

KATERCARB®

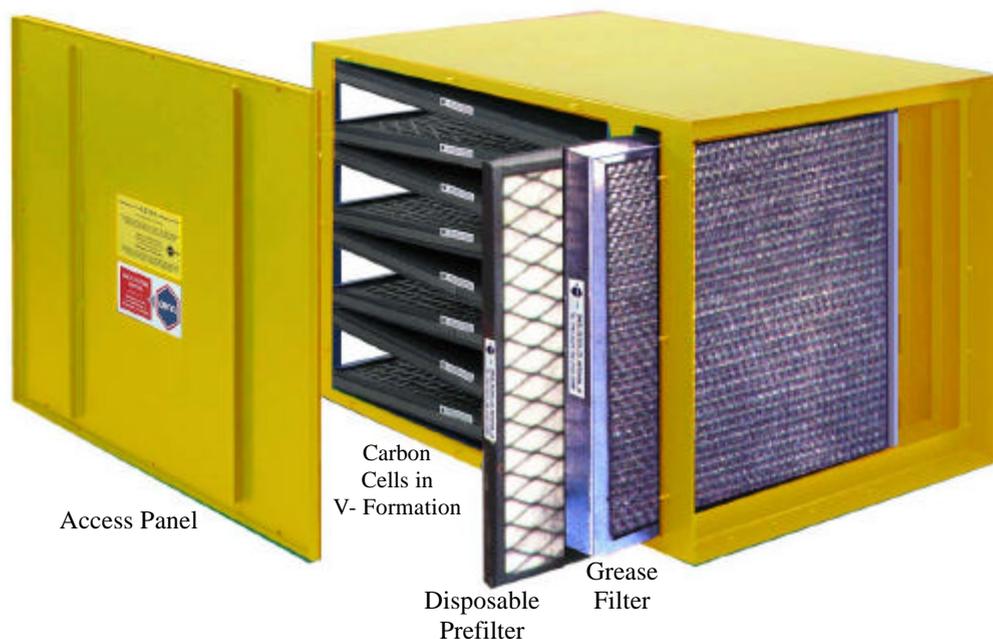
Activated Carbon Filter Units for the effective removal of cooking, catering and food processing odours.



To meet the odour control requirements of the catering and food processing industries the Katercarb activated carbon filter unit has been designed and developed by EMCEL Filters Limited.

Applications inc:

- Restaurants
- Public Houses
- Fast Food Outlets
- Take Aways
- Hotels
- Canteens
- Kitchens
- Cafés
- Food Processing



Considerable attention and emphasis has been placed on the catering industry in recent years to provide a comfortable and odour free environment.

Within the Katercarb activated carbon filter EMCEL has brought together three features to counter the problem of catering odours:-

- **Carbon Filter Cells with a special grade of activated carbon to deal more effectively with food and catering odours, especially those generated by onions, garlic and other strong spices.**
- **An integral non-combustible and washable grease filter to protect the carbon cells from grease saturation.**
- **A disposable particle pre-filter pad held within a metal grille and frame to protect carbon cells from dust contamination.**

Katercarb Filter Units are produced in three standard versions:

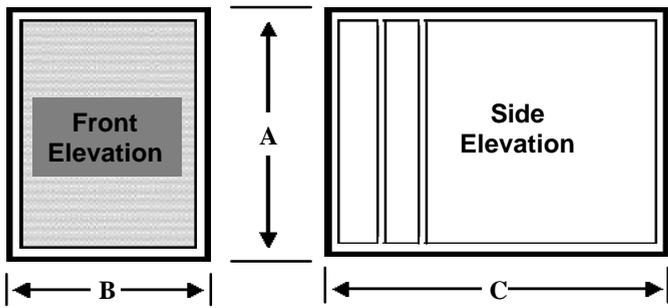
Light Duty:	0.2 second dwell time
Standard Duty:	0.3 second dwell time
Heavy Duty:	0.4 second dwell time

The unique Emcel Filter Cell construction enables a high weight of activated carbon to be employed giving high performance, longer dwell times and therefore greater efficiency.

Longer dwell times may be required where a continuous high odour concentration is present.

Custom built units to suit any airflow or specific conditions can be manufactured as required.

The special Carbon Cells that are used in the Katercarb Filter Unit are also available as replacement cells, manufactured by EMCEL, to suit any old or existing carbon units.



Minimum Carbon Weight Loading: 80 kg/1.0m³/sec
Resistance to airflow: 175 Pa excluding prefilter and grease filter

Installation

Where air is extracted directly from cooking ranges, the installation of separate primary grease filters at the point of extraction is strongly advised and is essential to protect ductwork.

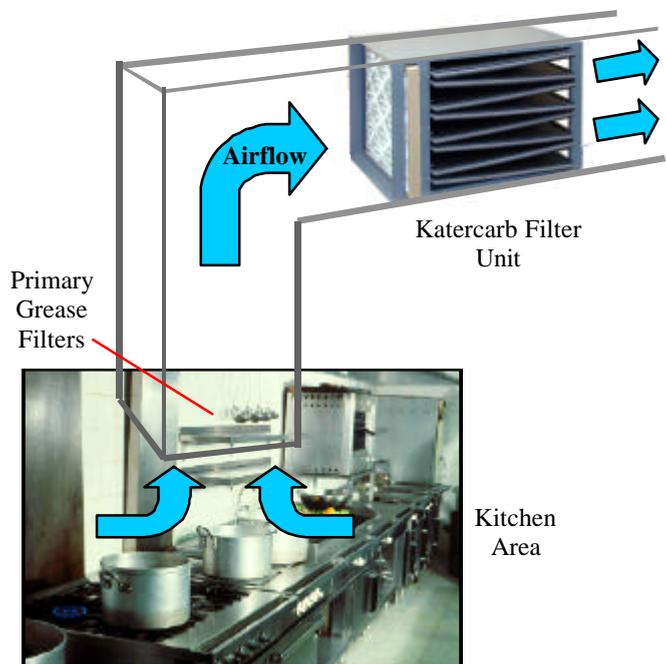
It is recommended that the Katercarb filter is placed not less than 6 metres from the cooking source, not only to reduce still further risk of contamination by grease particles, but also to satisfy the maximum operating performance conditions for the filter of 50°C and 85% R.H.

Maintenance

It is critical to the performance of the Katercarb unit that all grease and prefiltration is regularly cleaned and maintained. The activated carbon cells will need replacing from time to time depending on the contaminant demands made upon them.

The free EMCEL Carbon Life Prediction Service is available to assist in identifying the optimum filter cell replacement point to ensure maximum filtration efficiency coupled with cost-effective replacement.

Katercarb Reference	Capacity (m ³ /sec)	Dwell Time (Secs)	Dimensions		
			A	B	C
1KXB1	0.25	0.2	355	610	1025
1KXB2	0.25	0.3	355	610	1025
1KXB3	0.25	0.4	355	610	1225
2KXB1	0.50	0.2	660	610	1025
2KXB2	0.50	0.3	660	610	1025
2KXB3	0.50	0.4	660	610	1225
3KXB1	0.75	0.2	965	610	1025
3KXB2	0.75	0.3	965	610	1025
3KXB3	0.75	0.4	965	610	1225
4KXB1	1.00	0.2	1270	610	1025
4KXB2	1.00	0.3	1270	610	1025
4KXB3	1.00	0.4	1270	610	1225



Other Emcel products include:

- Replacement Carbon Panels
- Odour Control Filters
- Particle Filters
- HEPA Filters
- Washable/Cleanable Panels
- Special Filters



Certificate No. FM 24138

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