

Some of our satisfied customers



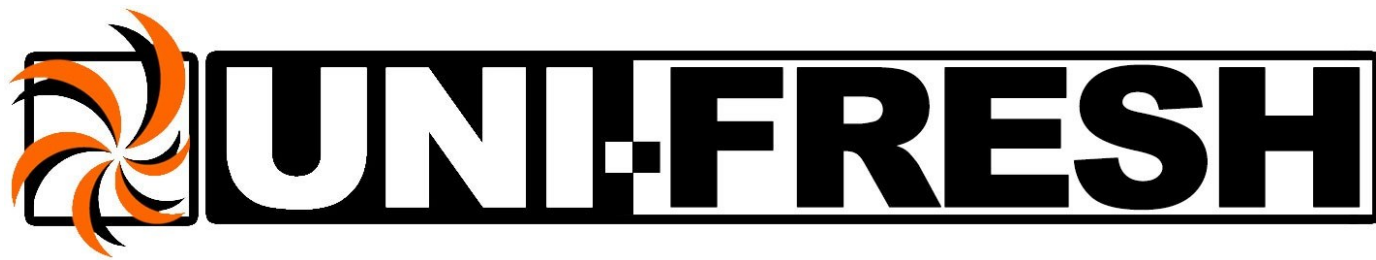
The self-contained ventilation solution for restricted spaces or when ducting to atmosphere is not possible.



Univent Systems Limited

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Uni-Fresh is an evolution to current stand-alone re-circulating ventilation systems for the use over electrically powered cooking appliances.

Built-in services raceway for appliance connections

Integral electrical distribution board

Single electrical connection for all appliances and ventilation unit

Intelligent control system

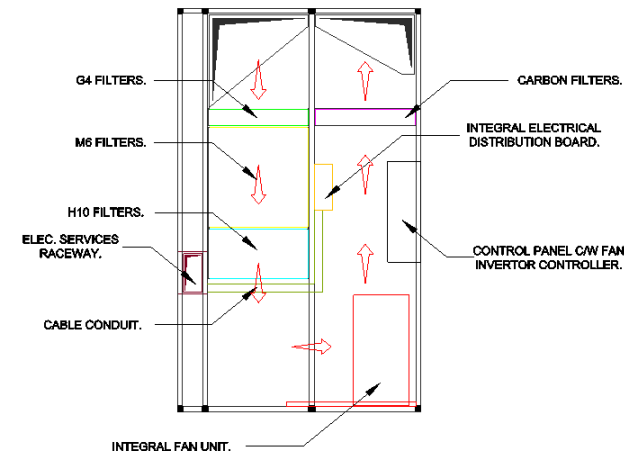


Unit Features

- Interactive touch-screen display with stop, start, running, trip and filter status indicators.
- Dual speed settings offering background and full ventilation flows.
- Filter missing indicators.
- Single, three-phase, electrical connection.
- Cooking appliances connected to unit via integral services raceway and distribution board.
- Remote tower positioning. (Up to 10 metres from canopy subject to duct design.)

Control System Features

- Filter lifespan monitoring, with traffic light warning system for kitchen staff to warn when replacement is necessary.
- Monitoring system to ensure all filtration stage are installed.
- If any part or stage of filter is missing power is not supplied to either the appliances or fan unit.
- Power is not supplied to either appliance or fan unit if filter life limits have been exceeded.

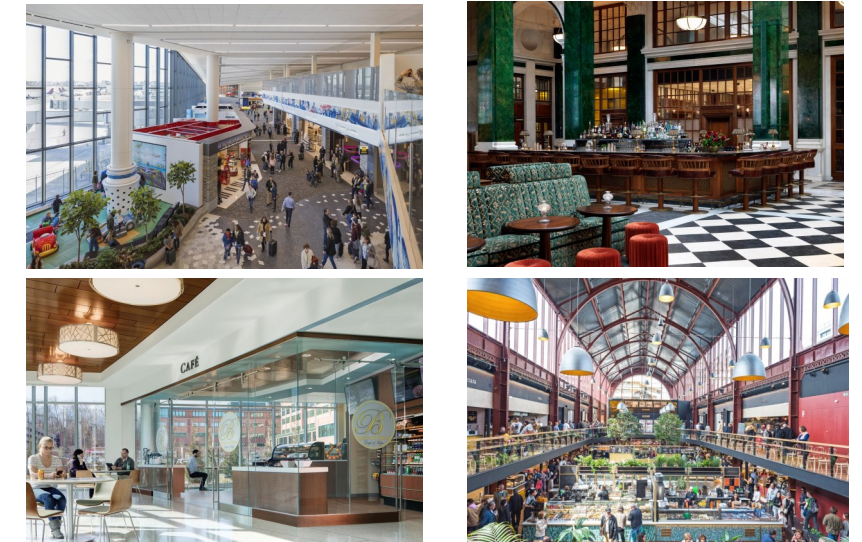


Method of Operation

Extract air, from the catering appliances below, is drawn into the canopy via baffle type grease filters then into the top of the tower unit where it passes through four further filtration stages (G4, M6, H10 and Carbon) prior to being re-introduced into the space via the front-face supply air diffusers and stainless steel personal spot cooling nozzles.

Potential Usage / Locations:

- Airports
- Cafes / Coffee Shops
- Canteens
- Hospitals
- Listed Buildings
- Pubs / Bars
- Restaurants
- Shopping Centres
- Retail Units
- Temporary Facilities



Design Notes:

- Taking into account the requirements of the Gas Regulations these units can only be operated over electrically powered appliances.
- Consideration needs to be given to the provision of cooling within the space where these units are fitted as they do not include provision to reduce extracted air temperature.
- Whilst these are stand-alone units, additional extract ventilation should be considered within the space to maintain a negative pressure within the space. (circa. 10 to 20 air changes per hour)