

CASE STUDY PROFILES

# LET'S CLEAR THE AIR

GREASE ODOUR & SMOKE CONTROL



British Innovation

plasmaclean  
Air purification solutions



# Welcome



**David Glover, Ph.D.**  
**Founder and Managing Director**

*'Plasma Clean specialises in grease, odour and smoke control solutions for commercial kitchens.*

*We combine state-of-the-art plasma and UV-C technology with traditional air treatment methods to deliver highly effective solutions which are versatile, simple and reliable.*

*Above all, we value our long standing relationships and believe that our straight forward approach with a focus on quality, performance and ongoing support is what makes us different'*



# CASE STUDY PROFILES



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## Case Study – Burger King, London Paddington



**Issue** –sensitive site managed by Network Rail with very high levels of grease, smoke and odour being emitted directly onto the station concourse leading to a threat to cease trading.

**Solution** - High efficiency coil filters, Combined ESP / UV-C, Activated Carbon for final polish

**Result** – complete reduction of emissions and 66% average reduction in grease build up on ductwork surfaces after equipment, well within TR/19 parameters.



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## Case Study – Joshua Bradley

**Issue** - Environmental Health stipulated odour control measures due to location in residential area

**Solution** – Xtract 2100 odour control solution using ozone

**Result** - EHO Approval obtained for the Plasma Clean Xtract 2100



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# Case Study – Headingly Carnegie



**Issue** – High level grease and odour control from training kitchen being extracted into the stand

**Solution** – Techniclean UVC with Electrostatic precipitator

**Result** – Complete control of kitchen emissions

*“The knowledge and expertise that Plasma Clean brought to the project proved invaluable. Since the kitchen has been in full operation there have been no problems with grease or nuisance odour”*

*Ryan Street, N.G. Bailey*



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## Case Study – Scheff Foods



**Issue** - Purpose built food manufacturing facility producing high volumes of food containing strong smelling ingredients extracted into business park. Due to complaints, Environmental Health enforced odour control measures.

**Solution** – Techniclean UV-C technology combined with activated carbon

**Result** – complete odour control to comply with building and planning regulations



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# Case Study – Exclusive Hotels



EXCLUSIVE HOTELS

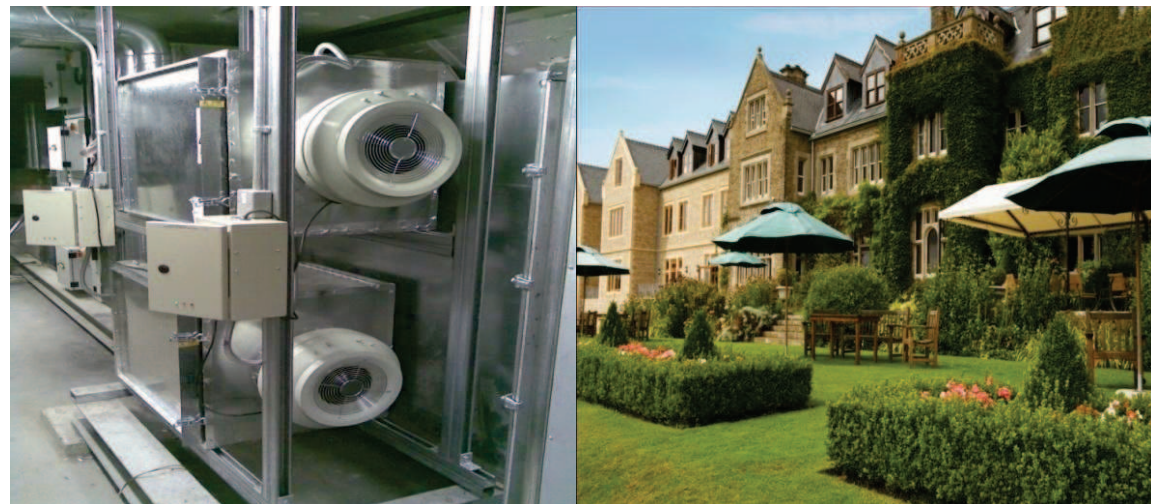
**Issue** - 100% odour control performance requirement due to proximity of kitchen extraction to guest bedrooms

**Solution** – Eliminair solution combining Electrostatix and Xtract ozone injection

**Result** – 100% odour control solution with a 10% saving on installation, 50% saving on capital costs and 60% saving on running and maintenance

*‘With the Eliminair system installed, there are categorically no odours emitted from the kitchen extraction system’*

*Rupert Spurgeon,  
General Manager*



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## Case Study – The Architect, Chester

Brunning & Price

**Issue** - High levels of grease and odour emissions leading to EHO intervention due to complaints from local residents

**Solution** - High efficiency coil filters, Combined ESP / UV-C  
Final polish with activated carbon

**Result** – complete reduction in kitchen odours



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