



## Data summary of Odour Extraction Test

Test according to standard: EN13725:2003.

## **Report**

Trial Nº: 1296-2020-00K - 02/2020 Trial conducted by Olfasense GmbH

The goal of this research is to determine odour degree reduction of the specified filter, constituted by a plasma and active carbon.

2 different frying scenarios (fries and fish) have been used as odour source.

The olfactometric measurements have been done according to standard DIN EN13725:2003.

## Result:

The air round plasma filter (in the report called full filter) has reached in this test an odour degree reduction of 95% for the fish and 96.5 % for the fries.

Filter type: Cylindrical Plasma C1000

**Test result** 

Odour reduction factor:

95,0 %

96,5 %

Fish Fries

