

reactocell®

UltraViolet UltraClean

**“A Breakthrough
in Kitchen Ventilation”**

 **Vent Master**

reactocell[®]

Proven Technology,



EcoloAir™ and Reactocell - the perfect solution to this busy ground floor restaurant



The heart of Reactocell



Exhaust Collar



Exhaust Duct



Street level discharge

Rex Saigon *Toronto, Ontario*

When the plans for a high rise building include a ground floor restaurant, kitchen exhaust presents a specific challenge. This was the case with Rex Saigon in Toronto. With no access to the roof for exhaust the Vent Master EcoloAir system was required to allow street level discharge.

This busy restaurant is an extreme cooking environment. A high volume of grease-laden exhaust is produced by woks, broilers and fryers - you name it, there is no room for compromise when it comes to the ventilation system. That's why the system installed is Vent Master.

It starts with the Reactocell UltraViolet technology. Reactocell attacks grease at the source - right down to the molecular level. It virtually eradicates any trace of grease before it hits the ductwork. The result is a super efficient, low maintenance system.

The Vent Master EcoloAir system removes all of the remaining exhaust particulate. Reactocell technology is a perfect compliment to the operation of the EcoloAir system. Superior grease removal in the hood means that filter life and performance levels are taken to new heights.

Ongoing inspections of Rex Saigon confirm just how well this system continues to work. Countless meals have been prepared and yet the system is spotless from top to bottom.

*Vent Master leads the way in ventilation technology. We were the first to
Our systems have been put to the test in food service operations
Performance proven by close to 50 years of experience and the collective know*

Proven Performance



Hay-Adams Hotel *Washington, D.C.*

The Hay-Adams Hotel is a favorite home away from home for travelling diplomats in Washington, D.C.

In 2002 the Hotel, renowned for its luxurious accommodations, underwent an 18 million-dollar overhaul. All 145 guestrooms, meeting rooms and the Lafayette Room, the Hotel's elegant restaurant, were renovated.

As part of the renovation project the entire kitchen facility was replaced. Highly sensitive exhaust requirements led to the specification of a Reactocell system by the consulting firm responsible for the new kitchen.

The system had to ensure that there was no grease in the hood plenum, exhaust duct or at the discharge point at the roof, and that odors were significantly reduced. In all of these areas Reactocell delivered.



Highly sensitive requirements at the Hay-Adams Hotel made Reactocell the perfect fit



Chick-fil-A uses both Reactocell and EcoloAir systems

Chick-fil-A *Denver International Airport*

The Denver International Airport is a wonder to behold. Situated on 53 acres it is one of the largest airports in the world. The passenger terminal has many distinguishing architectural features, not the least of which is its roof comprised of over 15 acres of white fabric.

It's no wonder the airport authority has very strict guidelines with respect to emissions. Exhaust from the airport's restaurants must be clean. They want that roof to remain white!

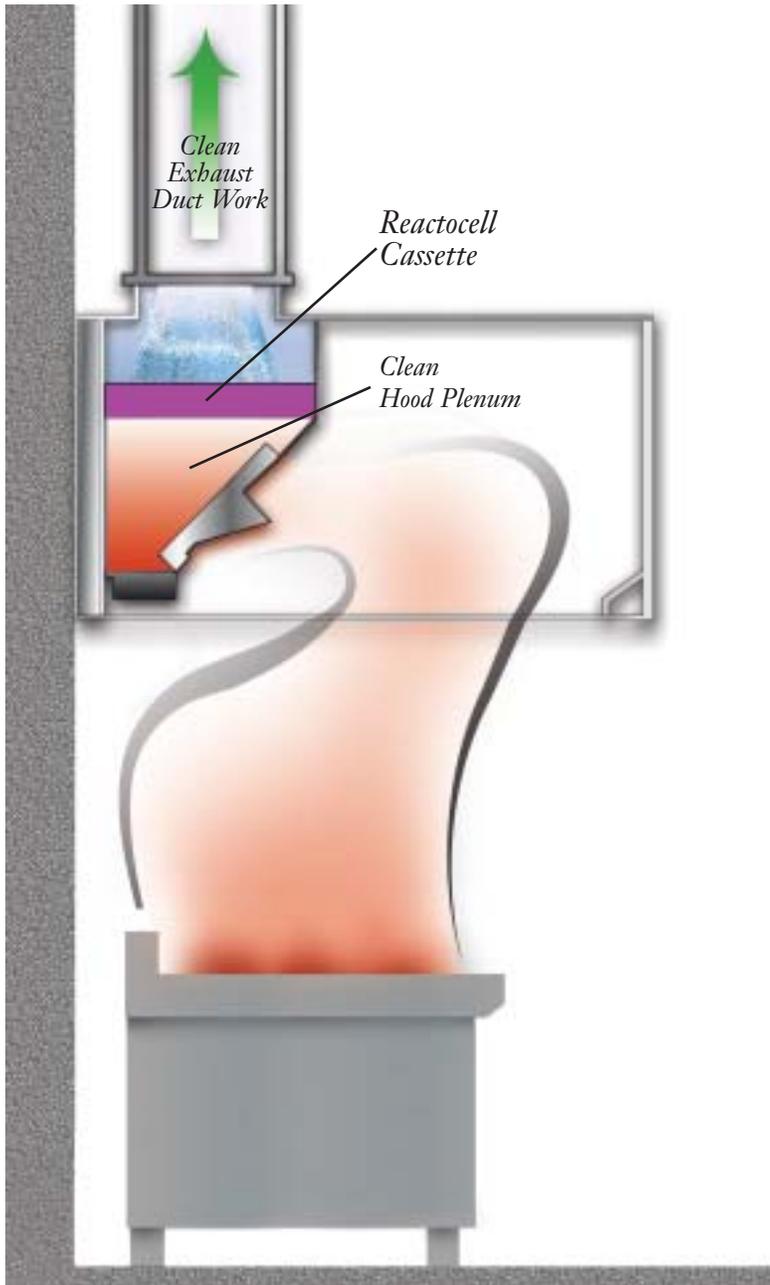
Requirements like these could have been a challenge for Chick-fil-A. They are a multiple fryer operation. A water wash system was not feasible since no provision was made for plumbing or drains. Vent Master's Reactocell hood needs no such mechanical services and is a much more efficient system. The best choice for Chick-fil-A and the Denver International Airport was Reactocell.



Denver International Airport

*introduce UV technology into ventilation systems a number of years ago.
around the world. This is proven, safe and reliable technology.
ledge of one of the largest food equipment manufacturer groups in the world.*

reactocell®



Superior Grease Removal Efficiency.

Provides Ultra Clean:

- Hood Interior
- Exhaust Duct System
- Exhaust fans
- Building Roof

Reactocell also means:

- No water supply
- No plumbing
- No drains
- No grease interceptors
- Reduced operating costs
- Reduced odor emissions

REACTOCELL is the FIRST application of UltraViolet technology in a kitchen exhaust system. Since its introduction Reactocell has been a breakthrough technology embraced by leading food facility designers and engineers. Vent Master is the world leader in this technology.

Reactocell tackles grease at the source right down at the molecular level. It virtually eradicates any trace of grease before it hits the ductwork and exhaust system. The result is reduced operating costs and a super efficient system that sets the standard for ventilation systems everywhere.

 **Vent Master**

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