

# INDUCT COOKING FAT VAPOURISING SYSTEM ULTRA VIOLET

**NEW**

SAVE COSTS.  
INCREASE  
PROFITS.

Our mission is to provide products and technologies that help create a clean and safe working environment.



**Technilamp**

'Improving the quality  
of life, everywhere'

# INDUCT COOKING FAT VAPOURISING SYSTEM

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SAVE COSTS.  
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**This system converts cooking fat into CO<sub>2</sub> and vapour. It reduces fat build up in the induct extraction system resulting in the reduced possibility of fire hazards.**

New unique Technilamp system consists of a lamp and driver combined, securely sealed in a metal casing. The system is designed for the reduction of fat build up in in-duct chimneys and the killing of smells before displacement to the environment.

The grease vapour and effluents that are not collected by the extractor's filters pass over UV-C light. For the grease that would normally collect in the ductwork and exhaust fan, a chemical reaction converts this grease to carbon dioxide, water vapour and microscopic non-grease compounds. None of the compounds support fire or collect in the ductwork.

The system is easy to install and can be fitted in new installations or retrospectively. Lamp replacement is simple with an easy "plug-out" and "plug-in" system.

## INDUCT COOKING FAT VAPOURISING SYSTEM

### APPLICATIONS:

- Fast Food Outlets
- Food Processing
- Restaurants
- Mass Catering Organisations
- Hospitals
- Hotels

### SPECIFICATIONS:

Solid Metal casing L=340mm; W=80mm; H=80mm

Philips 60W TUV UV lamp L = 415mm

UV lamp wrapped in special UV glass retention teflon plastic sleeve



Features	Benefits
Emits UV-C rays on a continuous basis	Prevents fat build up in chimneys
	Converts cooking fat into CO <sub>2</sub> and vapour
	Significantly reduced cleaning
	Reduced labour cost
	Reduced fire hazard
Easy screw on to existing or new duct	Easy to install and service
Lamp is covered with special UV-C protective sleeving	In the event of lamp breakage, glass is captured in a teflon sleeve with no contamination of food due to broken glass fragments
Lamps available in UV-C and Ozone	UV-C breaks down fats and Ozone prevents emission of smells
	Significantly reduced cleaning costs

For more info call +27 (0)11 621 0620, fax +27 (0)11 626 1571 or visit [www.technilamp.co.za](http://www.technilamp.co.za)



A range of UV sterile surface and sterile water systems are also available.

