

Overview:

Pollufresh is the ventilation solution for commercial food outlets that cannot have kitchen exhaust duct systems to discharge to an outdoor atmosphere.

Stoddart's Pollufresh combines the very high capture efficiency of Halton's KVL with the controlled air purification system found in Halton's Pollustop and Mobichef. The solution provides a local exhaust (AS1668.2 Clause 3.3) that collects the effluent as it is being produced, as close as practicable to the electric cooking sources and removes the contaminants from the kitchen air by passing it through 4 stages of progressive filtration and adsorption treatment after-which the air can be combined with general exhaust air handling for the room enclosure.

The Pollufresh's control system continuously monitors the condition of the filters & fan, regulates the system for optimum ongoing performance and communicates to operation personnel when maintenance is required.

Features:

Efficient: Multiple stages of progressive filtration provides extremely high fractional efficiency to allow the cleaned air to be combined with general air handling

Controlled: The Controller continuously monitors the system and prevents exhaust operation if the filters are not in place and adjusts the fan speed as the filters load up to maintain exhaust airflow and ongoing contaminant removal. The Pollufresh comes with a user interface Touch Screen for easy visual inspection of the system status and it alerts operations & maintenance personnel when the system requires service attention

- Safe: NFX activated carbon filters in the final stage of the Pollufresh capture odorous gases produced by the cooking process
- Ease: The modular configuration allows the Pollufresh to be adapted to fit most small kitchens. The filtration unit can also be installed separate from the hood and positioned horizontally or vertically in a suitable, accessible space. Simple installation & retrofitting provides flexibility for building tenancies
- The cleaned discharged air returns to the room at low velocity to mix with other warm air for removal through the general exhaust diffusers
- Acoustic insulation in the unit's double-skin panels adsorbs and diffuses system noise. Pollufresh uses a balanced centrifugal EC fan housed within the insulated unit, however the fan discharges into the kitchen & will produce associated fan and airflow noise. The Efficient EC fan reduces operational cost and location within the tenancy eliminates issues with discharge locations, plant room or roof access.
- Eliminating the need for a kitchen exhaust to be ducted outside mitigates KES duct fire risks and associated installation, cleaning and maintenance costs





NFX active carbon filter Controls ozone emissions







Halton Touch Screen Unique and intuitive LCD user interface for all systems

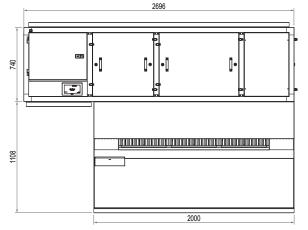
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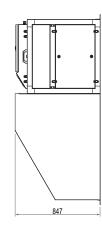




Built-in Fire Suppression Engineered & pre-installed from factory

Dimensions:















Typical Specification Text:

Kitchen Exhaust Air treatment unit designed to comply with the discharge requirements of AS1668.2 with fractional efficiency to allow low level discharge at reduced separation from openings and inlets. H-11 grade HEPA filters must be included in the unit to prevent undue discharge of contaminants. Primary filters + HEPA filters and NFX Carbon filters are included to remove grease, moisture, smoke and odorous gases to prevent undue discharge of contaminants. Air discharged from the Pollufresh must be considered with HVAC design process. The unit must have controls to continuously monitor the system and prevent exhaust operation if filters are not in place and to adjust the fan speed as the filters load up to maintain exhaust airflow and ongoing satisfactory contaminant removal. The unit must have acoustically insulated panels and be modular in design to be configured for the available space.

