



Specialists in Commercial Kitchen Ventilation

PURE VENT
VENTILATION SPECIALISTS

www.purevent.ie





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PUREVENT: WHAT WE DO

Purevent are a brand of M&M services, a mechanical engineering company founded in 2000 and currently with headquarters in Newry and Dublin allowing us to cover a large business area and cover the needs of our growing customer base. The purevent brand was created within the company to recognise our specialisation in commercial ventilation including ventilation for catering establishments such as fast food outlets, casual dining and fine dining. Over the last number of years we have been heavily involved within the catering ventilation sector in Ireland including grease and odour control and through our years of experience we are able to apply this knowledge to offer your customer the best ventilation system for their kitchen.

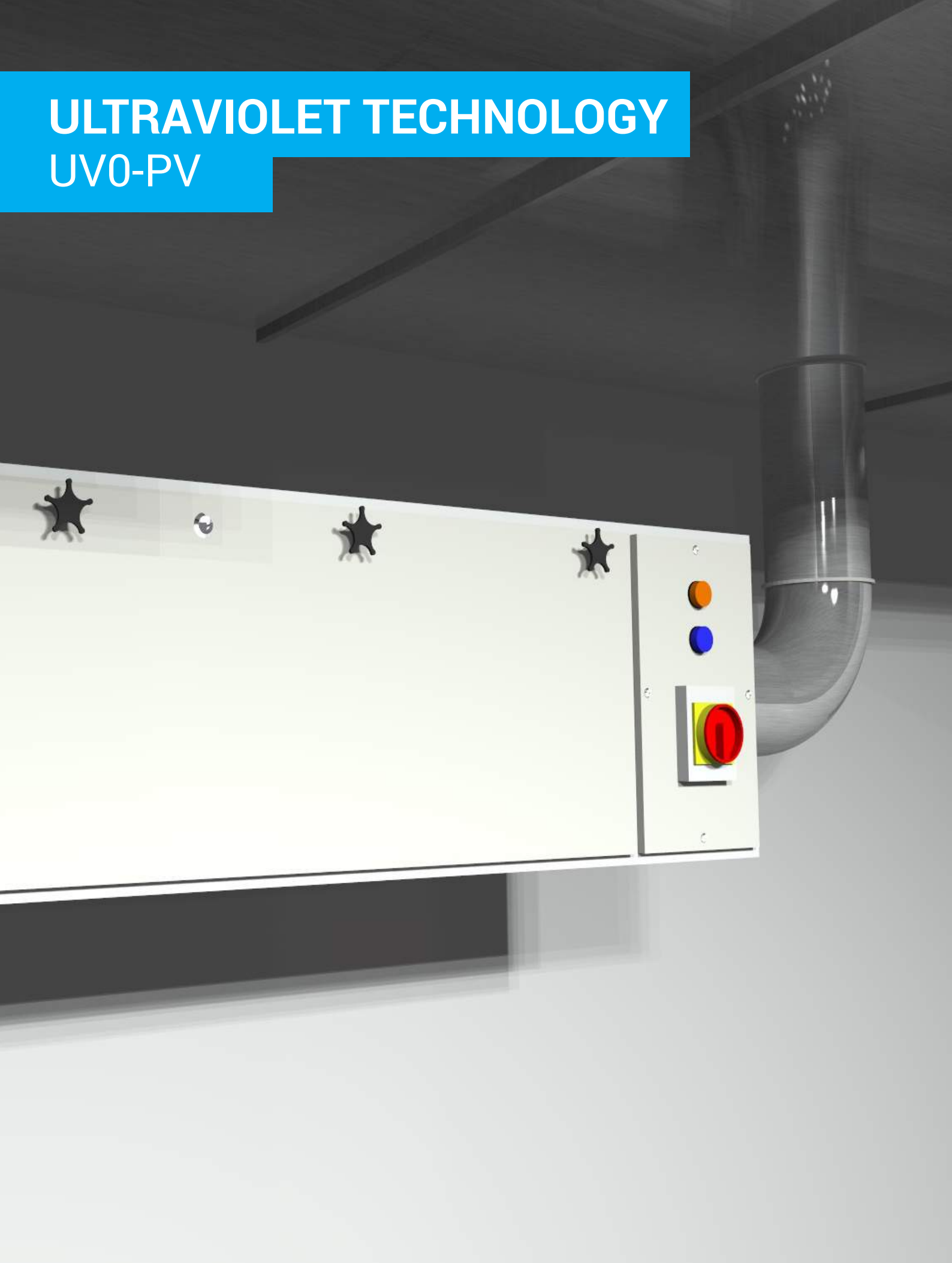
The importance of an effective ventilation and filtration system in the customers kitchen, takeaway or restaurant cannot be understated, effective ventilation creates a safe workplace for staff and a comfortable and pleasant atmosphere for diners. To deliver the best possible solution to the client we get involved right from the design stage and after the project is complete

we can offer preventative maintenance packages to make sure the system keeps working as designed. We understand that each kitchen is different, locations differ, cuisine and cooking styles differ which is why each system we specify is bespoke to that job to meet that particular set of requirements.

DEFRA guidelines in the UK and stringent planning requirements in Southern Ireland in regard to air pollution and commercial catering extract ventilations contribution to air pollution levels can be a minefield for any customer, contractor or designer. Grease, odour and particularly smoke with the growing trend of solid fuel cooking are a considerable contributor to air pollution in towns and cities throughout Ireland, dealing with this and removing it requires specialist technologies and knowledge to implement them, Since our company inception we have been involved heavily in the grease and odour control filtration business, that experience can help guide you or your customer to make sure they meet the required filtration levels and their kitchen is fully compliant.

ULTRAVIOLET TECHNOLOGY

UV0-PV



DESCRIPTION

The UV-O range uses UV-C technology to produce ozone and hydroxyl free radicals to oxidise cooking odours through a process of ozonolysis.

Unlike other UV-C systems, our UV-O units are located outside of the kitchen extract duct and are connected via a spigot and small diameter ducting.

Although it is widely accepted that the best way to apply UV-C light is directly in-line with the air stream itself, performance will be impacted as the lamps become dirty.

KEY FEATURES

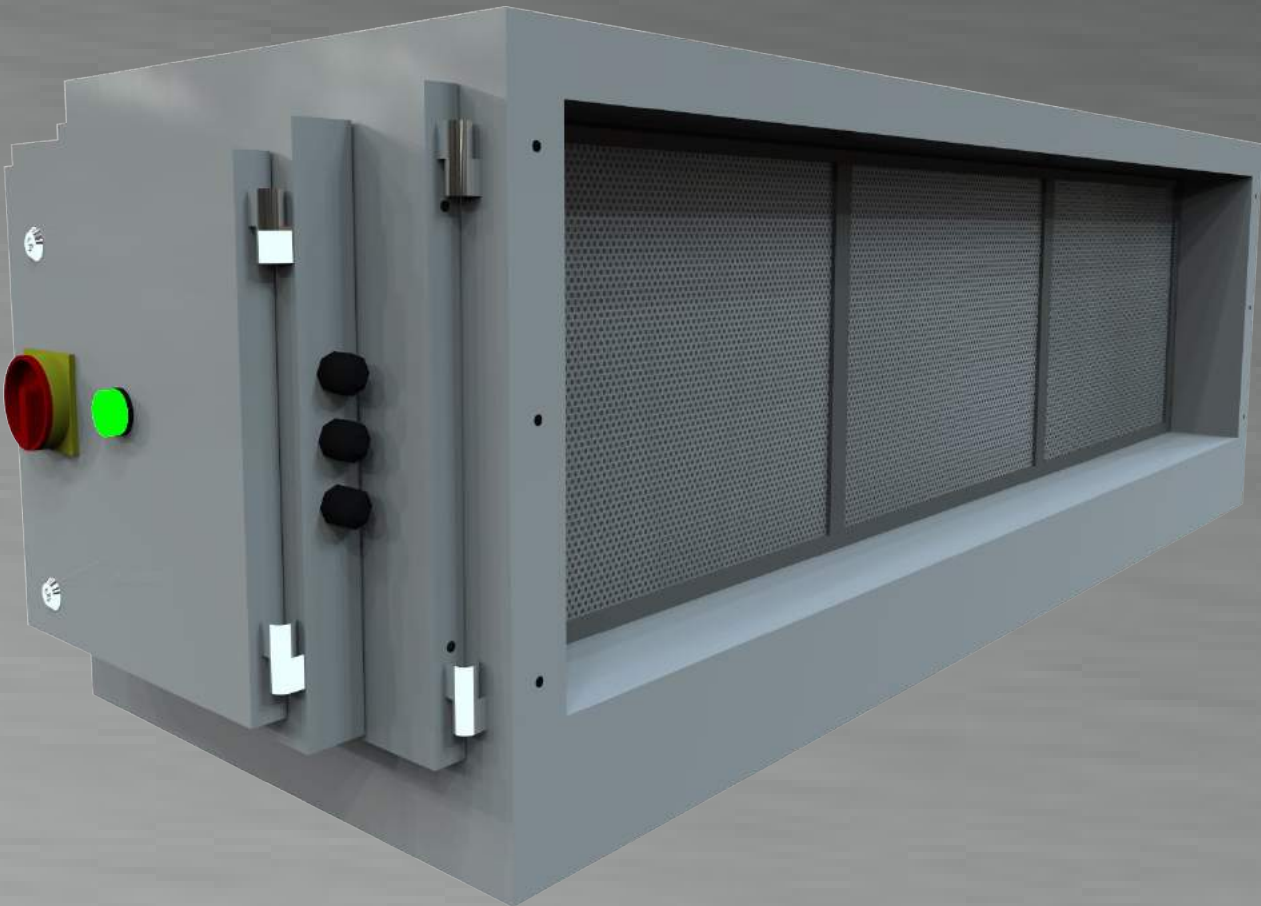
- Easy to install
- Can be retro-fitted into existing duct
- Virtually no pressure loss
- No monthly maintenance needed

Technical Specification

	UV0-PV 500	UV0-PV 1000
Electrical Supply	220/240V 50Hz	220/240V 50Hz
Power Consumption	140 Watts	700 Watts
Max Air Volume	up to 1m3/sec	up to 2m3/sec
Dimensions	W 605mm H 300mm D 200mm	W 1568mm H 350mm D 363mm
Weight	10.5Kg	50Kg

Electrostatic Precipitator

ESP-PV



DESCRIPTION

Our ESP's have been specifically designed for kitchen extract systems; they have integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust. This not only simplifies servicing but eradicates potentially dangerous spillage from the bottom of the units and greatly cuts down on build-ups of grease within the ducting.

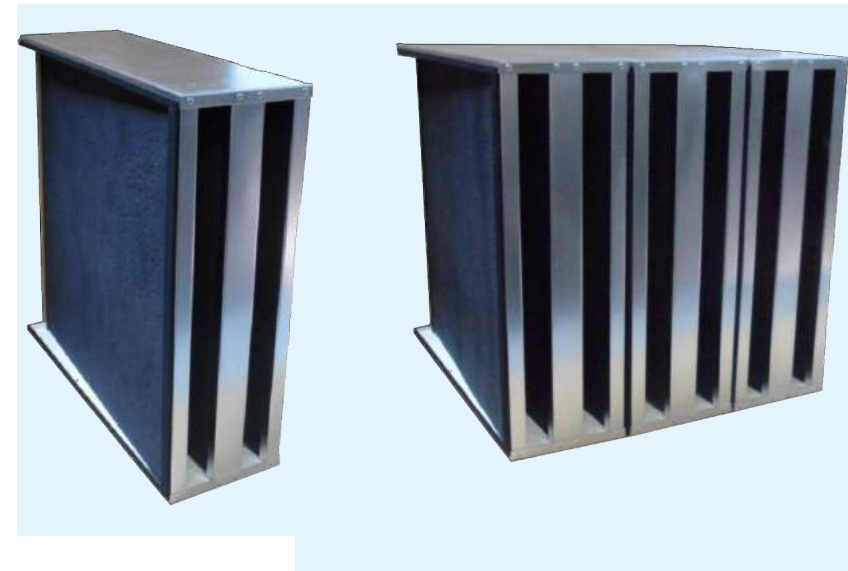
KEY FEATURES

- Eliminates up to 98% of oil, grease and smoke particles
- Filters particles down to sub-micron levels
- Produces Ozone to help reduce malodours
- Designed with an integral sump
- Modular in design
- Specifically designed for commercial kitchen application
- Energy efficient: - uses no more than 50W
- Greatly reduces grease build-up within the duct run

	ESP 1500E	ESP 3000E	ESP 4500E	ESP 6000E
Electrical Supply	220/240V 50Hz	220/240V 50Hz	220/240V 50Hz	220/240V 50Hz
Power Consumption	20 Watts	30 Watts	40 Watts	50 Watts
Max Air Volume	up to 0.7m3/sec	up to 1.4m3/sec	up to 2.1m3/sec	up to 2.8m3/sec
Dimensions W/H/D	450mm/630mm/ 640mm	900mm/630mm/ 640mm	1350mm/630mm/ 640mm	1800mm/630mm/ 640mm
Weight	55Kg	85Kg	118Kg	153Kg

Carbon Filtration

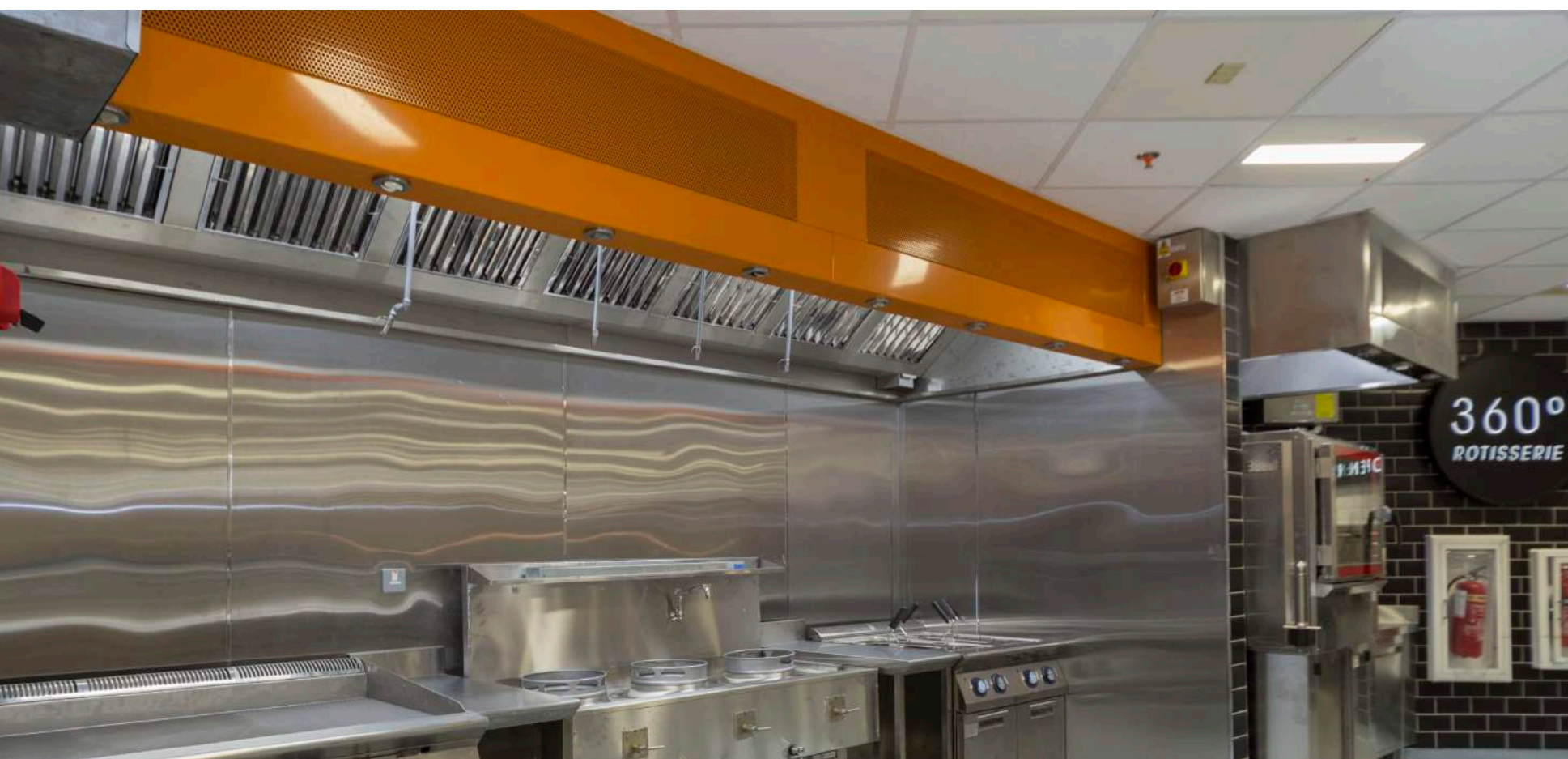
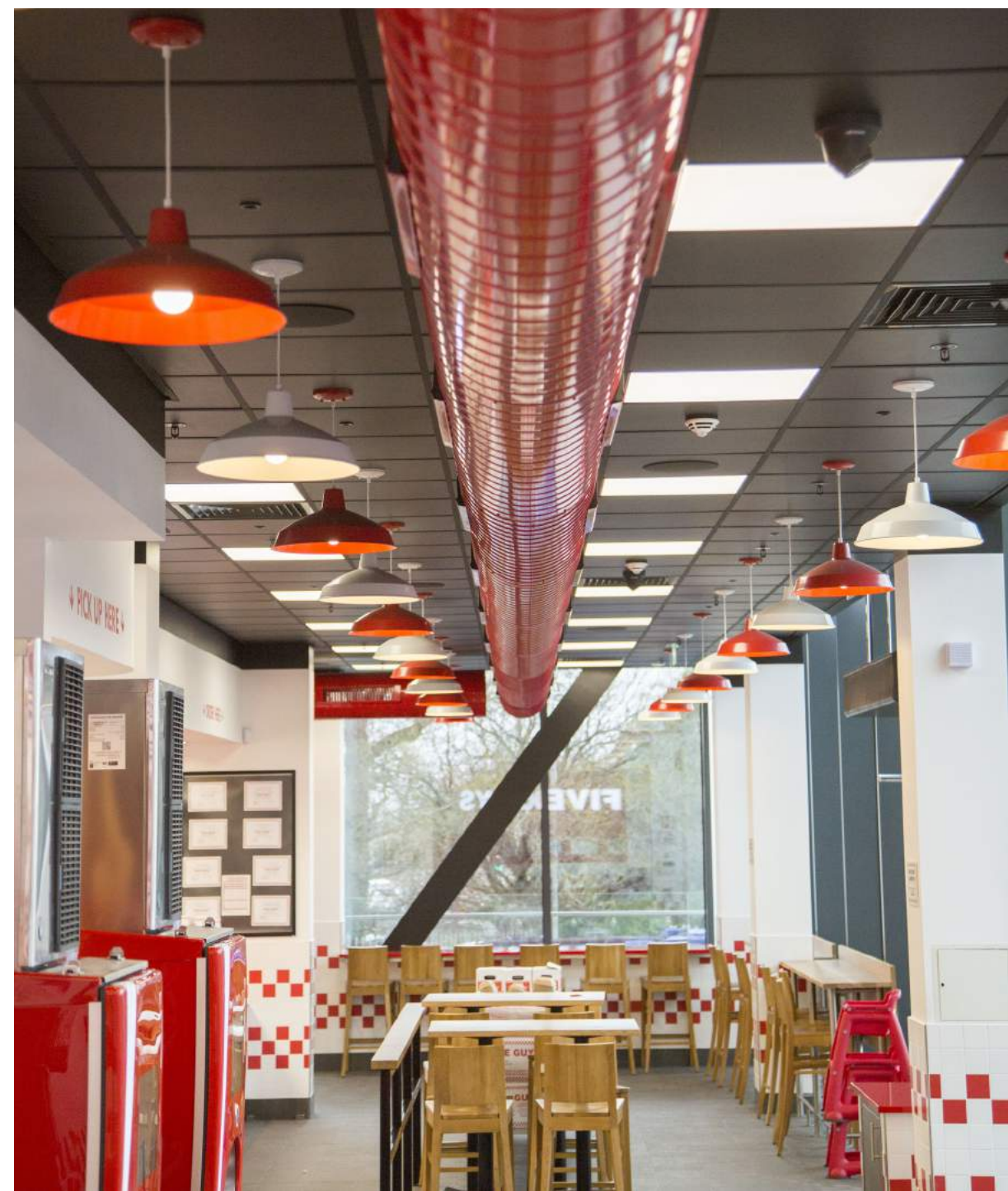
CF-PV



Their advantage is that they only weigh 18kg each against the 68kg of our original blocks. This takes the strain out of fitting and servicing, allowing only one engineer to complete the task where two had been previously required.

DESCRIPTION

Our Sitesafe carbon filters use panels of activated carbon to remove the malodorous gases within the commercial kitchen extract duct through the process of chemical adsorption. By installing our ESP units before our Sitesafe filters, the carbon life span is greatly increased, allowing it to nullify malodours at optimum efficiency for much longer.





Notes

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