



Exhaust Duct Ozone Systems

- Commercial Kitchens
- Restaurants & Food Courts
- Commercial Building Ducts
- Hotels and Resorts

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COMMERCIAL KITCHEN EXHAUST DUCTS

GREASE AND ODOUR REMOVAL



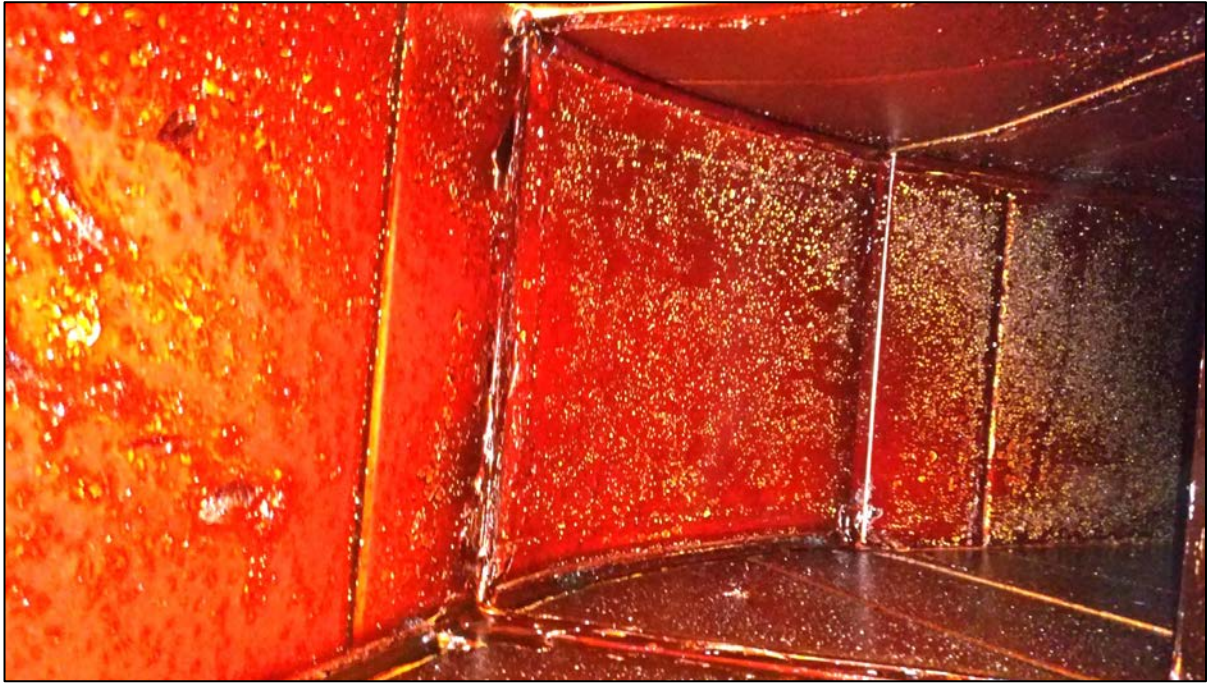
Typical kitchen or commercial building exhaust duct

QUICKLY, PERMANENTLY AND CONTINUOUSLY REMOVE GREASE BUILD-UP AND ODOURS

Commercial buildings and commercial kitchen exhaust ducts have unique problems that ProMedUSA Kitchen Exhaust systems solve:

- Serious grease buildup inside the ducts and exhaust hoods that can lead to dangerous fires
- Odours that can penetrate throughout the kitchen and adjacent spaces and buildings from the exhaust ducts
- Dust, dirt and grease buildup that clogs your ducts reducing their efficiency and wasting energy
- Mold, germs and bacteria grow inside the dirt sticking to your duct walls causing increased illness, “sick building syndrome”, odours and other IAQ issues
- Ducts that need to be cleaned frequently – expensive, time consuming and inconvenient

ProMedUSA Kitchen Exhaust System Results



Before installation of ProMedUSA Duct Ozone System



After installation of ProMedUSA Duct Ozone System

THE PROMEDUSA SOLUTION: OZONE

Injecting the right amount of concentrated Ozone into your ducts will quickly oxidize the dirt and grease particles in the air flowing through your exhaust ducts, drying up the grease that sticks to the duct walls. This will substantially decrease the potential for a duct fire. Ozone will also eliminate the odours emanating from your kitchen quickly, safely and permanently.

Ozone is a very powerful oxidizing agent that has 3000 times more powerful than chlorine. However, Ozone has a very short half-life of about 20-30 minutes and when it decomposes, it simply reverts back again into pure Oxygen.

ProMedUSA's engineers have developed a full product line of Ozone Generators that are specially designed to produce and inject the correct amount of ozone into your building or kitchen ducts to eliminate the grease, dirt, and odours.

Unlike other systems that use ceramic or mica plates to produce corona discharge ozone (which quickly deteriorate because of the high temperatures and grease buildup in a kitchen), ProMedUSA Ozone Generators use a proprietary sealed ozone generating cell carefully made from silica-quartz glass and 316 Surgical Grade Stainless Steel. This sealed cell is not affected by the high temperature, humidity and grease found in the air within a kitchen and lasts many years without maintenance.

In addition to our sealed cell technology, all of our circuit boards are triple coated with US Military MIL-SPEC Conformal coating to assure long life under the harshest conditions.

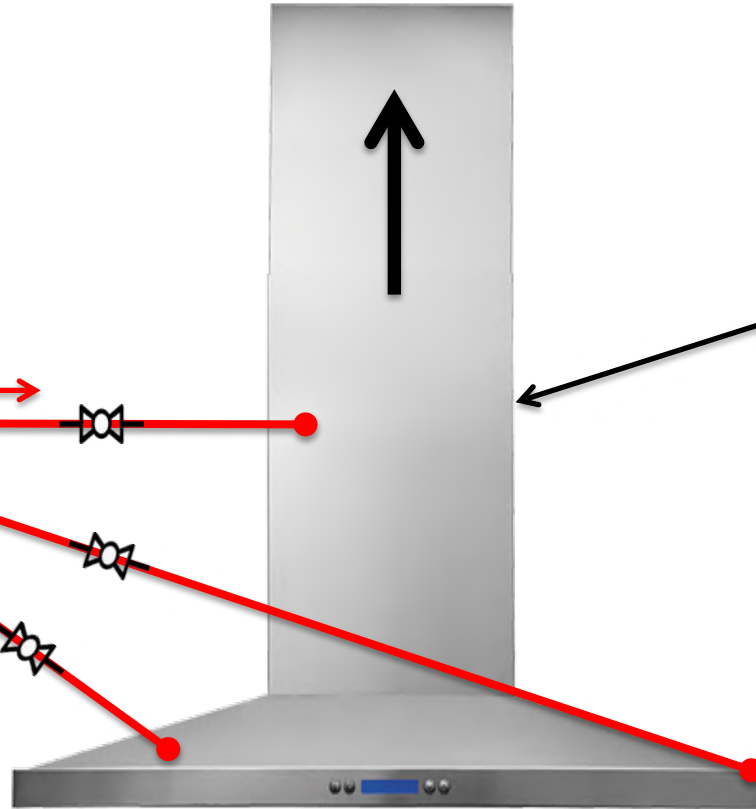
Using our proprietary sealed cell technology, ProMedUSA Ozone Generators produce very pure ozone with a very high concentration by weight, which is essential to remove the odours and grease. We inject the ozone directly into your duct's airstream using flexible Ozone rated Teflon tubing and if desired, your exhaust hoods.

Our ozone generators operate quietly and require little maintenance, even when run 24/7. Unlike competitors' products, our units do not generate heat, and are cool to the touch (whereas some other systems get extremely hot to the touch, often +60°C and more).

ProMedUSA Single Kitchen Duct Exhaust Ozone System



Ozone →



ProMedUSA Multiple Kitchen Duct and Hood Injection Points

Our exclusive Ozone Duct Injection method assures 100% Ozone flow and distribution into your kitchen exhaust duct and hood. This enables the Ozone to remove all the odours and oxidize all of the grease in your duct and hood, eliminating grease and odour buildup.

Stainless steel valves allow our experts to precisely tune the amount of ozone injected at each point to obtain the maximum effectiveness.

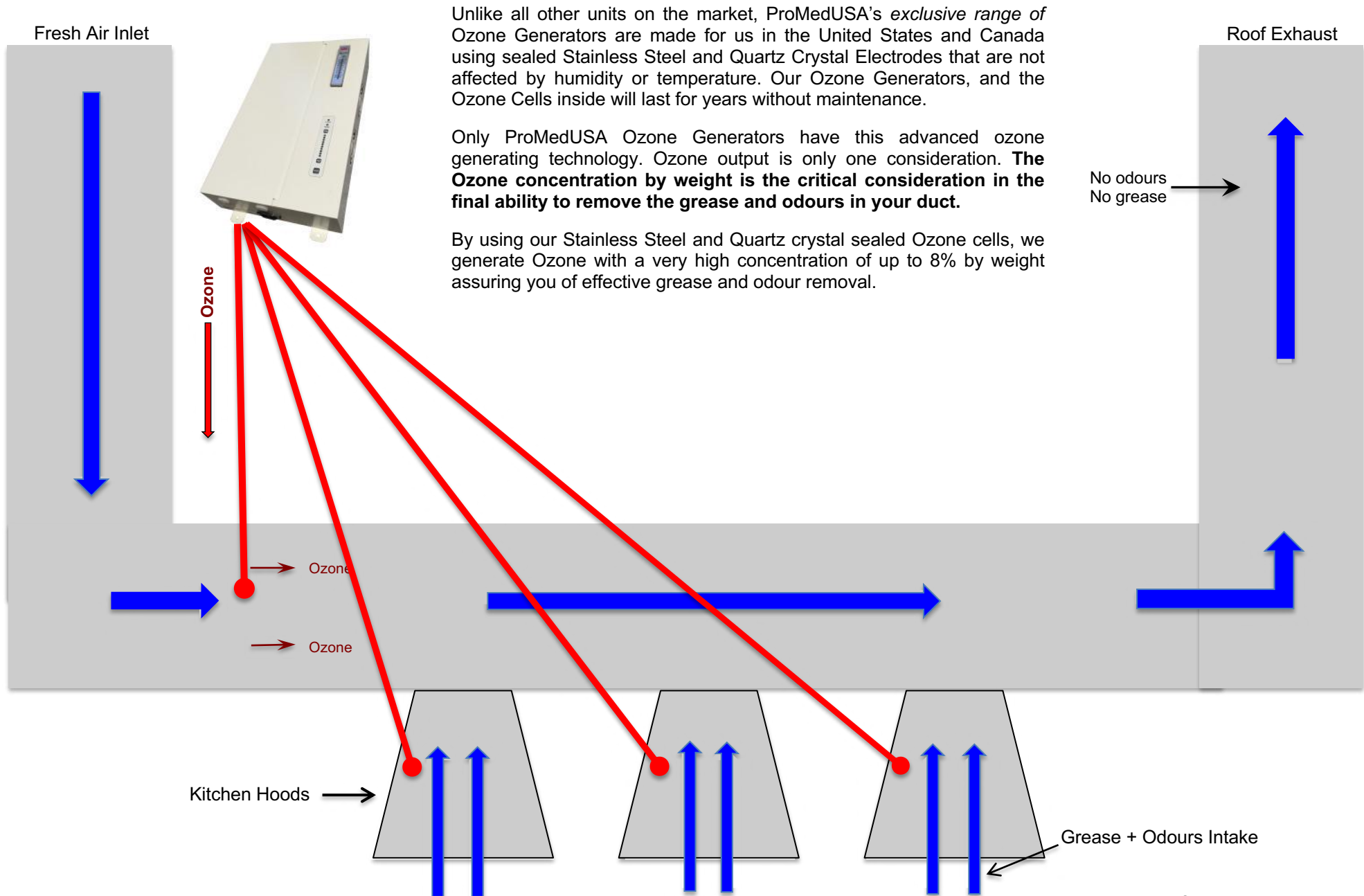
Unlike all other units on the market, ProMedUSA's *exclusive range* of Ozone Generators are made for us in the United States and Canada using sealed Stainless Steel and Quartz Crystal Electrodes that are not affected by humidity or temperature. Our Ozone Generators, and the Ozone Cells inside will last for years without maintenance.

Only ProMedUSA Ozone Generators have this advanced ozone generating technology. Ozone output is only one consideration. **The Ozone concentration by weight is the critical consideration in the final ability to remove the grease and odours in your duct.**

By using our Stainless Steel and Quartz crystal sealed Ozone cells, we generate Ozone with a very high concentration of up to 8% by weight assuring you of effective grease and odour removal.



ProMedUSA Multiple Kitchen Duct Exhaust Ozone System



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RECENT KITCHEN AND COMMERCIAL EXHAUST SYSTEM INSTALLATIONS

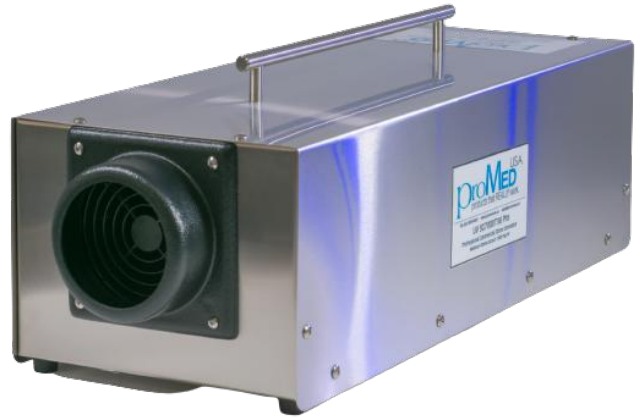


Ozone In-Duct Insertion

OTHER ODOUR AND GREASE REMOVAL PRODUCTS



ProMedUSA UV SG1200 MiniPro
Ozone Generator



ProMedUSA UV SG3000, 4200, 7000
and 15,000 PRO Series
Ozone Generators



ProMedUSA UV HVAC600, 1200 and
2350 PRO In Duct Mounted
Ozone Generators



ProMedUSA UV SG7000 PRO
Ozone Generator installation



For more information
or help...

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