



COMPACT

By STERISAFE

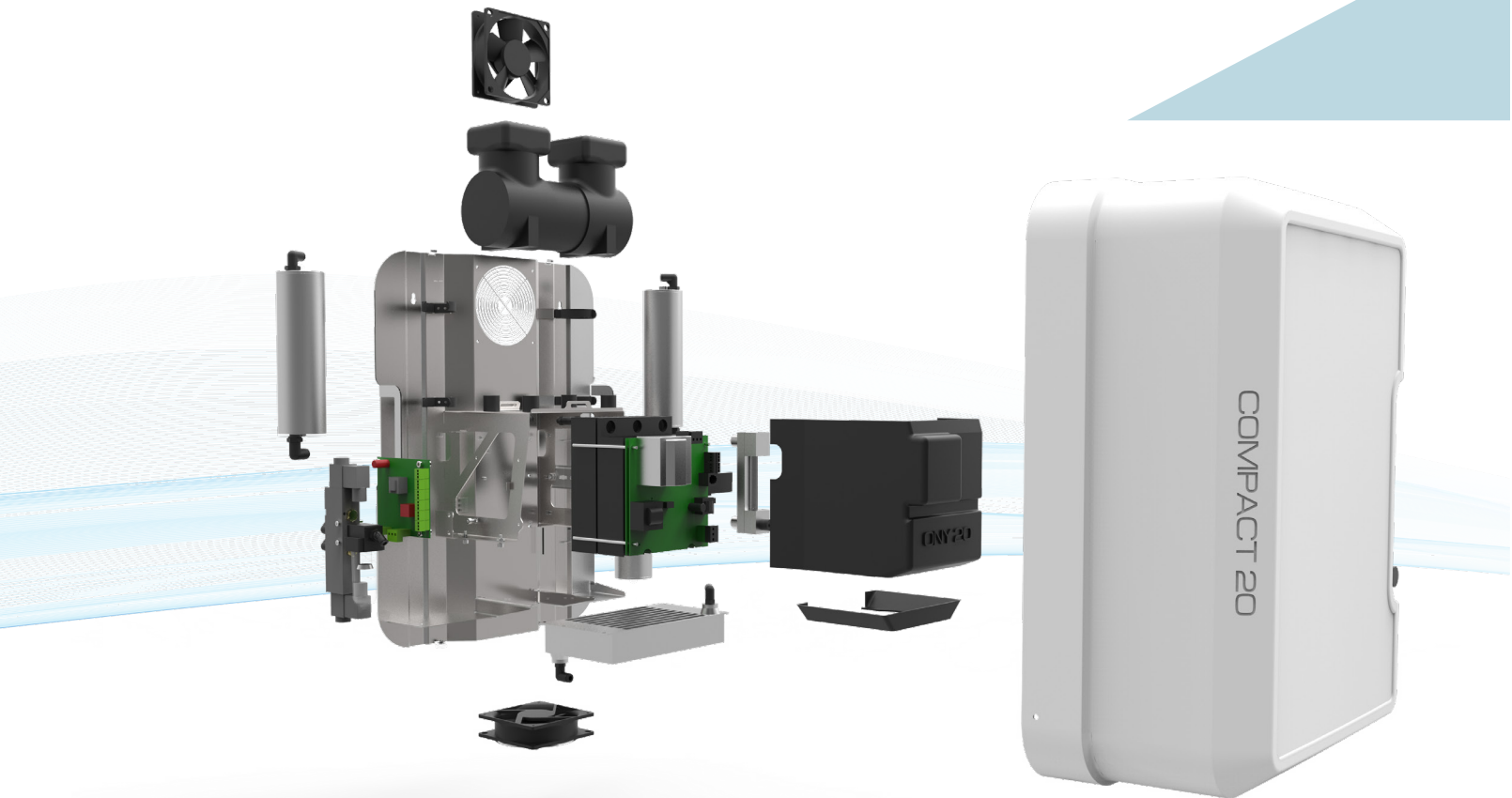
The safe solution for kitchen ventilation

Restaurants and commercial kitchens

A 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





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.

STERISAFE ApS has developed a package-solution for kitchen exhausts, we call it COMPACT. This solution both removes grease in the ventilation duct (the ignition source for fire) and reduces or eliminates odour. The system is based on injecting the right amount of ozone (O₃), a highly effective cleaning agent, into the ventilation duct using COMPACT'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. COMPACT offers a high-performing system that is indeed compact, easy to install easy to 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.



When accumulation of grease in the exhaust duct catch on fire, due to lack of maintenance

The technology

A solution easy to implement

The COMPACT solution by STERISAFE 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.



THE MOST COMPACT GENERATOR ON THE MARKET

The heart of the COMPACT solution is the ozone generator. It produces a high quality ozone gas despite its very compact size – and uses nothing but electricity to produce ozone from the surrounding air. Installation and handling of the generator is quick and easy, and its user-friendly design and components make for minimal servicing needs.

The generator is an all-in-one unit. It integrates a compressor and an oxygen concentrator that will create 95% pure oxygen (O_2) from the ambient air. From this oxygen, ozone (O_3) is produced by using a ceramic discharge (The energy needed to split the oxygen molecule). There is no need for other devices to produce the ozone. (see **figure 1.**)

Ozone

Ozone naturally occurs in our environment and in the air. The ozone gas (O_3) is a powerful oxidant, which turns to oxygen (O_2) after reacting with the pollutant or smell, leaving no harmful chemicals or compounds behind. In the duct, the ozone reacts with the surrounding grease, organic compounds and smelly compounds

by breaking down the unwanted molecules. The continuous diffusion of ozone in the duct keeps the duct free from grease and odours.

As a powerful oxidant, ozone is also able to kill bacteria and other microorganisms, and thereby prevent the build-up of such pathogens.

FORMATION OF OZONE

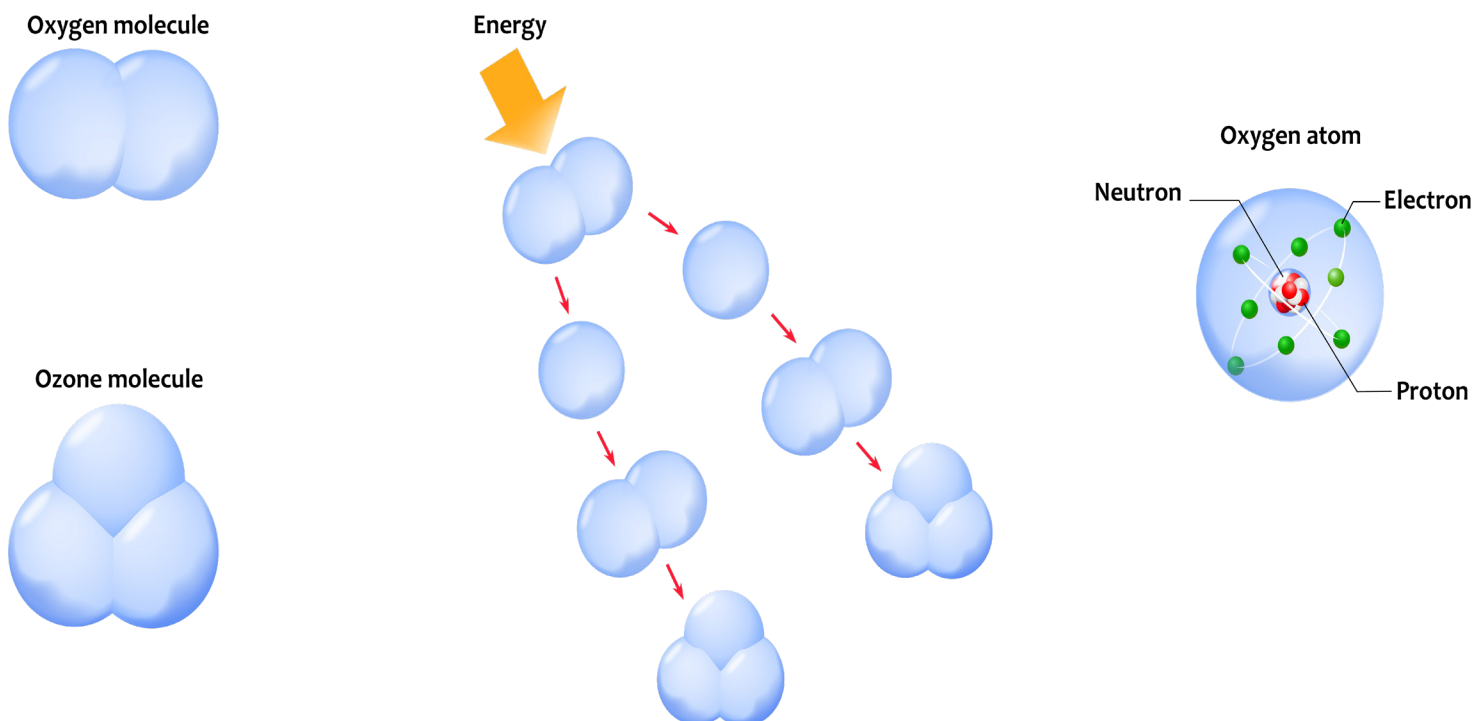


Figure 1.

The COMPACT is built with safety in mind

At STERISAFE ApS, safety is our number one priority.

This is clearly expressed in the COMPACT. The COMPACT unit delivers advanced safety procedures and mechanisms.

1. The ozone is produced safe via the oxygen concentrator.
2. Flow sensors ensures that production of ozone only occurs when needed.
3. Sensors ensures immediate halt in the production of the ozone if the concentration in the ventilation system becomes too high.

Complying to the latest standard, EN 16282

We conform to the latest standards for commercial kitchen ventilation: The EN 16282.

The new EN 16282 standard have put strict rules to safe-guard against NO_x and HNO₃ build-up in the extract air. The reason is that cheap air-fed ozone generators produce too much nitrogen oxide and nitric acid, which can be harmful for people and damage the duct.

The Compact are using oxygen concentrators instead of air fed ozone generators, thereby eliminating the hazard and tackling the issue at its roots.

More focus on your core business

200+ restaurants in Scandinavia and Germany are already equipped with a COMPACT in their kitchens. They are all benefitting from cleaner ducts a decrease or a complete disappearance of the odour emission and continuous cost reductions.

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 unique project.

Contact us or your local distributor for more information.

Feel free to write us an email with your enquiry on info@sterisafe.eu or visit www.compact-ventilation.eu

Safe solution, full compliant with regulations



COMPACT

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