

POC – 228 and 256 – Odour Control unit



PROCESS INFORMATION

Oxidation using ozone and activated oxygen ions is used to treat odour emissions from commercial and industrial kitchen processes (DEFRA, 2005: Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems).

The POC2 Professional has been specifically designed for use in commercial kitchens. The system injects ozone into the kitchen extraction canopy where it reacts with odours, which are oxidized in a chemical reaction which results in the production of carbon dioxide and water vapour. The ozone itself is consumed during the process and is converted back into oxygen.

The POC2 Professional is the first energy efficient odour control unit available, the unit via its integrated smart control system is able to react to the air volume being drawn out of the kitchen through the duct work and thus only produce the level of zone required for that air volume, and not simply be on fully or off like the rest of the markets current offerings, therefore only using the energy required for this not maximum at all times.

The benefits of purchasing an POC2 professional unit over traditional UVC/Ozone systems are as follows;

- Energy Efficient
- Smart control - the unit works and reacts to system air pressure.
- Compact, lightweight and quiet operation so less obtrusive
- Quick and easy low cost installation
- Low capital and running costs – up to 50% less than traditional UVC systems
- Injection into duct work – adding negligible back pressure to the system so requiring less energy to push air through the air handling system. This means less ductwork modifications
- The POC2 Professional maintains efficiency as they remain outside of the air stream, they also require less maintenance and less cleaning.
- Tested to EN13725:2003, CE Approved

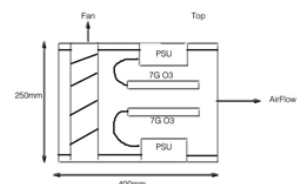
TECHNICAL INFORMATION

Model reference	OC2 Professional
Duct work connection	100mm circular
Dimensions	H x W x L 300 x 340(inc flange)x 490(inc spigot)
Volume flow rate in ductwork	2 - 4m ³ /s per unit, subject to cooking odours
Air residence time inside chamber	>0.5 seconds
Pressure drop	N/A
Weight	8Kg approx
Electrical requirements	240V / Single Phase / 50/60Hz
Power requirements	500 W max
Safety	Pressure Flow switch installed on unit, it is also recommended to interlock to fan control

INSTALLATION

It is recommended to locate the units with an injection point located closest to the source of odours (i.e. Canopy plenum or nearest accessible point on ductwork, in order to maximize dwell time. In any case the dwell time must be no less than 1 second.

The system is powered via a fused spur/socket which is interconnected to the main extraction fan control to ensure that the OC2 units only operate when the main fan is operating.



MAINTENANCE

An optional service contract is available which entails a yearly inspection of the unit. Please contact us for further information and pricing.

Please contact Fshaws 01484 422625 for service contract.

