



AirMaid 20000V



North American 120 VAC/60Hz

Over Budget? No Space for a PCU? Tired of High Costs?

With AirMaid in place your restaurant exhaust ventilation will benefit from a significant reduction of both grease and odor.



LESS GREASE

Ozone breaks down grease and odor particles to water and dry minerals.



LESS ODOR

Independent tests have proven AirMaid reduces cooking odor up to 95%.



LOWER COSTS

Save money through reduced maintenance and duct cleaning.



Improves Fire Safety

Less grease collecting in the ducts translates to greatly improved fire safety.



Environmentally Friendly

Independent air analysis has proven AirMaid to have little impact on the environment.



Easy to Install

AirMaid is about the size of a microwave and as easily installed new or as a retrofit!



Reduces Duct Cleaning

With AirMaid, cleaning costs can be reduced. The longer the ducts, the greater the savings!



Reduces Bacteria

AirMaid eliminates bacteria and mould that can thrive in kitchen grease ducts.



Low Maintenance Cost

AirMaid is almost maintenance free, and it's only consumable is clean, filtered air!



Remarkable Performance

In Northern Europe even the greasy kitchen exhaust is run through heat recovery units!



Three Year Warranty

AirMaid comes with an industry unheard of 3-year parts & labor limited warranty!



Simple to Operate

Each generator is delivered with an alarm panel, the only component visible the kitchen.



Typical grease buildup without AirMaid results in a high risk for dangerous duct fires and expensive cleaning bills.

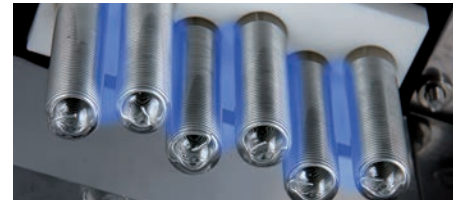


What's possible with AirMaid? A significant reduction or even elimination of grease buildup inside kitchen ducts.

Pollution Control Preferred by Leading Restaurants Worldwide since 2007

CGC "CORONA GLASS CELL"

The unique AirMaid Corona Glass Cell produces ozone by electrical discharge. Since AirMaid is installed outside the dirty airstream the CGC has a long expected lifetime and requires very little maintenance. Our CGC technology has been on the market since 1996.

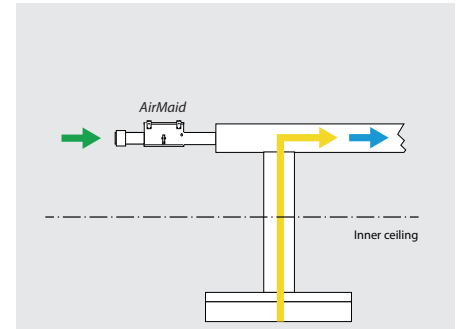
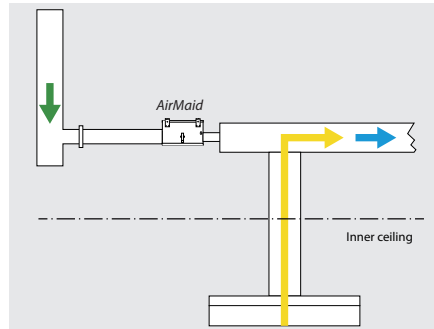


INSTALLATION

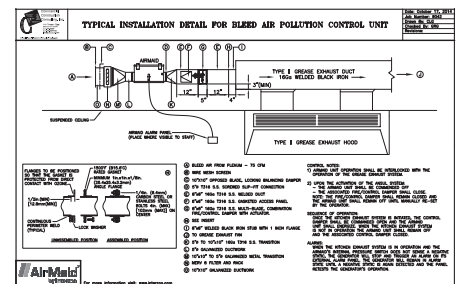
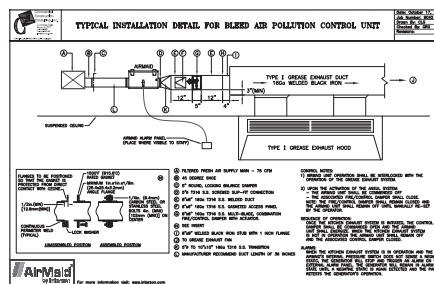
- ➔ Filtered input air (75-150 cfm typical)
- ➔ Greasy and odorous air from hoods
- ➔ Treated exhaust with less grease and odor

The generator, alarm panel and connections to inlet air and extraction ducts must always be installed by qualified personnel, in compliance with all manufacturer instructions as well as local, state and national building, electric and fire safety codes.

In the USA and Canada, please contact your local AirMaid Sales Representative for further technical information including NFPA-96 compliant installation sketches, or to obtain model recommendations for your specific application.



AirMaid requires only a small amount of clean, filtered air.



NFPA-96 compliant installation sketches available upon request.

SERVICE & MAINTENANCE

The ozone cells inside the ozone generator must be checked and if necessary cleaned at least once a year. Clean the glass electrodes carefully with a soft towel together with an alcohol-based cleaning spirit. Never use any tool or scraper to clean the electrodes. If a separate air filter is used for the inlet air, make sure that this filter is changed at least one time per year. The exhaust ducts must be swept clean of grease and soot at the time of installation. This is required to achieve the desired result of the ozone cleaning.



Simple to clean.

TECHNICAL SPECIFICATIONS

AirMaid®	Max Treated Exhaust	Ozone capacity (mg/h)	Power	Voltage	Weight	Dimensions
2000 V	600 cfm	2000	100 W	120V/60 Hz	20 lbs	12x16x10 in
5000 V	1500 cfm	5000	100 W	120V/60 Hz	20 lbs	12x16x10 in
10000 V	3000 cfm	10000	200 W	120V/60 Hz	22 lbs	12x16x10 in
20000 V	6000 cfm	20000	400 W	120V/60 Hz	40 lbs	25x16x10 in

Material: AISI 304 Stainless Steel Operating temperature: -13°F to 104°F



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