

ZAILA

DEGREASING OZONATORS

ZAILA OZONATORS BRING A SAFE, LOW-MAINTENANCE SOLUTION

Zaila degreasing ozonators are designed for restaurants and industrial kitchens. They are easy to maintain and do not require constant cleaning. Nor do they contain high voltage components, so they are safe to operate. Servicing Zaila ozonators is a simple procedure that is comparable to replacing a lamp.

Servicing interval for Zaila degreasing ozonators is three years during which time they do not lose effectiveness due to staining. They are designed to run for years without part replacements.



REMOVE GREASE-RELATED PROBLEMS WITH OZONATION

Grease ducts in restaurants and industrial kitchens should be cleaned annually. Ozonation is a safe and easy method for removing grease from air ducts.

An ozonator that is installed into ventilation system turns the grease into oxygen, carbon dioxide and water. Small particles of fat and minerals are also formed in the process. These byproducts do not build up in the ducts but are instead carried off by the airflow.

Ozone also acts as deodorizing agent and disinfectant. As a result, the amount of odors and bacteria carried by exhausted air are reduced considerably.

Forget the cumbersome air duct cleaning

When the restaurant's air ducts are degreased with brushes, most part of the grease is spread on the inner surface of the ducts. After the brushing, all the leftover grease gradually flows back to the bottom of the duct.

When ozonation is used for cleaning, there are no grease residues as all the grease is broken into parts and blown out with the airflow.

Ozonation is a natural process

Ozone is a triatomic oxygen molecule that eliminates odors and molds due to its strong oxidizing power. It has the ability to break down carbon bonds in cell membranes, for instance lipids in bacterial cell membranes and carbon-carbon double bonds. When the bond is broken, the cells die and the bacteria can no longer replicate.

Mostly affected by ozone are the anaerobic bacteria. It will also kill mold, removing the odor and its cause at the same time. As a result of ozonation, organic odors are oxidized into water vapor and carbon dioxide.

BENEFITS OF USING ZAILA OZONATORS

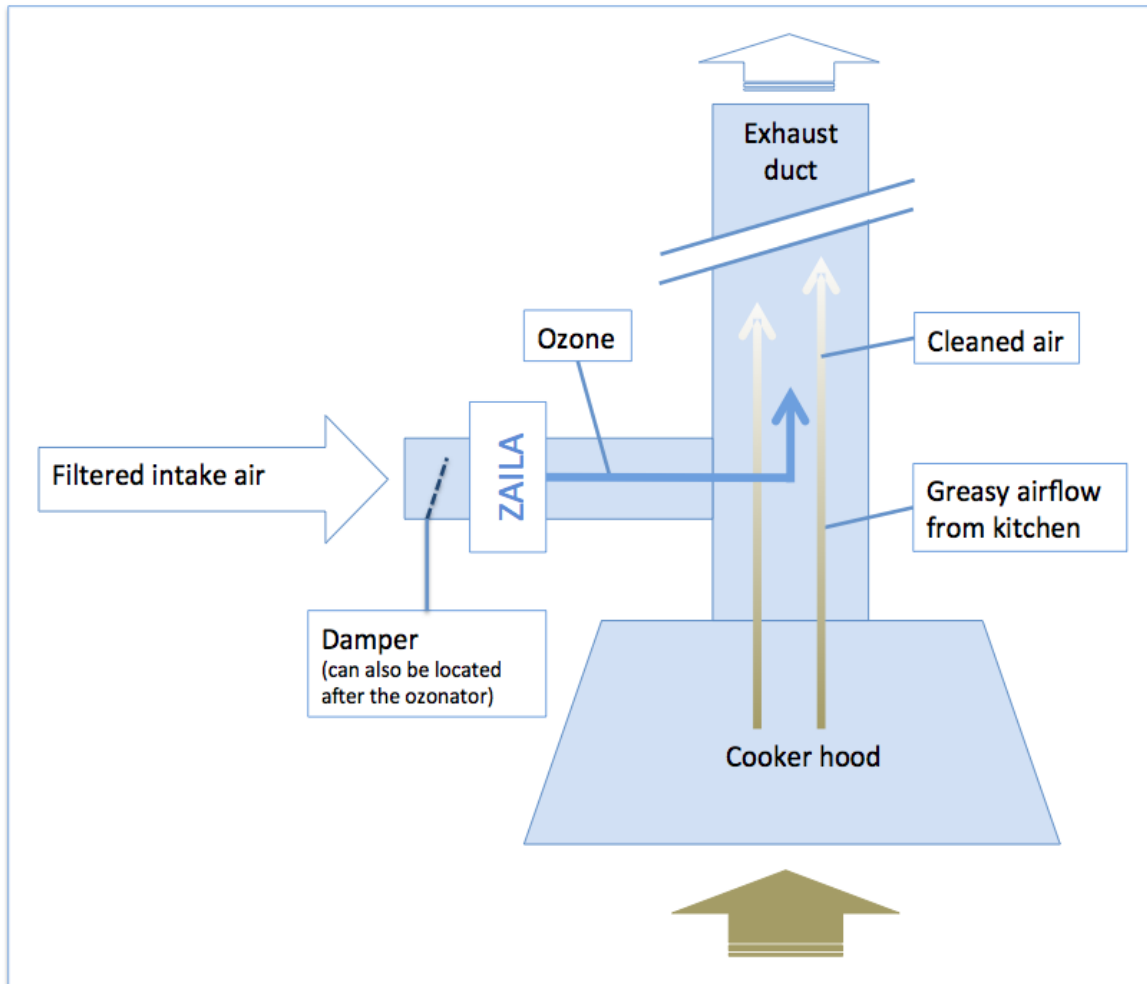
Zaila degreasing ozonators take advantage of UV technology. They are therefore easier to use and maintain than conventional ozonators:

1. Zaila ozonators are easy to maintain and do not require constant and difficult cleaning.
2. Zaila ozonators do not contain high voltage components, so they are safe to operate.
3. Service interval for Zaila degreasing ozonators is long, up to three years.
4. They do not lose effectiveness due to staining. They are designed to run for years without part replacements.

HOW ZAILA OZONATORS OPERATE

An ozonator that is installed into ventilation system turns the grease in the airflow into oxygen, carbon dioxide and water. Small particles of fat and minerals are also formed in the process. These byproducts do not build up in the ducts but are instead carried off by the airflow.

Air used in ozone generation is taken either from indoors or straight from the supply air duct.



INSTALLING THE ZAILA OZONATOR

Zaila degreasing ozonator is easy to install and fits into most ventilation systems. Airflow through the ozonator must be controlled as to prevent a significant drop in the hood suction. If, for instance the hood suction is 700 litres per second, then a suitable amount for the ozonator would be 30 litres per second.

TECHICAL SPECIFICATIONS

Ozone output : 1000 mg / h

Input power: 40 W

Size: 28 X 23 X 16 cm

PRODUCED BY

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