

KITCHENS

ADVANCED
PURIFICATION
SOLUTIONS



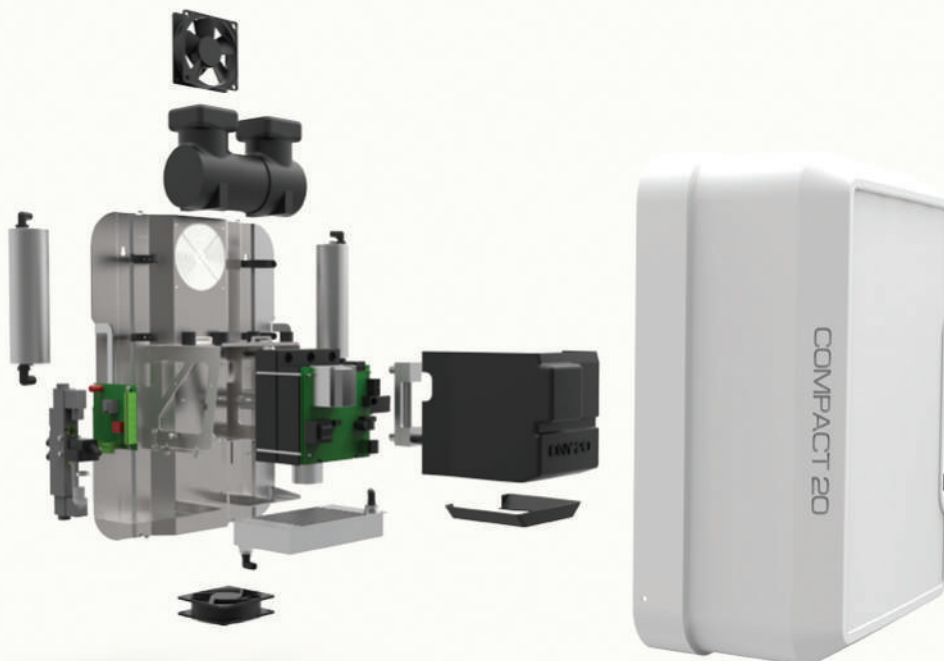


INFUSER
VENTILATION

KITCHEN

SOLUTION TO REMOVE GREASE AND REDUCE SMELL IN KITCHEN VENTILATION DUCTS

- ▶ CONTINUOUS FAT REMOVAL
- ▶ CONTINUOUS SMELL REDUCTION
- ▶ REACHES ALL AREAS OF THE DUCT
- ▶ NO USE OF FILTERS OR LAMPS
- ▶ EASY TO IMPLEMENT IN AN EXISTING HOOD KITCHEN
- ▶ INCREASED FIRE SAFETY
- ▶ LOWER DUCT CLEANING COSTS
- ▶ REDUCED MATERIAL COSTS; IMPROVED DUCT LIFETIME
- ▶ DESTROYS BACTERIA
- ▶ LOW MAINTENANCE
- ▶ SAFER AND HEALTHIER WORK ENVIRONMENT





EFFECTIVE REMOVAL OF
GREASE IN KITCHEN
DUCTING SYSTEMS



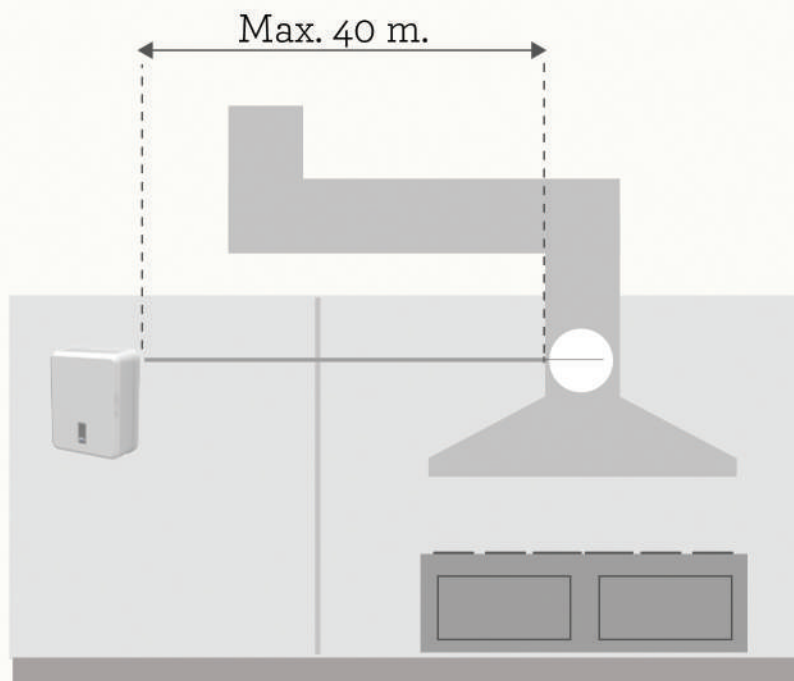


THE CONCEPT

Buildup of grease in the ventilation systems of commercial kitchen ducting imposes significant fire risks and requires frequent cleaning. The resulting bad smell can also represent a real problem for restaurants in residential areas.

INFUSER has recently developed a package-solution for kitchen exhausts. This solution both removes grease in the ventilation duct and reduces or eliminates odour. The system is based on injecting the right amount of ozone (O_3), a highly effective cleaning agent, into the ventilation duct using INFUSER's specially designed compact ozone generators and monitoring technologies. The ozone gas spreads evenly in the whole duct network, even to areas that are normally hard to reach

through normal cleaning. INFUSER offers a high-performing system that is compact, easy to install and operate and needing only minimal maintenance. The system does not require expensive consumables that need frequent replacement. It provides a solution for the commercial kitchen owner or operator that is economically sound and environmentally friendly.



THE TECHNOLOGIES

A SOLUTION EASY TO IMPLEMENT

The INFUSER solution is provided as a package with all necessary parts included. The system is easily implemented in both new and existing kitchens. Once installed, the ozone gas is diffused on a continuous basis in the kitchen duct. The system automatically turns On

and Off with the ventilation system, thereby cleaning only when needed. This can be done by connecting the system to the central PLC of the ventilation or by using flow-sensors.

KITCHEN STARTER PACKAGE



Ozone generator



Ozone sensors



Teflon tube

Electric wires



Injector spear



Guarantee

YOUR PROJECT

80+ restaurants in Scandinavia and Germany are already equipped with INFUSER's cleaning solution for kitchens. They are all now benefitting from cleaner ducts and a decrease or a complete disappearance of the odour emission.

The design of the solution and the installation of the system are key factors for a successful implementation.

Our team of technicians and distributors are available to share their experience and help you with your project.

Contact INFUSER or your local distributor for more information

YOUR LOCAL DISTRIBUTOR:



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