

Commercial Kitchen Exhaust Air Treatment

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



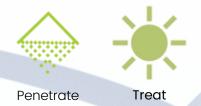


A Commercial Kitchen ventilation system dissipates heat, oil, grease, smoke, toxic gases, and cooking odour to provide a fresh kitchen environment. It is essential and, in some cases, mandatory to treat this exhaust air before it is released into the atmosphere for PCB compliance.

During kitchen ventilation, oil and grease are deposited on the inner surface of the exhaust ducts, which can pose a serious fire threat to a commercial kitchen. Cleaning the kitchen ducts is also 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?

Oxygen Atom (Nascent Oxygen) Output Oxidant 1 Oxygen Atom (Nascent Oxygen) Output Oxidant 1 Oxygen Atom Oxidant 2 Oxygen Atom Oxygen Mater Molecule (H2O) Oxygen Atom Oxygen Mater Molecule (H2O) Oxygen Molecule Oxidant 3

ECOBOI Efficiency



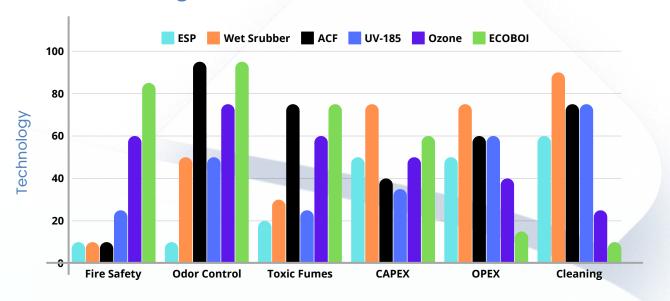




Wall Mounted EXO 50 - EXO 200

Ceiling Suspended EXO 50 - EXO 200

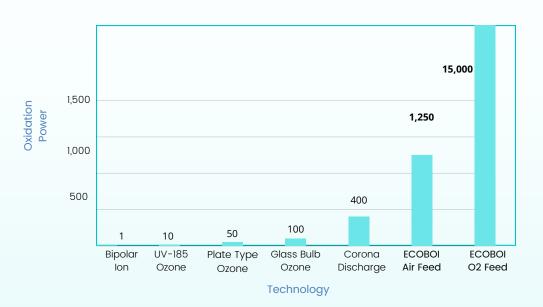
Technologies v/s Performance Parameters



Performance Parameters

Comparison - Technology v/s Oxidation Power

Advantages







Performance

Comprehensive Cleaning





Consumables

Long





Lower Service

500 cfm to 100,000 cfm





Low CAPEX

OPEX



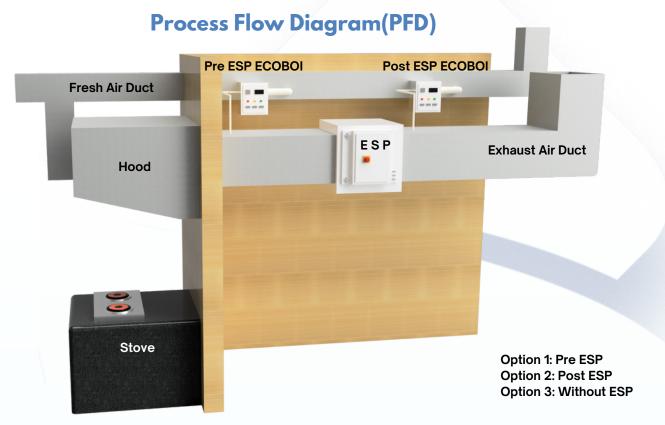


New Installation



Before

After



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

Patent No - 448996



