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REFLOW

RECIRCULATION

AND FILTRATION SYSTEMS

LOCATE COMMERCIAL KITCHENS ANYWHERE.

EXPERTS IN COMMERCIAL KITCHEN FILTRATION

purifiedt>air



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For over 30 years Purified Air has been a market leader in indoor air quality filtration and filtration and odour control for commercial kitchens.



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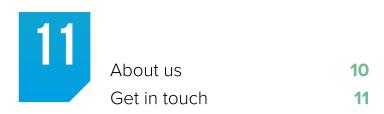
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LOCATE COMMERCIAL KITCHENS.... ANYWHERE.

Our revolutionary recirculation units extract the fumes, grease and odour into our bespoke filtration tower.

There is an increasing demand for unlocking new locations where planning permission may have been refused or where a duct route to outside is simply not possible; Purified Air now has a solution. Our revolutionary recirculation unit extracts the fumes, grease and odour into our filtration tower and returns cleaned air back into the kitchen fully filtered.



BENEFITS





4 Stage Filtration Process

No Need For External Ducts



available

UKAS Laboratory Tested

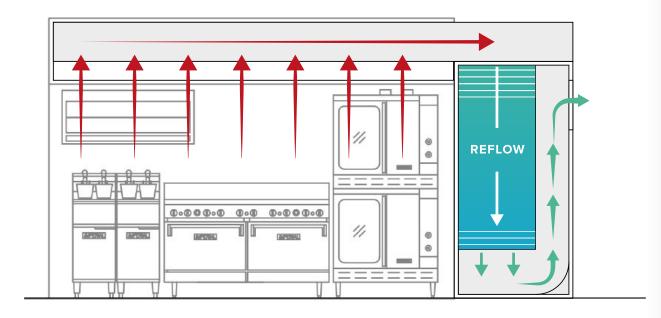
Can Be Sited Remotely

FILTRATION PROCESS

HOW IT WORKS

The extracted air passes through four stages of filtration, depending on the size of the filtration tower, then exits through the front of the canopy back into the kitchen space via various grille options, fully filtered. We can even site the filtration tower remotely if space is tight on the cook line.

AIRFLOW



FILTERS REMOVE



Odour



Smoke



Steam



Oil

FILTRATION PROCESS

INSIDE THE TOWER

purified\$air°



Stainless Steel Baffle
Directly Above Caterin

Directly Above Catering Equipment

Prevents flame from traveling up into the extract duct

High Capacity
H10 HEPA Filter

Efficient at filtering ultra fine particulate

D2Bag Filter
Filters larger
grease particulate

04

Carbon Filter Single Pass

Filters the malodorous gasses

FAN

COMPLETE SERVICE PACKAGE



Design



Manufacture



Maintain





TECHNICAL SPECIFICATIONS

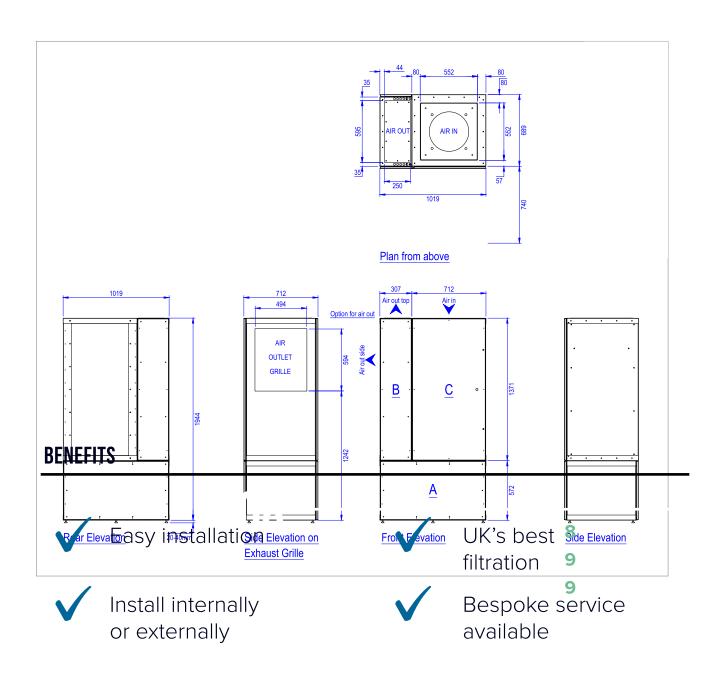
REFLOW 0.9	
Electrical Supply	230v 50hz 1ph
Max Air Volume	up to 0.9m³/sec
Dimensions	W 712 mm
	H 1944 mm
	D 1019 mm
Weight	360 kg inc Filters

CONSIDERATIONS

We must stress that this recirculation system is only suitable for commercial kitchens that exclusively use Electric equipment.

We would also recommend that the kitchen space is fitted with air conditioning and ventilation to ensure kitchen temperatures are kept within comfortable levels.

DRAWINGS



4 Stage Filtration Process

No Need For External Ducts

UKAS Laboratory Tested

Can Be Sited Remotely



TRUSTED BY











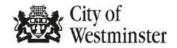




We've been working with some of the UK's leading brands to help them install kitchens easily and purify the recirculated air they create.

COMPLIANT AND APPROVED









Approved for all Stadiums

City of Westminster
Accepted

Laboratory Tested Compliant

PERFECT FOR:



Airports



Shopping Centres



Cafes



Stadiums



Restaurants



Catering Canteens



Public Houses



Listed Buildings

purified chair



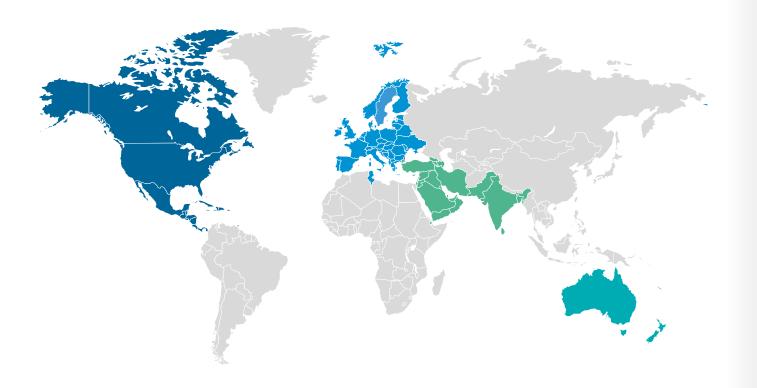
ABOUT US

Purified Air Ltd. has been striving to find the best and most cost-effective way to filter and control oil, smoke, fat and odour produced by commercial kitchens and service since 1984.

Purified Air manufactures filtration and odour control products for stock and bespoke systems, supplying systems to many sectoral brands. The design of each solution is based on the type of food cooked, the cooking process used, and the extracted air volume providing tried and tested purified kitchen exhaust air for Fast Food, Casual Dining and Luxury Concept Restaurant (Fine Dining) markets. By working with these variables, we can design and supply some of the world's best commercial kitchen filtration and odour control systems.

WORLDWIDE COVERAGE

- United Kingdom
- Middle East
- Europe
- Asia
- Australasia



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