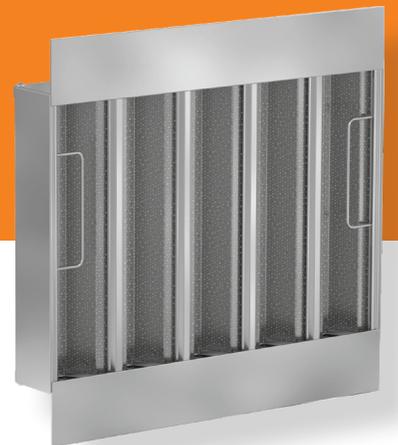




Grease Filters for Type 1 Hoods

Enhance Your Grease Management With Our Top-Tier Filtration Options.



ELIMINATE GREASE AND SAVE COSTS

Grease is a by-product of most commercial cooking processes that must be extracted from the exhaust airstream via the kitchen ventilation system. Kitchen exhaust contains grease in various forms including particulate and vapor and can pose many problems, from grease buildup in the fan and on the roof, to the ability to meet compliance with emission standards. Frequent and repeated duct cleanings require unnecessary downtime, while adding significant costs. Accurex® offers innovative filter designs that provide varying levels of grease extraction to minimize ongoing operational and maintenance costs, along with downtime.

THE ACCUREX ADVANTAGE



VARIOUS LEVELS OF GREASE REMOVAL EFFICIENCIES TO MATCH YOUR SPECIFIC APPLICATION



REDUCES OPERATING AND MAINTENANCE COSTS BY DECREASING FREQUENCY OF DUCT CLEANINGS AND MINIMIZING DOWNTIME



INCREASES FAN AND MOTOR LIFE BY REDUCING GREASE BUILDUP THROUGH THE SYSTEM



COMPLIES WITH RIGOROUS AIR EMISSIONS STANDARDS FOR SAFETY AND ADDED COMFORT OF STAFF AND GUESTS



EFFICIENTLY PREVENT THE SPREAD OF FIRE IN THE DUCT SYSTEM BY REMOVING GREASE AT ITS SOURCE: OUR GREASE X-TRACTOR AND GREASE GRABBER FILTERS ARE UL 1046 CERTIFIED, ENSURING ZERO FLAME PENETRATION

UNDERSTANDING GREASE EXTRACTION

GREASE CAN BE BROKEN DOWN INTO THREE DIFFERENT CATEGORIES:

- **VAPOR + SUBMICRON PARTICLES** Produced when a drop of grease, smoke or water comes in contact with a hot surface and immediately burns off. Particle sizes range from .03 to .55 microns.
- **PARTICULATE** Grease covered moisture and air mixture is produced by the long burning of cold or frozen food on a hot cooking surface. Particle sizes range from .55 to 6.2 microns.
- **SPATTER** Larger, more visible effluent that is produced during the cooking process. Particle sizes range from 6.2 to 150 microns.

Research and testing has determined that a significant concentration of grease particles can be found in the submicron and particulate phases. Many of the grease extraction devices on the market remove very large grease particulate that is 10 to 150 microns in size (spatter phase), but are not capable of removing fine particulates that are found in the submicron and steam phases.

PARTICULATE .5 to 6.2 microns **SPATTER** 6.2 to 150 microns **VAPOR** less than .1 microns



Accurex Grease Grabber™ Dual Filtration System removes 100% of grease particles at 5 microns or larger.

GREASE REMOVAL EFFICIENCY

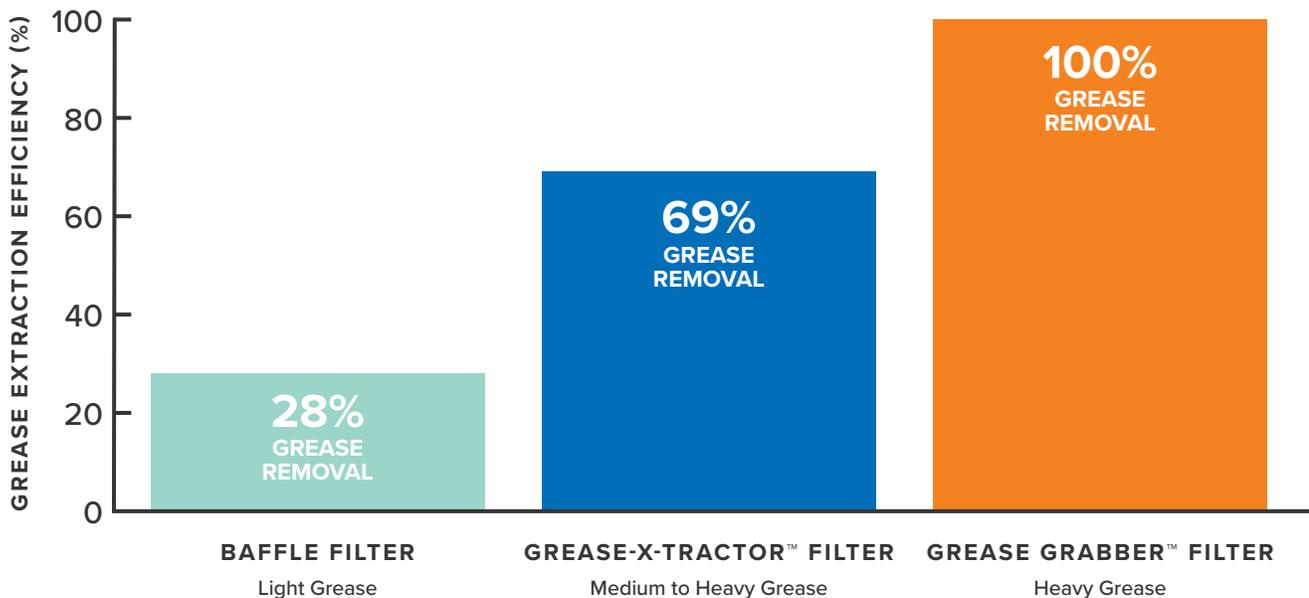


Based on the type of effluent that is generated from varying cooking processes, there are a few hood filter options to consider. Applications such as fryers, griddles and charbroilers which produce high amounts of grease and smoke require more robust filtration versus lighter cooking appliances like ovens. Both efficiency and cost are factors to keep in mind when determining which type of filter or filters are best for your operation:

- Consider more than just initial hood costs. While baffle filters offer the lowest initial up-front cost, the maintenance cost required to handle any grease they are not equipped to stop can add up overtime and would not be recommended for medium or heavy cooking applications.
- If the grease makes it past the filters it becomes a maintenance expense to prevent build-up in the duct, on the roof or on surrounding property as well as a safety concern.
- Removing small grease particles from the air requires more efficient filtration which may generate savings in duct and fan maintenance as more grease is captured right at the source before entering the system.

GREASE EXTRACTION EFFICIENCY VS. PARTICLE SIZE

Particle size tested at 8 microns



Reducing duct cleanings and eliminating rooftop grease problems are made easy with our industry-leading filters. Accurex offers multiple filter options with varying levels of superior grease efficiency based on your cooking application needs.

FILTER	Suggested Application	Example Appliances	Static Pressure (9 x 4 foot hood at 2050 cfm)	Grease Removal Efficiency at 8 microns	Grease Removal Efficiency 3 microns
 <p>Grease Grabber™ Multistage Filtration System</p>	Heavy Grease	Upright Broiler Gas, Electric & Lava Rock Char-Broiler Mesquite Infrared Broiler Wok Chain Broiler	1.1 to 1.3 in. wg	100%	99%
 <p>Grease-X-Tractor™ Centrifugal Filtration</p>	Medium to Heavy Grease	Solid Fuel Cooking Appliances Combination Ovens Gas & Electric Fryers Griddles Grill Upright Broiler Electric Char-Broiler	0.7 to 0.8 in. wg	69%	51%
 <p>Baffle</p>	Light Grease	Gas & Electric Ovens/ Steamers/Ranges Food Warmers Pizza Ovens	0.5 to 0.6 in. wg	28%	16%



Grease Grabber™ Multistage Filtration System

The Grease Grabber multistage filtration system uses the Grease-X-Tractor™ along with the Grease Grabber filter to remove 100% of the grease particles, at 5 microns and larger, out of the airstream. The Grease Grabber filter is UL 1046 Listed, NSF Certified, and tested to ASTM F25119-2005. It is designed for heavy-duty grease applications.



HOW IT WORKS:

- The Grease-X-Tractor is the primary filter that removes large grease particles using centrifugal force.
- The Grease Grabber is the secondary filter that uses a ½-inch packed bead bed to remove the smaller particles of grease that are not removed by the Grease-X-Tractor filter.

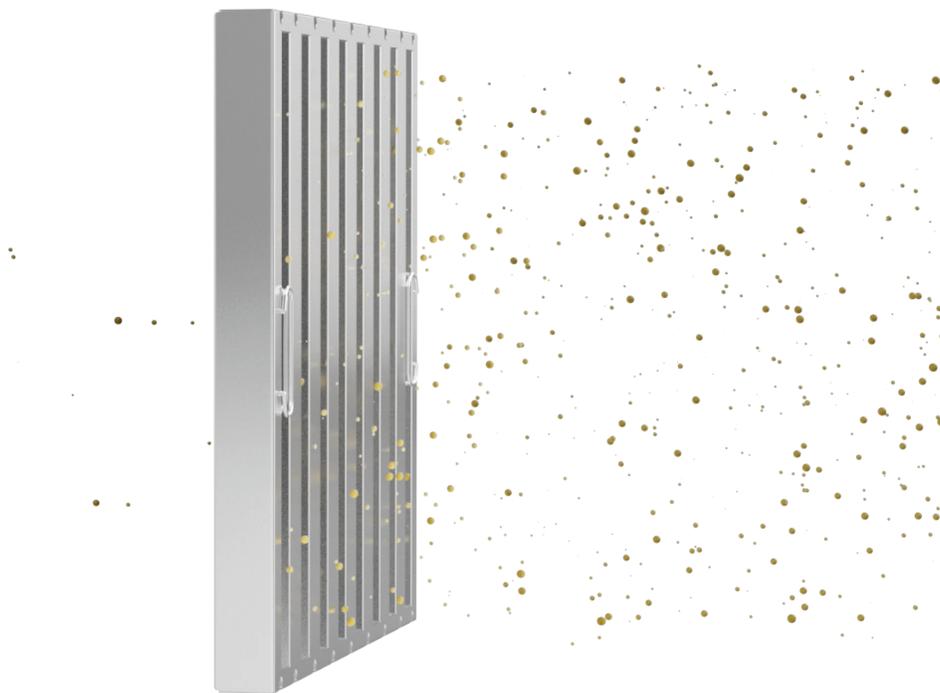


Grease-X-Tractor™ Filter

The Grease-X-Tractor filter is UL 1046 Classified and spark arrestor certified, ideal for medium grease applications.

HOW IT WORKS:

- Exhaust air enters the filter through the angled inlets of the filter face.
- As a result of the angled inlet, the air undergoes multiple turns as it spins through one of the many hollow columns along the length of the filter.
- The near-constant centrifugal force applied to the grease particles force them out of the airstream and on to the walls of the air column.
- The air exists out the back of the filter, while the extracted grease drains out the bottom of the filter.
- Can typically be retrofitted into a hood with baffle filters and due to the filters' similar static pressures, the same fan can usually be used.



Standard Baffle

The industry standard baffle filter is designed for light grease applications.

HOW IT WORKS:

- Exhaust air passes through the stainless steel baffles, turning through “s” shaped baffle plates.
- As the air turns, the particles’ momentum throws it out of the airstream and onto the surface of the baffle.
- The grease then runs down the baffle into the grease trough, which drains into a removable grease container.



Our industry-leading grease hood filters are designed to reduce duct cleanings and eliminate rooftop grease problems for superior performance with lower operating costs.



Maximized extraction

Better grease extraction and energy savings with the Grease Grabber dual filtration system that removes 100% of grease at 8 microns



Easy to clean

All Accurex grease filters can be cleaned with a commercial dishwasher and standard detergent



Economical

Variety of options that reduce maintenance costs by decreasing the amount of rooftop grease and frequency of filter, hood, and duct cleanings



Durable

Quality construction for durability and corrosion resistance; will stand up to heavy use



Prolongs equipment life

Helps to protect the exhaust fan and prolong motor life



Accessibility

Filter removal tool available to enable operators to safely reach and remove filters from the hood



Increased safety

Reduces fire risk with efficient grease removal to help prevent the spread of fire

Discover how simple the
Accurex way can be at
[Accurex.com](https://www.accurex.com)

