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Did you know that UV ensures that kitchens smell less?



Everybody knows it: The smell of roasting and frying in the kitchen. The odour not only gets into your nose but the fat contained in the fumes also leaves traces in the kitchen. UV technology solves this problem lastingly. Grease and smells in the exhaust duct are photolysed and cleaning is made easier.

Especially in large commercial kitchens, the use of fat and oil causes unpleasant smells and thick deposits in exhaust air hoods and extraction ducts. Grease separators in the kitchen hood can catch just 80 to 85 percent of the greases in the exhaust air. This means that some 20 percent of the grease leave the filter without treatment, causing a stinking, unhygienic and combustible film.

Reasonable and intelligent use of UV light

The high energy of the UV light destroys the DNA of bacteria, rendering them harmless. To also destroy fat molecules, the photons must trigger a chemical reaction (oxidation). Correct adjustment of the UV dose to the environment is decisive for success.

"Blue" and "blue" are not equal

Customary UV low-pressure lamps have not enough power and are designed for temperatures in

the range of 20°C to 40°C, but the vapours caused by cooking are much hotter and contain lots of grease. The efficiency of short-wave UV light is clearly lower at higher temperatures. Greases and smells are hardly decomposed. Grease settles on the UV lamps so much that they cannot emit their light. The oxidation process can be improved only by additional and laborious cleaning of the UV lamps. Often, the lamps need to be replaced although they are not anywhere near the end of their service lives. The maintenance expenditure associated with this and unnecessary costs can be avoided. Heraeus Noblelight has used special technologies to substantially improve the performance of its vacuum UV lamps. On the one hand, a special long-life coating in the lamp tube extends the useful life time by up to 10,000 hours. On the other, the special UV amalgam lamps operate efficiently and reliably also at higher ambient temperatures of up to 80°C. This counteracts the greasing of the UV lamps, so they can lastingly keep the extractor hoods clean. These lamps do not look different from conventional lamps, but their effects are clearly different.

For more information watch our video!

Further questions related to the "International Year of the Light"?
Write us an e-mail to hng-presse@heraeus.com