



ENVIRONMENTAL

Clean, environmentally-friendly technology

Improves exhaust efficiency

Reduces grease, fat and odour

UltraFlow

UV Exhaust Hoods



Spring Air

Engineering Energy Savings

Using UV-C light to eliminate microorganisms in the air is a technology that has been used for decades. With increasingly higher hygiene demands and stricter emissions standards, Spring Air is introducing the UltraFlow UV-C to our industry-leading lineup of kitchen ventilation solutions. The UltraFlow technology offers an environmentally-friendly, energy-efficient solution to reduce grease and odour from your kitchen exhaust.



How does UV technology work?

Exposure to intensive UV-C light and ozone oxidation causes contaminants in the air to be destroyed. This process reduces the odour emitted to the surroundings. At the same time, a small quantity of excess of ozone is generated which reduces grease and grease deposits within the ductwork.

Benefits of UV-C

- Clean, environmentally-friendly technology
- Reduces grease and fat 50-85%
- Reduces maintenance cost – less cleaning of hoods and ductwork required
- Reduces odour to surroundings 44-91% – enabling exhaust to be placed at street level
- Improves exhaust efficiency – less power consumption from fan
- Decreases fire risk
- Prevents bacteria growth in hoods or ducts
- Low operating and maintenance costs

Why choose UltraFlow?

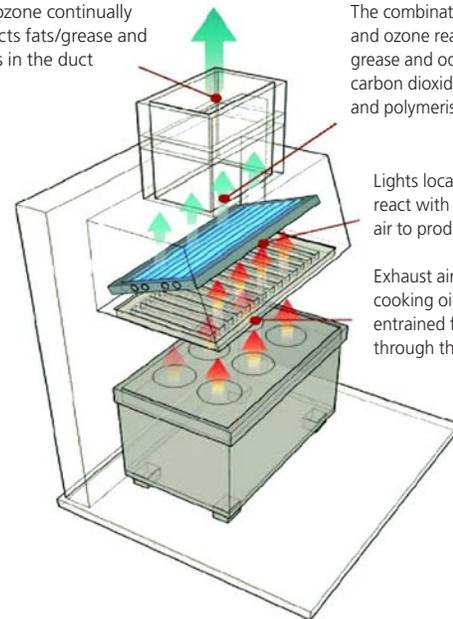
UV-C technology is trusted by major food chains, hotels and food manufacturers around the world. Spring Air has partnered with Jimco, a world-wide leader in UV-C, to provide components for UltraFlow, making it the only exhaust hood in North America to be ETV certified.

With UltraFlow as a module of a complete Spring Air kitchen ventilation system, you can be assured of Spring Air's commitment to quality, service and support you can rely on.

UV Technology

Trace ozone continually destructs fats/grease and odours in the duct

The combination of UV-C light and ozone reacts with the grease and odours to produce carbon dioxide, water vapour and polymerised grease (dust).



Lights located behind the filters react with oxygen in the extract air to produce ozone.

Exhaust air containing vapourised cooking oil, water vapour and entrained fats enters the canopy through the grease filters.



Fryer duct **with UV-C**
– not cleaned for 60 months



Fryer duct **without UV-C**
– not cleaned for 12 months