

SYSTEM INFORMATION

Input Voltage: 220-240VAC \pm 10%

Input Frequency: 50/60 Hz

Current: 1.65A per OGR Lamp

Operating Temperature: 32-160°F
(0-70°C)

FEATURES

Easy to Install

Patented Lamp Technology

Can Treat Air Extraction > 3000 CFM
(5000 m³/hr)

Designed for retrofit installations

CONTENTS

Ultra Output UV Lamp(s)

Lamp Mounting and Support System

Power Supply

Safety Interlock Switches

Installation Instructions

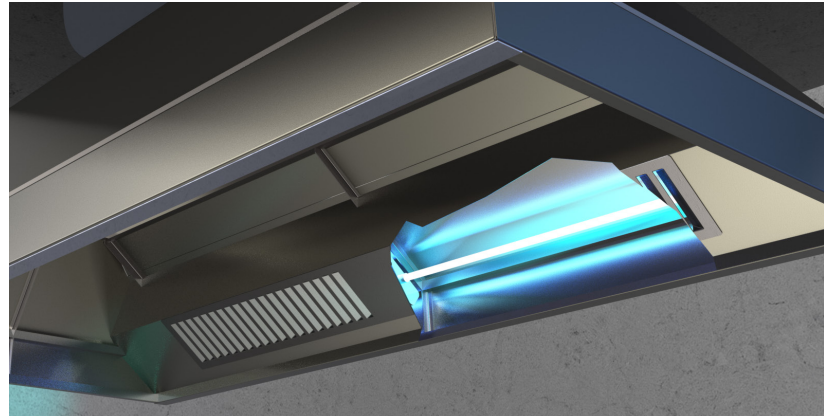
Operating Manual

WARRANTY

UV Lamp: 1 year of operation

All Other Components: 3 years

Odor and Grease Removal



OGR Pro 700-1 on Hood

The OGR Pro is an automated cleaning solution intended for installation in commercial kitchen hoods. The system uses UltraViolet (UV) radiation and photoplasma to eliminate grease and odor particles. The length and quantity of UV lamps specified are dependent upon the airflow of the hood and severity of the grease load in the foods being prepared.

- Eliminate Fire Hazards - destroys grease build-up everywhere downstream of the system
- Reduce Costs - eliminates the need for costly hood and duct cleaning
- Odor Reduction - reduce/remove odors from exhausted air
- Natural Purification - no toxic chemicals or harmful by-products
- Easy Installation - designed for fast installation on existing hoods and easy access for yearly lamp replacement
- Powerful - patented UV lamp technology makes OGR up to 3x as effective as competing solutions

Product Certifications



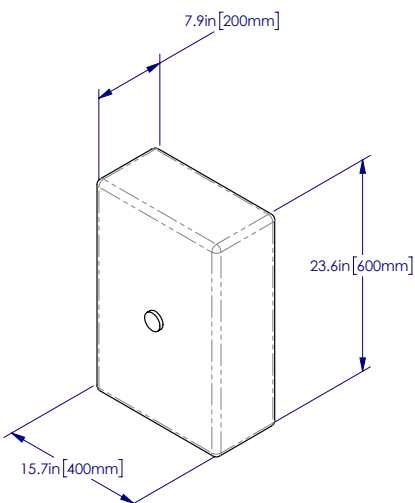
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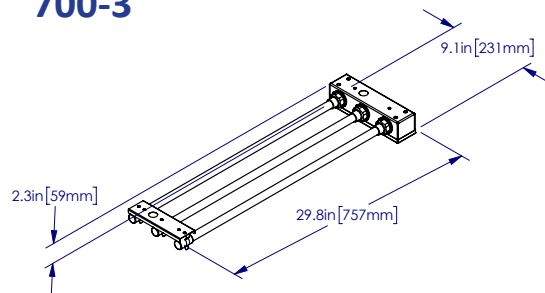


DIMENSIONS

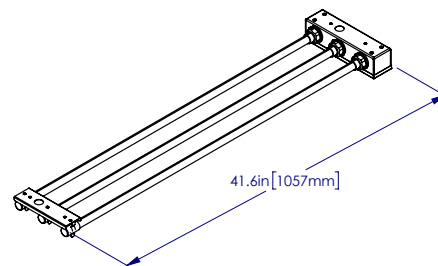
Power Supply



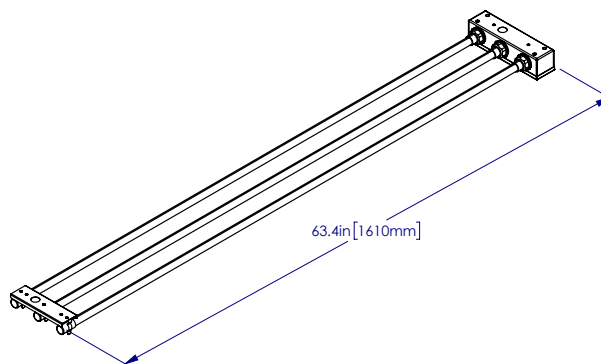
700-3



1000-3



1550-3



The model number is the length and quantity of UV lamps. For example, OGR Pro 700-3 would be used on a kitchen hood that requires three 700mm lamps.

For assistance with OGR sizing, please contact your BioZone representative.

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