

Effective air cleaning starts with

**AirMaid**®



At **AirMaid®** 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®** unit. **Treating your exhaust air is key.** Ranging from 1500 cfm to 9000 cfm.



AirMaid is ETL-listed by Intertek under file number 4006937 to conform the following standards: UL 867, CAN/CSA-E60335-1/4E:03 and CAN/CSA-E60335-2-65:11

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

AirMaid®	Article Number	Max Exhaust Flow	^P 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®'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](https://airmaid.com)



Absolent CKV AB | AirMaid®

- [airmaid.com](https://airmaid.com)
- [info@airmaid.com](mailto:info@airmaid.com)

For US & CAN partners and resellers visit:

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