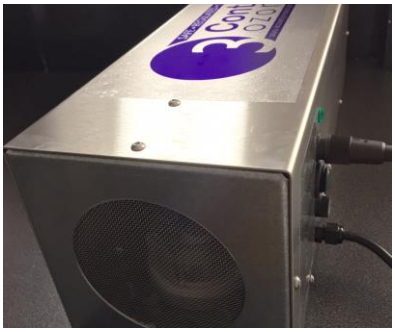
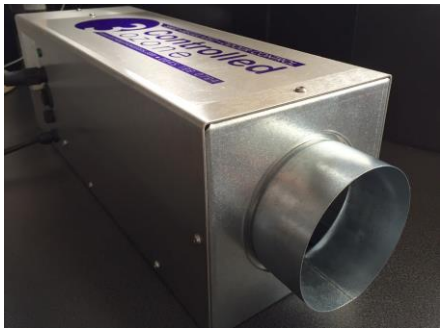
CO200S – Controlled Odour Unit





The OC200S is a gaseous ozone generator that can be controlled by remote sensors monitoring the ozone levels at extract point of discharge and / or in the kitchen, should either level exceed the safety guideline levels the unit dwells for ten minutes and when the levels are below permitted levels restarts.

The OC200S units have been specifically designed for use in commercial kitchens. The system injects ozone into the kitchen extraction system where it reacts with the organic particulates that cause odours, these particulates are oxidized by a chemical reaction this results in the production of carbon dioxide and water vapour. The ozone itself is consumed during the process and is converted back to oxygen.

The OC200S Professional Range is the first energy efficient odour control unit available, the unit via its integrated smart control system is able to react to the air volume being drawn out of the kitchen through the duct work and thus only produce the level of ozone required for that air volume, and not simply be continuously on, therefore only using the energy required for this not maximum at all times

The benefits of an OC200S unit over traditional UV systems are as follows;

- **Energy Efficient**
- **Smart controlled the unit works and reacts to system air pressure and ozone output.**
- **Compact, lightweight and quiet operation so is less obtrusive**
- **Quick and easy low cost installation**
- **Low capital and running costs – up to 50% less than traditional UVC systems**
- **Injection into duct work – adding negligible back pressure to the system so requiring less energy to push air through the air handling system.**
- **The OC200S professional maintains efficiency as they remain outside of the air-stream, they also require less maintenance and require less cleaning.**
- **Can be controlled by a remote sensor**

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SAFE • REGULATED • ODOUR CONTROL
Controlled ozone
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TECHNICAL INFORMATION

Model reference: Co200S
British Made
Stainless Steel
Measuring : 480 x 150 x 150 mm
Duct work connection: 100mm circular
Capacity: 2.1 3m/s
Air residence time inside chamber: >0.5 seconds
Pressure drop: N/A
Weight of unit: 6Kg approx.
Electrical requirements: 110/220V / 1 ph / 50/60Hz
Power requirements: 106W
Integral Pressure Flow Switch installed to ensure that ozone is only produced whilst the extraction fans are operating
Compatible with Ozone sensor to ensure that emissions stay within guidelines

INSTALLATION

It is recommended to locate the units with an injection point located closest to the source of odours (i.e. Canopy plenum or nearest accessible point on ductwork).

The unit must always be installed before the fan, into the airflow

The Black Sensor Lock must be fitted to bypass the PLC when remote sensors are not be used



The provided air hose should be pushed into the hose connector on the end of the unit and using the adaptor provided the other end should be fitted into the extraction duct



A template sheet is provided to assist with the location of fixing points

The unit must be inspected, serviced and commissioned twice a year by a qualified engineer

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