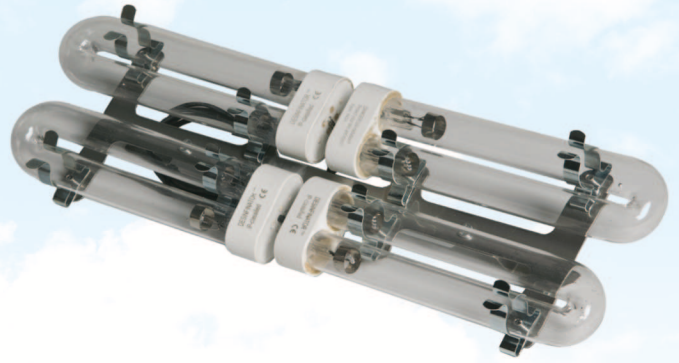


Desinfinator



Aero Degreaser THE NEXT GENERATION MODEL

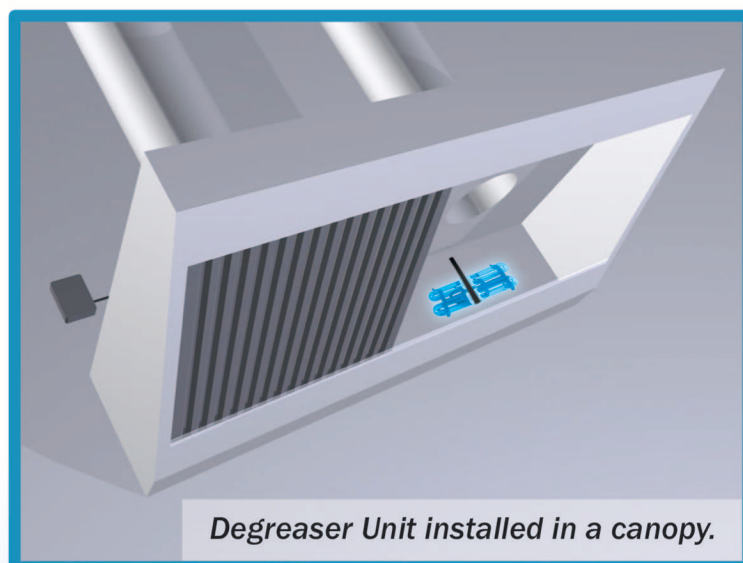
Based on the demand and the need on the market we hereby introduce our next generation model of our Degreaser Unit. This new model is a result of an intensive R&D and it offers a user friendly technology which suits versatile installations.

FUNCTIONALITY

The Degreaser Unit has been designed to reduce the binding of fat molecules on the walls and ceiling of the kitchen canopy. Thanks to the UV-light and ozone used in the Degreaser Unit, the fat molecules are successfully split into shorter fat molecule chains and a part of them are broken down into carbon dioxide and water. This ensures that the grease molecules will no longer stick onto surfaces and instead simply exit with the outgoing air flow. Additionally, the UV-light and the ozone also enable the removal of both odours and the smell of cooking.

As the ozone reacts quickly and breaks down and then goes out with the outgoing air flow, it is of no danger to the people working in the kitchen.

During the Degreaser Unit cleaning process OH-radicals are also created. These are actually one of the most antiseptic agents known to nature and they succeed in breaking down organic molecules in a very efficient manner. They are very short lived and they immediately react with the impurities and therefore they don't represent any danger to human beings.



Degreaser Unit installed in a canopy.



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