SCRUBBOX Electrostatic Precipitators

High efficiency particle filtration equipment ideal for filtration of a large range of commercial kitchen exhaust emissions

- **Decrease Fire Risk of Exhaust System**: through high efficiency grease filtration (98%) allowing for the collection and removal of grease particles from the exhaust system
- **Comply to AS1668.2-2012 for horizontal discharge** of all cooking process types: guaranteeing compliance through AOM Performance Certification when equipped with AOM odour mitigation equipment.
- **Comply to AS1668.1-2015 for the filtration of grease effluent** using non-combustible material.
- **Minimising the risk of nuisance of exhaust discharges**: through high efficiency particle filtration removing visible smoke at the discharge point.

Proven technology for commercial kitchen exhaust filtration

Electrostatic precipitators are widely used internationally to treat commercial kitchen exhaust. Made of materials compliant to AS 1530 and UL1046 they fully meet the requirements of AS1668.1-2015 and AS1668.2-2012.

Features

The AOM Scrubbox Electrostatic Precipitators come equipped with prefilters, electrostatic cells and BMS connection points. The units can be coupled either with the AOM Ozone Generators or CARBONBOX Carbon Modules to ensure odour mitigation of the exhaust.The units can also be supplied with integrated UV lamps.

Durable design and low maintenance

The Scrubbox units are engineered to operate in heavy duty cooking environments, for extended hours and require comparatively minimal service maintenance for the high level filtration efficiency that they achieve.

Solution for limited space in the duct

The arrangement of AOM Scrubbox Electrostatic Precipitator units is flexible. They can be stacked or be placed side by side in a double pass formation to achieve even higher filtration efficiencies if required.

Certification and Testing

University of Sydney certified to removed 98% of grease and smoke particles from heavy duty cooking exhaust

ASHRAE Standard Method 52.1-1992 - tested to MERV 15-16 equivalent to F9 classification following EN 799 2002

Quality Certification

T Series SCRUBBOX MODELS NOW AVAILABLE

CUSTOM BUILT OR STANDARD SIZE MODELS
MADE IN AUSTRALIA (LICENSE 11096)
IN DURABLE STAINLESS STEEL

AUSTRALIAN MADE

Key Clients

Technical Data

Model	200	300	400	600	800
					
Weight (kg)	60 kg	75 kg	90 kg	120 kg	160 kg
Airflow (L/s)* Recommended maximum airflow	up to 945 L/s	up to 1415 L/s	up to 1890 L/s	up to 2800 L/s	up to 4000 L/s
Recommended airflow for high efficiency filtration	up to 470 L/s	up to 725 L/s	up to 1000 L/s	up to 1500 L/s	up to 2000 L/s
Size (mm) L x W x H	690 x 550 x 650	930 x 550 x 650	1170 x 550 x 650	1640 x 550 x 650	2100 x 550 x 650
Exhaust outlet/ inlet(mm) W x H	450 x 500	670 x 500	930 x 500	1400 x 500	1860 x 500
Number of cells	1 cell	1 cell	2 cells	3 cells	4 cells
Size of cells (mm) L x W x H	470 x 325 x 465	300 x 700 x 465	470 x 325 x 465	470 x 325 x 465	470 x 325 x 465

Housing material	Powder-Coated Galvanized Steel (2.0mm)
Electrostatic cell	Aluminium Alloy (Thickness: 1.0 mm)
Insulation material	Aluminium (II) Oxide
High Voltage Power Pack	High Voltage 14,000 V / Low Voltage 7,000 V
Power supply	220~240 V / 1P / 50-60Hz
Power consumption	70 - 140 Watt
Resistance (clean)	25 – 50 pa depending on the speed though the filter

*Chosen airflow values filters will significantly affect final filtration efficiencies. When choosing airflows, factors such as the type of cooking and the requirements of the discharge point need to be considered. Contact your AOM distributor should you have any questions.

UL Listed SCRUBBOX equipment available
Note: equipment technical data may vary. Contact your AOM representative for more details.

UL LISTED

Installation Options
Single Pass Filtration
Single pass unit installed outdoors with a protective weather cover

Stacked
EAN stacked configurations for higher airflows

Double Pass Filtration
High contaminant exhaust &/or sensitive discharge point requires very high filtration efficiency

air & odour management