

OC Innovations – OC₂ TEST

Oxidation using ozone and activated oxygen ions is used to treat odour emissions from commercial and industrial kitchen processes (DEFRA, 2005: Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems).

The OC₂ has been specifically designed for use in commercial kitchens. The system injects ozone into the kitchen extraction canopy where it reacts with odours, which are oxidized in a chemical reaction, which results in the production of carbon dioxide and water vapour. The ozone itself is consumed during the process and is converted back into oxygen.

Testing Procedure

Independent tests were carried out using olfactometry. A number of individual contaminated air samples were taken and then examined.

During the tests foods with the following cooking odours (fish, garlic, onions, curry spices, bacon, burgers, various fried foods) were used in order to provide a varied and accurate results with both, with and without treatment with an OC₂ unit.

Air samples which were treated with the OC₂ unit, produced an **odour reduction** of up to **95%**, for clear and easy to understand results we have shown this in terms of the graph/chart below.

