

# SafeAir

Ventilation Interlock systems



Commercial Kitchens



SafeAir CM & SafeAir CM (GP)  
255x180x70mm

### SafeAir CM - Extra Features

- » Inbuilt two channel current monitoring
- » Simple button press current monitoring setup



SafeAir & SafeAir (GP)  
180x129x70mm

### Product Overview

The SafeAir range of kitchen interlock systems are designed and manufactured to offer a cost effective solution for commercial kitchens.

They can be supplied with or without gas pressure proving, inbuilt two channel current monitoring, carbon dioxide and carbon monoxide detectors, air flow switches and remote EM stop buttons to ensure all parts of the current standards would be covered.

**The SafeAir range of ventilation interlock systems are designed to offer the best features and warranty at low prices.**

**5** year warranty | Confidence built-in

British Designed  
and manufactured  
by Medem™



**SafeAir**  
Ventilation Interlock systems



- » Ventilation interlock
- » Available with gas proving (GP models)
- » Carbon dioxide level monitoring
- » Gas detection/carbon monoxide monitoring
- » Quick and easy to install
- » Compact design

## Ventilation interlock

It is a requirement under BS6173:2009 and IGEN UP19 that any mechanical ventilation within a commercial kitchen environment (both supply and extract) is switched on and running before the use of any gas appliances can take place. With the SafeAir range of interlock systems, if the ventilation is not switched on, the OLED display informs the operator that the fans are off and to switch on the fans and restart the panel.

## Inbuilt Current Monitoring (CM models)

Using a simple button press the inbuilt two channel current monitor can monitor between 28mA and 20 Amps, the operating current is then displayed. This information helps with setup during installation and can be used to identify potential fan faults during operation.

## Gas pressure proving

When supplied with gas pressure proving (GP Models) we use the Medem™ patented differential pressure proving method, the system checks the gas pipe work and appliances in a kitchen for gas leaks. It also monitors for low pressure and over pressure without opening the solenoid valve - making it the only truly safe method of proving available.

## Carbon dioxide monitoring

When fitted with a Medem™ carbon dioxide detector (CO<sub>2</sub>) it monitors the CO<sub>2</sub> level to ensure that HSE set levels are not exceeded with the PPM levels clearly displayed.

Should the carbon dioxide level rise above the set low alarm level the panel OLED will advise staff to 'increase the ventilation.' If the maximum allowed level of CO<sub>2</sub> is reached the system will isolate the gas and advise the staff to ventilate the kitchen.

The carbon dioxide levels are set out by the HSE and supported in IGENUP19.

Carbon monoxide and natural gas detectors can also be supplied and monitored.

Have a question or need some help?

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