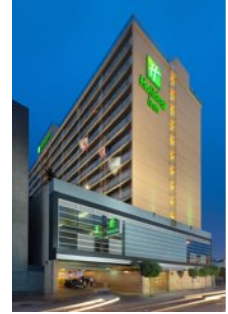


## About this Document

In March of 2015, AirMaid was retrofit into the restaurant exhaust duct of the Holiday Inn at San Francisco's Civic Center, replacing a then-failing scrubber and filthy grease filter cabinets which were sitting behind a fan that was shaking itself to pieces. When looking into different solutions, the local sales representative from Norman S. Wright Mechanical of Brisbane recommended a new technology to the project engineers for mitigating both the grease and odor using ozone – the AirMaid Ozone Cleaning System by Interzon of Stockholm, Sweden.



**Now, on October 20, 2016, after 19 months of operation, here are the results:**



Completely free from wet grease, you won't find a risk of a duct fire in this restaurant!

May 2015, 3 months in operation



Cleaning costs down by 51%

October 2016, 19 months in operation

According to Holiday Inn Chief Engineer, Andy Earle, the installation of AirMaid has resulted in the restaurant not needing to clean their main duct ever since the installation took place. He also notes that quarterly expenses for their duct cleaning have plummeted 51% from \$1950 for the duct, hood, and grease baffles, to a total of \$950 for only the hood and grease baffles. In other words, a savings of about \$1000 a quarter. Andy further adds:

*"At the time AirMaid was installed the duct, supply and exhaust fans were also replaced. A new energy-saving fan control system works in conjunction with the AirMaid units, which have their own controls, and both are functioning together seamlessly, resulting in the duct work remaining clean. What other benefits are we realizing with AirMaid instead of replacing the big scrubber? Well, energy savings, filter savings, no more wastewater production, and all the costs that would otherwise have been necessary to tie in the fire system and fire sprinklers and ... and ... yeah, you get the idea!"*

Ron Tinkey of City Mechanical, the firm responsible for the installation, first said in 2015:

*"When we first installed AirMaid we were all excited about this innovative approach to pollution control on kitchen exhaust and other applications. We had installed several of the earlier pollution control units of massive proportions with extensive structural requirements to support those 16' giants above the ceilings."*

Now, 19 months after this first unanimously successful installation, Ron Tinkey adds:

*"I have been very impressed with the performance of the AirMaid units we retrofit into the Holiday Inn hotel restaurant. The effectiveness of the duct cleaning and the longevity of the equipment continues to impress us, raising our confidence level with the product. We have since installed more units and have yet another one on the drawing board now. We are pleased to offer AirMaid without hesitation to our customers as a great alternative to other types of systems, providing savings with both installation and service costs."*

### **Ozone and grease: a simple chemical reaction**

Ozone is best known as a powerful oxidant, long known for effectively reducing odor from restaurant exhaust. Less well known is its incredible ability to oxidize away duct grease that otherwise builds up into a highly flammable fuel source which represents a significant danger to life and property once ignited.

### **About AirMaid**

The AirMaid<sup>®</sup> Ozone Cleaning System is a pioneering and innovative solution for grease and odor mitigation for commercial kitchen exhaust using ozone gas, by means of a direct duct bleed.

AirMaid produces ozone by electrical discharge using its unique technology called CGC - Corona Glass Cell. Although new to North America, the advantages realised by using AirMaid over that of traditional PCUs, scrubbers and electrostatic precipitators are well proven with over 3000 units installed worldwide since 2007, including the European divisions of some of the world's largest fast food hamburger chains.

From a fire safety standpoint, the foremost benefit AirMaid provides a restaurant is the significantly reduced grease load inside the ducts. Furthermore, this is all done with minimal maintenance needs, low energy consumption and without the need for consumables. Finally, a base requirement for any pollution control technology, AirMaid is extremely efficient at reducing the level of cooking odors expelled into the local environment.

### **About the Manufacturer**

Interzon is a leading European manufacturer of ozone generators for industry and has been doing so since 1996. Their corporate headquarters is located in Stockholm, Sweden, with sales and service partners worldwide in over 30 countries.

### **For further information, please contact:**

Ron Yaffe	Norman Wright Mechanical	<a href="http://www.norman-wright.com">www.norman-wright.com</a>	telephone (415) 467-7600
Ron Tinkey	City Mechanical	<a href="http://www.citymechanical.com">www.citymechanical.com</a>	telephone (510) 724-9088 x 9096
Toby Lee	MHC Engineers	<a href="http://www.mhcengr.com">www.mhcengr.com</a>	telephone (415) 512-7141
Mark Tilles	Interzon AB Sales Manager	<a href="http://www.airmaid.com">www.airmaid.com</a>	email: <a href="mailto:mark.tilles@airmaid.com">mark.tilles@airmaid.com</a>