WiFi.
- Full post-warranty service and maintenance.
- Made in Lithuania.



Model	Ozone production	Exhaust ventilation	Power	Weight	Measurements
OTriKS.5	5 g/h	1500 m ³ /h	300 W	16 kg	500 x 400 x 300
OTriKS.12	12 g/h	4000 m ³ /h	600 W	45 kg	600 x 600 x 300
OTriKS.20	20 g/h	7000 m ³ /h	750 W	50 kg	800 x 600 x 300
OTriKS.40	40 g/h	12000 m ³ /h	1500 W	115 kg	1000 x 800 x 400