



Ductless canopy Extract system

Setting up a new food Establishment

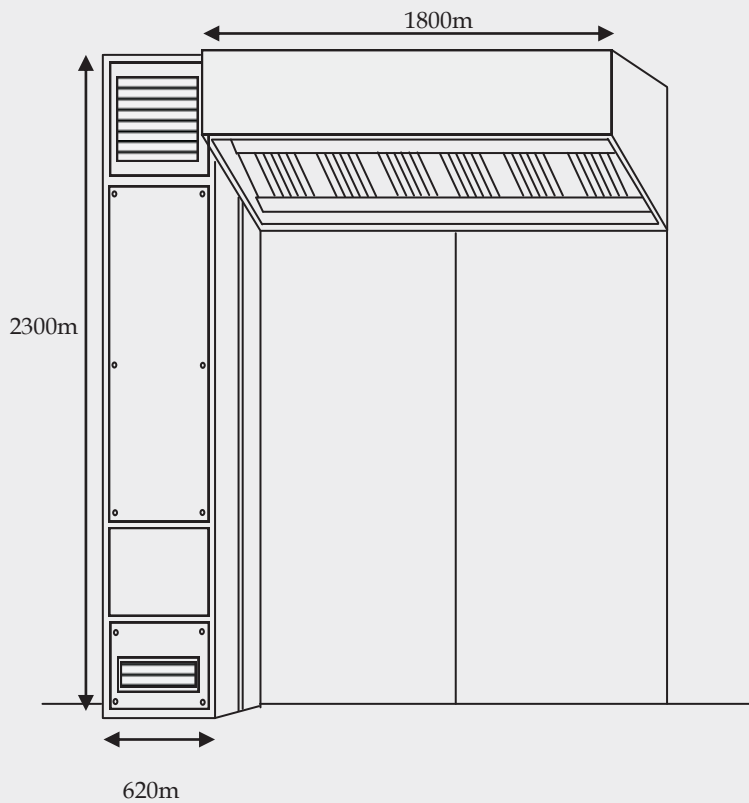
You can't get the ducting for the canopy system out of the building ?

You can't get planning for the extract system ?

You have been down every other avenue and can't find the answers ?

This system is what you are looking for.

ideal
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Highly efficient four stage sequential filtration process removes grease, fine particulate, smoke and odour

Ideal for use where venting to the atmosphere is impractical.

Can only be used with electric equipment on recycling mode.

Free standing in design, flexibility

Can increase output in existing kitchens or allow the set up of cooking station in previously unsuitable areas.

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Ductless canopy Extract system

In the last few years the demand from kitchen extraction systems has increased, these systems can be fitted in areas where there is no access to an outside wall or the atmosphere.

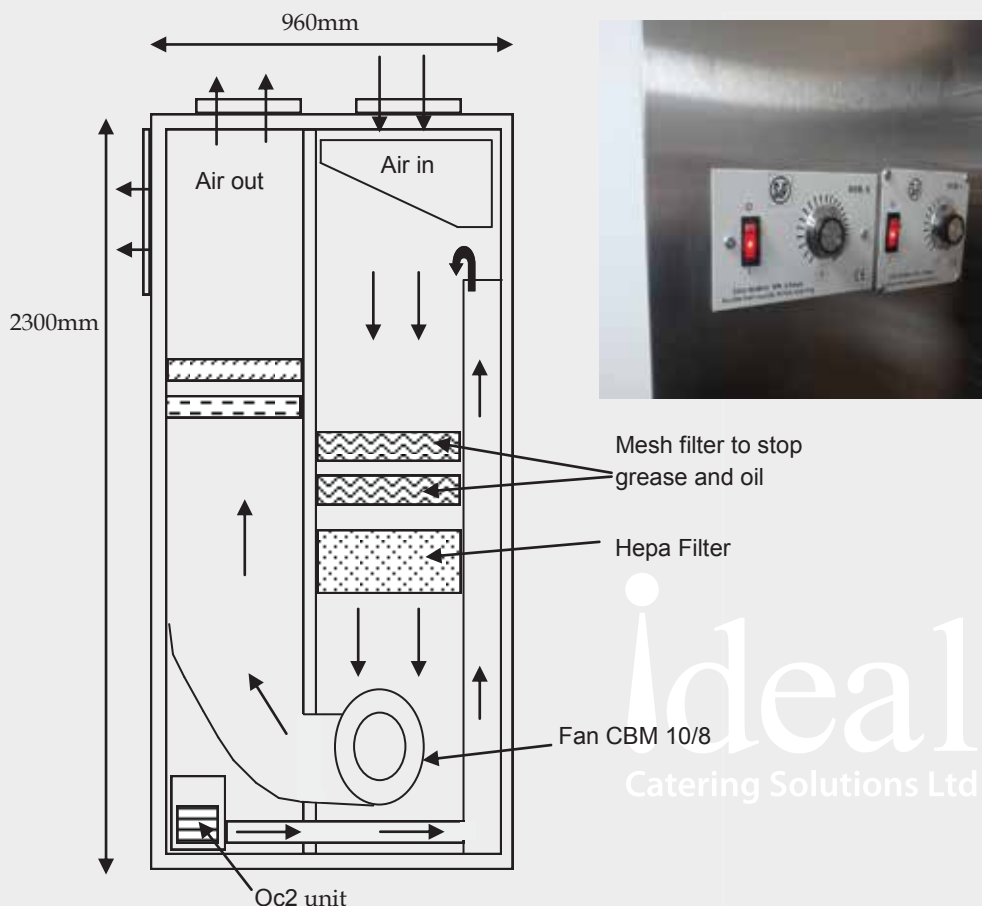
This system has been developed in the UK which can fit your requirements, with the help of leading filter and fan manufacturer's a canopy ductless extract system can be fitted where in the past you would have had no choice.

At the present we have installed several systems in and around London and all over the country in old converted railway arches that have been developed into shops and restaurants.

This systems uses a standard canopy with standard baffle grease filters, the deodoriser unit can be positioned next to the canopy or can be installed in a separate part of the building.

Both systems can be self installed or professionally installed Ideal Catering Solutions Ltd.

When looking at this system please bear in mind that you will only be able to use electric equipment under the canopy when the system is in recycling mode.



Ductless canopy Extract system

Specification sheet

The air from the canopy enters the top of the air unit, first stage it passes through the mesh filter to remove the grease and oil that has passed through the canopy filters.

The air is pulled down through the fan at the bottom, the OC2 unit is connected at the bottom on the negative side of the system.

The OC unit pumps out ozone into the air stream that removes the odours out of the system. The next filter is a Hepa filter that will take out any smoke, the last filter takes out any left over ozone in the air this will leave the air 98% clean.

The air then can be replaced back into the kitchen through the top of the unit or through a low level vent.

The OC2 unit is a state of the art

ozone injection system for commercial kitchen odour control. Ozone is a well-known disinfectant and odour neutralizer. The ozone is injected

directly into the kitchen canopy

or the associated extraction ductwork.

The unit is simple and quick to install, with low running and maintenance costs. The OC2 provides odour control at an affordable price.

Product Specification

Volume Flow rate Up to 1.2m³/s per unit

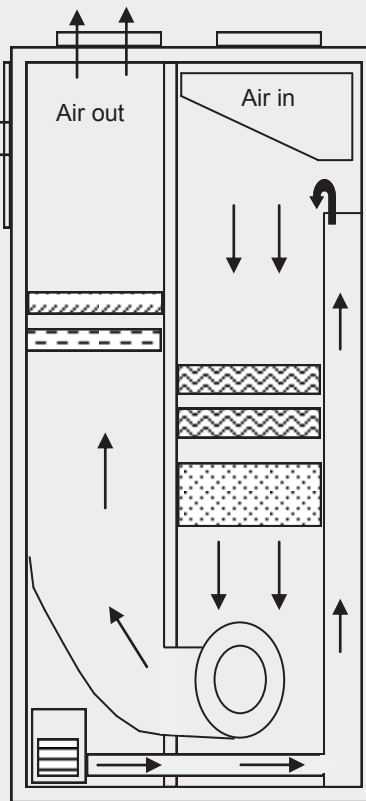
Unit Dimensions 290w x 290h x 290L

Unit Housing material Stainless steel powder coated

Unit Colour Black



S&P CBM 10/8 550Fan
Airflow 1.473 m³/s
Static Pressure 497 Pa
Dynamic pressure 21.2 Pa
Total Pressure 518 Pa
Input power 0.636 kW



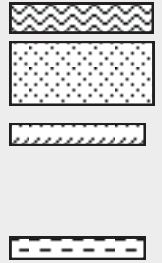
Filters with in the unit

2 x 495 x 495 x 50 Mesh Filters

1 x 495 x 495 x 200 Hepa Filter

1 x 495 x 295 x Carbon Pleated Filter

1 x 495 x 295 Mesh Filter



Maintenance

The whole unit has been designed for easy access to the filters with removable doors.

We recommend that you clean all the mesh filters at least once a week.

The Hepa and Carbon filters will need to be replaced at least every six months depending on usage.

The system will come with a Operating and Maintenance Manual.

