

Twice as effective as competitor units



*Plasma Clean is continuously improving its products and services and reserves the right to alter designs without prior notice

Competitors often quote efficiency/particle removal rates for ESPs of 95%-plus. However, that often relates only to low-volume air flows. Our Electrostatix is different – it provides the highest efficiency for the highest flow rates. Ask us and we'll tell you what results you can expect in your kitchen.

Honeycomb-type systems create only positively charged particles, leaving around 20% of particles untouched. But our ESPs create both positive and negatively charged particles. This radically improves performance.

That and an innovative extra depth-collector cell helps make our electrostatic filters (ESPs) up to twice as effective as competitor units at removing grease and smoke particulates from kitchen extraction systems.

Benefits

- An extra depth collector cell for extra efficiency
- Low pressure drop – 65Pa per pass, for lower energy costs
- Stainless-steel spike ionisers for longer life
- Solid-state power supply
- Two-year parts warranty

Related products

Electrostatix ESP UV

The full works - powerful grease, smoke and odour control - in one neat, integrated package.

[Find out more](#)



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Introduction to Kitchen Ventilation from Plasma Clean

Grease, odour and smoke emissions produced by commercial kitchens are an increasing concern both for existing establishments and for new build projects. Therefore, it is essential to implement a suitable grease and odour control strategy - as a matter of urgency - to ensure that the kitchen emissions comply with DW/172 and DEFRA guidance. This is not just about protecting the environment from nuisance emissions, but also reducing grease build up in the ductwork, which could present a fire risk if left untreated.

Plasma Clean's Kitchen Ventilation range consists of a range of modular solutions for grease, smoke and odour control which can be used alone or can be combined to provide a site-specific solution. For example, a pizza restaurant will not require the same level of grease, odour and smoke control equipment as a char-grill steak house.

Starting at the canopy, our **Coil Filters** are designed to capture 95% of grease particles; between 55-70% more than traditional baffle-type filters. Our **Xtract** range releases natural ozone - a superb disinfectant and odour neutraliser - directly into kitchen ventilation systems. Our **Techniclean** range includes the canopy mounted **Techniclean CM**, combining high intensity UVC light with ozone technology to break down odour and grease in the air, as well as the **Techniclean Mini, 5000** and **7500** models; perfect for new projects or retrofitting into existing ductwork. High levels of grease and smoke particulate are treated by the **Electrostatix** and combining Electrostatic Precipitation with UVC, are our **ESP UV** units, provide highly efficient removal of grease, smoke and odour from a compact unit.

For a final polish - removing residual ozone - **Activated Carbon** filters are the ideal choice for low level extraction. Our Carbon Housing allows Activated Carbon filters to sit in 3, 6 or 9 easily mountable Sitesafe Discarb units.

When it comes to Control Panels, our **Air Flow Interlock** range is used to synchronise the operation of all of our Kitchen Ventilation products with detected air flow. The equipment is automatically turned off when the system is shut down, preventing accidental exposure to UVC light and ozone, whilst ensuring energy efficiency for the system. Options are available for Lamp Life Indicators, Lamp Fault and BMS interface.

Filtration from Plasma Clean

Each unit incorporates a 4 stage filtration system consisting of:

- Aluminium pre-filter
- Combined electronic Ioniser
- Electrostatic collector cells
- Aluminium post filter

Installation

It is important to achieve uniform distribution of air across the filter surface. Inlet and outlet tapers must be sized correctly and the equipment must be located no less than 1m from any bend. Plasma Clean can offer assistance with the installation design if required. Requires two people plus lifting gear to carry and install.

Maintenance

A Plasma Clean service contract is available (please enquire) and in any case Plasma Clean would recommend Plasma Clean trained personnel to carry out the following :

- Servicing is normally confined to the regular cleaning of the electrostatic filter components
- The aluminium pre and post filters require washing when dirty
- For maximum efficiency establish a regular cleaning cycle based on routine checks of the ionisers and collector cells

Accessories

Control Panel

Warranty

1 year Manufacturer's Warranty ([subject to terms and conditions](#))
Extended 3 year Warranty ([care plan available](#))

Terms

In accordance with our standard terms of business.

Technical Specifications & Data

	ESP 7000 AG	ESP 10500 AG
Dimensions (HWD)	534 x 1103 x 560mm	534x 1564x 560mm
Air Volume	up to 1.94m ³ /s	up to 2.91 m ³ /s
Input Voltage	220-240 Vac / 1 phase / 50Hz	
Power consumption	50W	70W
No. of ESP cells	2	3
Weight	70kg	105kg
Pressure	<65Pa (dirty filters)	

