



AOM

air & odour management

Providing innovative commercial kitchen ventilation solutions

Air & Odour Management Australia is at the forefront of commercial kitchen hoods and exhaust air filtration technologies.

We are continuously improving our range of innovative kitchen exhaust hood products, by applying over 30 years of experience in the commercial kitchen fitout business.

Approved Product



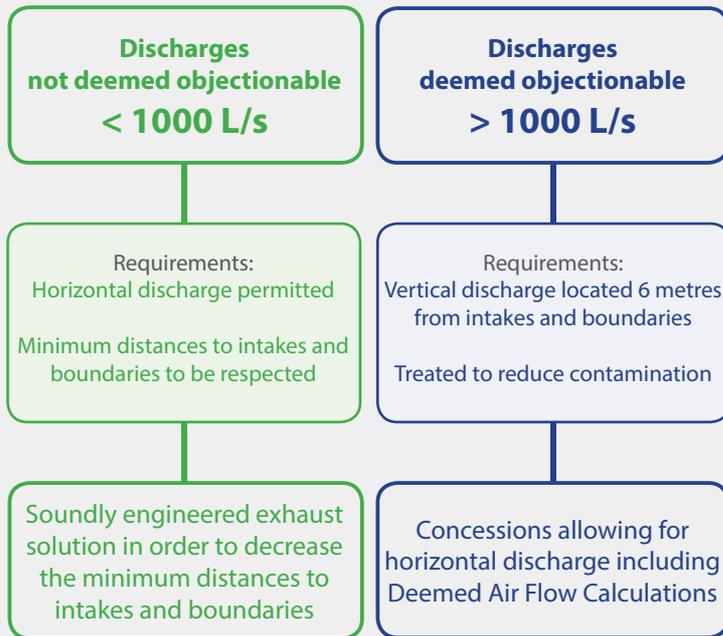
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AS1668.2-2012 Section 3 and Appendix E

AS1668.2-2012 requirements

Air Discharges

All exhaust air shall be discharged to the atmosphere in such a manner as not to cause danger or nuisance to occupants in the building, occupants of neighbouring buildings or members of the public.

There are two different discharge scenarios depending on exhaust rates:



AOM supply the only kitchen exhaust hoods that have been certified to Australian Standards (AS1668.2-2012) and are designed to be the most efficient, cost effective and sustainable solutions for kitchen exhaust air collection and treatment.

They provide outstanding engineered solutions, allowing for concessions such as horizontal discharge, which are common constraints in existing and new developments.

Our HC Series Hoods integrate the latest state of the art exhaust air filtration technologies, including electrostatic precipitators and ozone generators, into a large range of kitchen exhaust hood designs.

AOM Products

complying with engineering requirements

1 Decrease kitchen exhaust airflow values

AOM HC-Series Proprietary Kitchen Exhaust Hoods

2 Ensuring required air filtration

AOM FILTRAIR™ Kitchen Exhaust filtration technology

3 Prepare a soundly engineered solution

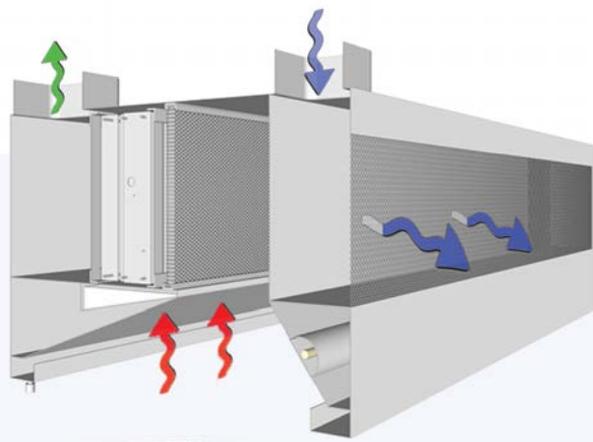
AOM INTAIR™ Integrated kitchen exhaust systems

4 Provide Project Certification for approvals

Relevant Certification & Independent testing

AOM HC Series hoods are Type 7 Proprietary Equipment kitchen exhaust hoods.

Related airflows are calculated using section 3.6 of AS1668.2-2012 which has the stated objective of lowering energy costs by reducing exhaust air requirements.



AOM Stainless Steel Honeycomb Filters

Only grease filters in Australia to comply with: BCA, AS1668.2-2012 and tested to AS1530.1

AOM EAN Series Electrostatic Filters

Range of electrostatic filters that can be mounted in duct or situated within the AOM HC Series hoods

Removes fine particles by charging the particles first and subsequently precipitating them into a collector cell

AOM OG Series Ozone Generators

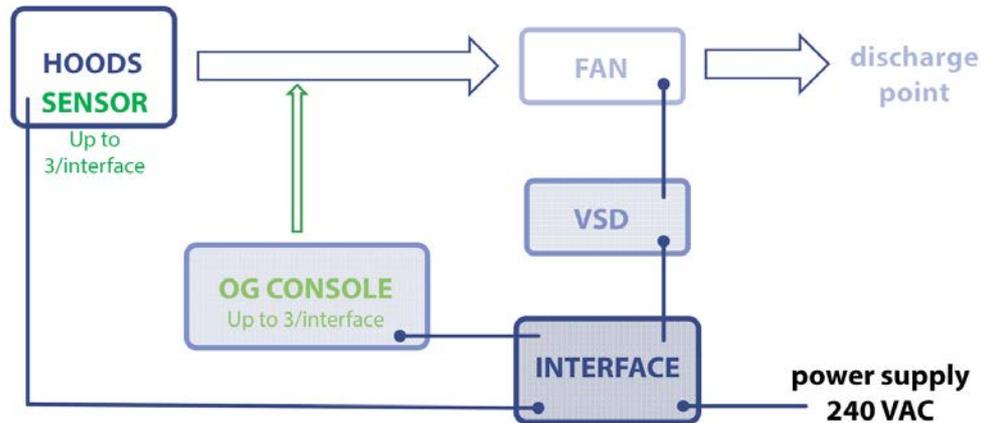
Utilises the corona discharge method of producing ozone, which is more efficient than the UV light technology

The generator is separate to the duct line, keeping clear of grease build up- allowing for higher efficiency and lower maintenance odour mitigation

Fan Control with Ozone Injection

AOM supplies of a large range of kitchen exhaust fans

Interface Drive that links cooking intensity to both the fan and the amount of ozone injected into the system, through heat and smoke sensors installed within the hood



AOM Australia Filtration efficiency testing success

Certification from the University of Sydney stating 98% filtration for Type 4 cooking process

Independent testing of odour removal allowing for Deemed Air flow calculations as per AS1668.2-2012



THE UNIVERSITY OF SYDNEY

Approved Product



Certificate of Analysis

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AS1668.2: 2012 Appendix E

