



Part of Absolent  
Air Care Group

**Absolent** AIR CARE  
GROUP  
Commercial Kitchen Ventilation Division

# Effective air cleaning starts with — **AirMaid®**

**AirMaid®** — Ozone Cleaning System.  
V Series — 5000V / 10000V / 20000V / 30000V.



At **AirMaid**<sup>®</sup> we are **experts in odor and grease reduction** in commercial kitchen exhaust systems.

Preventing grease build-up is essential for keeping ducts clean and dry, and ensuring that odors are kept at a minimum. This not only reduces maintenance costs and needs but also contributes to a more pleasant environment and happier neighbors.



**Documented cases** with well-known partners such as McDonald's and Burger King. Reducing odor to a minimum → Up to **95% reduction**.

Grease, cooking oils and animal fats are long-chain hydrocarbons. When exposed to ozone these chains are slowly broken down by the continual process of oxidation, reducing a high percentage of them to water, carbon and dry minerals.

Cooking odors are sulphur and acetaldehyde-based compounds which are readily detected by the human nose. Ozone is highly reactive with sulphur, readily reducing these compounds, primarily to water and sulfites.

Sizing your **AirMaid**<sup>®</sup> unit. **Treating your exhaust air is key.** Ranging from 1500 cfm to 9000 cfm.



**AirMaid**<sup>®</sup> is ETL-listed by Intertek under file number 5028734.

**AirMaid®** offers four models. Our largest model 30 000-V is **NOW AVAILABLE** for the **US market**.

AirMaid®	Article Number	Max Exhaust Flow	ΔP Across Generator	Target Make-up Airflow
5000 V	10009	1500 cfm	0.40 inH <sub>2</sub> O @ 40 cfm	40 cfm
10000 V	10010	3000 cfm	0.80 inH <sub>2</sub> O @ 75 cfm	75 cfm
20000 V	10013	6000 cfm	0.62 inH <sub>2</sub> O @ 150 cfm	150 cfm
30000 V	10014	9000 cfm	0.59 inH <sub>2</sub> O @ 225 cfm	225 cfm

AirMaid®	Power	Voltage	Main Breaker	Weight
5000 V	100 W	120V/60Hz	15A Slow	20 lbs
10000 V	200 W	120V/60Hz	15A Slow	22 lbs
20000 V	400 W	120V/60Hz	15A Slow	40 lbs
30000 V	500 W	120V/60Hz	15A Slow	61 lbs

## AirMaid® 30000 V US & CAN features:

- ↘ Larger air volumes (up to 9000 cfm)
- ↘ Heavy cooking applications
- ↘ Compact design
- ↘ Cost effective odor & grease reduction
- ↘ NFPA 96 compliant



Only to be used in commercial kitchen exhaust systems in US & CAN.

**AirMaid®** is trusted by tens of thousands of restaurants, in more than 30 countries across the globe.

**AirMaid®** is installed in more than 400 McDonald's stores across Europe.

**AirMaid®**'s [compact design](#) makes it easy to install or retrofit. By reducing odors and preventing grease build-up, **AirMaid®** [improves fire safety, lowers maintenance needs and overhead costs](#), all the while you can enjoy happier neighbors and save energy on heat recovery.

**AirMaid®** has a nation wide US & CAN partner network. For more information please visit [airmaid.com](http://airmaid.com)



## Absolent CKV AB | AirMaid<sup>®</sup>

- ↳ [airmaid.com](https://airmaid.com)
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For US & CAN partners and resellers visit:

- ↳ [airmaid.com/en/resellers](https://airmaid.com/en/resellers)