

COMMERCIAL KITCHEN ODOUR REMOVAL WITH QLC SERIES OZONE GENERATORS

QLC installation Though an electrostatic filter can remove a proportion of odours generated in the cooking, some odours still can not be eliminated. So, the remaining odours need to be treated by a strong oxidizer. Ozone, as a well-known powerful disinfectant, will effectively mitigate the odours. Below are the benefits of the ozone generator for kitchen exhaust system:

1.Reduction of Oil and Grease: this ozone unit reduces oil and grease in the kitchen exhaust systems keeping the exhaust duct works clean and odour free. Ozone breaks down the oil and grease in vapor form to carbon dioxide, water and a small amount of polymerized grease which leaves the exhaust duct works in the form of a dry powder. Polymerized grease is bio degradable and poses no health hazard.

2.Reduction of Micro organisms: in all kind of ventilation systems there are bacterias, and other micro organisms. Ozone generator eliminates all types of micro organisms. In this way ozone prevents the built up of bacterias and other microorganisms from entering the kitchen.

3.Reduction of cooking odour: all types of cooking create odors. The odors are exhausted through the duct works in a gaseous form and do not get caught in a conventional filters of the kitchen hoods. Ozone reduces the odors to a minimum if not eliminating them all together by oxidation. This prevents food smell from reentering the HVAC system through the fresh air intakes of near by buildings and offices.

4.Fire protection and duct cleaning: the ozone injected in the kitchen hoods oxidizes the oil and grease in the vapor form preventing them from condensing on the cooler ductworks down stream of the exhaust system preventing the build up of oil and grease in the kitchens exhaust systems. This reduces considerably the risk of fire in the ductworks and increases the life time of the ventilation system. The number of duct cleaning or sweeping can significantly be reduced.

