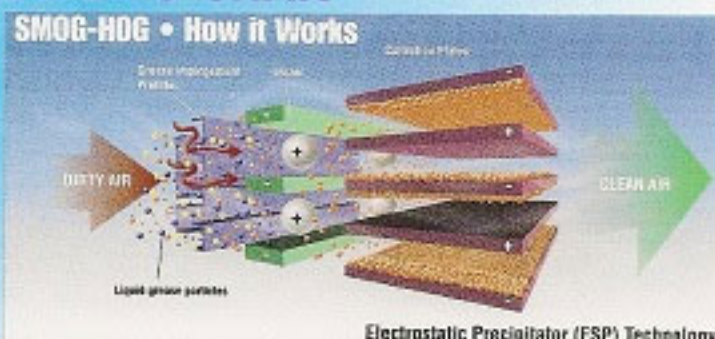


SMOG-HOG®

ELECTROSTATIC AIR CLEANING SYSTEMS THE COMPLETE SOLUTION TO SMOKE, GREASE AND ODOUR EMISSIONS FROM ALL TYPES OF COOKING FROM HOT PLATE TO CHAR GRILLING.

Electrostatic Precipitator Technology

ESP is the key to SMOG-HOG's superior performance. It's a sophisticated electronic solution that leaves no grease or smoke particle untouched. Unlike bag and metal impingement filters, that remove only the largest particles. ESP electronically charges even microscopic contaminants, then captures them on the aluminum collection plates of the collection cell only clean air is released from the system.



High Efficiency in Collecting Sub-Micron Particles



- High Dust Spot Efficiency ASHRAE 52-76 Test Method
- High Cold DOP Test Efficiency
- Ozone Test Efficiency
- AFTL Tested UL-867, UL710 Approved
- HKFSD Approval Certificate
- Agency Listing Approvals UL/ETL
- City of Los Angeles
- City of New York MEA listing

Smog-Hog® is a world leader in ESP efficiency to filter kitchen emissions. SmogHog is the most widely used ESP on the world market with many of thousands of installations throughout the US, Europe, UK, Asia and the Middle East, in Australia and NZ UAS have supplied Smog Hog ESP's for over 25 years, with installations from the smallest take away shop to multiple restaurants kitchens in food courts in multi-story developments, Parliament house in Canberra as well as large local and multi-national franchise chains.

Application Spotlight:

New York

UAS will be Part of the Rebirth of Downtown New York's Business District: Smog-Hog® Kitchen Emission Solutions Selected for New World Trade Center

The new World Trade Center (WTC) is perhaps the most high-profile construction project in the world and United Air Specialists was selected to be a supplier for the Kitchen Emissions Systems required for this project. In total, ten Smog-Hog PSG systems of various sizes have been designed and applied within the four WTC Towers. The pictures on the right provide a glimpse into the current progress of each tower and what PSG models will be utilized in each tower when completed.

The World Trade Center and 9/11 Memorial have been designed to be a showcase destination of lower Manhattan and this site is expected to draw millions of tourists annually. So, retail and restaurant portions have been included near the ground level of each tower. The exhaust for these locations is being discharged from the second story. Therefore, the air quality requirements are exceptionally high with no margin for error. The engineering firms turned to UAS based on our reputation of quality and reliability which has been built from 20+ years in the NYC market. As with many projects, there were constantly changing design criteria and product specifications. UAS' flexibility and ability to provide unique, customized solutions in a timely manner helped secure the order and provided the engineering firms with the solution they needed.



WTC Tower 1: PSG-13-2, PSG-23-2



WTC Tower 3: PSG-22-2, PSG-54-2



WTC Tower 2: (8) PSG-23-2



WTC Tower 4: PSG-13-2, (2) PSG-40-2

Artist rendering of the new World Trade Center buildings and images from the actual construction sites where UAS Smog-Hog® PSG systems are being installed

Melbourne

CBW Building - Premium Office Accommodation with Goldsbrough Lane Food (12 restaurants) & Retail.

UAS Supplied the following Smog-Hog's® with a total air handling capacity of 39,561l/s for this project.



2 x PSG-13, 2 x PSG-23, PSG-24, PSG-32, PSG-33, PSG-54

Auckland NZ

Princess Wharf - Restaurants and Hotel Accommodation .UAS Supplied the following Smog-Hog's® with a total air handling capacity of 13620 l/s for various restaurants in this project.



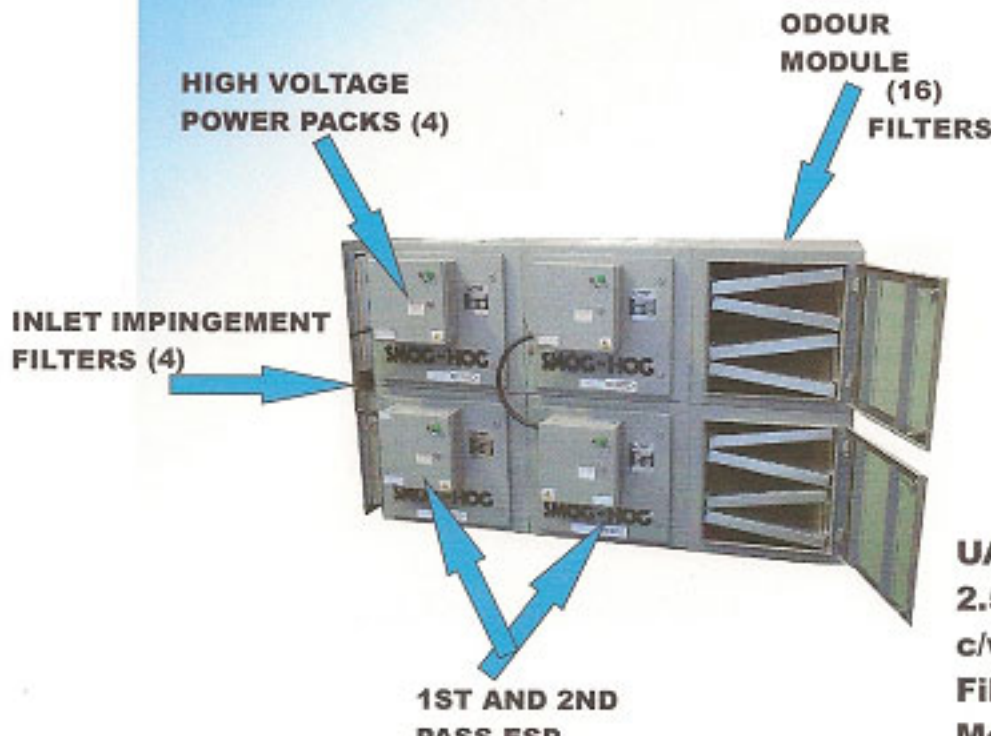
2 x UA-30 Twin Pass, PS-G32, PSG-33

Townsville Australia

Ribs & Rump® Restaurant
UAS Supplied the following Smog-Hog® for the kitchen filtration in this restaurant with a total air handling capacity of 2594 l/s



UA-40 Twin Pass with Odour Control Module



UA 40 Twin Pass 2594l/s
2.5m/s Face Velocity
c/w Inlet Impingement Filters and Odour Module.