

COMMERCIAL KITCHEN EXHAUST

Moliton Odor Abatement System

Odor treatment inside the exhaust path.

The Moliton Odor Abatement System (MOAS) delivers Odor Neutralizer Solution to two remote atomizing nozzles. Compressed air and solution travel through separate tubing, creating a fine mist inside the grease duct.

One complete system

The stainless-steel cabinet, external solution container and two atomizing nozzles form the complete MOAS setup.

Up to 10 gallons

of odor-neutralizing solution.
Supplies the cabinet's mixing system.

Installation location

Place the cabinet so kitchen staff can hear its low-solution buzzer during normal working hours and reach the container for refilling. For convenient remote placement, plan air and solution line runs up to 100 ft and confirm routing with Moliton. See the example on the next page.



CABINET

24 in W / 32 in H / 8 in D

SOLUTION CONTAINER

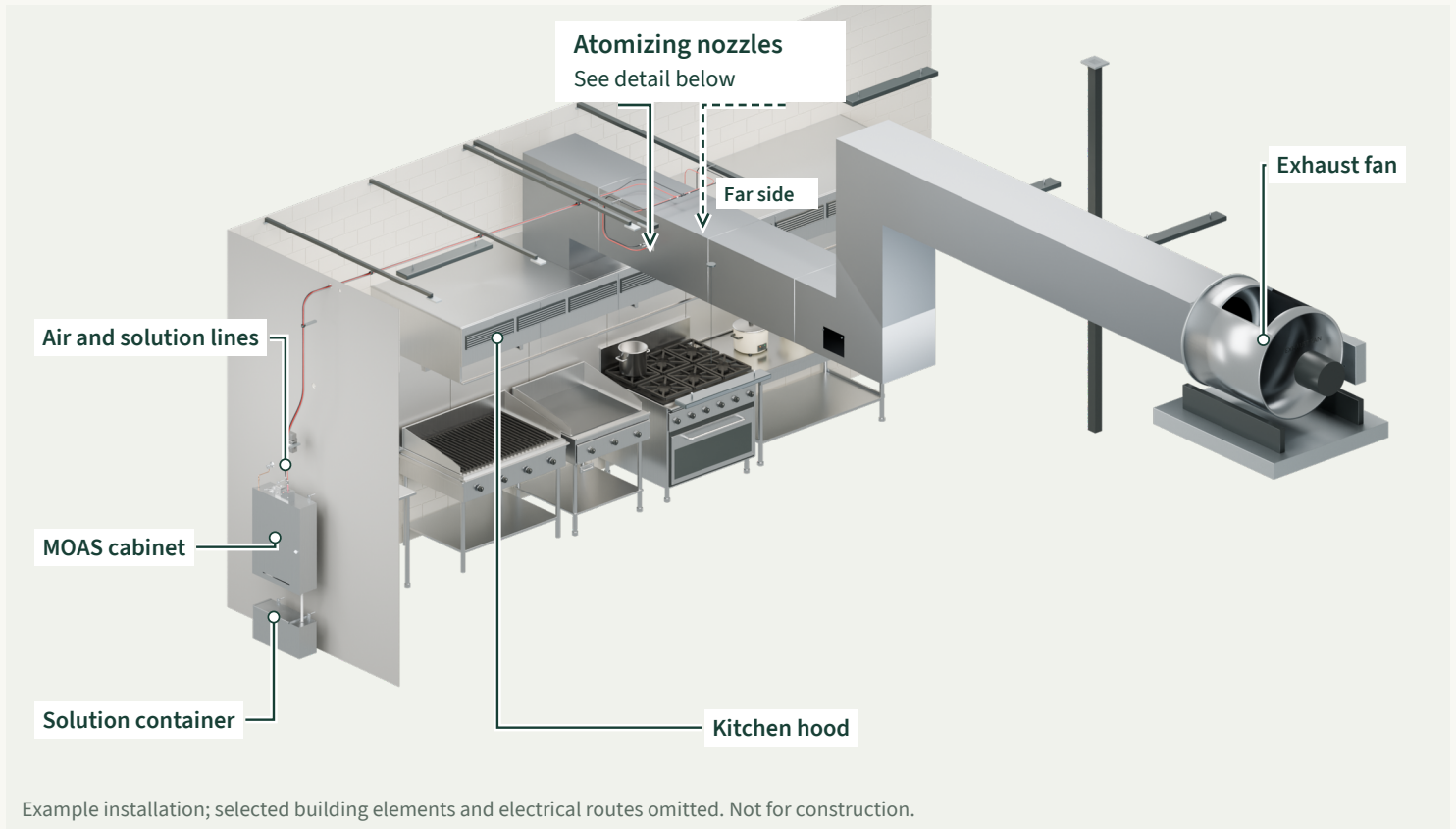
24 in W / 12 in H / 8 in D

MOUNTING

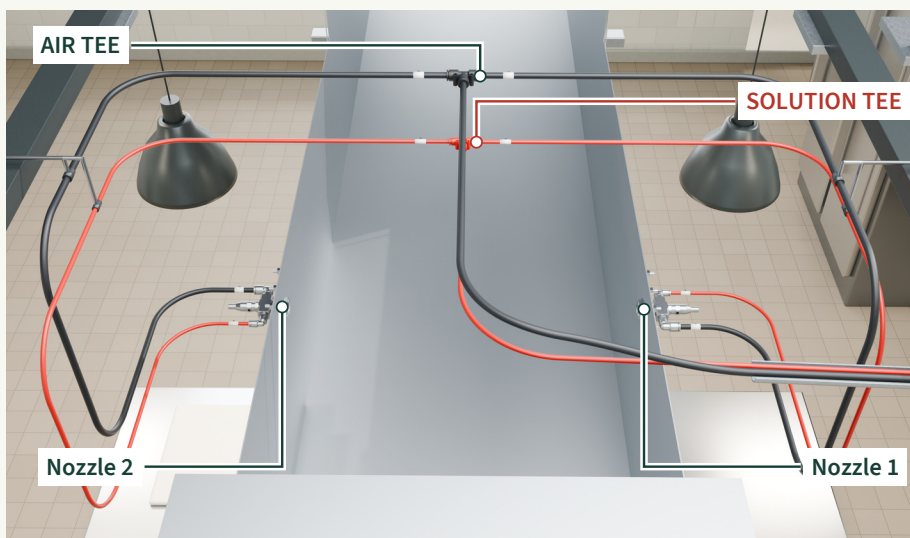
16 in centers

Body dimensions; projections and service clearances additional.

Typical MOAS installation diagram



Two tees. Two opposed nozzles.



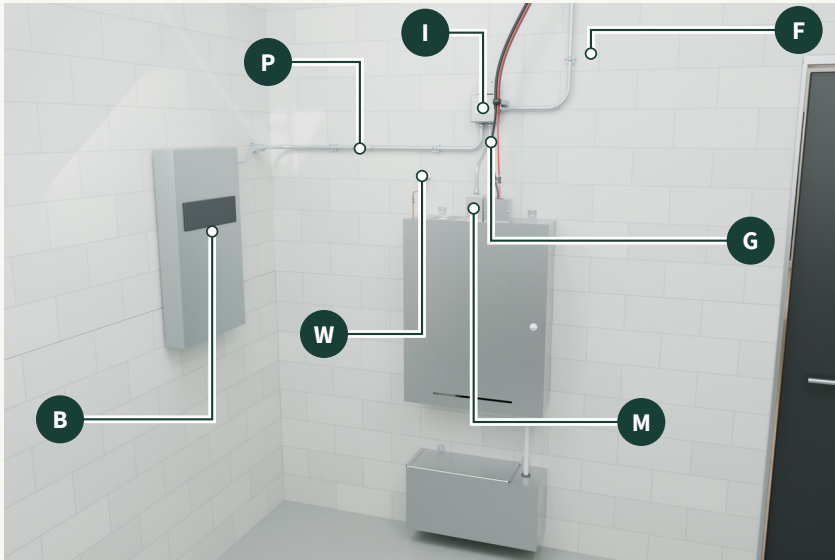
Separate air and solution tees feed both nozzles. The duct and conduit cutaways reveal the supplies and nozzle tips inside the exhaust path.

MONTHLY MAINTENANCE

Position both nozzles for convenient access to their rear cleaning buttons, which should be cycled several times each month.

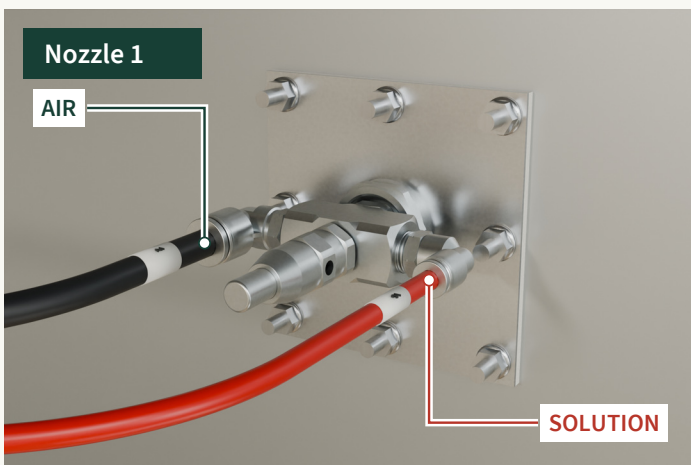
Coordinate the connections

Plan the MOAS supply and exhaust-fan control connection with the project team.

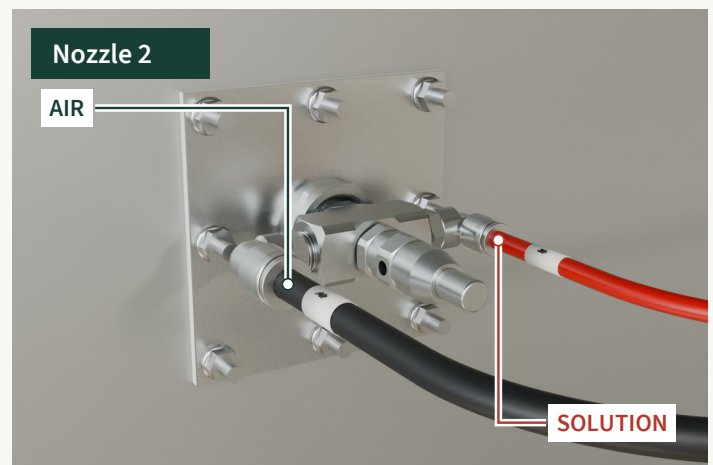


- B Building electrical panel**
- P MOAS power**
120 VAC, 20 A circuit dedicated to the MOAS.
- I Exhaust fan interlock**
Mount in a convenient location to connect MOAS power and exhaust-fan power. The interlock prevents MOAS operation when the exhaust fan is off.
- F Exhaust fan interlock power connection**
Fan power energizes the relay, completing the dedicated circuit from the building electrical panel to the MOAS.
- M Power switch**
Main switch on the cabinet top supplies power to the MOAS.
- W Cold-water supply**
A building-provided isolation valve is recommended. MOAS also has an internal shutoff.
- G Air and solution tubing**
Supply lines to the atomizing nozzles mounted in the duct.

External nozzle connections



AIR / Black, 3/8-inch OD tubing



SOLUTION / Red, 1/4-inch OD tubing

Start with the project

MOAS can be used independently or alongside Molitron EPFA filtration. Select and configure the system for the cooking operation and exhaust arrangement.

UP TO

95%

odor reduction*

UP TO

50%

smoke reduction*

UP TO

6,000 CFM

per two-nozzle system

* Performance varies with cooking process, hood grease-removal performance, exhaust configuration, installation, dwell time and calibration. Results are not guaranteed. Capacity is subject to project-specific configuration; smoke reduction is not a particle-filtration rating.

Planning essentials

MOAS electrical supply	120 VAC, 20 A dedicated circuit
Cold-water supply	1/4-inch connection
Application	Commercial, indoor, permanently connected equipment

Review the cooking load, hood grease removal and exhaust airflow with Molitron. Coordinate nozzle placement and adequate treatment dwell time, protected tubing routes, cabinet ventilation and service access.

Detailed mounting, commissioning, calibration and maintenance can be found in the MOAS installation and operations manual.

MOAS manual: Installation, Start Up Instructions and Maintenance (8/2024)



ETL Listed • United States and Canada

MOAS is ETL Listed under Intertek Report 101453585DEN-002. The report identifies UL 197 and CSA C22.2 No. 109 as the applicable standards. Listing does not establish approval of a field installation.

Discuss your application

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