

We Solve Your Grease Problem!

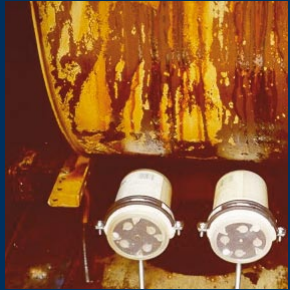


De-Greasing
Ventilation Systems
in Kitchens of All Sizes

IMPro[®]
natürlich *innovativ*

The problem - greasy, grimy exhaust systems

Cooking, frying, and roasting can cause large build-ups of fatty deposits in the fan, air channels, and motor. This greatly increases the likelihood of fire. In addition, unpleasant smells tend to accumulate in the outgoing air.



Conventional cleaning:

This is costly and must be done regularly using special robots, high-pressure cleaning equipment, and chemicals in order to locate and eliminate grease from within the air-channels.

This kind of cleaning cannot, however, solve all problems. Many places in the air-channels are not within reach (due to dropped ceilings), are not intended to be cleaned (and thus lack openings), or are simply closed off.



» **The Solution - De-greasing through ultraviolet light!**

IMPro-FATEX-Anlagen solves the problem permanently: Through our unique procedure, the system reacts with the grease particles in the kitchen air. The grease “crystallizes” through a “cold burning” process.



Grease

By exposing the grease-saturated air to ultraviolet light, the reactors produce “active-oxygen.” The resulting oxidation process ensures that the grease particles in the exhaust air-currents undergo a so-called “cold burning.” Such kitchen equipment as fans and ventilation systems that would otherwise eventually become dangerous to use will now remain clean for their operational lifespans and almost completely avoid any new grease-based degradation

Odors

The ozone that is built into the system eliminates most kitchen odors. Problems that result when neighbors complain about odors will be a thing of the past.

Fire danger

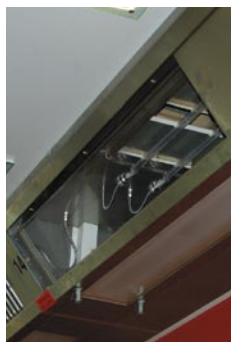
Reduced grease deposits in the exhaust air-channels clearly diminish the enormous danger of fire. Talk to your insurance agent about lowering your premium for fire insurance.

The FATEX systems are appropriate for all kinds of cookers in all kinds of kitchens, in hotels or restaurants, as well as for industrial deep-frying production lines.

Maintenance

Expenditures for maintenance are low. The UV-lamps only have to be wiped clean once a week with warm water or alcohol. Inspection and maintenance as well as repair and light tube exchange will be done by our service team.

A service contract with IMPro GmbH is the best way to go.



» Safety and Environmental Protection

Our standard system offers a timer for keeping track of hours worked, an alarm display, and a safety latch. The system automatically shuts down when the exhaust hood is cleaned and if the ventilation system is damaged. Emissions have been measured by TÜV-Thuringen and their harmlessness certified.

Your advantages at a glance:

- **hardly any cleaning expenditures**
- **no more grease dripping from air- and ventilation-channels**
- **few bad odors**
- **no fire protection needed**
- **kitchen exhaust reusable for heating**
- **soundproofing now also available in kitchen exhaust systems**
- **loans or leasing options available for large systems**



DIN

Our systems correspond to the DIN 18869 - 7:

Industrial installations for ventilating the professional or home kitchen.

» References:

Our orders come from everywhere people cook. But more and more are also architects and consulting engineers ask for our system when they plan new professional kitchens. You can find our systems for example on the cruise ship "AIDAcara", in the five-star hotel "Steigenberger Frankfurter Hof" in Frankfurt/Main, in the "Playmobil Funpark" in Nürnberg/Zirndorf, into the "Audi Forum" in Ingolstadt, in the fun pool "GalaxSea" in Jena, in the staff restaurant from the solar cell company "EverQ" in Thalheim and in a lot of other professional kitchens.



Questions? Just call!

We would be happy to make you a free, non-binding offer. Simply call or send an email.

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