

Saubere Luft mit ...
InoxAir[®]



KOMPLETTA LÖSNINGAR FÖR
MODULER-STORKÖK
KYLA-VENTILATION
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Air **treatment**

www.inoxair.de

About **InoxAir**®

Clean air with **InoxAir**®

InoxAir® is your best choice when it comes to exhaust air technology and air treatment for catering and industry. We always keep in close contact with our users and specialist dealers, and offer products that are continuously improved by our in-house development department. We are currently the only supplier on the German market that achieves complete grease and smoke elimination and an efficiency of over 90 % in odor elimination, as certified by DMT GmbH & Co. KG (Essen), a member of the TÜV Nord Group. The exhaust air that has passed through our system can thus be emitted into the environment without any problems.

Environmental protection

CleanAir systems work completely without chemicals and ensure residue-free cleaning of the air. Our products reduce emissions and are also extremely efficient due to their low power consumption.





About us

We are a family-owned company based in the heart of the Ruhr area with over 40 employees. We promise our customers reliable service from a single source. Besides the products we offer, we also provide comprehensive advice, help with design, execution as well as optimisation of interfaces. We strive to fulfil every customer needs to the fullest satisfaction.

Innovative technologies

The uniqueness and success of our products lie in the configuration of the various filter systems in conjunction with the **InoxAir® CleanAir** technology. Our development department works continuously on the improvement and efficiency of our products. The effectiveness of our filter systems has been scientifically proven and verified in regular quality controls.

Which device...



...is the best match?

Household kitchen*

- Preparation of meals in daycare centres, bistros or tea kitchens
- Cooking time approx. 1 to 2 hours
- Semi-professional and household cooking appliances (such as ceramic or induction hobs, contact grills and more)
- Overrun regeneration minimum 1 hour

Suitable devices: CAT

See page: 14–15

Commercial micro kitchen* (under 25 kW)

- Normal restaurant operation throughout the day
- Cooking time about 8 hours
- Commercial electric cooking equipment
- Regeneration during overrun depending on load at least 1 to several hours

Suitable devices: CA 2000-S, CA-DSE, CATE

See page: 8 – 13

Front cooking*

- Preparation of individual dishes or snacks, such as breakfast buffets, at event catering and canteen food, as well as hot cabinets
- Cooking time up to 4 hours
- Electric cooking appliances
- Overrun regeneration minimum 1 hour

Suitable devices: CAMW

See page: 18–19

Commercial kitchen* (over 25 kW)

- Normal restaurant operation throughout the day
- Cooking time approx. 8 hours
- Commercial cooking equipment
- Regeneration during overrun depending on load at least 1 to several hours

Suitable devices: CA 1500-H, CAF + AKP + OGAir

See page: 20 – 21, 24 – 29

Special cuisine* Asian/Mongolian, burgers, lots of grease, fish, 800° grills

- Normal operation throughout the day
- Cooking time approx. 8 hours
- For example, large woks, deep fryers, frying plates, and more
- Regeneration during overrun depending on load at least 1 to several hours

Suitable devices: OGAir, CAF-L + AKP

See page: 24 – 29

Special kitchens* Smoke and soot

- Normal operation throughout the day
- Cooking time approx. 8 hours
- For example, charcoal grills, lava stone grills
- Regeneration during overrun depending on load at least 1 to several hours

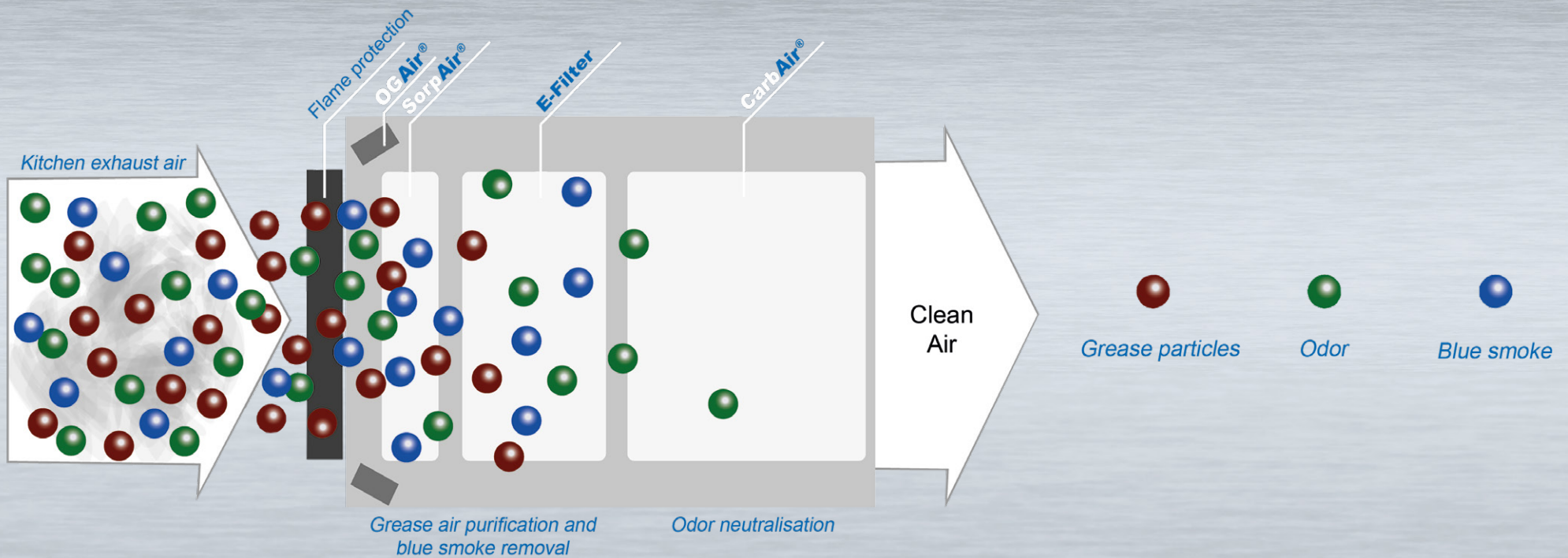
Suitable devices: RGW combined with CAF-L + AKP + OGAir

See page: 24–25, 28 – 31

* Prior consultation is mandatory for use with lava stone or gas grills, or long-term use of extremely moisture-emitting equipment (such as pasta stoves). Additional ventilation is required by law.

Effective secondary air solutions...





Commercial micro kitchens generate exhaust air that needs to be cleaned. Otherwise, unpleasant odours, grease and vapors will enter into the air and disturb especially the guests.

InoxAir® offers the solution to this problem. Our **CleanAir** system makes the exhaust air pass through several stages, freeing it from grease, smoke, and over 90 % of odours. The equipment for secondary air cleaning can only be used for commercial micro kitchens.

This means that all moisture and heat emitting devices must not exceed a total of 25 kW. In addition, the secondary air cleaning system is only used in kitchens with electric cooking appliances. Our devices can be easily integrated into any kitchen and require little space.

CA 2000-S **The mobile air recirculation unit***



More information



CA 2000-S

The CA 2000-S is a recirculating air purification system to capture vapors (water vapor, grease, smoke, proteins and odors) from kitchen exhaust air. It may only be used in small commercial kitchens and exclusively in recirculation mode, i. e. h. up to 25 kW electrical power and not be used for gas-powered cooking appliances. For this it must be connected to the existing hood in the kitchen. The grease trap filter in the cooker hood must be a type A filter (flame protection filter according to DIN EN 16282-6F1).

- No grease exhaust duct to the outside necessary
- Separation of grease and fine particles (e.g. blue smoke)
- Tested by DMT/TÜV Nord, odor reduction of 94 % was confirmed
- Variable installation options
- Small footprint of 0.49m²
- Ready to plug in
- Simple operation
- Step controller with 4 power levels and 2 overrun levels

Order no.		CA 2000-S
Volume flow	m ³ /h	480 - 2.350
Voltage	V/Hz	230/50
Power	W	805
Current consumption	A	3.5
Connection pipe dimension	Ø mm	300
Dimensions (WxDxH)	mm	705 x 705 x 1.920
Weight	kg	190



PlasmaAir®

MetaAir®

SorpAir®

E-Filter

Grease tray

Fan

CarbAir®

Air treatment

CATE-DSE SLIM *



CATE-DSE SLIM

The **CleanAir** recirculating air treatment system with blue smoke filter is a 5-step exhaust air purification system. The unit enables the preparation of kebabs even without a permanently installed exhaust system. By using different filters and active oxygen, grease and odours can be very effectively and almost completely eliminated. The vapors produced on the kebab skewer are immediately extracted and cleaned. The now purified air is then easily returned to the room.

- Tested by DMT/TÜV Nord, odor reduction of 96 % was confirmed
- Ready to plug in
- Simple operation
- Step controller with 4 power levels and 2 overrun levels

Order no.		CATE-DSE SLIM
Air performance (Min. - Max.):	m³/h	280 – 560
Voltage	V/Hz	230/50
Power	kW	0,21
Current consumption	A	0,9
External dimensions (WxDxH)	mm	900 x 1015 x 2430



Air treatment

CATE * with blue smoke filter

CleanAir Tower

THU counter hoods with base

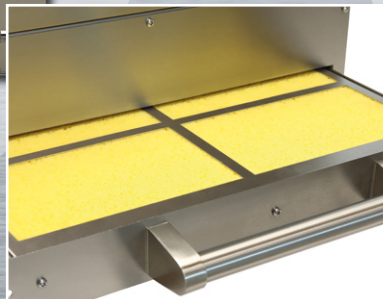


More information

INSTALLATION EXAMPLE

CATE

H: 712 mm



Sponge filter **SorpAir**®

UNDERFRAME

H: 650 mm

H: 900 mm

T: 700 mm
(external dimensions)

B: 683–1.483 mm
(external dimensions)

H: 1550 mm



CATE

The proven **CleanAir** technology helps eliminate grease and odors immediately. For this purpose, the tower is placed on the counter hood, which is installed directly on the cooking equipment. We offer the base in different sizes, allowing it to be fitted in almost all kitchens. The vapors are immediately extracted from the hood and cleaned. The purified air can then be easily directed into the room.

- Compact attachment for counter hoods
- Separation of grease and fine particles (e.g. blue smoke)
- Tested by DMT/TÜV Nord, odor reduction of 96 % was confirmed
- Ready to plug in
- Simple operation
- Step controller with 4 power levels and 2 overrun levels

Order no.	CATE	
Volume flow	m³/h	610
Voltage	V/Hz	230 / 50
Power	W	210
Current consumption	A	0.9
Dimensions (WxDxH)	mm	850 x 402 x 712
Weight	kg	57

CATE

Underframe



Underframe

Order no.	THU 883	THU 1083	THU 1283
Exhaust air capacity (m3/h)	800	800	1.200
Hood width (mm)	883	1.083	1.283
Hood depth (mm)	650	650	650
Hood height (mm)	650	650	650
Inner width (mm)	803	1.003	1.203
Inner depth (mm)	660	660	660
Outer width (mm)	883	1.083	1.283
Outer depth (mm)	700	700	700
Total height (mm)	1.550	1.550	1.550

Air treatment

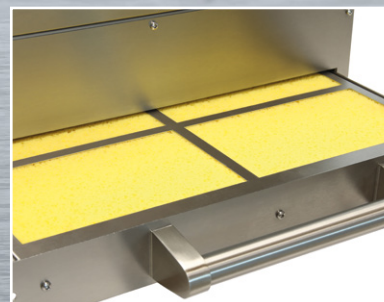
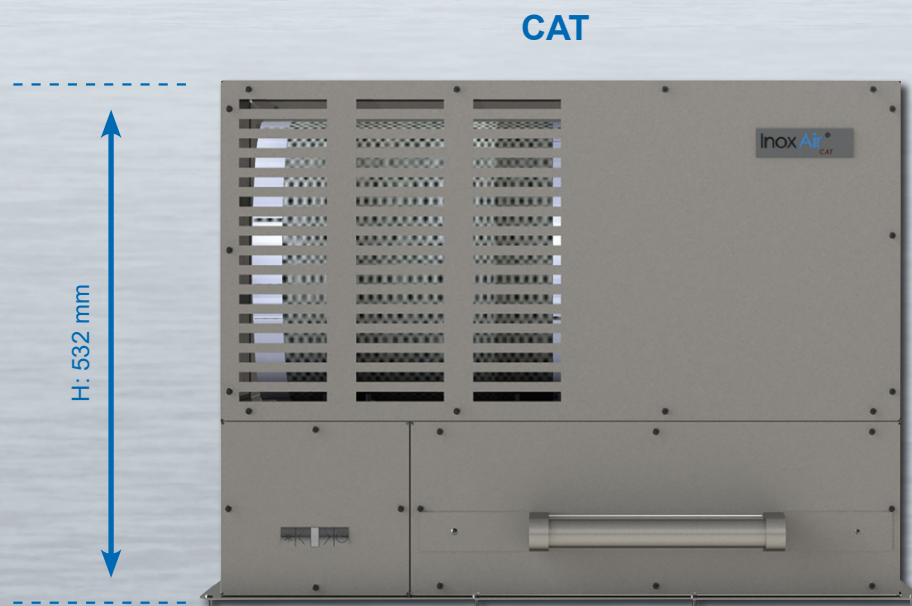
CAT*

CleanAir Tower

THU counter hoods base



More information



Sponge filter **SorpAir[®]**

CAT

This unit is specially designed for kitchen recirculating air purification and eliminates grease and odors from commercial kitchen exhaust air. With the exhaust system for catering kitchens, you no longer have to put up with annoying odors but instead have optimal grease removal. The use of the **CleanAir Tower** is exclusively aimed at commercial micro kitchens with an electrical output of up to 25 kW. The CAT can also be mounted on an existing counter hood without a base.

- Compact attachment for counter hoods
- No grease exhaust duct to the outside necessary
- Ready to plug in
- Simple operation
- Step controller with 4 power levels and 2 overrun levels

Order no.	CAT	
Volume flow	m³/h	600
Voltage	V/Hz	230/50
Power	W	200
Current consumption	A	0.8
Dimensions (WxDxH)	mm	740 x 372 x 532
Weight	kg	40

CAT

Underframe



Order no.	THU 883	THU 1083	THU 1283
Exhaust air capacity (m³/h)	800	800	1.200
Hood width (mm)	883	1.083	1.283
Hood depth (mm)	650	650	650
Hood height (mm)	650	650	650
Inner width (mm)	803	1.003	1.203
Inner depth (mm)	660	660	660
Outer width (mm)	883	1.083	1.283
Outer depth (mm)	700	700	700
Total height (mm)	1.550	1.550	1.550

Air treatment

PLASMA RECIRCULATION HOOD



Plasma recirculation hood

Recirculating air as an alternative to exhaust air

The plasma recirculation hood provides a filter technology that is a real alternative to exhaust air. The technology is particularly useful to counteract heat loss through the operation of a powerful extractor hood. You can achieve optimal air purification even in kitchens where no exhaust air is possible for structural reasons.

- Material: completely made of chrome nickel steel
- The electronic speed controller is built into the hood and has 4 power levels and 2 overrun levels, adjustable from 10 to 60 minutes overrun time.
- The metal grease filter has a 12-layer metal mesh design which can be cleaned in the dishwasher.

Plasma recirculation wall hood				
Order no.		WMP 5060	WMP 5090	WMP 5120
LED lamps	W	2 x 2.5	3 x 2.5	4 x 2.5
Blower	Steps	4	4	4
Voltage	V	230	230	230
Current	A	1	1	1
Filter	Piece	2	3	4
Power	kW	0.20	0.20	0.20
Dimensions (WxDxH)	mm	600 x 500 x 100/730	900 x 500 x 100/730	1200 x 500 x 100/730
Diameter	Ø	150	150	150
Weight	kg	18	22	31



Plasma recirculation ceiling hood				
Order no.		WMP 6090	WMP 6120	
LED lamps	W	3 x 2.5	4 x 2.5	
Blower	Steps	4	4	
Voltage	V	230	230	
Current	A	1	1	
Filter	Piece	3	4	
Power	kW	0.20	0.20	
Dimensions (WxDxH)	mm	900 x 600 x 100/730	900 x 600 x 100/730	
Diameter	Ø	150	150	
Weight	kg	22	31	

CAMW The mobile air recirculation unit*

with blue smoke filter



More information



Installation example



Without decoration and cooking utensils

CAMW

The mobile server counter for a front cooking station can be easily placed in front of any customary cooking device and offers maximum flexibility thanks to its castors. The smell of grease and kitchen smoke are no longer a bother and the room air is disinfected. The system for front cooking stations is based on **CleanAir** technology and is ready to plug in. The CAMW was specially developed for the requirements and needs of front cooking and is therefore suitable exclusively for indoor installation.

- Mobile ramp wall for front cooking station
- Effective separation of ultra-fine particles (e.g. blue smoke)
- Tested by DMT/TÜV Nord, odor reduction of 91 % confirmed
- Ready to plug in
- Simple operation
- Step controller with 4 power levels and 2 overrun levels

Order no.	CAMW	
Volume flow	m ³ /h	325 – 650
Voltage	V/Hz	230/50
Power	W	241
Current consumption	A	1.05
Dimensions (WxDxH)	mm	1.200 x 340 x 1.268
Glass overhang	mm	210
Weight	kg	108



Air treatment

CA 1500-H Recirculation and exhaust air purification unit*



Module

Ozone

Ozone generators
for grease reduction

MetaAir®

Metal mesh filter for
coarse fat particles

SorpAir®

High-performance sorption
separator for aerosols
and very small droplets

E-Filter

Electrostatic filter for
smoke particles and
blue smoke

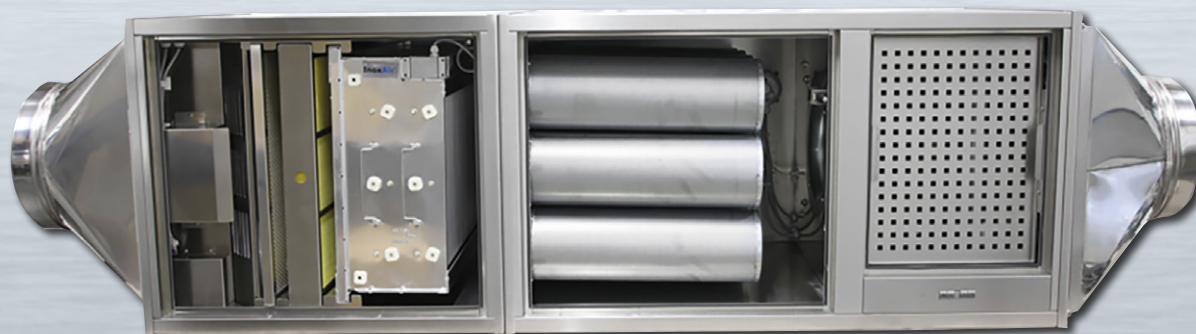
CarbAir®

Activated carbon for
Odor reduction

CA 1500-H

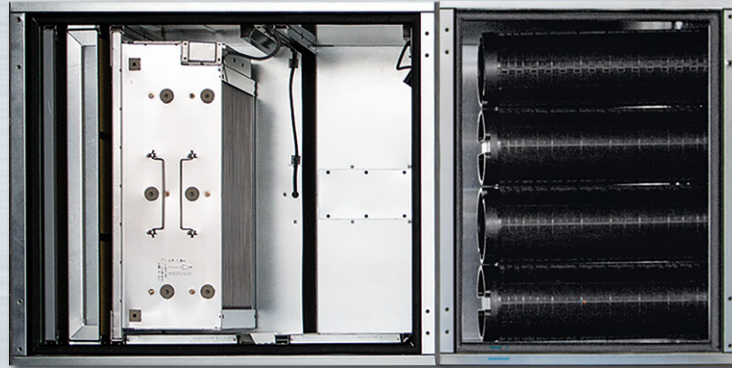
The exhaust air purification system (CA 1500-H) with blue smoke filter is a 5-step exhaust air purification system for clean air in kitchens. After installation in the exhaust air duct and connection to a 230 V power supply, the unit is immediately ready for operation. The control device is easy to operate. The **InoxAir®** exhaust air purification system enables trouble-free preparation of fish, meat, fried food and vegetables. The use of different filters enables extremely effective and almost complete elimination of grease, blue smoke and the finest aerosols.

- Stationary kitchen exhaust air – Cleaning unit
- Effective separation of ultra-fine particles (e.g. blue smoke)
- Usable with and without grease air duct in the outdoor area
- Ready to plug in
- Simple operation



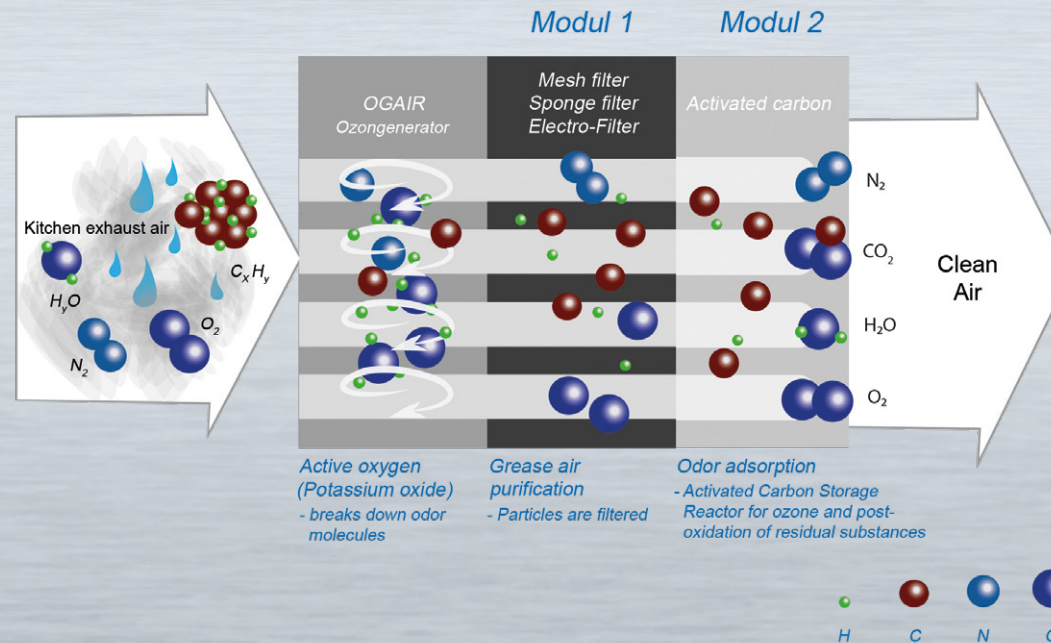
Order no.		CA 1500-H
Volume flow	m³/h	2550
Voltage	V	230
Power	kW	0.8
Current	A	3.42
Dimensions (WxDxH)	mm	2.424 x 700 x 604
Weight	kg	180
E-Filter		1

Exhaust air **cleaning**



CleanAir technology

Operating principle



What is exhaust air?

This is used air that flows freely or is forced out of a room.

Heat- and moisture-emitting equipment, as well as gas and fire sources, create abundant grease, smoke and odors in the air in food service operations. According to VDI 2052 and DIN EN 16282, commercial kitchens over 25 kW must ensure that this contaminated air is discharged to the outside.

Thanks to the **CleanAir technology of InoxAir®** exhaust air is no longer a problem. The exhaust air is cleaned of pollutants in several stages and can then be discharged to the outside.

OGAir–Ozone generator



More information



OGAir–Ozone generator

The ozone generator for kitchen exhaust air is mounted near the exhaust hood and connected to the exhaust air duct. With this exhaust air solution, the cleaning of exhaust air containing grease is inexpensive and uncomplicated compared to other systems. The ozone generator for kitchen exhaust air works without chemicals and mechanical aids. The activated oxygen (ozone) decomposes the fat and thus minimizes unpleasant odors. The system is easy to install and effective. Its use significantly extends the cleaning intervals of the pipe ducts. The ozone generator for kitchen exhaust air can be easily retrofitted, as it can be easily integrated into existing ventilation systems, no matter how small the kitchen. Unlike other systems, the device can also be used for larger air volumes. Kitchen exhaust air ozone generator keeps hard-to-reach places clean and has high efficiency.

- Effective grease reduction for kitchen exhaust systems
- Can be retrofitted in existing plants at any time
- Low maintenance
- Compact design

Order no.		OGAir-7	OGAir-11
Air flow through pipe network	m³/h	4.000	6.000
Ozone production	g/h	3.5 – 7.0	7.0 – 10.5
Voltage	V	230V/50 Hz	230V/50 Hz
Power	W	90	130
Current	A	0.4	0.55
Dimensions (WxDxH)	mm	300 x 230 x 400	300 x 230 x 400
Weight	kg	7.0	7.5



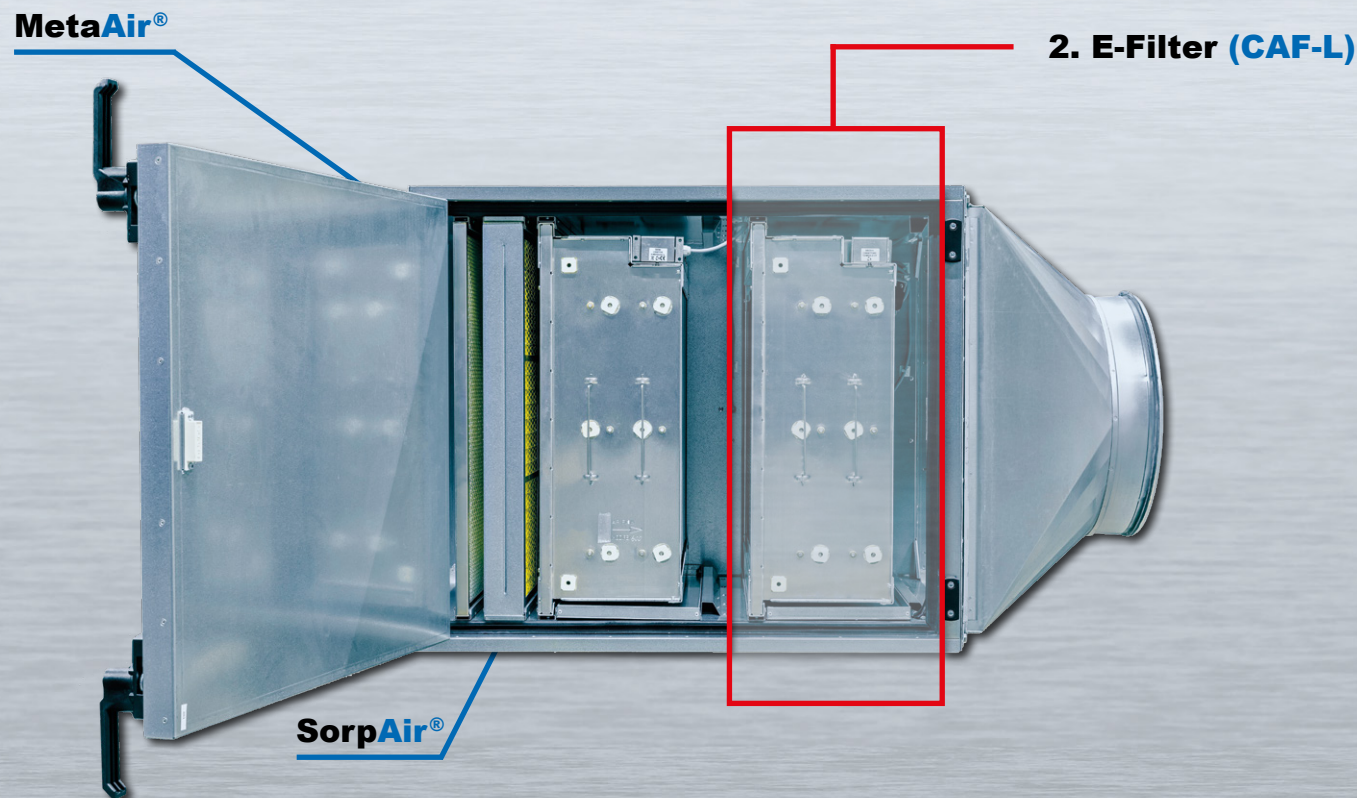
Air treatment

CAF and CAF-L cleaning module

CleanAir® exhaust air purification system with blue smoke filter



More information



Module

MetaAir®

Metal mesh filter for
coarse fat particles

SorpAir®

High-performance sorption
separator for aerosols and
very small droplets

1 (CAF) or 2 (CAF-L) E-Filter

1 or 2 electrostatic filters for
smoke particles and blue smoke

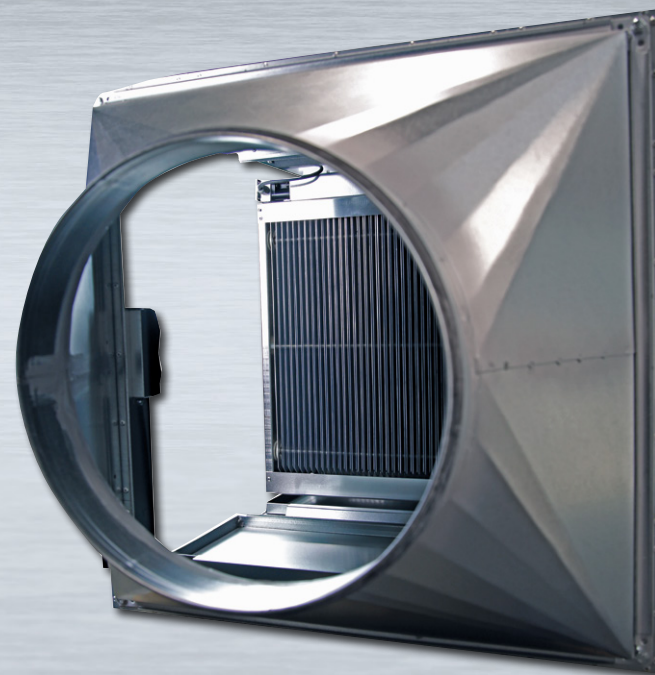
CAF and CAF-L

The **CleanAir** exhaust air purification system with blue smoke filter is a 3-step exhaust air purification system for clean air in kitchens.

After installation in the exhaust air section and connection of the control device to a 230 V power supply, the system is immediately ready for operation.

The **InoxAir®** exhaust air purification system enables trouble-free preparation of fish, meat, fried food and vegetables. The use of different filters enables extremely effective and almost complete elimination of grease, blue smoke and the finest aerosols.

For kitchen operations with very heavy grease loads, a second electrostatic precipitator series can be installed. (CAF-L)



Order no.		CAF 3000	CAF 5000	CAF 8000	CAF 12000
Filter performance	m³/h	2.500	3.750	7.500	10.000
Pressure loss	Pa	235	235	235	235
Voltage	V	230	230	230	230
Power	W	16	25	50	64
Socket	Ø	400	500	600	710
Dimensions (WxDxH)	mm	827 x 695 x 695	827 x 999 x 695	827 x 999 x 1.319	827 x 1.319 x 1.319
Weight	kg	approx. 80	approx. 130	approx. 185	approx. 235

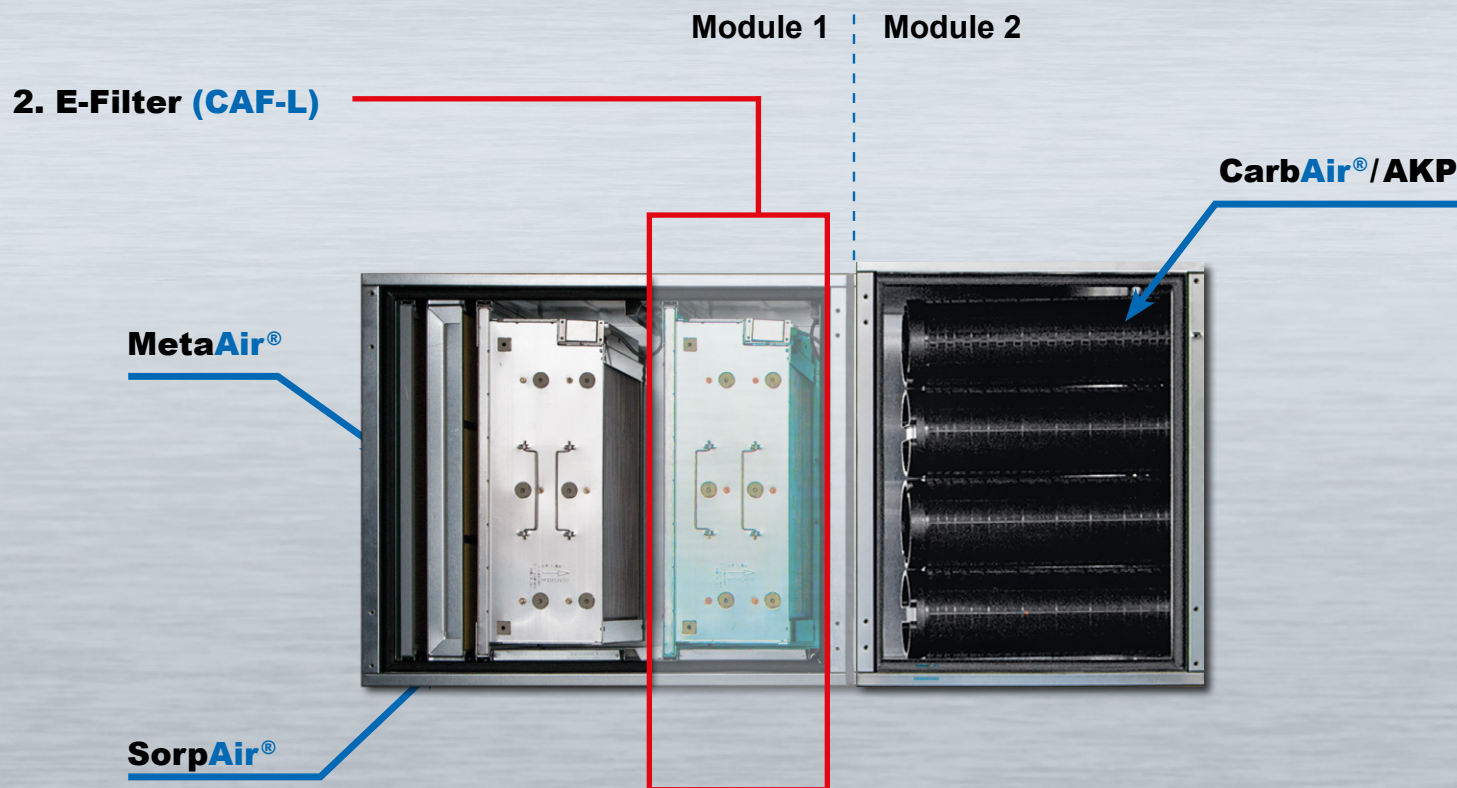
CAF-L: the technical data are identical to the CAF except for power and weight:

Order no.		CAF-L 3000	CAF-L 5000	CAF-L 8000	CAF-L 12000
Power	W	32	50	100	128
Weight	kg	approx. 100	approx. 160	approx. 245	approx. 310

CAF / CAF-L + AKP



More information



Module 1 - CAF-L

MetaAir®

Metal mesh filter for coarse fat particles

SorpAir®

High-performance sorption separator for aerosols and very small droplets

1 (CAF) or 2 (CAF-L) E-Filter

1 or 2 electrostatic filters for smoke particles and blue smoke

Module 2 - AKP

CarbAir®

Activated carbon for Odor reduction



Order no.		CAF 3000	CAF 5000	CAF 8000	CAF 12000
Filter performance	m³/h	2.500	3.750	7.500	10.000
Pressure loss	Pa	235	235	235	235
Voltage	V	230	230	230	230
Power	W	16	25	50	64
Socket	Ø	400	500	600	710
Dimensions (WxDxH)	mm	827 x 695 x 695	827 x 999 x 695	827 x 999 x 1.319	827 x 1.319 x 1,319
Weight	kg	approx. 80	approx. 130	approx. 185	approx. 235

Order no.		AKP 3000	AKP 5000	AKP 8000	AKP 12000
Number of activated carbon cartridges	Pcs.	16	24	48	64
Dimensions (WxDxH)	mm	586 x 695 x 695	586 x 995 x 695	586 x 999 x 1.319	586 x 1,319 x 1,319

CAF-L: the technical data are identical to the CAF except for power and weight:

Order no.		CAF-L 3000	CAF-L 5000	CAF-L 8000	CAF-L 12000
Power	W	32	50	100	128
Weight	kg	approx. 100	approx. 160	approx. 245	approx. 310

RGW – Flue gas scrubber



More information



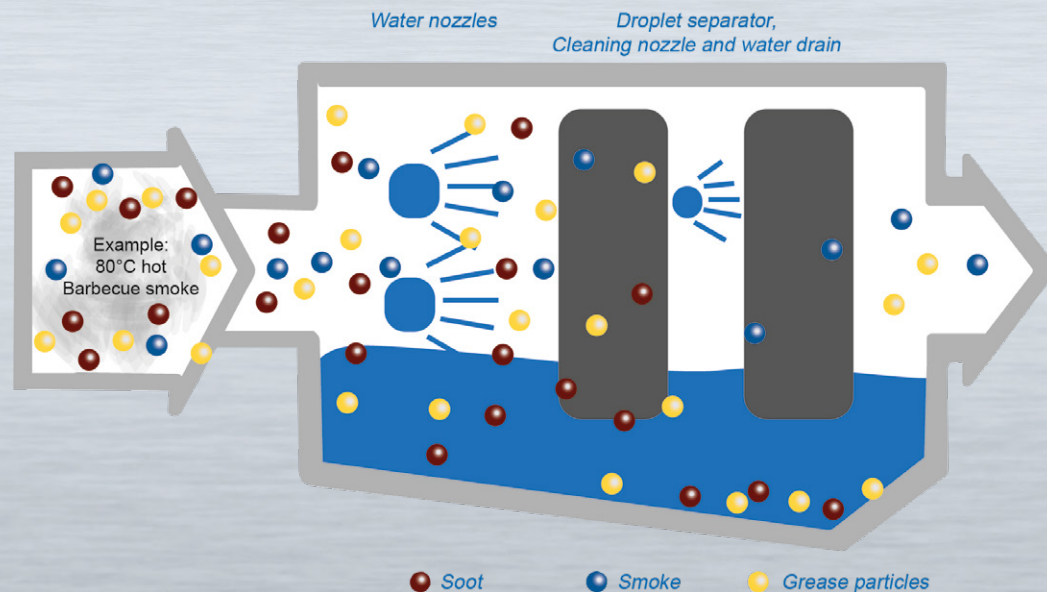
Operating principle

Flue gas scrubber:

The flue gas scrubber filters grease and soot from the air produced by the combustion process of indoor charcoal grills, coal and wood stoves. The contaminated air cleaned flows horizontally through the unit. The flow direction can be realized from left to right or from right to left.

The filtration process is based on water. A mixture of fresh and recycled (taken from the tank) water is forced through several nozzles by a high-pressure circulation pump and atomized. The water mist flushes out the soot and grease particles produced during combustion. In addition, the fire gases are strongly cooled down by the water mist.

- Especially designed for charcoal grill exhaust air
- Reduction of the fire load in the exhaust air or exhaust gas system
- Separation of soot particles and coarse grease
- Lowering the temperature of the conveying medium
- Unit ready to plug in



Order no.		RGW 2500	RGW 5000
max. volume flow	m³/h	2.500	5.000
Voltage	V/Hz	230/50	230/50
Power	kW	0.83	0.83
Current consumption	A	3.6	3.6
Dimensions with spigot (WxDxH)	mm	1.405 x 929 x 845	1.770 x 1.084 x 1.400
Water consumption	Litres/h	40	60
Weight	kg	117	280
Weight filled	kg	250	535

Equipment **maintenance**

We offer ...

A comprehensive service and maintenance package to keep your equipment efficient and performing at its best.

We ensure the operator and personnel receive intensive on-site training when the air treatment systems are commissioned by us or a service partner. Our licensed service partners guarantee high quality and fast service.

The stocking of spare parts enables us or one of our service partners to serve you with a fast response time.

The detailed documentation of the system with all necessary details enables you to perform daily service activities easily and quickly.

Electrostatic precipitators are replaced during maintenance by a certified specialist company, as the cleaning cannot be performed independently. The specialist company must be notified in case of error messages or problems!

The **SorpAir**® sponge filter and the **MetaAir**® metal mesh filter must be cleaned by the customer on a daily basis.

Cleaning instructions:

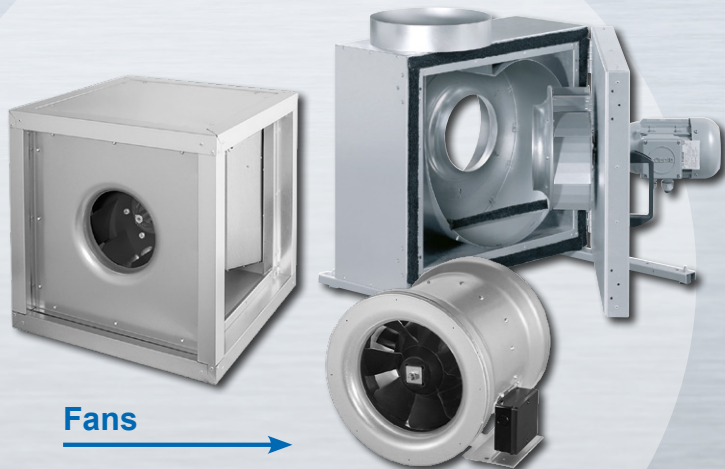
MetaAir®

The dirty metal mesh filter must first be sprayed with a grease solvent. After the appropriate exposure time, the filter must either be rinsed thoroughly with warm water or cleaned in the dishwasher. Only after this has dried completely can it be used again.

SorpAir®

The sponges of the sponge filter must first be removed from the unit. These can be washed in the washing machine at max. 60°C without any problems, but without fabric softener. After they are completely dry, they can be used again.

Discover more products from...



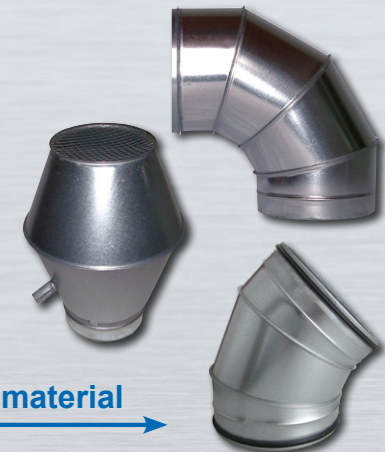
Ventilation units
with heat recovery



Single wall stainless
steel pipes



Pipe material



... our range under inoxair.de



Hoods →

Special designs →



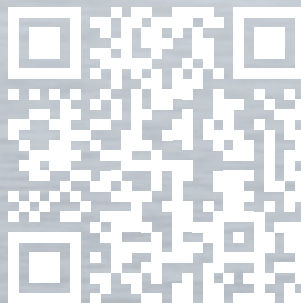
Double wall stainless
steel pipes →

Mounting material →



Air treatment

Saubere Luft mit ...
InoxAir[®]



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