

## plasmaNorm®cS direct recirculating air condensate hood with blue smoke eliminator

## Condensate hoods for steamers and combi steam ovens



## **Application**

The high level of effectiveness of the **plasmaNorm®** air treatment process opens up completely new areas of application. Thanks to dynamic parallel nozzles, the fluidic capture of cooking smoke is achieved with a previously unknown degree of efficiency.

These properties enable plasmaNorm®cS direct to be used on steamers and combi steam ovens, for example. Such extensive capture of even the surge of smoke when a door is carefully opened has only been achieved with these parallel nozzles. The clean extraction and subsequent deposition and purification of cooking, roasting, baking and frying vapours in the plasmaNorm® process reduces room contamination through grease, protein, steam, odours and now also BLUE SMOKE to a level never achieved before. This enables operation purely with recirculating air.

Waste heat that is odour-free can simply be channelled outside or fed to a waste heat recovery system.

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