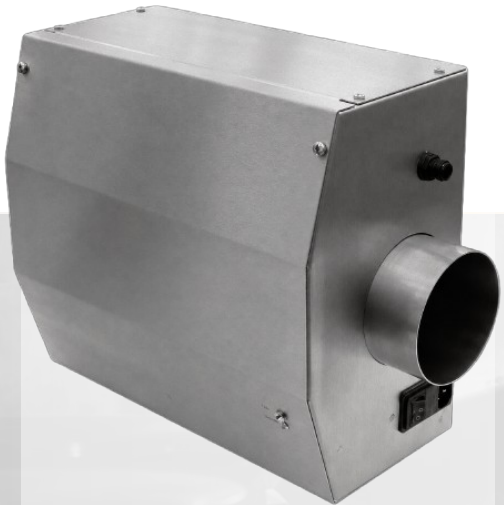
Xtract 2100 Plus V.3
Odour Control



Remove smells with a single unit

Short of space? Our small-footprint Xtract system releases ozone directly into the kitchen ventilation system.

- Lightweight and space-saving design
- Simple installation
- Reliable and affordable odour control

Chlorine bleach is powerful at removing odour and infection. But ozone is more powerful still.

Some competitor units simply mask smells with a chemical perfume. But our Xtract system releases natural ozone directly into the kitchen ventilation system.

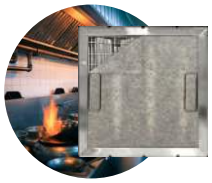
Ozone is a superb disinfectant and odour neutraliser that eliminates cooking smells at source, using ozonolysis. And it works around the clock – just change the filters every few months.

Safety when working with Ozone:

If the extract duct discharges at low level or there are receptors within 5 meter radius of the discharge point activated carbon (minimum 0.1 second dwell/residence time) is required to absorb residual ozone before reaching atmosphere.

The Xtract series is designed to remove cooking odours from the kitchen extract system before reaching atmosphere.

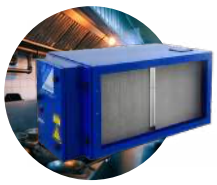
If grease and smoke removal equipment are also required then the following products are available to provide a full odour control solution.



EFF Filters

Grease removal at the canopy

Find out more



ESP

Grease and smoke control

Find out more

Benefits

- **Affordable**, space-efficient and robust
- **Easy to install** – no disruption to business
- **Chemical-free**
- **Quiet**
- **Environmentally friendly** and tested to EN13725: 2003

Xtract 2100 Plus V.3
Odour Control

AIR-TRANSFER

Treatment with Ozone

Oxidation using ozone and activated oxygen ions is used to treat odour emissions from commercial and industrial kitchen processes (DW/172: Specification for Kitchen Ventilation Systems and EMAQ+: Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems). The unit has been specifically designed for use in commercial kitchens. The system injects ozone into the kitchen extraction canopy or ductwork where it reacts with odours.

Installation

It is recommended to locate the units with an injection point located closest to the source of odours in order to maximize dwell time. In any case the dwell time must be no less than 2 seconds. The system is powered via a fused spur. Multiple units can be joined together for increased volume or efficiency.

Accessories

Installation kit

Remote monitor

Maintenance

- Routine cleaning of the housing and exchange of the prefilter when spent
- A yearly service is recommended

Technical Details

Dimensions (HWD)	307 x 343 x 210 mm
Control Lights	Air Flow and Service LED indicators
Capacity max.	Up to 2m³/s
Volume flow rate (through unit)	100m³/hr
Pre-filtration grade	G4
Supply	230Vac / 1 phase / 50Hz
Power	200W
Weight	<10kg
Pressure drop	N/A (ozone injection)
Safety	Internal flow switch
General	Multiple units can be used together for increased volume or efficiency
Finish	Grade 304 Stainless Steel
Approvals	CE / UKCA

