



## ADVANCED SYSTEM FOR CLEANING OF GREASE AND ODOUR IN VENTILATION DUCTS

### AREAS OF USE

- Restaurants
- Commercial kitchens
- Apartments buildings
- Agriculture



Alarm Panel



AirMaid® 20000 V

### GREASE AND ODOUR REDUCTION



Without AirMaid®



With AirMaid®

**GREASE REDUCTION**  
AirMaid® significantly reduces grease buildup in extract/exhaust ventilation channels. This is accomplished by the chemical reaction of ozone with grease and odor particles, effectively reducing them to water and dry minerals which are expelled by the exhaust airstream.

**SMELL REDUCTION**  
All types of food preparation create odors and chemical vapors, and the particles that comprise these are not caught

by conventional filters. With AirMaid® in place the residual odor that exits the exhaust duct can be significantly reduced under the condition that the airflow within the duct allows for at least 2 seconds reaction time before exiting the premises.

**BACTERIA REDUCTION**  
AirMaid® effectively eliminates all types of bacteria that may collect in the extract/exhaust ducts, minimizing the risk that such bacteria could find their way back into the kitchen environment.

**FIRE SAFETY AND DUCT CLEANING**  
AirMaid® significantly reduces the amount of grease and soot within extract/exhaust ducts. This not only reduces the fire risk, but the frequency of expensive duct cleaning can also be reduced, thereby extending the lifetime of the ventilation system itself.

**MAINTENANCE**  
AirMaid® requires no training or other special competence for your employees. Other than an occasional cleaning with a soft towel, it is essentially maintenance-free.

### ENVIRONMENTAL BENEFITS

**HEAT RECOVERY**  
Recovering heat from kitchen ducts has always been difficult due to grease in the extraction air contaminating heat exchangers. However by installing AirMaid® it is now possible to recover this heat with most types of heat recovery systems.

**ENVIRONMENTALLY FRIENDLY**  
AirMaid® offers an advanced and environmentally friendly technology for ozone production appreciated by customers that places safety, economy and the environment as top priorities.

**OZONE**  
Ozone is a triatomic gas molecule formed by three oxygen atoms. It is very reactive and efficiently oxidizes most organic compounds.

### THREE YEAR GUARANTEE

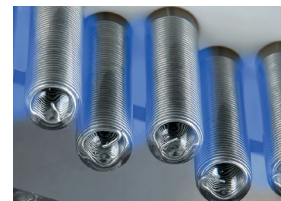
All AirMaid® products are delivered with a three-year guarantee.

### CGC "CORONA GLASS CELL"

AirMaid® is based upon Interzon's unique Corona Glass Cell wherein ozone is produced by an electrical discharge.

CGC is Interzon's own invention for ozone production that has a very long lifetime and requires very little maintenance.

The CGC has been on the market since 1996.



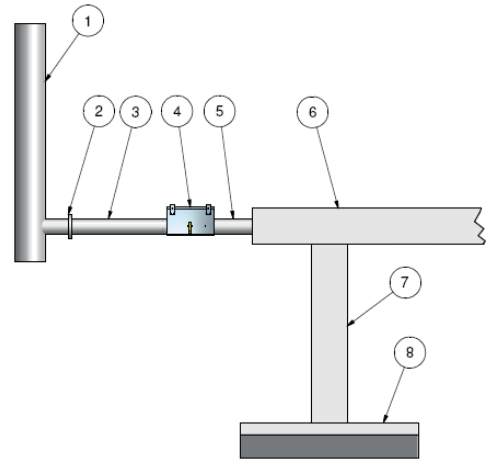
CGC "CORONA GLASS CELL"

## INSTALLATION

AirMaid® 20 000 V exhaust-airflow max. 10 000 m<sup>3</sup>/h (2 800 l/s)

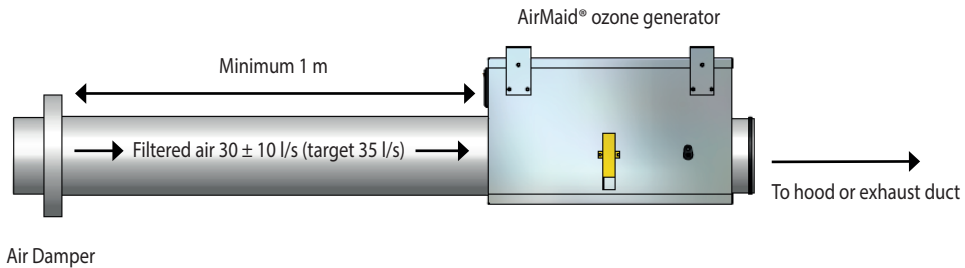
AirMaid® can be installed in different ways and right is one example. For more information see the installation guide.

1. Central Ventilation (inlet)
2. Iris Air Damper
3. Inlet tube Ø 125 mm
4. AirMaid Ozone Generator
5. Outlet Tube Ø 80-125 mm
6. Horizontal Exhaust Duct
7. Vertical Exhaust Duct
8. Kitchen Hood



## AIRFLOW AND UNDER-PRESSURE

The airflow through each pipe of the generator must be adjusted to  $30 \pm 10$  l/s (target: 35 l/s) and the under-pressure measured at the test nipple must land between -20 Pa and -10 kPa.



## SERVICE & MAINTENANCE

The ozone cells inside the ozone generator must be checked and if necessary cleaned at least once a year. Clean the glass electrodes carefully with a soft towel together with an alcohol-based cleaning spirit. If a separate air filter is used for the inlet air, make sure that this filter is changed at least one time per year. The exhaust ducts must be swept clean of grease and soot at the time of installation. This is required to achieve the desired result of the ozone cleaning.



*Easy control and cleaning*

## TECHNICAL SPECIFICATION

AirMaid®	Ozone capacity (mg/h)	Power	Voltage	Weight
20 000 V	20 000	400 W	230V/50 Hz	24 kg

Material: Stainless Steel AISI 304  
 Operating temperature: -25 to +40°C  
 Dimensions W x L x H: 575x405x255mm



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