



OZONE DIRECT™



Duct Unit

£899

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Description

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Get In Touch

All Equipment is manufactured to UKCA & CE Regulations and 60335-1
Australian Regulations

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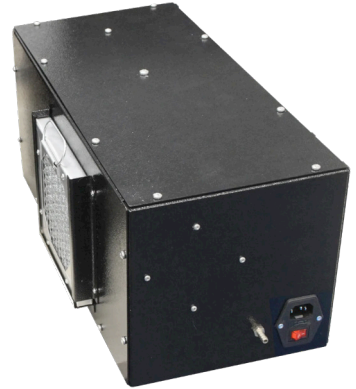


Key Benefits of Ozone Direct's Duct Systems

Fire Prevention: Ozone effectively breaks down grease, reducing the risk of duct fires and extending the life of the ventilation system.

Odour Control: Neutralises cooking odours and VOCs before they are discharged into the environment, preventing odours from affecting neighbours.

Reduced Maintenance: Minimises the need for frequent, professional duct cleaning.



Installation and Safety Precautions

Placement: Inject ozone into the canopy plenum or the kitchen extract duct, typically on the negative pressure side, for maximum contact time.

Safety Interlocks: Ozone Direct's generators must be interlocked with the extract fan and only operate when the ventilation is on, Ozone Direct's Duct units have an Air Differential Pressure switch fitted internally

Maintenance: Systems should be installed and maintained by qualified technicians.

Additional information

Weight	13 kg	Power Consumption	2.1 amp
Dimensions	450 × 200 × 250 mm	Ozone Output	10gm per hour
Voltage	240V 50/60Hz		

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