

O & M Instructions

Product 1913107 – UV Ozone Odour Control Unit

READ ALL OF THESE INSTRUCTIONS, DRAWINGS AND SAFETY WARNINGS BEFORE COMMENCING THE INSTALLATION OR WORKING ON THE UNIT.

If not installed correctly, it can cause serious health issues, blindness and death.

If you do not understand then Ask.

GENERAL:

1. This Operating Manual contains important instructions and safety information on the UV Ozone Odour Control Unit (UVC System). Read and understand the contents of this manual **before** attempting to install, operate, clean or perform routine preventative maintenance.
2. The UVC System is designed for odour reduction in conjunction with the use of conventional canopy filters. No other use for this product is authorised.
3. The UVC System is designed to be used on any Type 1 ventilation canopy and exhaust systems properly sized, installed and air balanced to the heat and effluent load produced by the cooking equipment, so long as it is either mounted on the side of the duct system, above the cooking equipment or downstream in the duct system. All installations must be performed within the building construction fire zone of the kitchen.
4. The UVC System is designed for installation in new or existing commercial kitchen ventilation systems that exhaust to the outdoors and meet all other national and local building and fire protections regulations and codes.
5. Only persons over 18 years old only may operate this equipment, following all safety and operating instructions.
6. The A-rated equivalent continuous sound (pressure) level at the (UVC enclosure) workstation for operating personnel is below 70 decibels.
7. Always isolate the electric power to this unit before performing any maintenance.
8. The UV lamps, must never be exposed to view when operational. Blindness can occur.
9. The unit emits ozone which is hazardous.

SAFETY AND INSTALLATION CONSIDERATIONS

- This unit produces and emits Ozone.
- The Ozone produced by the unit is drawn from the unit by the negative pressure of the extract system/duct.
- The unit must be connected to the negative pressure side of the extract duct, as close to the canopy as practical to maximise the odour reduction.
- The unit should be interlocked electrically with the exhaust fan to prevent it producing ozone when the extract air is not being drawn from the kitchen.
- It should be considered and ensured that the unit will not activate due to negative pressure experienced in the kitchen from an alternative source. Eg. A second canopy / or extract system locally.
- The safe operation of the system should be checked regularly in line with all electrical appliances ensuring the total effectiveness of the safety micro switches and the pressure switch to protect the user from UV and Ozone exposure.
- Ozone Alarms and monitoring solutions are available from Airclean upon request. Contact the sales team for advice.
- The UV tubes must never be viewed when operational, they are likely to cause blindness.
- The door is electrically interlocked to prevent access to the operational UV lamps.
- The unit will only operate when electrically powered, door is closed and a negative pressure is detected in the exhaust duct.

Read, understand and comply with all WARNINGS, CAUTIONS and NOTES

INSTALLING THE UV OZONE 4 UNIT

1. This equipment must be installed by qualified personnel, in compliance with all instructions outlined in the Installation Instructions and all national and local building, electrical and fire production codes.
2. If the UVC system is being installed in an existing kitchen the exhaust hood, exhaust ducts and roof-top fans and motors should be inspected and cleaned by kitchen ventilation professionals, prior to installation of UVC system.
3. The UV Ozone Odour Control Unit is only suitable for installation to ductwork and canopies installed internally within a building. The Unit is not weather proof.
4. If improperly used by unqualified personnel extended exposure to ozone can result in irritation.
5. The unit must be installed in a well ventilated room having a minimum volume of 4m³.
6. The unit emits low levels of ozone, which are drawn into the extract ductwork, by the extract fan creating a negative pressure in the ductwork.
7. This unit weighs 14kg, handle appropriately.
8. The UV Ozone 4 Unit is supplied with 2 No fixing rails which are to be fixed to the unit using the M6 screws supplied.
9. Ideally the unit should be installed vertically on the duct or canopy. However the unit can be installed horizontal or flat on its back. The unit is supplied with a single Ø100mm connection spigot.
10. Offer the unit up to the required position on the extract duct or canopy and mark the spigot entry position
11. **Note:-**Ensure there is also sufficient service room to allow the removal of both front panels for servicing.
12. Using a 4" (101.4mm) hole saw, cut a hole in the required position.
13. Apply a bead of silicone sealer around the cut hole and offer the UV Ozone 4 Unit to the duct and ensure the rear spigot passed into the hole cut in the duct until the rear of the unit is tight up against the duct and sealed.
14. Using the two fixing rails supplied loose with the unit, fix to the duct using self drilling screws or rivets ensure the unit is securely fitted
15. The unit is now ready to be wired to a local 6AMP, 240V isolator, which is interlocked with the kitchen extract fan, that the unit is installed onto, (it is preferable that all extracts are interlocked together) by a qualified Electrician.

COMMISSIONING

Once the Unit has been wired the unit should be tested for correct operation:

1. With the kitchen extract system running, switch the UV Ozone 4 Unit on and wait 20 seconds.
2. The green lamp run LED's should come on showing correct operation
3. Ensure the UV ozone unit turns off, when the extract duct is turned off.
4. Check the UV ozone unit turns off, when the access door is opened partially.
Ensure you do not view the operational UV tubes directly!

CLEANING

1. Disconnect power before cleaning or servicing. Replace all parts and panels before operating. Failure to do so can result in death or electrical shock.
2. When cleaning the front of cabinet and controls overlay, use only a damp cloth with cleaning and sanitising agents approved for that restaurant/kitchen.
3. Make sure all cooking equipment, the exhaust hood and UVC System have been turned off and allowed to cool, prior to commencement. Hot equipment can cause burns.
4. Use a step ladder or other stable work platform to provide easy access to the interior or the UVC lamp cabinet
5. When wiping clean the 4 UV lamps, do not allow cleaner to run into the lamp fittings or socket closures

FAULTS

When Troubleshooting & Providing Service –

1. For any other service or performance problem not covered or corrected by basic troubleshooting procedures, contact: Airclean Technical Support at the number listed.
2. All service or repair work must be performed by an experienced person familiar with the maintenance and hazards of the unit, and electrical fault finding.
3. Any work performed on the ventilation hood, exhaust vents or rooftop components, including cleaning, system balancing, routine maintenance and repairs, must be performed by a HVAC professional.
4. If the unit power lead is damaged, the UVC must be turned off and isolated electrically immediately and the power lead replaced by a qualified electrician, before returning the unit to service.
5. Only factory authorised repair parts may be used when servicing this unit

Any questions or issues please contact the Airclean Technical Team on 01622 832777.