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Certificated emission control devices for cooking by the New York City DEP, USA.

Performance Certified by the Ministry of SMEs and Start-ups in Korea



Annual death toll from cooking emissions resulting from cooking foods

3,800,000 persons

Source: WHO(World Health Organization)

Cooking emissions are

the next air quality issue that threatens the healthy lives of mankind, following diesel particulate and cigarette smoke



Cooking emissions, one of the Group 1 carcinogens designated by the World Health Organization (WHO)

- \bullet 90% of lung-cancer women are non-smokers, and cooking emissions are the main cause of their cancer
- When cooking foods, a lot of harmful substances, such as fine dust, VOCs, and formaldehyde, are generated



Cooking emissions are the biggest source of ultrafine dust

• Cooking emissions are the number one source of ultrafine dust in the city. (California EPA, USA)

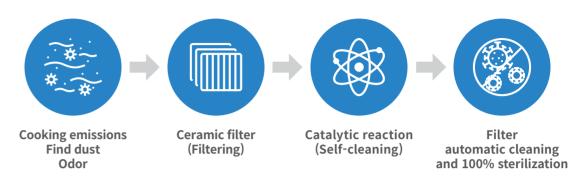
Grilling one hamburger patty = Diesel truck running 230km



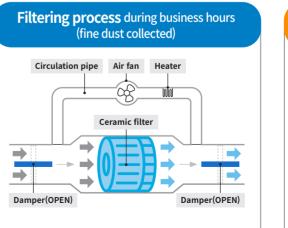
The concentration of ultrafine dust generated when grilling meat was recorded to be up to 1,013 $\mu g/m^3$

• The ultrafine dust concentration of 1,013µg/m³ measured while cooking is over 13 times the level of "very bad."

In the oil mist / odorous environment, the only sustainable solution, Khanpure



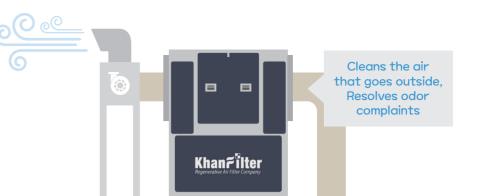
Performance Maintenance Tech.	Reduces fine dust, odors, viruses, etc. by more than 90% by applying automobile DPF technology.
	Even in environments with a lot of water vapor and oil fume, it maintains continuous performance.
	Self-cleaning technology enables to maintain performance without washing filters separately.
Carbon Neutral Tech.	Zero generation of waste water, zero generation of waste.
	Self-cleaning technology through catalytic reaction regenerates the filter.
	The ceramic filter can be used semi-permanently. Maintenance cost is saved (Energy usage is 1/6 and installation cost is 1/2.).
All-in-One Tech.	Ceramic filter with excellent porosity adsorbs not only fine dust but also bacteria/viruses.
	Effective for removing cooking fume and odor that spread inside and outside while cooking



Self-cleaning process after business hours (filter regenerated)

Make the air cleaner thanks to the clean filter **being sterilized every morning!**

Filter replacement/cleaning is not required, and fine dust and odors are reduced by more than 90% during cooking.





Khanpure Indoor air purifiers exclusively for restaurants



Khanpure Device that reduces outdoor fine dust and odor

E4MD		ES	MD
Power consumpt Purification mode Regeneration mode (average 1 hour op every ten days) Processed air vol	11KW le 11KW beration ume : 10,000CHM sing wind speed :		Dimensions(mm): 1800 X 1200 X 1800 Power consumption: Purification mode 18.5KW Regeneration mode 11KW (average 1 hour operation every ten days) Processed air volume : 20,000CHM Maximum processing wind speed : 30m/s Purification capacity : 333m ³ /min

The technology that can clean the kitchen can clean every space.

Khanpure in the kitchen



International patents

Built solid global patent barriers by registering patents in the U.S., EU, China, Japan, and South Korea



khanpure

Khanpu

- Acquired U.S. safety standards ETL certification. Certificated emission control devices for cooking by the New York DEP(Department of Environment Protection)
- Acquired performance certification from the Ministry of SMEs and Start-ups in Korea. Technology development products to be considered for preferential purchase by public institutions

KhanFilter Co., Ltd. www.khanfilter.co.kr

Headquarters Room811, National NanoFab Center 291, Daehak-ro, Yuseong-gu, Daejeon, Korea Factory 309-7 Techno2-ro, Yuseong-gu, Daejeon, Korea

TEL +82.42.349.0036 USA Office 1504 Columbia Avenue Suite 9 Riverside CA USA For product inquiry sales@khanfilter.co.kr For technical support support@khanfilter.co.kr