EMEX UV FILTRATION

UV technology in the wider system.

The EMEX product literature describes UV treatment alongside mechanical grease separation in commercial kitchen extraction. Suitability depends on the complete system.

What the reference describes

Grease filters provide an initial separation stage. UV treatment then acts on part of the remaining cooking effluent within the designed extraction arrangement. This is a product concept, not a guarantee of grease-free ducts or odour-free discharge.

Integration comes first

Review the cooking process, airflow, canopy configuration, duct route, discharge and any additional filtration needs together. A UV component should not be selected independently of the ventilation design.

Keep safe access and servicing in scope

The supplied technology involves UV and ozone. Selection, controls, access arrangements and servicing need competent specialist attention and current manufacturer instructions. This guide does not provide operating, isolation or repair procedures.

Bring the right project information

List cooking equipment and fuel types, describe smoke or odour concerns, and provide available drawings and photographs. For an existing installation, identify the model and its current service documentation where available.

Treatment does not replace maintenance

Retain the cleaning, inspection and service arrangements required for the actual installation. Performance, replacement parts and maintenance intervals must be confirmed for the selected equipment.

Start your project: www.airflowsystems.co.za

Source: EMEX UV TECHNOLOGY HOODS, Ventpro, pp. 2-4. EMEX and Ventpro are product/supplier references, not Air-Flow Systems certifications.