



# FDNY

**BUREAU OF FIRE PREVENTION**

**9 Metro Tech Center, 3rd Floor**

**Brooklyn, NY, 11201**

To: Andrew Re  
From: New York City Fire Department  
Date: Dec 13, 2021  
Record ID: 2021-TMCOAP-004440-CERT



Premises Address: City-wide

BIN

Application Type: Certificate of Approval

Result: Certificate of Approval

## **CERTIFICATE OF APPROVAL # 5896**

**THIS CERTIFICATE IS REVOCABLE, NOT TRANSFERABLE**

**AND EXPIRES ON December 12, 2024**

By order of Fire Commissioner, Daniel A. Nigro, and pursuant to Section 112 of the New York City Fire Code, the following equipment or material may be acceptable for use provided the conditions outlined below are in full compliance.

**Manufacturer:** Accurex, LLC/ Greenheck Fan Corporation

**Address:** 400 Ross Ave, Schofield WI, 54476

**Product:** Grease Trapper PCU (Hood Accessory for Purposes of COA Review)

**Model Number:** X or G; followed by FPS- or EPS-; followed by 15-, 30-, 45-, 60-, 90-, 120- or 135-; followed by; PSHC, SHC, IEEC, or IEECC; may be followed by -I-7, -I-10, -I-15, -I-30, -I-50, -I-75, -I-100, -I-150, -I-200, -I-250, -U-7, -U-10, -U-15, -U-30, -U-50, -U-75, -U-100, -U-150, -U-200, or -U-250

**Pertinent Code Sections:** New York City Fire Code Section 901.4.5

**Testing Laboratory:** Underwriters Laboratories, Inc.

**Prescribed Tests:** UL 8782, ULC-S647

**Report:** MH28262-20150331 Issued 04/02/2015 Revised: 05/06/2020



# FDNY

**BUREAU OF FIRE PREVENTION**

**9 Metro Tech Center, 3rd Floor**

**Brooklyn, NY, 11201**

**Description:** The Grease Trapper Filtered (Model (G,X) FPS and ESP Model (G/X) EPS) Pollution Control Units (PCU) increase the removal of grease and odor from a connected Type I commercial kitchen exhaust system. The Grease Trapper PCU is a modular filter apparatus designed to be installed downstream of a UL 710 listed and or NFPA 96 compliant exhaust hood assembly. Factory mounted rails lift the bottom face of the unit to satisfy clearance requirements and allow drainage. To connect to the exhaust ductwork from the exhaust hood assembly, unit is fabricated with an inlet transition. Units may be configured for an indoor or outdoor installation. Unit is of multiple stage filter construction. Each module is mounted in-line to the next, so that as air passes through the first module, it then enters the second, and so on. Each module contains a quantity of filters or ESP Cells, dependent on model size of unit. Grease Trapper Filtered units' primary filter module utilizes metal mesh pre-filters. The secondary module houses MERV 8 pleated filters, 2" thick. The tertiary module houses MERV 15 pleated filters, 2" thick. The final module houses carbon filter trays, 1" thick, filled with coconut shell carbon for the abatement of cooking odors. For Grease Trapper ESP units, the primary filter module utilizes metal impingement filters, vertically mounted, to expand and filter the incoming air. The secondary and tertiary modules house UL 867 compliant electrostatic precipitator (ESP) cells powered and controlled through door mounted power packs. ESP cells shall be of the two-stage design, containing an ionizer and collector section. The last ESP module also utilizes multi-layered metal mesh mist eliminator filters, mounted directly after the ESP cells, to prevent fluid from entering carbon trays during a wash cycle. The final module houses carbon filter trays, 2" thick, filled with coconut shell carbon for the abatement of cooking odors. Unit may be provided with or without an inline external UL 762 listed Greenheck/Accurex exhaust blower (model XUEF, USF, XQEI, or QEI) mounted to the outlet transition of unit on a shared rail with the unit. Extractor fan shall provide required airflow to exhaust the connected exhaust hood system. Unit may be configured with a factory provided fire suppression system. Fire suppression system shall be UL 300 listed for protection of commercial cooking equipment. The PCU fire suppression system may be electronically interlocked to the hood(s) fire suppression system. If either the PCU or the hood(s) fire system activates when the two systems are interlocked, both will activate simultaneously. If the fire system activates, the appliances' power or gas flow shall disconnect, shutting the appliances down. The Grease Trapper Filtered unit is provided with an external, remote mounted, Filter Status Indicator panel. Each filter stage, or module (excluding the carbon module) is fitted with a pressure probe. Probes are connected, through UL 90HB listed Nycol pressure tubing, to CE listed Dwyer differential pressure switches. The switches monitor pressure across each filter module, and will transmit an alarm signal indicator panel, signifying which filter stage is loaded. User should then clean or replace filters. The Grease Trapper ESP unit is provided with a PCU system control panel and automatic washdown system. PCU system control panel controls various operations (including door switches, and wash system), and provides power and control to the door mounted power packs. Provided user interface allows the user to interface with the unit; to monitor wash and other control function. Automatic washdown system shall provide cleaning of the impingement filters and ESP cells and shall be set to perform automatically through a schedule within the control panel or manually.

## Conditions of Approval

1. Prior to installation of the above-referenced PCU unit, plans shall be filed with and approved by the New York City Department of Buildings.
2. Approved automatic fire extinguishing system shall be provided for the component filter sections and the ductwork downstream of the equipment. The fire extinguishing system shall be suitable for the above-referenced PCU units.  
**NOTE: This Certificate of Approval does not include the fire extinguishing system.**
3. Prior to installation of the above-referenced PCU, plans for the fire extinguishing system shall be filed with the New York City Fire Department for review and approval. Pre-engineered non-water fire extinguishing system shall be of a type for which a Certificate of Approval has been issued by the New York City Fire Department.
4. The entire PCU shall be inspected, cleaned and replaced if necessary by a qualified person holding a Fire



# FDNY

**BUREAU OF FIRE PREVENTION**

**9 Metro Tech Center, 3rd Floor**

**Brooklyn, NY, 11201**

Department Certificate of Fitness. A record of such inspection and cleaning shall be kept on the premises for inspection.

5. PCU shall only used with a UL 710 listed Type I commercial kitchen exhaust system.
6. Installation, use and maintenance (including cleaning) of the above-referenced PCU shall comply with all applicable requirements of the New York City Fire Code, the New York City Construction Codes (including the Building Code and Mechanical Code), the New York City Electrical Code, and the rules.
7. The Certificate of Approval number shall be plainly and permanently stamped or otherwise affixed upon each product by the manufacturer/ applicant.
8. The listing's requirements and manufacturer's installation, operation and maintenance requirements shall be complied with.
9. All installations are subject to inspection by representatives of the Fire Department which may result in added requirements being imposed.
10. The Fire Department's conditions of approval shall be provided to all New York City buyers, users and installers.
11. The equipment's technology does not violate any patent, trade name, trade secret or other intellectual right.
12. The Certificate of Approval does not constitute an endorsement or recommendation of your product by the Fire Department, but is a certification that your product is acceptable as of the date of issuance.
13. The Fire Department may withdraw this approval at any time in the event there is a reasonable doubt that the product does not operate or perform as required by code, the conditions of this resolution or as represented in your application.
14. Any end user who fails to comply with the conditions as outlined in this approval is subject to enforcement action.

**This Certificate of Approval is for the kitchen hood accessory in compliance with UL 8782. Where the pollution control units are provided to comply with the requirements of the New York City Department of Environmental Protection Rules 15 RCNY Chapter 37 (Emissions Reduction Technologies for Char Broilers) and 38 (Emissions Reduction Technologies for New Cook Stoves), such units must comply with the requirements of these chapters, and emissions control device certification must be obtained from the New York City Department of Environmental Protection as per Rule 15 RCNY Sections 37-05 and 38-04, as applicable.**

Any change in company name or ownership, product name, chemical composition or model number of any product included on this certificate must be immediately reported to this Department in writing.

KC:JN



# FDNY

**BUREAU OF FIRE PREVENTION**

**9 Metro Tech Center, 3rd Floor**

**Brooklyn, NY, 11201**

By Order of,  
Chief of Fire Prevention