



ODOUR & GREASE REMOVAL[®]

FOR COOKER HOOD MANUFACTURERS



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CE



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ODOUR & GREASE REMOVAL® FOR COMMERCIAL COOKER HOODS AND DUCTING

ODOUR & GREASE REMOVAL® (OGR®) is a patented solution offering automated, chemical-free cleaning for kitchen cooker hood cleaning. The solution breaks down oil and grease particles, reducing odours and fire risks. OGR® saves time and money on manual cleaning, ensures a pleasant environment for staff and customers, and minimises unit downtime. With a commitment to efficiency, cost savings, and sustainability - OGR® transforms kitchen hygiene.

WHY CHOOSE ODOUR & GREASE REMOVAL®:

Increased Profit Margin:

By integrating our automatic cleaning solution into kitchen hoods, manufacturers can command a premium price for their products, boosting profitability.

Competitive Advantage:

Offering cutting-edge technology sets manufacturers apart from competitors, attracting customers seeking superior performance, proprietary technology and sustainability.

Streamlined Installation:

Our product is designed for easy integration into kitchen hoods, reducing installation time and costs.

Enhanced Reputation:

Partnering with us demonstrates a commitment to innovation, hygiene, and environmental responsibility, enhancing their brand reputation.



BENEFITS FOR MY CUSTOMERS:

Increased Efficiency:

With automatic cleaning, kitchen hoods maintain peak performance, ensuring efficient ventilation and odour removal.

Excellent Return on Investment:

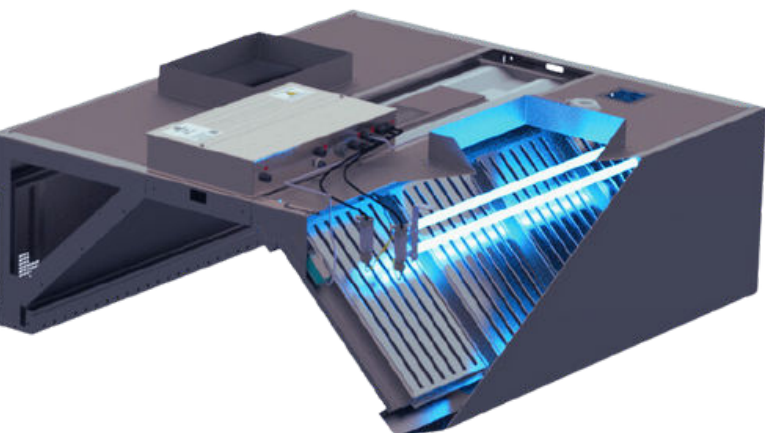
By eliminating the need for manual cleaning, replacement filters and costly maintenance, our solution helps end users save on operational expenses.

Creates a Safer Environment:

The removal of grease build-up and harmful fumes eliminates fire hazards creating a safer working and dining environment.

Peace of Mind:

Our efficient and reliable technology provides peace of mind, knowing that kitchen hoods are consistently clean and operating at optimal levels, meeting hygiene standards.



SYSTEM INFORMATION:

Input Voltage: 220-240VAC + 10%

Input Frequency: 50/60Hz

Current: 1.75A per lamp

Material: 304 Stainless Steel

Operating Temp: 32-160 °F
0-70°C

WHAT IS PHOTOPLASMA™?

Photoplasma™ is a natural, sustainable cleaning solution to treat air and surfaces. Biozone Scientific's Photoplasma™ advanced technology brings the holistic benefits of the outdoors, where nature's cleansing mechanisms thrive, directly into our indoor spaces. It ensures a sustainably enhanced, healthier, and more refreshing living environment.



HOW DOES IT WORK?

Powered by our advanced Photoplasma™ technology, our solution features lamps strategically placed underneath the baffle of the hood. Photoplasma™ not only treats the hoods but also travels with the airflow up through the exhaust duct, continuously cleaning and refreshing the entire system. As a result, all particles, biofilm, and deposits are converted into harmless by-products, leaving your kitchen hood and exhaust system pristine, odour-free and free from contaminants.

RE-ORDER INFORMATION:

28 Inch Lamp: 10-U28100

40 Inch Lamp: 10-U40100

60 Inch Lamp: 10-U60100



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The Problem:

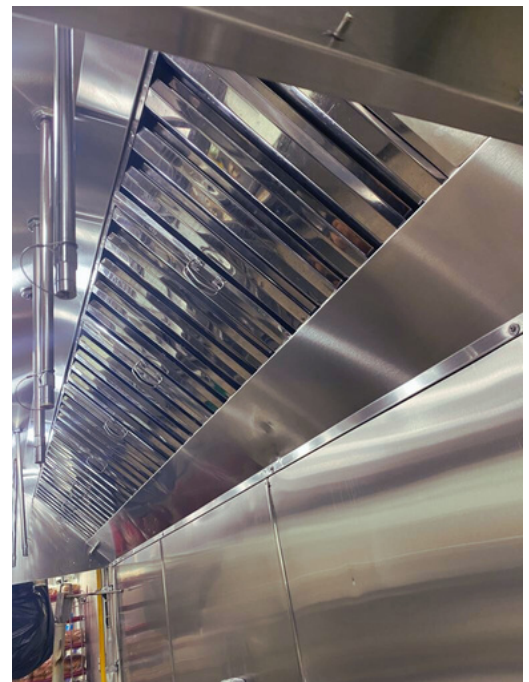
In 2023, a chain of BurgerFi restaurants faced persistent complaints from residents due to odour issues. Moreover, the manual removal of grease generated by their burger cooking operations incurred significant cleanup costs, posing additional challenges to their operations.

The Solution:

In response to these challenges, the restaurant management decided to install the OGR® system. Recommended by their refrigeration centre distributor, the OGR® system not only promised to eliminate odours but also offered automated cleaning capabilities to tackle grease buildup. Impressed by a demonstration at a nearby restaurant, the client swiftly decided to invest in the OGR® system.

The Outcome:

The OGR® system proved to be a resounding success, effectively addressing the odour concerns and eliminating 100% of cooking-related odours. Additionally, the automated cleaning feature eliminated the need for manual grease removal, significantly reducing maintenance efforts and costs. Delighted with the performance of the OGR® system after just four months, the client expressed full satisfaction and readiness to endorse the product to prospective customers, highlighting its effectiveness in resolving their significant operational challenges.



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ENHANCING RESTAURANT SAFETY:

Biozone Scientific has significantly reduced the risk of fires and elevated the overall environmental quality in countless fast-food and high-end restaurants. Our innovative solutions redefine safety standards in the industry.



The Problem:

A deluxe 4-star hotel located in Sha Tin with over 1000 rooms and 8 restaurants had oil fume and odour problems attributed to high amounts of grease and oil buildup.

The Solution:

The existing hydrovent was inefficient, required frequent cleaning and consumed high amounts of oil dispersant. The OGR® system was installed to combat this.

The Outcome:

Oil and Grease deposits were reduced by over 90%, resulting in reduced odour and a safer, more pleasant working environment.



The Problem:

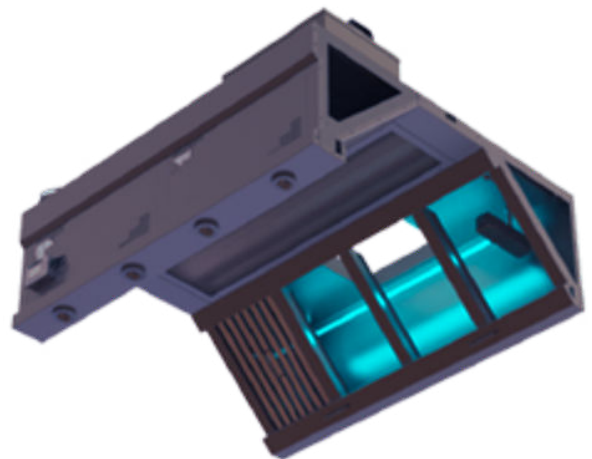
In 2023, KFC's Colombia store grappled with severe odour issues stemming from grease and oil accumulation. Threatened by potential legal action, KFC sought a solution.

The Solution:

Our advanced OGR® system was installed in the kitchen hoods. Over three months, the system showcased its efficacy, reducing grease, oil, and odours by over 95%.

The Outcome:

The community's perception shifted positively as complaints dwindled, and legal threats dissipated. This intervention salvaged KFC's reputation and fostered a harmonious coexistence between the restaurant and its neighbours, free from previous concerns.



SIZING FOR NORMAL GREASE LOADS:

Exhaust Air Extraction Rate			Lamp Size and Quantity
m3/hr	m3/s	ft3/min (CFM)	
1,000	0.28	590	1x U28
1,500	0.42	880	1x U40
2,000	0.56	1,180	1x U60 OR 2x U28
2,500	0.69	1,470	1x U60 OR 2x U40
3,000	0.83	1,770	2x U40 OR 3x U28
3,500	0.97	2,060	2x U40
4,000	1.11	2,350	2x U60 OR 3x U40
4,500	1.25	2,650	2x U60 OR 3x U40
5,000	1.39	2,940	2x U60 OR 3x U40
5,500	1.53	3,240	3x U60
6,000	1.67	3,530	3x U60
6,500	1.81	3,830	3x U60

SIZING FOR HIGH GREASE LOADS:

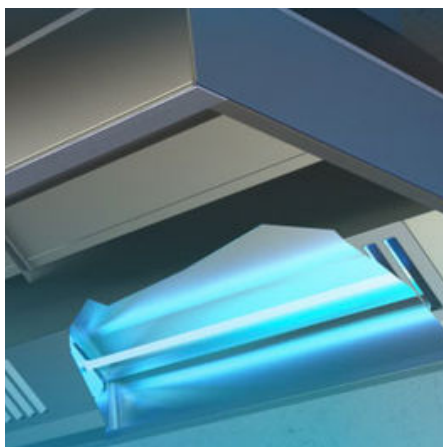
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Scan the code for more
information:



Or visit:

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