



ADVANCED TECHNOLOGY FOR THE REDUCTION OF GREASE AND ODOR IN VENTILATION DUCTS

CLEAN EXTRACT AIR OFFERS YOU NEW POSSIBILITIES

AREAS OF USE

- Restaurants
- Commercial kitchens
- Apartment buildings
- Industry
- Agriculture



Alarm panel



AirMaid® 2000/5000/10000V

FIVE MODELS

AirMaid® 2000 V	max. 1000 m ³ /h (300 l/s)
AirMaid® 5000 V	max. 2500 m ³ /h (700 l/s)
AirMaid® 10000 V	max. 5000 m ³ /h (1400 l/s)
AirMaid® 20000 V	max. 10000 m ³ /h (2800 l/s)
AirMaid® 30000 V	max. 15000 m ³ /h (4200 l/s)



AirMaid® 20000/30000V



Without AirMaid®



With AirMaid®

REDUCTION OF GREASE AND ODOR

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

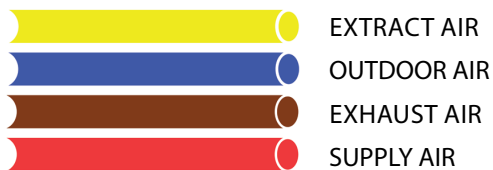
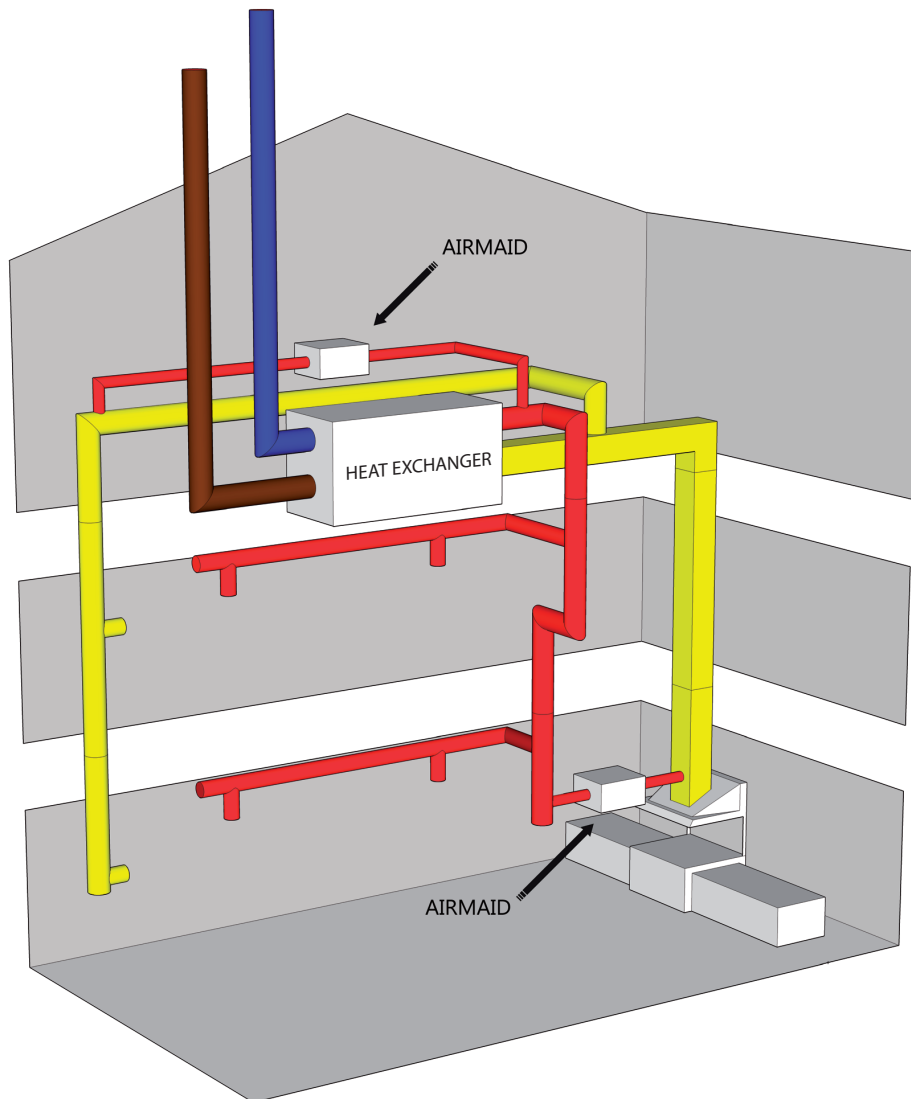
AirMaid® significantly reduces the amount of grease and soot within extract/exhaust ducts. This not only reduces the fire risk, but the frequency of expensive duct cleaning can also be reduced, thereby extending the lifetime of the ventilation system itself.

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.

INSTALLATION

The images below illustrates two different possible installations of AirMaid® for ozone cleaning.



- Compatible with all ventilation systems
- Simple to install
- Minimal maintenance and service
- Significant environmental advantages
- Heat recovery



CGC-OZONE TECHNOLOGY

Interzon's unique ozone cell, the Corona Glass Cell, or CGC, was launched in 1996 to meet demanding market requirements for ozone-production technology with both long life and minimal maintenance. Since then our technology has been further developed to what is today one of the world's most advanced systems for ozone production.



ENVIRONMENT

AirMaid® stands for modern, effective and environmentally-friendly technology for the reduction of grease, smell and bacteria. The AirMaid® family of products together comprise one of the industry's most comprehensive product portfolios in the industry.



OZONE

Ozone is a triatomic molecule built from three oxygen atoms. It can be created by electrical discharge or ultraviolet light (a photochemical reaction).

It is colorless at all concentrations but carries a distinctive odor which humans can normally detect at a concentration between 0,02 to 0,05 ppm.

Ozone is not flammable.

THREE YEAR WARRANTY

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

MORE INFORMATION

Feel free to contact us for more detailed information about CGC technology and our products.



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