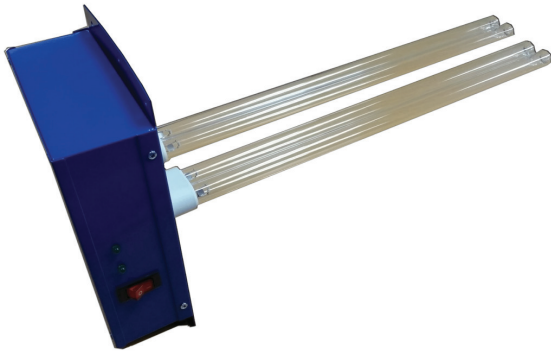


AOM Ducted UVC Emitter

In-duct ozone producing UV treatment system for filtration and odour mitigation of light kitchen exhaust exhaust

- **Retrofit UV treatment system for light commercial kitchen exhaust** - easy to install into existing ducting systems with electrical plug-in
- **UV treatment system with ozone producing lamps for light commercial kitchen treatment**



Features

Easy to install in new commercial kitchen exhaust systems or to retrofit in an existing system. Installed from the exterior surface of ductwork, it allows for quick and easy installation.

For the treatment of light type kitchen exhausts, ozone producing lamps are favoured to further the mitigation of odour emissions. For heavier type cooking, the in-duct UVC is best located downstream from the main filtration system (electrostatic precipitators), working as a final end of line filtration step.

Certification and Testing

- The unit is recognized internationally with CE and RoHS certifications to attest for its quality and safety

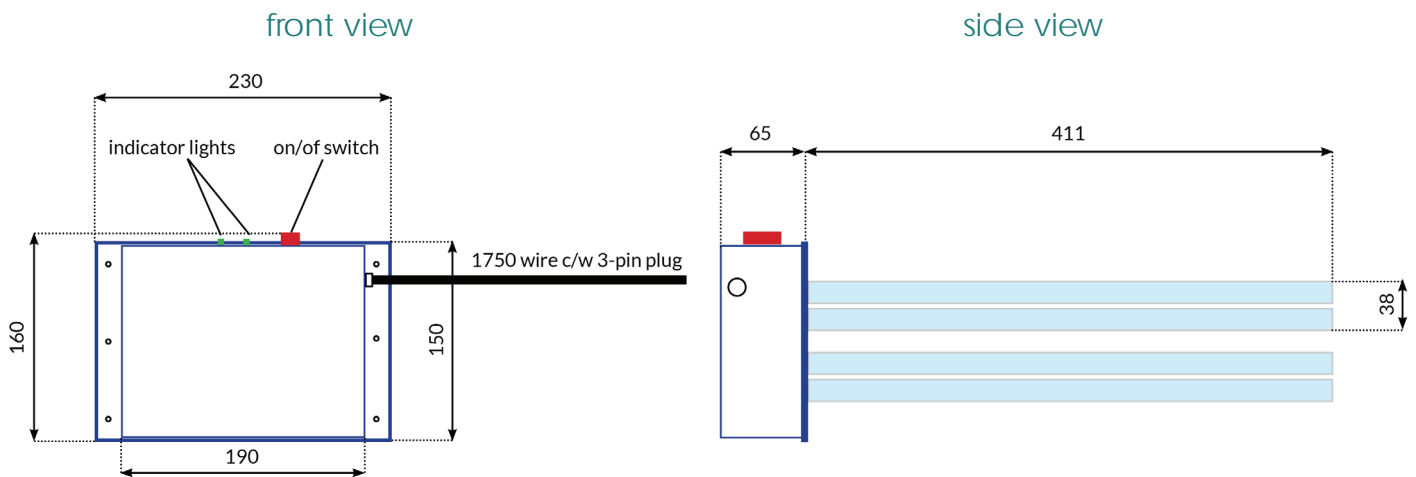
Key Clients



The iconic pub located in North Sydney's CBD installed an in-duct UVC emitter to treat the light cooking exhaust originating from the pizza oven



Technical Data



| | |
|---------------------|--|
| Weight (kg) | 1.66 kg |
| Airflow (L/s) | Up to 960 l/s* * Manufacturers specifications – speak to AOM Australia for a recommended maximum airflow based upon the specific cooking equipment, kitchen exhaust discharge conditions and requirements to AS1668.2-2012. |
| Size (mm) | 230 L x 160 w x 476 h |
| Power supply | 220~240 V / 1P / 50-60Hz |
| Power consumption | 72 Watt |
| Mean lamp life span | 9000 hours |