

# Commercial Kitchen Exhaust Air Treatment

Fire Safety
Exhaust Air De-odorisation
Oil & Grease Oxidation
PCB Compliance



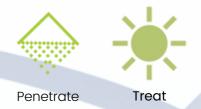


Commercial Kitchen ventilation system serves to dissipate heat, oil, grease, smoke, toxic gases & cooking odour to provide a fresh environment in the kitchen. It is important & in some cases for PCB compliance, mandatory to treat this exhaust air before they are released into the atmosphere.

In the process of kitchen ventilation, oil & grease get deposited in the inner surface of the exhaust ducts, which is the greatest fire threat to a commercial kitchen. Cleaning the kitchen ducts is a nightmare.

#### **Solution - Penetrate and Treat**

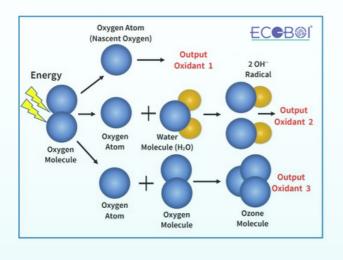
Chemtronics has developed a "Penetrate & Treat" technique by which kitchen exhaust pollutants, toxic gases, oil, grease & odor can all be easily & comprehensively be oxidised with "ECOBOI" technology.



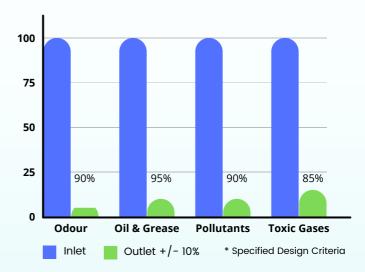
#### What is ECOBOI?

ECOBOI is an advance oxidation technique, by which pollutants in the exhaust air are oxidised.

#### How it is Generated?



## **ECOBOI Efficiency**



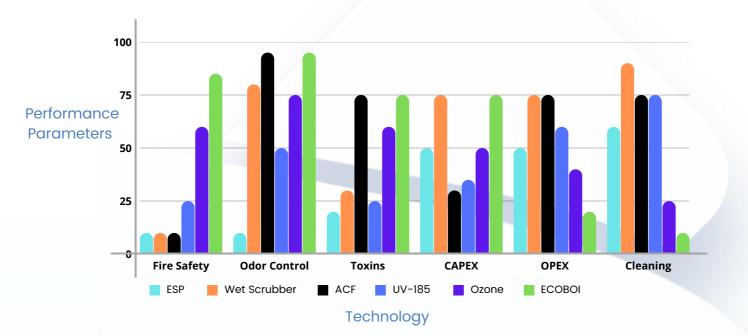




Wall Mounted EXO 50 - EXO 200

Ceiling Suspended EXO 50 - EXO 200

# Technologies v/s Performance Parameters



# Comparison - Technology v/s Oxidation Power

#### 15,000 1,500 1,250 Oxidation Power 1,000 500 400 100 50 10 Bipolar UV-185 Plate Type Glass Bulb **ECOBOI** ECOBOI Corona Ozone Ozone Ozone Discharge Air Feed O2 Feed Technology

# OPBO E7 (Siminal bonde)

**Before** 



**Advantages** 



High Performance



h Comprehensive lance Cleaning



No Consumables



Long



Lower Service



500 cfm to 100,000 cfm



Low CAPEX



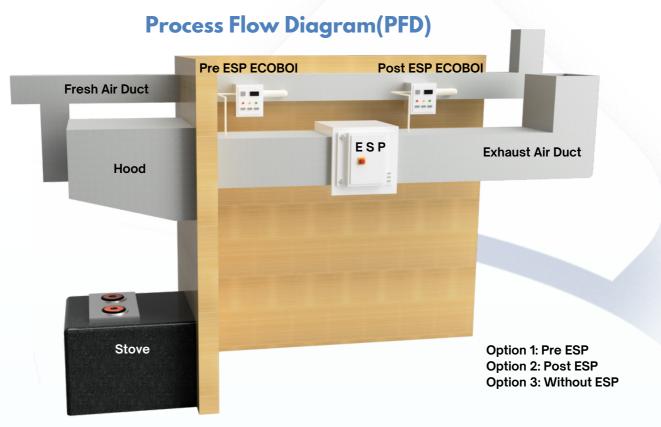
OPEX



New Installation



Retrofitting



## **Comprehansive Solution**



Fire Safety



Odor



Oil & Grease



Toxic Gases

# **Design Software - PROSOFT**



Air Changes Per Hour



Exhaust Air Velocity



Contact Time



Final Exhaust Discharge End

#### **Benefits**



PCB Compliance



CAPAX | OPEX
Cost Saving



Extended duct cleaning frequency



Saving duct cleaning time

- Tender Specification
- Bill Of Quantity (BOQ)
- Technical Specification
- Process Flow Diagram (PFD)
- General Arrangement Drawing (GAD)
- Catalogue/Technical Data Sheet (TDS)
- Unit Picture

# **Application Spectrum**

- Commercial Kitchen
- Food court
- Hotels and Restaurants
- Religious Kitchens
- Hospitals
- Schools and Colleges



**PROSOFT Mobile App** 



**Contact Details** 



