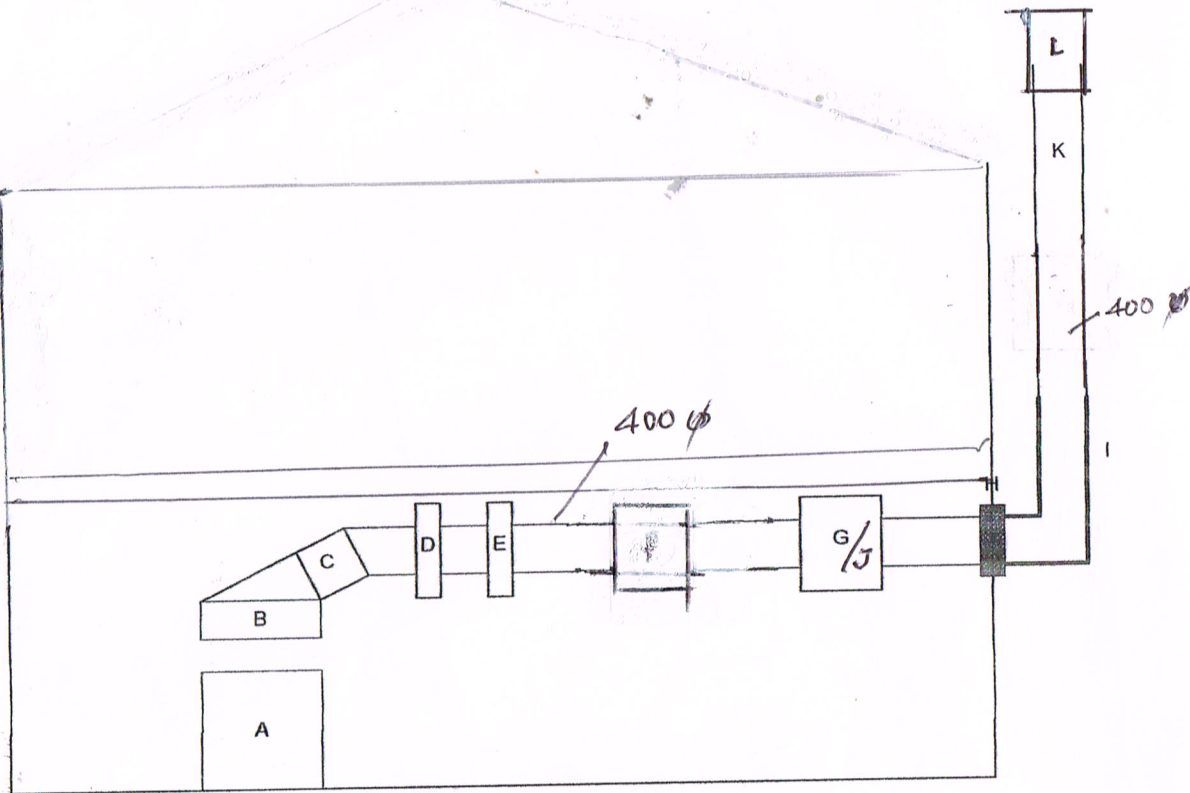


EXTRACTION DIAGRAM

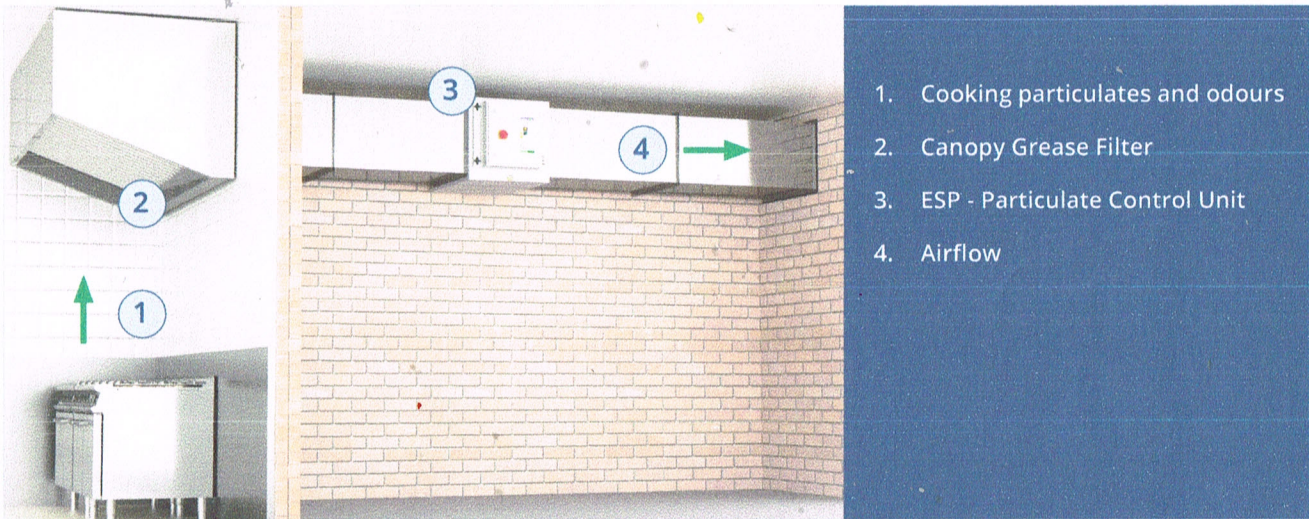
Figure 4.1 Schematic diagram of a typical kitchen ventilation system



- Key to figure
- (a) cooking area
 - (b) cooker hood/canopy
 - (c) grease filters
 - (d) coarse pre-filter
 - (e) fine pre-filter
 - (f) ESP system
 - (g) Fan/motor unit
 - (h) Lagging
 - (i) anti-vibration mounting
 - (j) noise attenuator (best located within the building)
 - (k) exhaust flue/stack
 - (l) stack termination

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Our ESP units fit in-line with the kitchen ducting and can be configured modularly to cope with all extract volume requirements.



KEY FEATURES

- Eliminates up to 98% of oil, grease and smoke particles
- Filters particles down to sub-micron levels
- Produces Ozone to help reduce malodours
- Designed with an integral sump
- Modular in design
- Specifically designed for commercial kitchen application
- Energy efficient: - uses no more than 50W
- Greatly reduces grease build-up within the duct run



3 ESP Units Stacked in modular formation



4 ESP Units Stacked in modular formation with a double pass

Technical Specification

	ESP 1500E	ESP 3000E	ESP 4500E	ESP 6000E
Electrical Supply	220/240V 50Hz	220/240V 50Hz	220/240V 50Hz	220/240V 50Hz
Power Consumption	20 Watts	30 Watts	40 Watts	50 Watts
Max Air Volume	up to 0.7m³/sec	up to 1.4m³/sec	up to 2.1m³/sec	up to 2.8m³/sec
Dimensions W/H/D	450mm/630mm/640mm	900mm/630mm/640mm	1350mm/630mm/640mm	1800mm/630mm/640mm
Weight	55Kg	85Kg	118Kg	153Kg



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