

# LÜFTUNGSTECHNIK-GAGEL



Airsolution - Airtreatment - UV-Technik



## ***KITCHEN-UVtech®***

**EXHAUST AIR CLEANING SYSTEM**  
**by LÜFTUNGSTECHNIK-GAGEL®**



### **THE GENIOUS AND ENDURING SOLUTION!**

Never more: cleaning the canopy, cleaning the exhaust ducts, cleaning the exhaust fan

No more: neighbor annoyance with unpleasant smell

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[www.lueftungstechnik-gagel.de](http://www.lueftungstechnik-gagel.de)

## THE REASONS



Everywhere in kitchens, canteens and industry cooking, steaming, frying and deep-frying produces grease-particles, damp and unpleasant odors

## THE PROBLEMS

common grease filters in the canopy result in **massive grease sediments**



**and sooting** in the canopy, exhaust ceiling, exhaust ducts and exhaust fan

**conventional cleaning** with high efficient chemicals, robots and high-pressure cleaners are costly and time consuming. many places in the ducts cannot be reached or are screened. odors in the close environment can be absorbed with activated Their acquisition and maintenance are **time and cost intensive** carbon filters only on short term. **the problems are not solved durably**, but postponed until the next cleaning.

**this means a persisting risk of fire hazard!**

## THE INGENIOUS & PERMANENT SOLUTION!

using the **KITCHEN-UVtech** exhaust air cleaning system by Lüftungstechnik Gagel®

In the complete kitchen exhaust air system all **grease contaminations are permanently prevented.**



Inside the kitchen and restaurant, as well as in the neighbourhood and the near environment **undesireable odors are decreased dramatically**

The physically method of UV-C treatment is a **highly economic and non-polluting** alternative towards cost-intensive manual cleaning of the kitchen exhaust air system.

Our system conforms international standards (DIN 18869-7 – Equipment for commercial kitchens). Ultraviolett light type C at 254 nm has an intense antibacterial effect. Microorganisms like viruses, bacteria, fungi and yeasts are cauterizes effectively. Addition of chemicals is unnecessary. At wavelengths below 230 nm UV-radiation is sufficient to crack chemical compounds. Below 200nm ozone is originated from air oxygene, emerging oxidation processes of organic compounds.

**A clean duct after 2 years of operation with the KITCHEN-UVtech® by LÜFTUNGSTECHNIK-GAGEL®**





## HOW IT WORKS:

grease- and odor-contaminated kitchen exhaust air flows through the **KITCHEN-UVtech®** air cleaning system by **Lüftungstechnik Gagel®**

Special high-efficient UV-tubes installed inside the canopy are transforming environmental air oxygen into



ozone using the UV-wavelength at 185nm. The longer wave lights up to 254 nm is photolyzing the ozone into induced oxygen, thus oxidizing the long-chain molecules.

Organic materials such as grease and aromatics are continuously „cold burnt“ and degraded. The canopy and the exhaust ducts remain clean and grease-free, fire hazards are significantly minimized, unpleasant kitchen odors are completely eliminated.

Even above broilers or barbecues with exhaust temperatures of up to 90°C our ozone generating UV-tubes remain highly efficient. Best performance is obtained in grease-intensive cooking e.g. fast-food restaurants, asia-style kitchens, canteen kitchens and industrial food processing.

All 100% biodegradable remnants of the process are led environment-friendly out of the duct system with the

**KITCHEN-UVtech**  
exhaust air cleaning system by  
**LÜFTUNGSTECHNIK-GAGEL®**



remote control unit

**small  
effort  
great  
effect**

## THE RESULT....

### A PROPER ENVIRONMENT

## THE BENEFITS:

- no emission problems, thus comply limits and get official licence
- no environmental pollution
- Improved hygienic conditions through bacteric minification and better bacteriological conditions
- minimized cleaning and maintenance cost
- no danger of fire hazard caused by grease sediments in the ducts
- degradation of existing grease residue
- the best active fire prevention for kitchen exhaust air installations
- clean exhaust ducts and fan motor
- extended life cycle of the kitchen exhaust air installation
- opportunity to use sound dampers in the ducts
- Recover up to 80% of the heat energy in your exhaust air installing the revolutionary heat recovering system **Kitchen-WRG®** by **Lüftungstechnik Gagel®**

## THE OPPORTUNITIES:

- can be easily installed or retrofited into your kitchen exhaust air system
- benefit from reduced insurance rates due to the markable reduction of fire risk
- enlarge your financial independance with our leasing concept
- depending on the taxation system of your country you might benefit from our leasing concept.

# TELEFAX MESSAGE:

I am interested in the **KITCHEN-UVtech®**  
exhaust air cleaning system by **LÜFTUNGSTECHNIK GAGEL®**

☐ PLEASE CALL ME

☐ I PREFER AN ON-SITE CONSULTING VISIT

Address:

first, last name:

Zip-code, city:

street:

phone:

fax:

eMail:

city, date, signature, company stamp:

**I would like to benefit from using  
the **KITCHEN-UVtech®**  
exhaust air cleaning system  
by  
**LÜFTUNGSTECHNIK-GAGEL®****

please quote your scope of application:

**LÜFTUNGSTECHNIK-GAGEL**  
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