



UVO-C

Professional grease and odour control in the kitchen



environmentally friendly and cost effective technology

r-filter.com

Innovative grease and odour controller

UVO-C devices are primarily used in kitchens and catering establishments where fat and oil are heated during the cooking process and it is necessary to remove the grease and odorous materials entered the exhaust air ducts.

By installing the device in the exhaust air system, the deposits of grease and oil in the exhaust air ducts and systems can be prevented and the odour pollution in the environment can be significantly reduced. Using this technology, significant operating cost savings can be achieved. The device can also be easily installed into an existing exhaust air system.



Functionality

Commercial kitchens

The UVO-C grease and odour controller, due to the need to reduce environmental impact in an increasingly stringent economic environment, offers your company an efficient and sustainable solution.



Fast food restaurants

When using UVO-C devices there are numerous advantages both for new installations as well as for retrofitting. Chemical-free grease and odour removal is offered with a significant reduction of grease deposits in exhaust air ducts.



Gastronomy

Ozone technology effectively destroys micro-organisms and prevents bacteria from multiplying and spreading in the extract air duct. It also minimizes odours released into the environment and reduces the pollution of the environment.



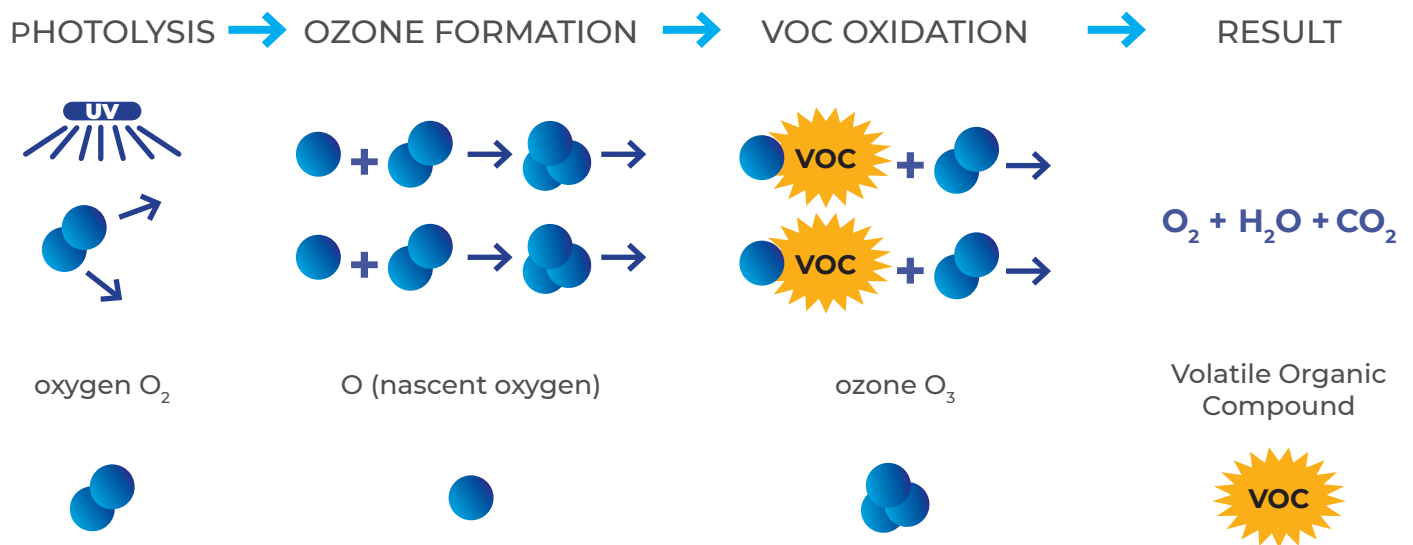
Open kitchens

Automatic, quiet operation, low maintenance and running costs. Stainless steel construction, corrosion-free long life. The wall-mounted LCD controller is convenient and allows for prompt control.



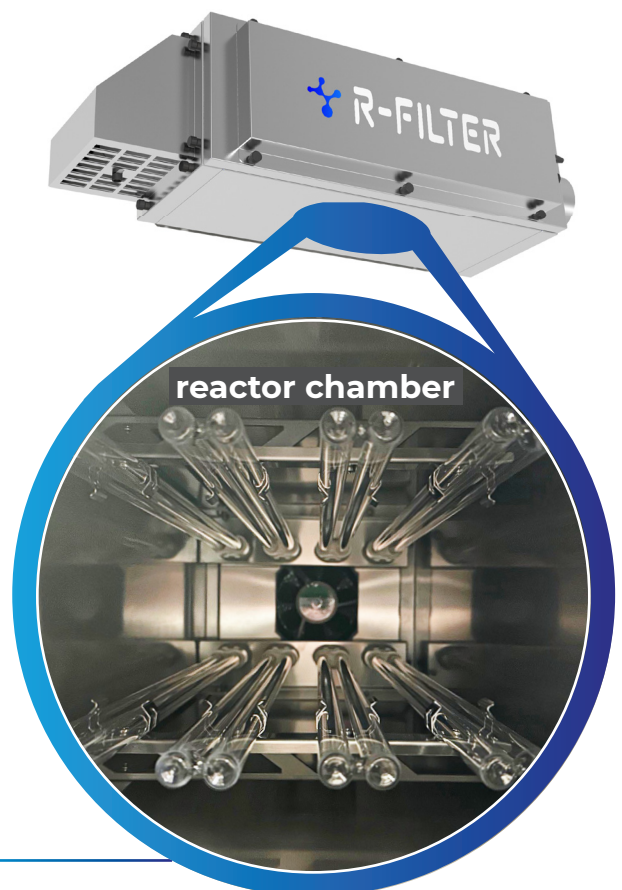
Technology

The ducted kitchen extractor fan draws air from the ambient air through the device into the air duct via negative air pressure. Broad spectrum UV lamps in the reactor chamber produce large amounts of ozone from oxygen of the air in the range of 185 nm. The ozone molecules emitted from the R-FILTER device oxidise fats and odours in the air duct, breaking them down to produce harmless substances. Ozone (O_3) is consumed in this process and returns to its natural oxygen state (O_2).

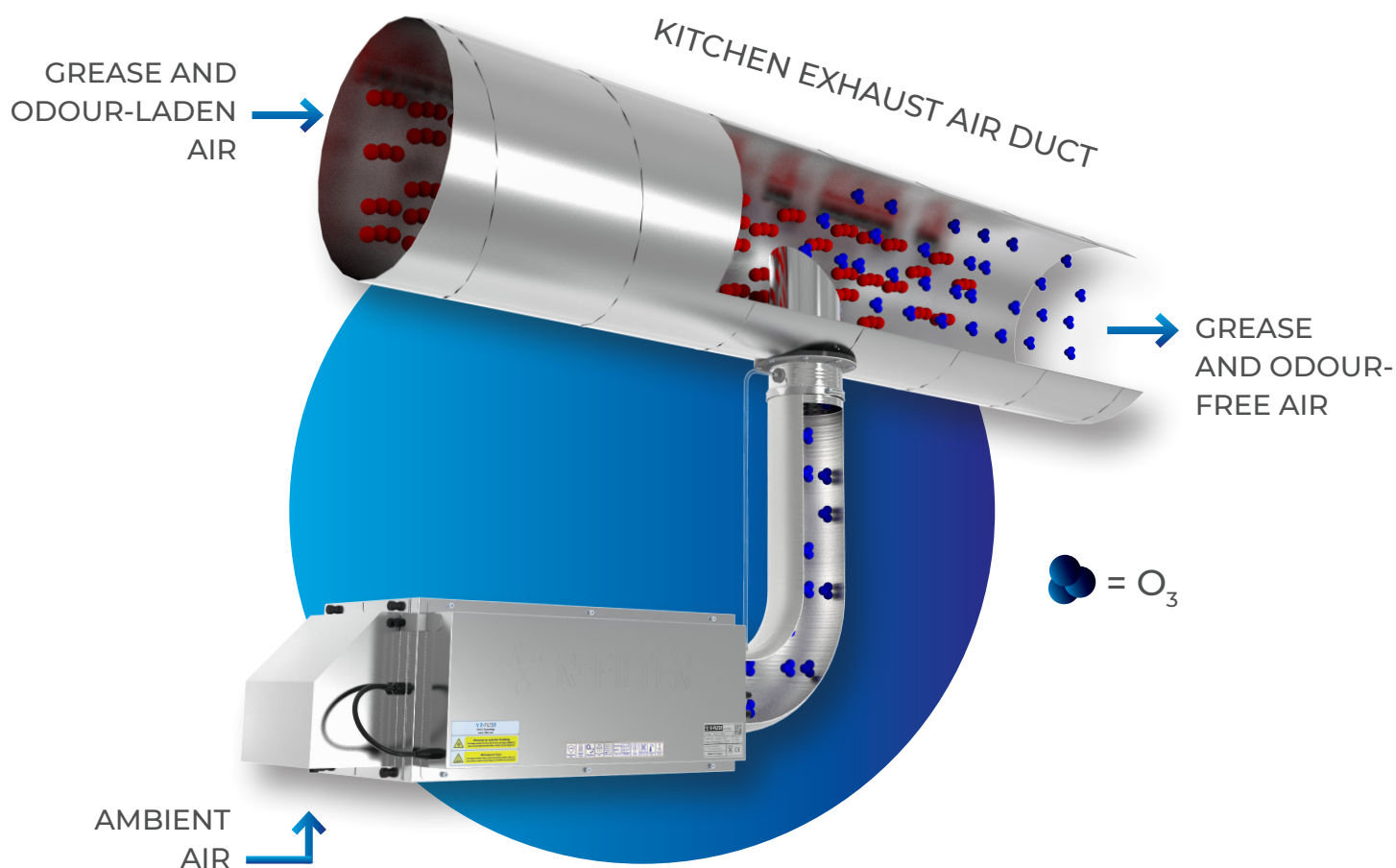


The water vapor, carbon dioxide and small amounts of fine harmless dust produced during oxidation are removed without deposits, so that the air duct remains practically clean and free of grease.

Since the ozone is injected into the extract air duct from outside and the UV lamps are located outside the duct, the maintenance effort is low.



Application



prevents
fire risk



degreases the
extract air



reduces
maintenance costs



deodorizes the
extract air

As an equipment for treatment of aerosol in commercial kitchens,
the model is certified by TÜV/Nord in accordance with **EN 16282-8**.

Certificate-No.:

DMT ANB 20231001, based on DMT test report no. PPS2 00 063 23 00 063 23

Aerosol treatment device „R-FILTER“-model „UVO-C 760K“

Conformity assessment acc. DIN 16282-8:2017-12

Advantages

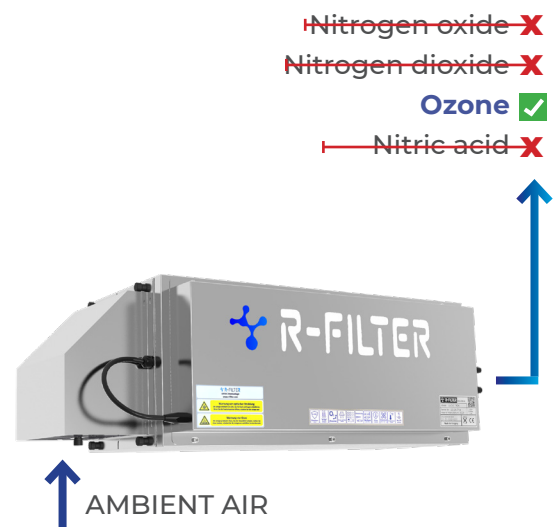
R-FILTER UVO-C (vs.)

Instead of a mechanical filter technique, the grease and odour molecules in the kitchen extract air duct are broken down by chemical oxidation using UV lamps that generate ozone. The kitchen extract air duct remains clean, free of grease and unpleasant odours.



Traditional filtering

With the traditional mechanical filter technology, grease particles smaller than 5 micrometres are not separated, they continue to flow and contaminate the elements of the extract air system. This creates a fire hazard, increases maintenance costs and the surrounding area is polluted with odour.



R-FILTER UVO-C (vs.) Corona Discharge ozone generator

- Produces no toxic by-products
- Stable ozone output
- No impact from higher humidity
- Lower failure rate
- Longer operating life
- Minimal cleaning and maintenance requirements

- Toxic NO, NO₂ and HNO₃ produced as by-products
- Unstable ozone output
- Higher humidity as high influence factor
- Higher failure rate
- Shorter operating life
- Higher cleaning and maintenance costs

Installation

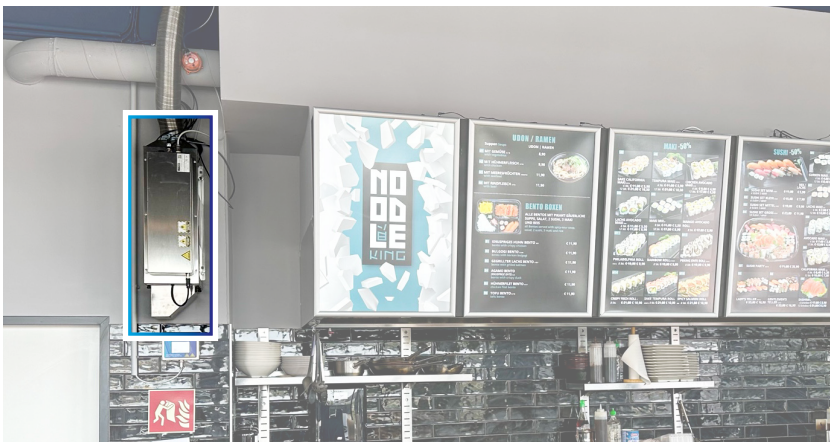
Budapest

UVO-C device is a solution for removing grease from outside the extract air duct.



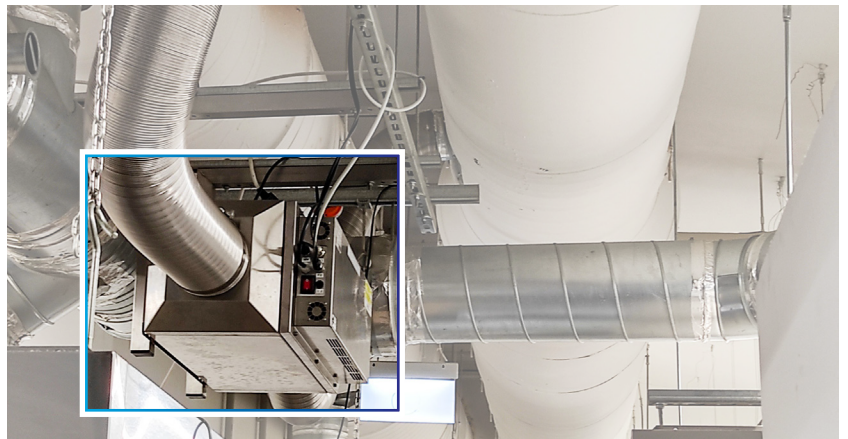
Lisbon

Thanks to its compact size, it can be installed either above the extractor hood or directly under the ceiling.



Paris

Its air supply comes from the immediate surroundings, the supply air duct, sometimes also from a remote point



Berlin

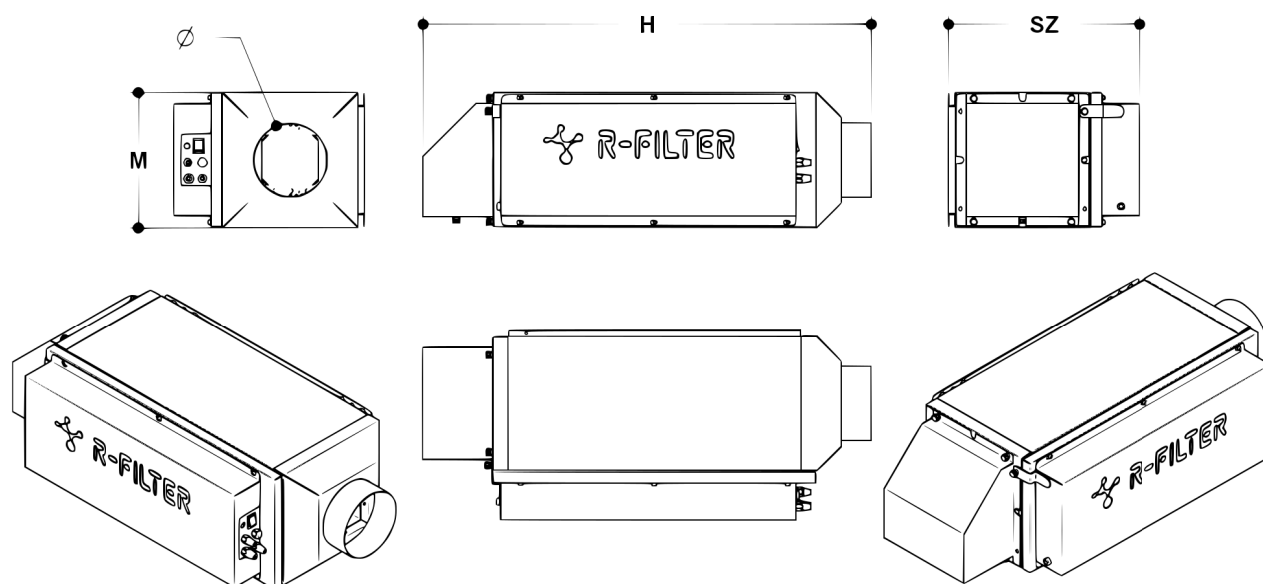
Significantly reduces the grease deposits in the air ducts of the kitchen extract air system.



Technical specification

Model	Air treatment capacity * (m3/h)	Dimensions LxWxH (mm)	Spigot (mm)	Weight (kg)	Voltage (VAC)	V-UV lamps	Power (W)	Current (A)	Safety interlocks to Pressure sensor Extract air fan Cover opening
UVO-C 380K	1500-4500	900x340x222	ø 100	19	230/50	4x95W	380	1,9	✓
UVO-C 570K	3500-7500	900x380x272	ø 150	22	230/50	6x95W	570	2,85	✓
UVO-C 760K	5500-9500	900x380x272	ø 150	22.5	230/50	8x95W	760	3,8	✓
UVO-C 950K	6500-12500	900x380x272	ø 150	23	230/50	10x95W	950	4,75	✓

* Lower capacity for higher cooking intensity and higher capacity for lower intensity



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**Development and production
of our devices made in Hungary.**



DIN EN 16282-8:2017-12

ISO Certificate

MSZ EN ISO 9001:2015

MSZ EN ISO 14001:2015