KITCHEN EXTRACT

ESP Range

1500 | 3000 | 4500 | 6000



COMMERCIAL KICTHEN FILTRATION **EXPERTS**



Key Fe ESP Te How It Benefit Technie



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Purified Air Ltd. has been manufacturing and servicing market-leading technology to filter and control oil, smoke, fat and odour produced by commercial kitchens and residential installation and service since 1984.

TECHNICAL OVERVIEW

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ABOUT US

An Overview Our Coverage

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Contact Details

KITCHEN EXTRACT



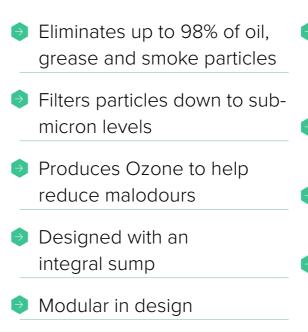
1500 | 3000 | 4500 | 6000



Our ESPs have been specifically designed for kitchen extract systems; they have integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust. This not only simplifies servicing but eradicates potentially dangerous spillage from the bottom of the units and greatly cuts down on build-ups of grease within the ducting.

The ionisation voltage has been designed to run at a negative potential which enhances the ionisation of particles and also produces more ozone which is helpful in reducing cooking odours.

KEY FEATURES



FILTERS REMOVE





Smoke

Steam

>	Specifically designed for commercial kitchen application	
>	Energy efficient: - uses no more than 50W	
\rightarrow	Greatly reduces grease build-up within the duct run	
\rightarrow	IP65 rated for outside location	





HOW IT WORKS



Our ESP units fit in-line with the kitchen ducting and can be configured modularly to cope with all extract volume requirements.

01 Cooking particulates and odours 02 Canopy Grease Filter

03 ESP - Particulate Control Unit 04 Airflow

OUR SERVICES



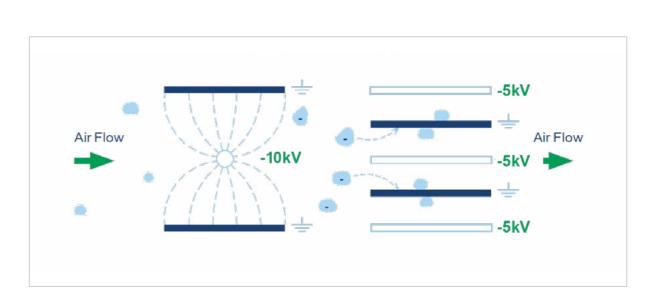
Design



Manufacture

Maintain

THE ELECTROSTATIC PROCESS



The above diagram shows, in a basic visual, how an electrostatic precipitator works:

As air passes into the combined ioniser / collector cell, the particulates in the air stream are polarised. As they continue through the ioniser and between the collector cell plates,

THE BENEFITS OF ELECTROSTATIC TECHNOLOGY



99% of particles

Filters particles down to sub-micron levels

the polarised particulates are repelled away from the negatively charged plates and attracted to the earthed plates where they stick and so are filtered out of the air flow.

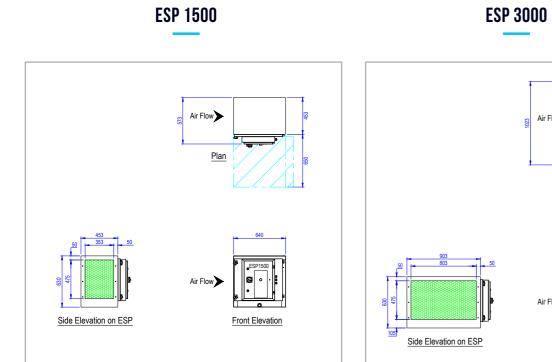


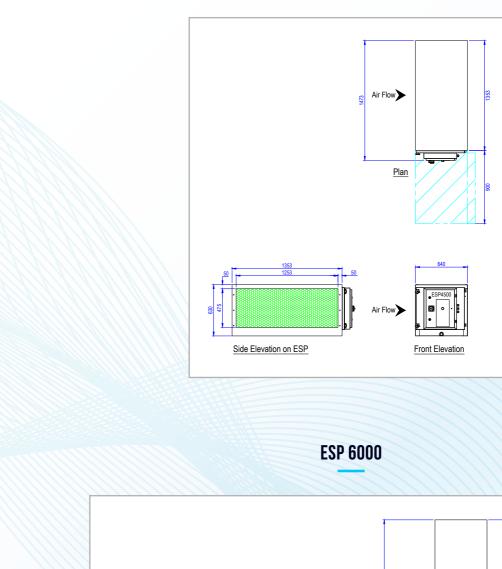


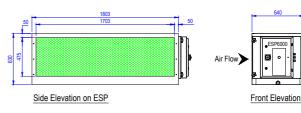
TECHNICAL SPECIFICATION

	ESP 1500	ESP 3000	ESP 4500	ESP 6000
Supply	220-240 у 50HZ	220-240 у 50HZ	220-240 у 50HZ	220-240 у 50HZ
Power Consumption	20 w	30 w	40 w	50 w
Maximum Airflow	0.7 _{M³/SEC (UP TO)}	1.4 _{M³/SEC} (UP TO)	2.1 м ³ /SEC (UP TO)	2.8 M ³ /SEC (UP TO)
Dimensions (mm)	W 450 H 630 D 640	W 900 H 630 D 640	W 1350 H 630 D 640	W 1800 H 630 D 640
Weight	55 к _б	<mark>85</mark> кд	118 кд	153 кд

DRAWINGS







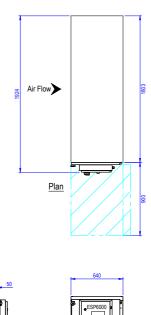
Air Flow

Air Flow

Front Elevation

Plan

ESP 4500



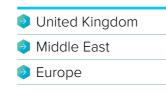
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ABOUT US

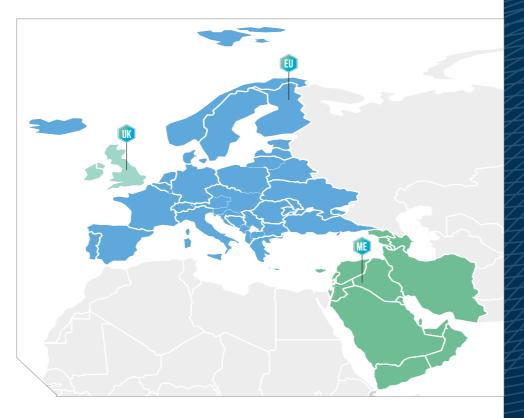
Purified Air Ltd. has been striving to find the best and most cost-effective way to filter and control oil, smoke, fat and odour produced by commercial kitchens and residential installation and service since 1984.

Purified Air manufactures filtration and odour control products for stock and bespoke systems, supplying systems to many sectoral brands. The design of each solution is based on the type of food cooked, the cooking process used, and the extracted air volume providing tried and tested purified kitchen exhaust air for Fast Food, Casual Dining and Luxury Concept Restaurant (Fine Dining) markets. By working with these variables, we can design and supply some of the world's best commercial kitchen filtration and odour control systems.

WORLDWIDE COVERAGE







GET IN TOUCH

\$ 0800 018 4000

✓ enq@purifiedair.com

Purified Air Limited, Lyon House
Lyon Road, Romford,
Essex RM1 2BG

purifiedair.com



purifiedair.com