We are now cleaning 25 restaurants at the Mall of Scandinavia.
Scandinavia's most modern shopping mall opted for new, smart and sustainable solutions

Unibail-Rodamco are careful when choosing collaborating partners. They would otherwise hardly have become Europe's largest owner of shopping malls and market venues.

The first meeting between us occurred some years before Mall of Scandinavia was completed. However, the final order came just 11 days prior to its opening. Thanks to good planning and 24-hour work by our assemblers, we could still deliver and install all systems in time for the opening. We were also able to initiate system operation before the 20,000 first visitors filled Mall of Scandinavia to the limit.

Flexibility is highly prioritised by Unibail-Rodamco. Restaurants can close down, move, change the type of food or arrange more frying space. Each restaurant was therefore equipped with its own RENA and the cleaning capacity was made-to-order for every kitchen. All systems are monitored remotely and can be easily upgraded if necessary.

Unibail-Rodamco has high goals for its sustainability work. These include recovering heat from the kitchen, minimising risks for fire and reducing the odours. The necessary cleaning of exhaust ducts must function without problems. They have therefore chosen an oxygen-fed and liquid-cooled ozone system. What is called a high-performance ozone system. It is the only sure way to create an effective, reliable and flexible cleaning solution that will do its job day after day, year after year.

ENERGY RECOVERY FROM THE RESTAURANTS
Air cleaning results in three benefits. The energy in the warm kitchen air can be recovered. The air released into the surroundings will carry less odours. The risk for fire in the flues is reduced.

ECOLOGICAL AND LOCALLY PRODUCED
Ozone production has minimal effect on the environment. It is produced on site by air. And it reverts to air when it has done its job. No purchases, no transports, no storage, no handling, no waste, no residues.

MINIMAL AMOUNTS OF NITROGEN OXIDES
Air-fed ozone systems produce a lot of nitrogen oxides. Our oxygen-fed solutions do not. Nitrogen oxides unfortunately cause smog and emissions must be minimised.
If you visit MoS, treat yourself to some food. When it is made, heated air, kitchen smoke and fat will be drawn into the flue above the stove. Here, we add ozone which removes the fat and reduces the odour. And just like that, the heat can be recovered. Great for the wallet and for our environment.
Unibail-Rodamco were satisfied only with the best - an ozone system that is fed with dry, pure oxygen and cooled with cold liquid. Wise.
RENA is a high-performance ozone system. It produces ozone from dry, pure oxygen (not the ambient air which is damp) and the ozone generator is cooled with cold fluid. This is the only way to effectively and reliably produce the correct amount of ozone day after day, year after year.

Compared with most other ozone generators on the market, the amount of ozone can be set infinitely with RENA. If more cleaning capacity is required or more points where the ozone is to be led into the exhaust duct, then we can arrange this in one day. No intervention in the ventilation facility is required.

Security is high. Service Agreement Premium includes monitoring, a lifetime product warranty and free spare parts.

Compared with air-fed ozone generators, the RENA-systems have one more big advantage. They do not produce large amounts of nitrogen oxides (NOx) or build up nitric acid in the ozone generator as do the air-fed ozone systems. Less nitrogen oxide means less smog-building. And, without nitric acid less maintenance is required.

A RENA-system can clean air flows of up to 12,000 l/s. Six times more than the most powerful air-fed system.
About Ozonetech

Ozonetech is an award-winning cleantech company that has offered premium products for air and water treatment since 1993.

Our unique technology and extensive expertise has made us a rapidly growing global company with installations on six continents. All development and manufacturing is located in Sweden. In addition, we have in-house specialists for consultation, planning, installation and service.

As a Center of Excellence within air and water treatment, we also collaborate in international efforts to develop global standards for purification solutions.

At Ozonetech, we have a strong incentive to reduce energy consumption, health risks and the impact on the environment. Our current solutions provide a multitude of benefits in the processing and food industry, real estate, commercial kitchens as well as in the retail market.

For additional information, visit our website at www.ozonetech.com