



centriair

CLEANER AIR. FEWER RESOURCES.

CentrOx™

Advanced Particle, VOC and Odour removal

CentrOx™ is a unique system designed for oil mist and particle removal as well as energy recovery and odour control and is successfully applied in food processing, frying and roasting applications.

Particle separation - The centrifugal separator separates fluid particles with a disc stack rotating at up to 3000 rpm. The disc stack separates **100% of all the particles** down to 1µm along with a percentage of the smaller particle sizes. The centrifuge technology allows the customer to even recover the oil emitting from the fryer.

VOC and odour removal - The centrifugal separator is followed by the ColdOx® reactor that oxidizes VOCs and eliminates odour through the use of high intensity UV, excess ozone, and photo chemical oxidation supported by special purpose catalysts.

Energy recovery - The CentrOx™ system achieves the highest level of particle separation making the exhaust gas clean and particle free. This allows for heat recovery through plate heat exchangers (rather than less efficient tube and shell heat exchangers). Savings associated with recovering and reusing the heat typically translates into a pay-back time of between one to two years for the CentrOx™ system.

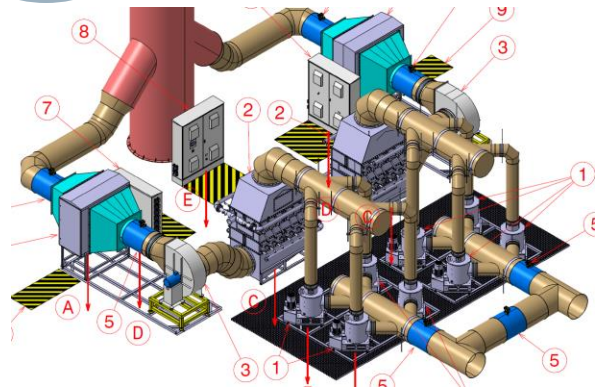
Low maintenance - The centrifugal separator is delivered with a “plug and play” automatic flushing device that cleans the disc stack should any material deposit on interior surfaces, ensuring virtually maintenance free operation even in high load or “sticky” applications. Centriair offers preventive maintenance with remote monitoring and on-site intervention for all our installations.

CentrOx™ – less resources, higher results

CentrOx™ combines ColdOx™ - Centriair's solution for VOC and odour removal - with efficient removal of particles through advanced centrifugal separation in the case where solid or liquid particles are present in the gas stream.

Benefits

- 100% removal of particles > 1 µm
- High odour removal performance
- Low energy consumption
- Low water consumption
- Virtually maintenance free operation even in high load or “sticky” applications
- Low cost of operation
- Compact installation
- Modular and flexible solution



Particle, odor removal and energy recovery. Crisp Frying Sweden



Applications in: roasting, chips potato frying, chicken frying

