

Eliminair



treating odour,
grease & smoke



The Modular Approach to treat Odour, Grease and Smoke

The Plasma Clean Eliminair features a range of air purification modules specifically designed for the removal of odour, grease and smoke in commercial kitchen ventilation systems.

Whether you are cooking fried chicken, burgers or kebabs in fast food outlets, preparing the finest foods in some of the top hotels and restaurants or operating a food factory, it is clear that no two catering applications are the same.

This is why Plasma Clean has developed a range of standard modules which can be matched with each other to provide the best possible solution for your application. Configurations of the modules can be seen below:

