OJEK®
Electronic Air Cleaner

The Commercial Kitchen
Filtration Experts

Kitchen
E xhaust
E mission
C ontrol System

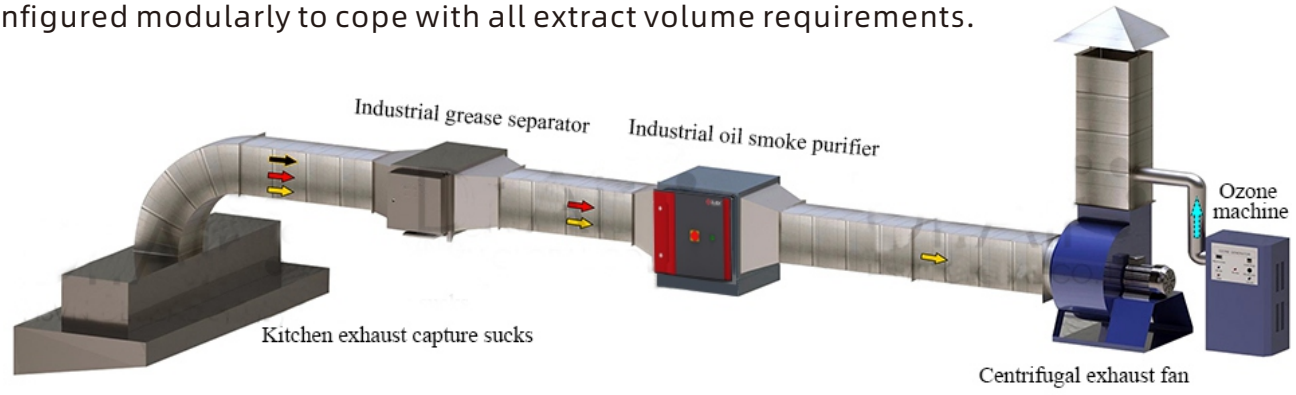
Clean air.
It's what we do.

PRO

The Particulate Phase
Our ESP+UVC+Activated carbon Range

PRO

Our ESP +UVC+Activated carbon have been specifically designed for kitchen extract systems; they have integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust. This not only simplifies servicing but eradicates potentially dangerous spillage from the bottom of the units and greatly cuts down on buildups of grease within the ducting.The ionisation voltage has been designed to run at a negative potential which enhances the ionisation of particles and also produces more ozone which is helpful in reducing cooking odours.Our ESP units fit in-line with the kitchen ducting and can be configured modularly to cope with all extract volume requirements.



Commercial Kitchen Exhaust Filtration

Oil, Grease & Smoke Filtration

The particulate phase; oil, grease and smoke (carbon) particles.

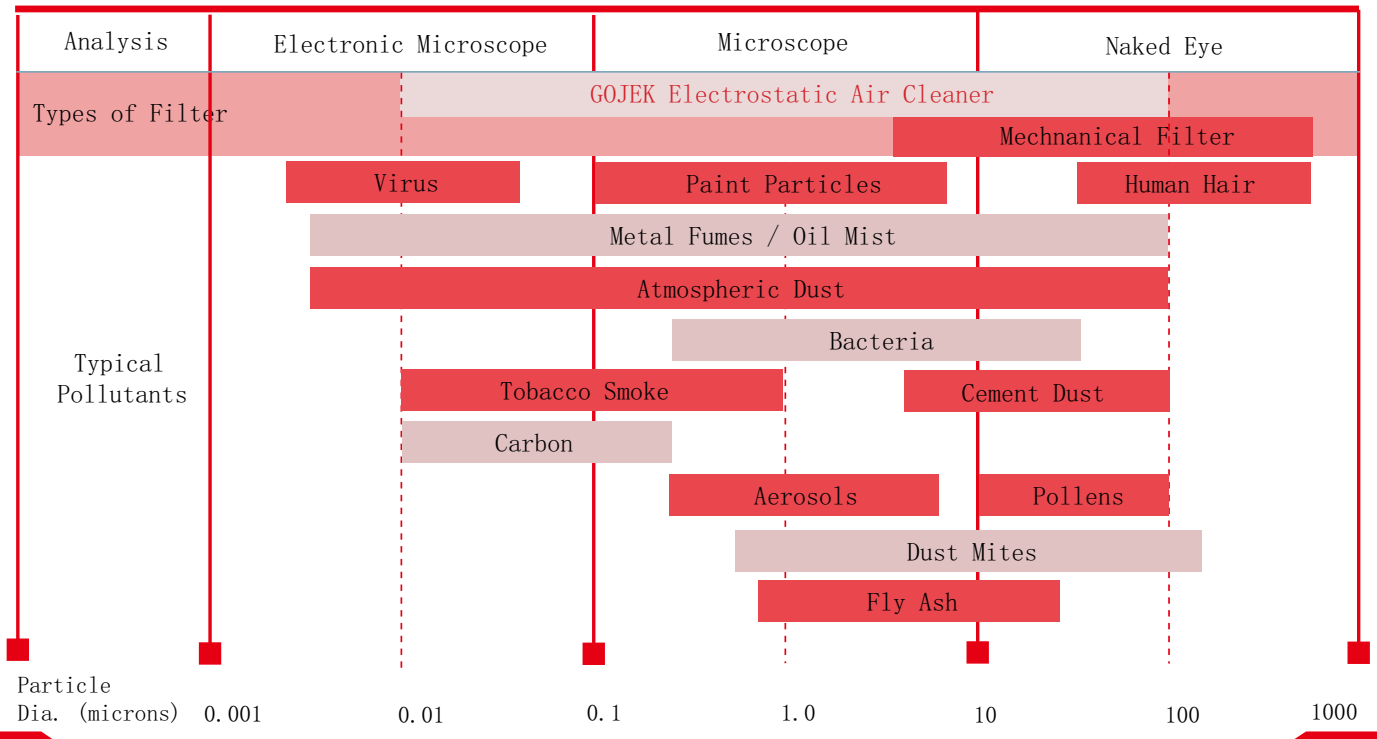
To effectively filter the particulate phase we manufacture and distribute a range of Electrostatic Precipitators or ESP's designed specifically for commercial kitchen application. These units utilise an ionisation process to filter particles down to submicron level, with an optimum efficiency of up to 98%.

Odour Control

The gaseous phase or odour.

To efficiently control the gaseous phase we manufacture a range of Ultra Violet Units or Ozone Generators as well as our Odour Neutraliser the ON100. We can also supply passive filtration, including Activated Carbon, Baffle, Mesh, HEPA, Bag and Panel filters.

RANGE OF POLLUTANTS

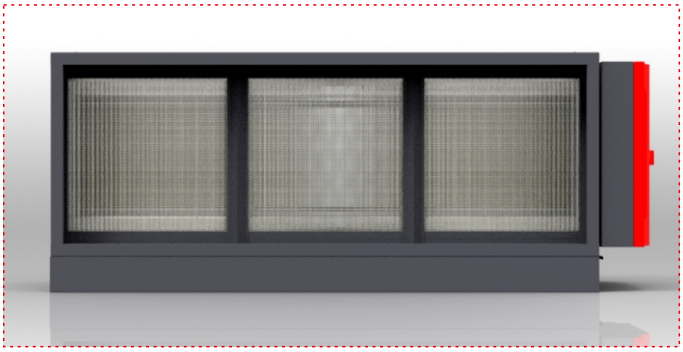


GOJEK®
Electronic Air Cleaner

Our ESP Range

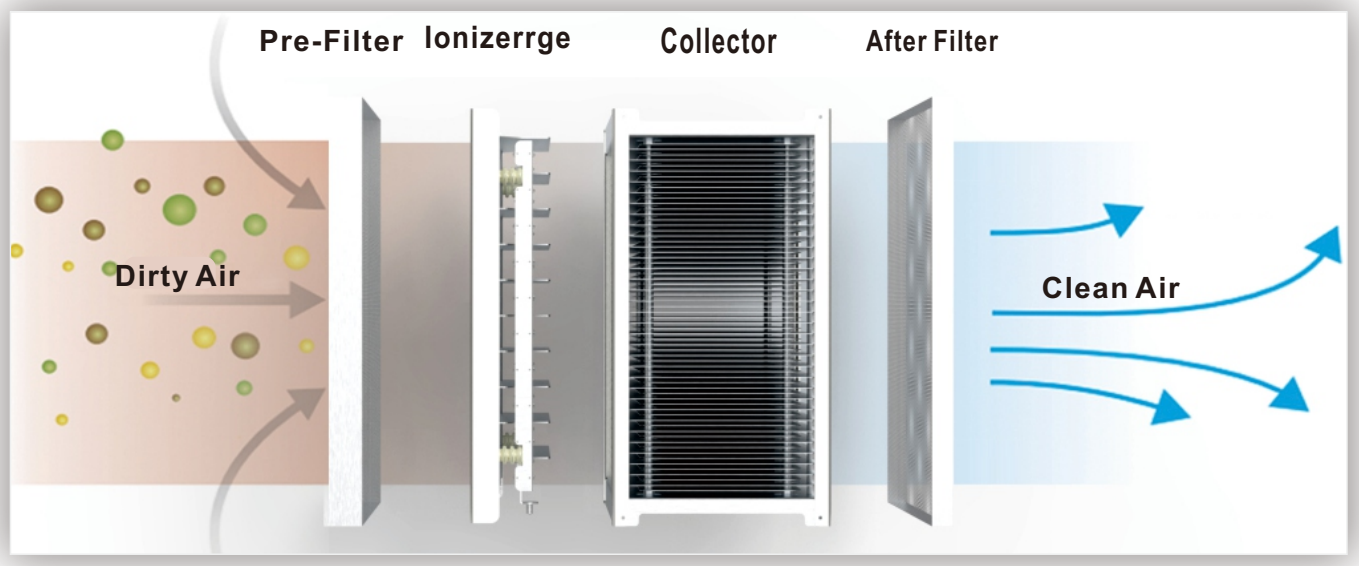
PRO

- GOJEK-EAC-PRO 1011 which can handle up to 695L/sec of air flow
- GOJEK-EAC-PRO 1021 which can handle up to 1365L/sec of air flow
- GOJEK-EAC-PRO 1031 which can handle up to 2083L/sec of air flow
- GOJEK-EAC-PRO 1041which can handle up to 2800L/sec of air flow



The Gojek mist collector eliminates Smoke, Fume and oil mist from kitchen emissions and industrial processes. This heavy-duty fume collector can be mounted inside or outside a facility and customized to fit your building's requirements.The Gojek system uses electrostatic precipitation (ESP), to trap contaminants on collection cells. For routine maintenance, the Gojek much lighter and easier to remove than other systems on the market. Also, there's no need for costly filter replacements; just routine service cleanings are required.Air volumes range from 825 CFM to 60,000 CFM.

how an electrostatic precipitator works



The above diagram shows, in a basic visual, how an electrostatic precipitator works. As air passes into the combined ioniser / collector cell, the particulates in the air stream are polarised to a negative potential. As they continue through the ioniser and between the collector cell plates, the polarised particulates are repelled away from the negatively charged plates and attracted to the earthed plates where they stick and so are filtered out of the air flow.

Keeps you in compliance

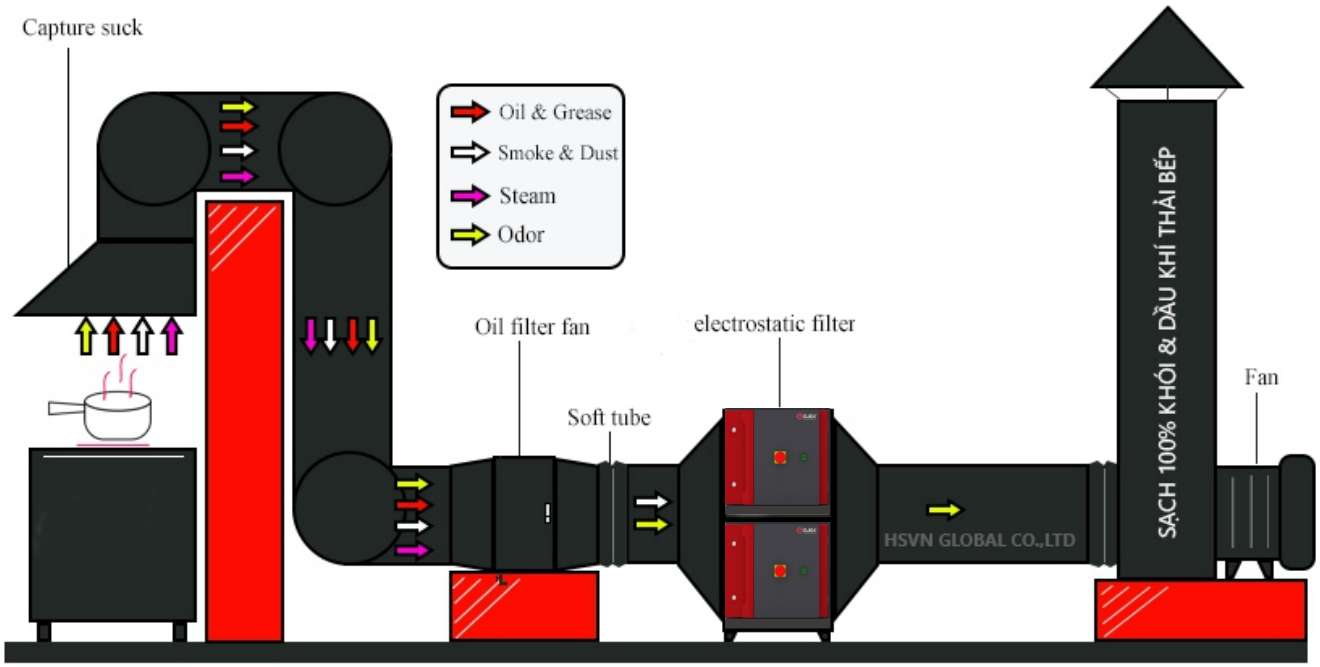
A GOJEK Kitchen Emission Control System assures compliance with even the strictest federal, state or local environmental standards. Meeting air quality needs up -front eliminates unexpected retrofit costs later.

Saves you money

The built up grime that results from kitchen emissions can be costly in routine maintenance as well as ducting, roof replacement and repairs.

Where to Install...?

Kitchen Exhaust Emission Control system (KEEC)



Benefits of a GOJEK® Air Cleaning System

- **Removes Smoke, Fume & oil mists**
  SMOG-HOG effectively cleans the grease laden air exhausted from restaurant hoods, eliminating the visible exhaust plume and reducing exterior maintenance.
- **Stop Neighborhood Complaints**
  Offensive oil mists & smoke are generated from restaurant exhaust. By keeping the ductwork clean, neighborhood complaints of settled grease on their parking lots, buildings and property can be eliminated.
- **Prevents Roof Damage**
  SMOG-HOG eliminates damaging build-up of grease on roof-top surfaces and reduces HVAC maintenance.
- **Extends Duct Cleaning Intervals**
  Elimination of grease from exhaust air greatly reduces maintenance and cleaning of ducts.
- **Lowest Energy / Electrical Consumption**
  Lower Static Pressure Drop and due to shorter the Ducting and reduce the motor KW.
- **Lowest Operating Costs**
  The energy-efficient SMOG-HOG costs less to operate than incinerators or other high-efficiency air cleaning systems.
- **Highest Efficiency**
  SMOG-HOG has the highest-rated air cleaning efficiency in the industry. (95-99% efficient by particle count and 99.9% by weight)
- **Complete Retrofit Package**
  Standard, pre-engineered SMOG-HOG units are designed to be easily installed into the existing exhaust system
- **Custom Designed System**
  We'll work with you in the planning stages of a new develop a custom-designed SMOG-HOG system to serve your particular requirements.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