

Ozone Generator

Odour Control System



The UVi - Aire ozone generator are used in kitchen exhaust systems to reduce cooking odours, grease and oil accumulation from the cooking process. An Ozone Generator will not only reduce fire risk but will save money annually on duct maintenance and the cleaning cost because the ozone allows for a clean air discharge.

Ozone is a very powerful oxidising agent and is effective for odour control. An allowance of 2 - 3 second contact time will allow the odours to be destroyed by the ozone and after 20 - 30 mins ozone is reverted back to oxygen.

Model	Power	Amps	Weight	Size L X H X W (mm)	PVC pipe connection	Exhaust Air treated
UVi Aire - 30G	240 V - 1PH	1.50 A	12 KG	350 x 420 x 225	100mm diameter	1600 L/s
UVi Aire - 40G	240 V - 1PH	2.40 A	16 KG	500 x 420 x 270	100mm diameter	1800 L/s
UVI Aire - 50G	240 V - 1PH	2.80 A	18 KG	500 x 420 x 270	100mm diameter	2200 L/s

Note: Power connections should be interlocked with kitchen exhaust fan.

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