ODOR ABATEMENT SYSTEM

- Self-contained system for neutralizing offensive odors and smoke
- Reduces odor particles up to 95% and smoke particles up to 50%
- Easy installation and maintenance

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MOLITRON ODOR ABATEMENT SYSTEM

SIMPLIFIED ODOR NEUTRALIZATION

The Molitron Odor Abatement System (MOAS) is designed to provide a totally self contained system for neutralizing offensive odors and smoke emanating from commercial exhausts or any other source of undesirable odors and smoke. The MOAS can be used independently, or with the Molitron Enviro-Clean Air Scrubber or Enviro-Pak Filter Assembly.

The Molitron Odor Abatement System can reduce up to 95% of the odor particles and up to 50% of the smoke particles. The exact reduction of smoke particles cannot be determined because of various cooking processes utilized and the variation in the efficiency of kitchen hood grease removal devices. However we recommend that the MOAS nozzles be located as closely as possible to the source of the contaminants, both odor and visible smoke particles, in order to maximize the effectiveness of the MOAS system.

The MOAS dispenses a neutralizing solution through nozzles located in the exhaust air stream. Chemical neutralization changes the particle’s molecular structure, effectively modifying it. And, unlike chemical masking agents or perfumes that superimpose a pleasant fragrance on an unpleasant odor, odor neutralizers absorb and convert malodors resulting in a reduction in odor and smoke particles.

EASY INSTALLATION AND MAINTENANCE

All necessary components, except for the remote atomizing nozzles, are located in a stainless steel wall mounted cabinet. Utilities required are one 115 VAC electric service and one 1/4” cold water supply. Connecting the basic MOAS cabinet to the remotely located atomizing nozzles are one 1/4” OD liquid hose and one 3/8” OD air hose.

MOAS CONCENTRATE INFORMATION

The Molitron Odor Abatement System is one which automatically dilutes the MOAS concentrate for atomization into an exhaust air stream. The amount of concentrate required to neutralize all odors and smoke depends on the solution concentration setting and the length of time available to mix the atomized MOAS concentrate with the air stream before being released into the atmosphere. The amount of concentrate required is manually adjusted inside the MOAS cabinet. Satisfactory performance will result after the volume of concentrate is adjusted to the proper amount required to neutralize the odors and smoke in question. In most cases up to 95% of offensive odors and up to 50% of smoke particles can be neutralized.

For greater efficiency with the least amount of product used, there should be a minimum of 10 feet of duct from the point of the atomization nozzle to the point of air discharge into the atmosphere. Increasing the duct length, to greater than 10 feet, increases efficiency because it allows more time for the neutralization process before discharging into the atmosphere.

ETL LISTING

The Molitron Odor Abatement System is ETL listed and tested to the following standards: UL 197: Commercial Electric Cooking Appliances UL 710, Clause 43: Fire and Leakage Test of Fittings for Hood Penetrations

WALL MOUNTED 18 GA. STAINLESS STEEL CABINET, 24” WIDE, 32” HIGH, 8” DEEP APPROXIMATE WEIGHT: 100 LBS.

OPTIONAL: 10 GALLON SOLUTION CONTAINER, WALL MOUNTED 16 GA. SS, 24” WIDE, 12” HIGH, 8” DEEP APPROXIMATE WEIGHT: 20 LBS EMPTY, 100 LBS FULL.
MOLITRON ODOR ABATEMENT SYSTEM

The Molitron Odor Abatement System (MOAS) is designed to provide a totally self-contained system for neutralizing offensive odors and smoke emanating from commercial exhausts or any other source of undesired odors and smoke. The MOAS can be used independently, or with the Molitron Enviro-Clean Air Scrubber or Enviro-Pak Filter Assembly.

Each system is furnished with two nozzles which are adequate for up to 6,000 CFM. Nozzles should be located as far as possible from the point of discharge to the atmosphere to allow for maximum neutralization of odors.

Satisfactory system performance can be increased or decreased by adjusting the dilution ratio set point located on the brass solution injector on the cold-water supply. Start up and calibration must be done in accordance with installation manual.

**SPECIFICATIONS**

WALL MOUNTED 18 GA. STAINLESS STEEL CABINET

32" HIGH, 24" WIDE, 8" DEEP. WEIGHT 100 LBS.

1 1/2" HOLE FOR SOLUTION AND ALARM TUBE HOLE CENTER - 4" FROM BACK SIDE AND 3" FROM RIGHT SIDE. NOTE: EXISTING MOAS, REQUIRES HOLE DRILLED BY INSTALLER.

**PARTS IDENTIFICATION**

A) ENCLOSURE FOR IDEC TIME CONTROLLER
B) 24 VOLT ODOR GONE SOLUTION PUMP
C) 115 VOLT GAST AIR COMPRESSOR
D) 24V SOLENOID VALVE & SOLUTION INJECTOR
E) MIXING TANK
F) ONE GALLON ODOR GONE CONCENTRATE
G) 1" CONDUIT CONNECTION FOR TUBING TO MOAS MISTING NOZZLES
H) COOLING FAN
J) FRESH AIR INLET
P) 115 VAC, 15 AMP SUPPLY CONNECTION
K) CAN LATCH HANDLE
T) AIR AND SOLUTION LINES TO NOZZLES
W) 1/4" COLD WATER SUPPLY CONNECTION

**UTILITIES REQUIRED:** 115 VAC, 15 AMP CIRCUIT AND ONE 1/4" COLD WATER SUPPLY.

**OPTIONAL:**

10 GALLON SOLUTION CONTAINER
WALL MOUNTED 16 GA. 66, 24" WIDE, 12" HIGH, 8" DEEP

APPROXIMATE WEIGHT: 20 LBS EMPTY, 100 LBS FULL, ALARM SOUNDS WHEN LESS THAN 2 GALLONS REMAIN.
ETL LISTED MOLITRON ODOR ABATEMENT SYSTEM

UL 197: COMMERCIAL ELECTRIC COOKING APPLIANCES
UL 710, CLAUSE 43: FIRE & LEAKAGE TEST OF FITTINGS FOR HOOD PENETRATIONS

RECENT INSTALLATIONS

Chick-fil-A        ROKO AKOR
Chipotle           Farmer's Table
Burger King        Ritz Carlton
American Grind     Alexander's Steak House
Lazy Dog           Luna Grill
Morning Glory      Little Italy
Uncle (Ramen Menu) Cooper's Pit Bar-B-Que
District Taco      Mike's BBQ
OSSO               Hai Dai Lao
                   REGRUB (Canada)

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