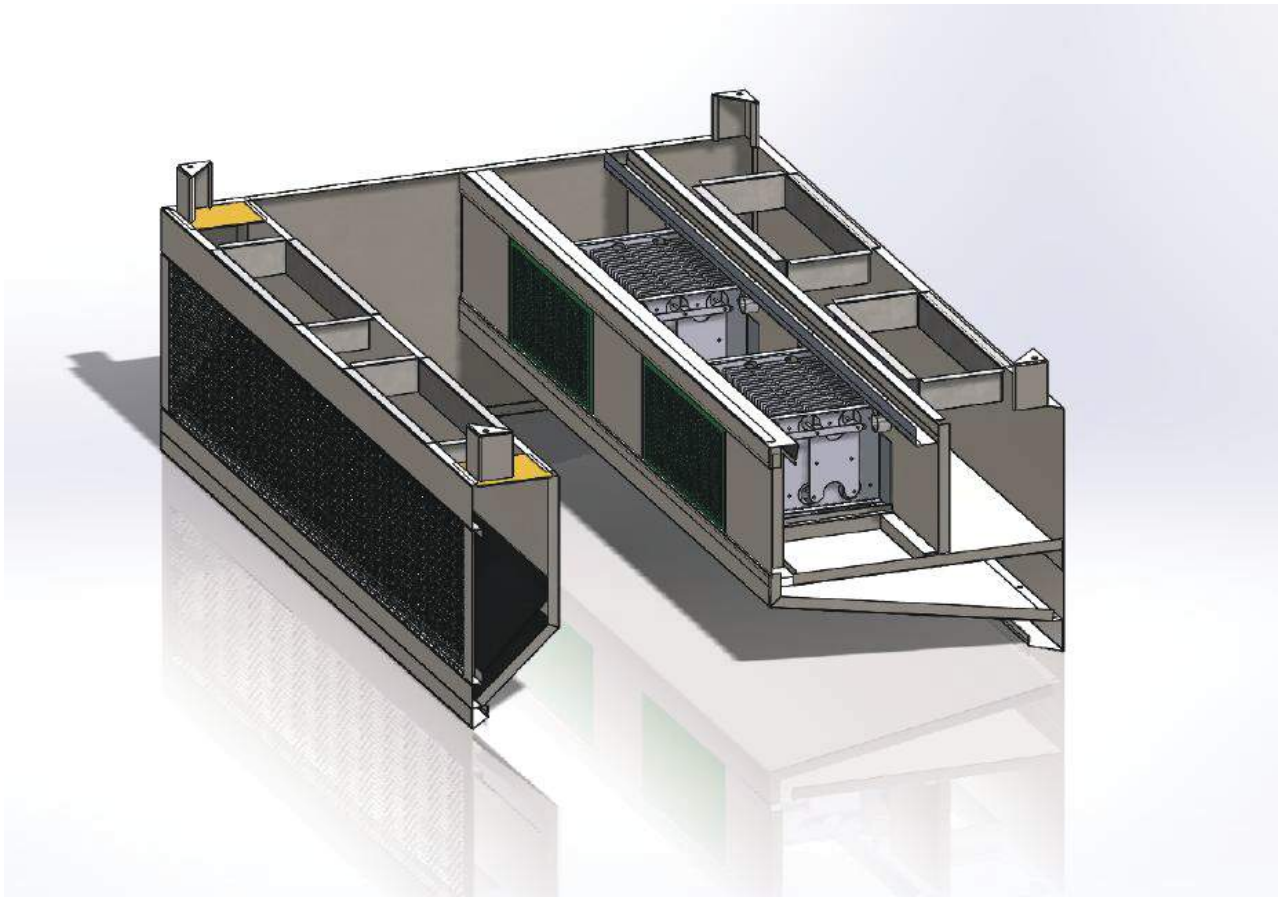


***The leader in commercial kitchen exhaust air filtration***



*AOM HC Series Hood integrated with AOM FILTAIR™  
exhaust air filtration technology*

## 1. RELIABLE & EFFICIENT

Air & Odor Management (AOM) is at the forefront of commercial kitchen hoods and exhaust air filtration technologies in Asia Pacific.

We supply the only kitchen exhaust hoods that have been certified to the stringent guidelines of Australian Standard AS1668.2-2012. They are designed to be the most efficient, cost-effective and sustainable solution for kitchen exhaust air collection and treatment.

With a network of companies covering the Asia Pacific region, our team can efficiently work towards achieving successful completions to your hospitality projects.



*ESP consoles and Ozone Generator integrated in a AOM HC Series Hood*

## 2. ENGINEERED & BESPOKEN

AOM 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.

According to the characteristics of the cooking style, kitchen layout and exhaust point, we are able to customise a kitchen exhaust hood to the specific needs of your project.



*AOM HC series Hood installed at La Boca Stamford Plaza Hotel Sydney*

*Source: <http://sydney.laboca.com.au/>*

## 3. RESPONSIVE & INNOVATIVE

We employ a complementary team of dedicated and professional engineers and technicians that are able to provide innovative turn-key commercial kitchen ventilation solutions, as well as maintenance of the equipment:

- Design of Commercial Kitchen Exhaust Systems
- Support to Project Engineers (Providing Detailed Specification and 3D Plans)
- Project Management
- Cleaning, Servicing and Maintenance



## STAINLESS STEEL COMMERCIAL KITCHEN EXHAUST HOODS

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 solution for kitchen exhaust air collection and treatment.

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.

The hoods are suitable for all kitchens: closed, open, or of show-cooking type. Installed at a lower height compared to ventilated ceilings, they are positioned closer to the heat and smoke emissions source and require lower exhaust airflows to remove them.

Canopies are especially adapted to heavy duty applications with high emission levels. AOM offers a range of wall, island, and low level canopies which include our high-efficiency patented ADDAIR™ Technology and FILTRAIR™ Filtration Technology.

### ADDAIR™

Up to 40% reduction in exhaust airflow rates compared to standard hoods. The ADDAIR™ air supply technology contains the cooking fumes within the hood. The air supply airflow is calculated at a maximum of 60% of the exhausted air.

### FILTRAIR™

This filtration technology can be incorporated to the AOM Hoods to stop grease particles, smoke, and odour from the cooking process. AOM Hoods have been certified by an independent authority.

### AOM Hoods with ESP

AOM Hoods can be fitted with single-pass or double-pass (up to 99% efficiency) electrostatic filter cells. This high efficiency technology will treat generated smoke, oil & grease particles, and odour. (UV light Hoods only disintegrate grease particles and oxidise odour molecules)

### AOM Hoods with Ozone

AOM Hoods can be fitted with Corona Discharge Ozone Generator/s to further mitigate odour from the cooking process.

### Air Supply Fans or Supply Plenums

In cases where make-up air is not obtainable, supply fans can be fitted to the system in order to provide an alternative source of make-up air.

### Fan Control With Ozone Injection

Heat & Smoke Sensors can be installed within the hoods to adjust both the fan speed and ozone output in accordance with the cooking intensity.



## COMMERCIAL KITCHEN EXHAUST HOODS

### **Type A Exhaust hood with air supply plenum:**

HCE-Series	800mm high	wall-mounted hood
HCVE-Series	550mm high	wall-mounted hood
HCIE- Series	800mm high	island hood
HCIVE- Series	550mm high	island hood

### **Type B Exhaust hood with air supply fans:**

HCES-Series	800mm high	wall-mounted hood
HCVES-Series	550mm high	wall-mounted hood
HCIES- Series	800mm high	island hood
HCIVES- Series	550mm high	island hood

### **Type C Exhaust hood with electrostatic filters and air supply plenums/air supply fans:**

HCF/HCFS-Series	800mm high	wall-mounted hood
HCVF/HCVFS-Series	550mm high	wall-mounted hood
HCIF/HCIFS- Series	800mm high	island hood
HCIVF/HCIVFS- Series	550mm high	island hood

### **Type D Exhaust hood with ozone generator and air supply plenums/air supply fans:**

HCO/HCOS-Series	800mm high	wall-mounted hood
HCVO/HCVOS-Series	550mm high	wall-mounted hood
HCIO/HCIOS- Series	800mm high	island hood
HCIVO/HCIVOS- Series	550mm high	island hood

### **Type E Exhaust hood with electrostatic filters, ozone generator and air supply plenums/air supply fans:**

HCFO/HCFOS-Series	800mm high	wall-mounted hood
HCVFO/HCVFOS-Series	550mm high	wall-mounted hood
HCIFO/HCIFOS- Series	800mm high	island hood
HCIVFO/HCIVFOS- Series	550mm high	island hood

### **Type F Dishwasher hood:**

HCD-Series	800mm high	wall-mounted hood
HCVD-Series	550mm high	wall-mounted hood

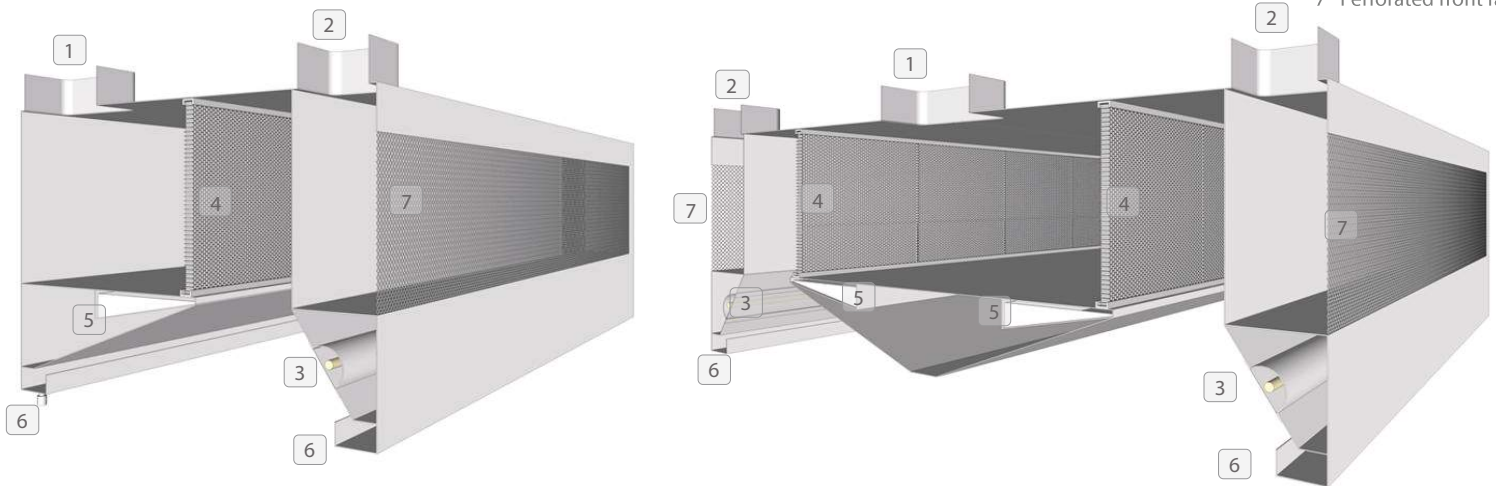
## COMMERCIAL KITCHEN EXHAUST HOODS

### Type A

#### Exhaust hood with air supply plenum:

HCE-Series	800mm high	wall-mounted hood
HCVE-Series	550mm high	wall-mounted hood
HCIE- Series	800mm high	island hood
HCIVE- Series	550mm high	island hood

- 1 Exhaust spigot
- 2 Air supply spigot
- 3 LED Lighting
- 4 Honeycomb Filter
- 5 Grease tray
- 6 Gutter & drain cap
- 7 Perforated front face



AS 1668.2-2012 certified	Stainless steel construction with honeycomb filters fitted at an angle to minimise direct contact with possible cooking flames
The hood design has increased the cooking equipment overhang which will improve the ability of the hood to capture the fumes (cooking process surge) and also permits a reduced exhaust rate (between 20 to 40%)	High efficiency stainless steel honeycomb filters tested in accordance with AS 1530.1 (providing <b>barrier against flames entering the ductwork</b> ). Low resistance - 25Pa at 2.54 m/s
Make-up air specifically designed to contain the cooking plume and to push the fumes towards the filters using AOM ADDAIR™ technology	Construction using AOM FILTRAIR™ technology (a combination of honeycomb filters, electrostatic cells and ozone generators providing a very efficient filtration system)
Electrostatic filters and ozone generators can be retrofitted if required	AOM can provide technical data & drawings for any job Required details include:
Removable grease trays for easy maintenance and cleaning	- Layout, dimensions, and ratings of the cooking equipment. - Kitchen height (to determine hood design)
Hood lighting uses the latest LED technology	- Percentage of the supply air versus the exhaust airflow (60% max. in hood) - AOM can advise on introducing supply air from within the kitchen

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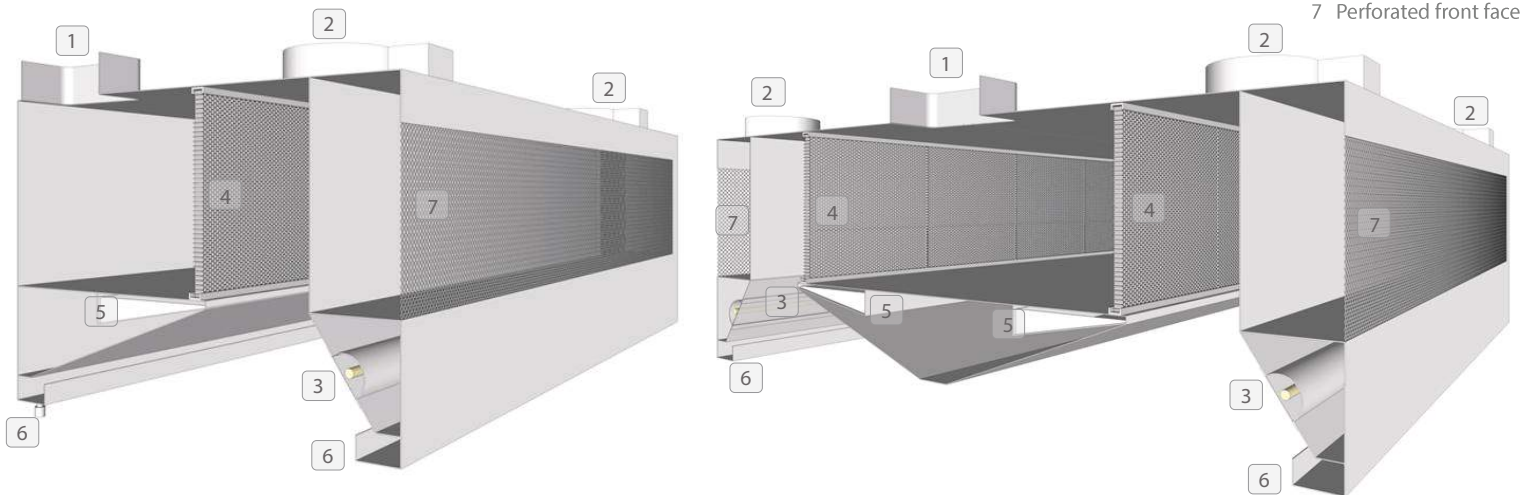
## COMMERCIAL KITCHEN EXHAUST HOODS

### Type B

#### Exhaust hood with air supply fans:

HCES-Series	800mm high	wall-mounted hood
HCVES-Series	550mm high	wall-mounted hood
HCIES- Series	800mm high	island hood
HCIVES- Series	550mm high	island hood

- 1 Exhaust spigot
- 2 Air supply fans
- 3 LED Lighting
- 4 Honeycomb Filter
- 5 Grease tray
- 6 Gutter & drain cap
- 7 Perforated front face



AS 1668.2-2012 certified	Stainless steel construction with honeycomb filters fitted at an angle to minimise direct contact with possible cooking flames
The hood design has increased the cooking equipment overhang which will improve the ability of the hood to capture the fumes (cooking process surge) and also permits a reduced exhaust rate (between 20 to 40%)	High efficiency stainless steel honeycomb filters tested in accordance with AS 1530.1 (providing <b>barrier against flames entering the ductwork</b> ). Low resistance - 25Pa at 2.54 m/s
Make-up air specifically designed to contain the cooking plume and to push the fumes towards the filters using AOM ADDAIR™ technology	Construction using AOM FILTRAIR™ technology (a combination of honeycomb filters, electrostatic cells and ozone generators providing a very efficient filtration system)
Electrostatic filters and ozone generators can be retrofitted if required	AOM can provide technical data & drawings for any job Required details include:
Removable grease trays for easy maintenance and cleaning	- Layout, dimensions, and ratings of the cooking equipment.
Hood lighting uses the latest LED technology	- Kitchen height (to determine hood design)
	- Percentage of the supply air versus the exhaust airflow (60% max. in hood)
	- AOM can advise on introducing supply air from within the kitchen

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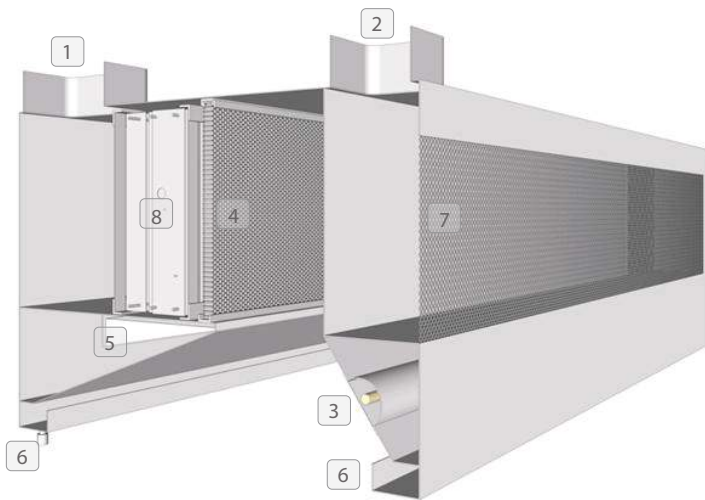
## COMMERCIAL KITCHEN EXHAUST HOODS

### Type C

#### Exhaust hood with electrostatic filters and air supply plenums/air supply fans:

HCF/HCFS-Series	800mm high	wall-mounted hood
HCVF/HCVFS-Series	550mm high	wall-mounted hood
HCIF/HCIFS- Series	800mm high	island hood
HCIVF/HCIVFS- Series	550mm high	island hood

- 1 Exhaust spigot
- 2 Air supply spigot
- 3 LED Lighting
- 4 Honeycomb Filter
- 5 Grease tray
- 6 Gutter & drain cap
- 7 Perforated front face
- 8 Electrostatic filter
- 9 ESP Control box



AS 1668.2-2012 certified	Stainless steel construction with honeycomb filters fitted at an angle to minimise direct contact with possible cooking flames
The hood design has increased the cooking equipment overhang which will improve the ability of the hood to capture the fumes (cooking process surge) and also permits a reduced exhaust rate (between 20 to 40%)	High efficiency stainless steel honeycomb filters tested in accordance with AS 1530.1 (providing <b>barrier against flames entering the ductwork</b> ). Low resistance - 25Pa at 2.54 m/s
Make-up air specifically designed to contain the cooking plume and to push the fumes towards the filters using AOM ADDAIR™ technology	Construction using AOM FILTRAIR™ technology (a combination of honeycomb filters, electrostatic cells and ozone generators providing a very efficient filtration system)
Electrostatic filters fitted behind each honeycomb filters Ozone generators can be retrofitted if required Removable grease trays for easy maintenance and cleaning Hood lighting uses the latest LED technology AOM can advise on introducing supply air from within the kitchen	AOM can provide technical data & drawings for any job Required details include: - Layout, dimensions, and ratings of the cooking equipment. - Kitchen height (to determine hood design) - Percentage of the supply air versus the exhaust airflow (60% max. in hood) - Type of cooking and the location of the discharge point

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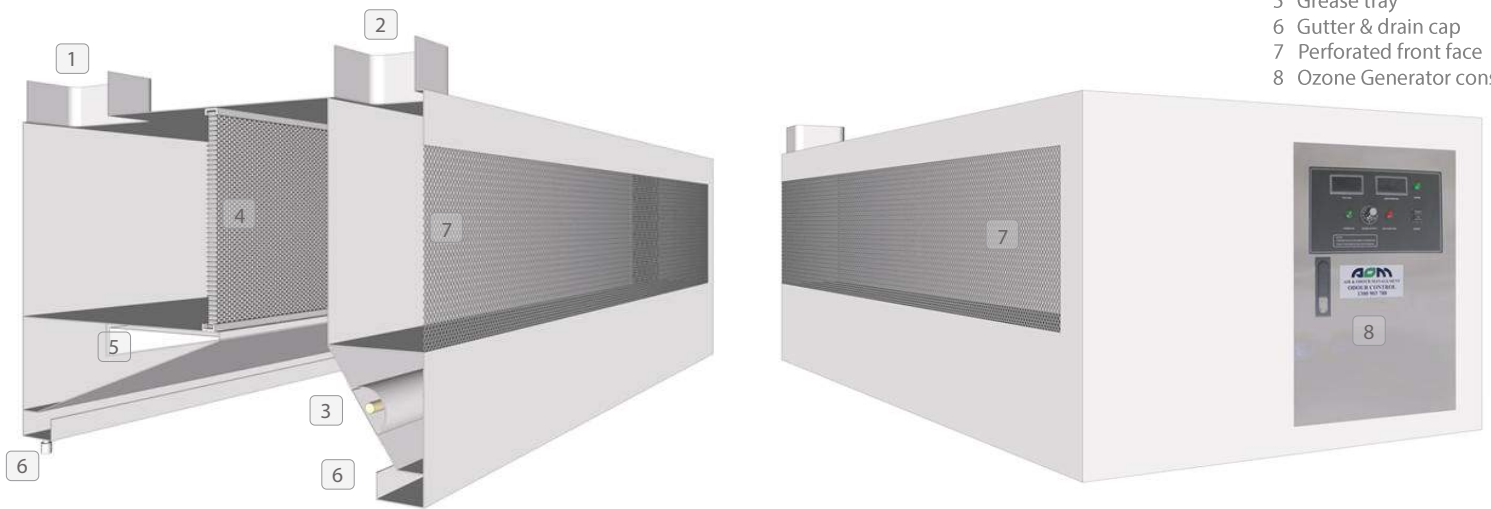
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## COMMERCIAL KITCHEN EXHAUST HOODS

### Type D Exhaust hood with ozone generator and air supply plenums/air supply fans:

HCO/HCOS-Series	800mm high	wall-mounted hood
HCVO/HCVOS-Series	550mm high	wall-mounted hood
HCIO/HCIOS- Series	800mm high	island hood
HCIVO/HCIVOS- Series	550mm high	island hood

- 1 Exhaust spigot
- 2 Air supply spigot
- 3 LED Lighting
- 4 Honeycomb Filter
- 5 Grease tray
- 6 Gutter & drain cap
- 7 Perforated front face
- 8 Ozone Generator console



AS 1668.2-2012 certified	Stainless steel construction with honeycomb filters fitted at an angle to minimise direct contact with possible cooking flames
The hood design has increased the cooking equipment overhang which will improve the ability of the hood to capture the fumes (cooking process surge) and also permits a reduced exhaust rate (between 20 to 40%)	High efficiency stainless steel honeycomb filters tested in accordance with AS 1530.1 (providing <b>barrier against flames entering the ductwork</b> ). Low resistance - 25Pa at 2.54 m/s
Make-up air specifically designed to contain the cooking plume and to push the fumes towards the filters using AOM ADDAIR™ technology	Construction using AOM FILTRAIR™ technology (a combination of honeycomb filters, electrostatic cells and ozone generators providing a very efficient filtration system)
<p>Electrostatic filters can be retrofitted if required</p> <p>AOM Ozone Generators can be fitted at either end of the hood</p> <p>Removable grease trays for easy maintenance and cleaning</p> <p>Hood lighting uses the latest LED technology</p> <p>AOM can advise on introducing supply air from within the kitchen</p>	<p>AOM can provide technical data &amp; drawings for any job</p> <p>Required details include:</p> <ul style="list-style-type: none"> <li>- Layout, dimensions, and ratings of the cooking equipment.</li> <li>- Kitchen height (to determine hood design)</li> <li>- Percentage of the supply air versus the exhaust airflow (60% max. in hood)</li> <li>- Type of cooking and the location of the discharge point</li> </ul>

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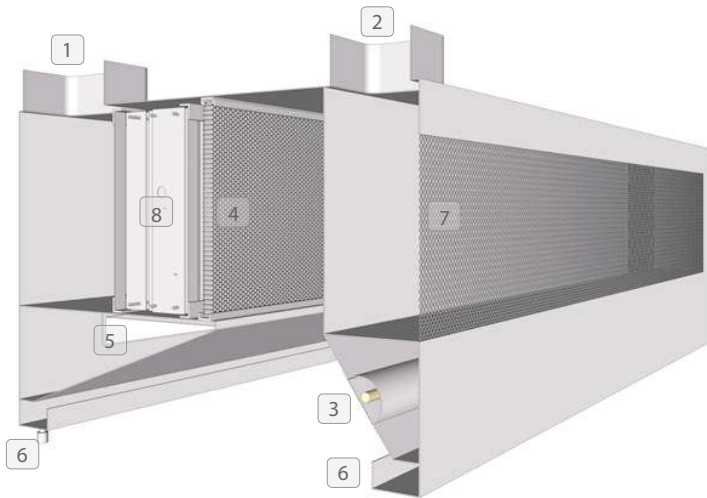


## COMMERCIAL KITCHEN EXHAUST HOODS

### Type E Exhaust hood with electrostatic filters, ozone generator and air supply plenums/air supply fans:

HCFO/HCFOS-Series	800mm high	wall-mounted hood
HCVFO/HCVFOS-Series	550mm high	wall-mounted hood
HCIFO/HCIFOS- Series	800mm high	island hood
HCIVFO/HCIVFOS- Series	550mm high	island hood

- 1 Exhaust spigot
- 2 Air supply spigot
- 3 LED Lighting
- 4 Honeycomb Filter
- 5 Grease tray
- 6 Gutter & drain cap
- 7 Perforated front face
- 8 Electrostatic filter
- 9 ESP Control box
- 10 Ozone Generator console



AS 1668.2-2012 certified	Stainless steel construction with honeycomb filters fitted at an angle to minimise direct contact with possible cooking flames
The hood design has increased the cooking equipment overhang which will improve the ability of the hood to capture the fumes (cooking process surge) and also permits a reduced exhaust rate (between 20 to 40%)	High efficiency stainless steel honeycomb filters tested in accordance with AS 1530.1 (providing <b>barrier against flames entering the ductwork</b> ). Low resistance - 25Pa at 2.54 m/s
Make-up air specifically designed to contain the cooking plume and to push the fumes towards the filters using AOM ADDAIR™ technology	Construction using AOM FILTRAIR™ technology (a combination of honeycomb filters, electrostatic cells and ozone generators providing a very efficient filtration system)
<p>Electrostatic filters fitted behind each honeycomb filter</p> <p>AOM Ozone Generators can be fitted at either end of the hood</p> <p>Removable grease trays for easy maintenance and cleaning</p> <p>Hood lighting uses the latest LED technology</p> <p>AOM can advise on diffusing the supply air within the kitchen</p>	<p>AOM can provide technical data &amp; drawings for any job</p> <p>Required details include:</p> <ul style="list-style-type: none"> <li>- Layout, dimensions, and ratings of the cooking equipment.</li> <li>- Kitchen height (to determine hood design)</li> <li>- Percentage of the supply air versus the exhaust airflow (60% max. in hood)</li> <li>- Type of cooking and the location of the discharge point</li> </ul>

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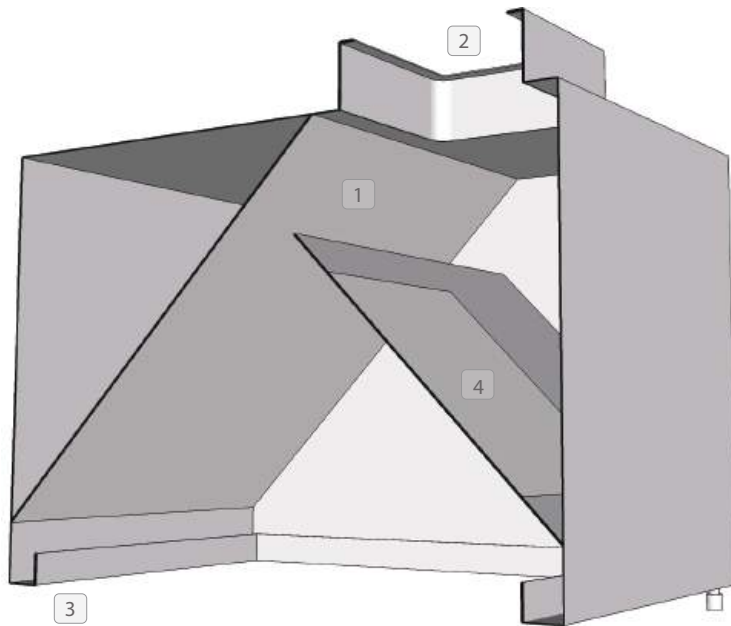
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## COMMERCIAL KITCHEN EXHAUST HOODS

### Type F

#### Dishwasher hood:

HCD-Series	800mm high	wall-mounted hood
HCVD-Series	550mm high	wall-mounted hood



- 1 Exhaust opening
- 2 Exhaust spigot
- 3 Gutter & drain cap
- 4 Access panel



**Air & Odor Management**

Providing Innovative Commercial Kitchen  
Ventilation Solutions

## Commercial Kitchen Exhaust Hoods AOM Touch Control Panel

### WIFI Connectivity

Optional integration for remote  
monitoring and management of  
the kitchen exhaust system



### Performance Monitoring

Monitoring of AOM's integrated  
kitchen exhaust system

### Blower + VSD

The speed of the blower can  
be automatically regulated in  
accordance with the cooking loads



### Ozone Generator

Adjustable ozone output for different  
cooking odours and intensities

**Air & Odor Management Pte Ltd**

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**Air & Odor Management**

Providing Innovative Commercial Kitchen  
Ventilation Solutions

## VSD Control of Fan and Ozone Generator for energy saving and optimal injection of ozone



Air & Odor Management 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 fit-out business.

Our latest development is the design of a Variable Speed Drive that links cooking intensity, through heat and smoke sensors placed within the hood, to both the fan and the ozone generator.

Energy savings are guaranteed through an efficient use of the fan, whilst the controlled injection of ozone mitigates the risk of any residual discharge.

**Air & Odor Management Pte Ltd**

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