

## AirMaid Commercial Ventilation System

This is an ozone cleaning system. Ozone is a powerful oxidation agent well known for its effectiveness in treating grease and odor. Grease and odors rise from the cooking area. Ozone is created by applying an electrical discharge to the air drawn in through the generator. The AirMaid system delivers ozone at a consistent level which breaks down organic compounds in the airstream. The O<sub>3</sub> molecule attaches itself to the odor molecule at the molecular level, destroys the cell wall and eliminates the contaminant while reverting the ozone back to oxygen.

Clean air is then transported out the ventilation system.

These systems are widely used all over the world in anything from fast food to Michelin star restaurants. These systems are easy to install and are low maintenance. With these systems odors are reduced up to 95%.

vance welch &lt;vancewelch@gmail.com&gt;

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## Exhaust filter

To mikemig@fruitcentermarketplace.com • michaelmodestino@comcast.net

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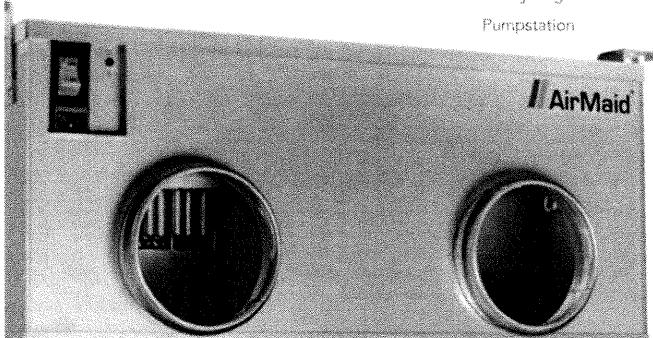
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Areas of use:

- Restaurants
- Commercial kitchens
- Food courts
- Ghost & Dark kitchens
- Delivery hubs

Odor reduction

Odors from all types of cooking leave the channel and therefore do not get stuck in a conventional filter. With AirMaid® V, these odors are reduced by up to 95%.

Grease reduction

The grease is greatly reduced in the ventilation ducts (mist ducts) by the ozone from our unique CGC cells. When a grease molecule encounters an ozone molecule, a chemical reaction called ozonolysis occurs. Ozonolysis is a process in which ozone reacts with a carbon-carbon double bond or a carbon-carbon triple bond, breaking the bond and forming smaller molecules. Breaking down the grease particles into water and minerals that are removed in the air stream.

Fire safety and sweeping

The service life of the ventilation system is increased by reducing the grease and also reducing the risk of fire. The number of expensive sweeping occasions can also be reduced.

Where to buy

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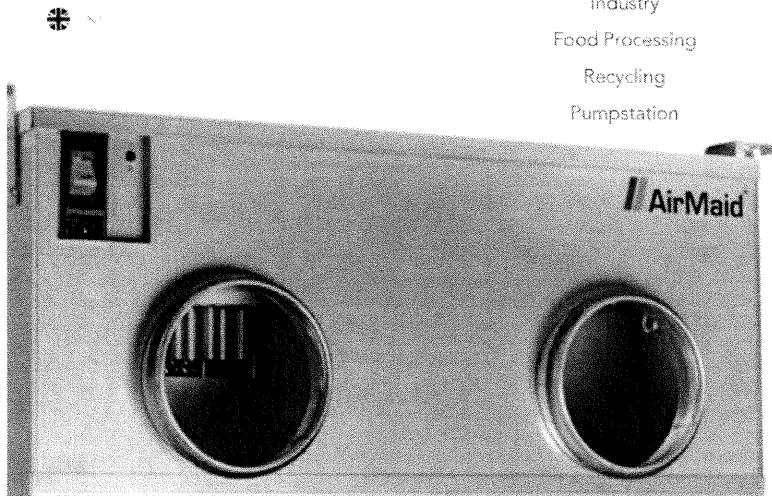
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