



OZONE TECH

Ozone for Commercial Kitchen Exhaust System

Reduction of Oil and Grease

Ozone system reduces oil and grease in the kitchen exhaust systems keeping the exhaust duct works clean and odour free. Ozone breaks down the oil and grease in vapor form to carbon dioxide, water and a small amount of polymerized grease which leaves the exhaust duct works in the form of a dry powder. Polymerized grease is bio degradable and poses no health hazard.



Reduction of Micro organisms

In all kind of ventilation systems there are bacteria's, and other micro organisms. Ozone system eliminates all types of micro organisms. In this way ozone prevents the built up of bacteria's and other microorganisms from entering the kitchen.



Reduction of cooking odour

All types of cooking create odors. The odors are exhausted through the duct works in a gaseous form and do not get caught in a conventional filters of the kitchen hoods. Ozone reduces the odors to a minimum if not eliminating them all together by oxidation. This prevents food smell from re-entering the HVAC system through the fresh air intakes of near by buildings and offices.

Fire protection and duct cleaning

The ozone injected in the kitchen hoods oxidizes the oil and grease in the vapor form preventing them from condensing on the cooler ductworks down stream of the exhaust system preventing the build up of oil and grease in the kitchens exhaust systems. This reduces considerably the risk of fire in the ductworks and increases the life time of the ventilation system. The number of duct cleaning or sweeping can significantly be reduced.

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