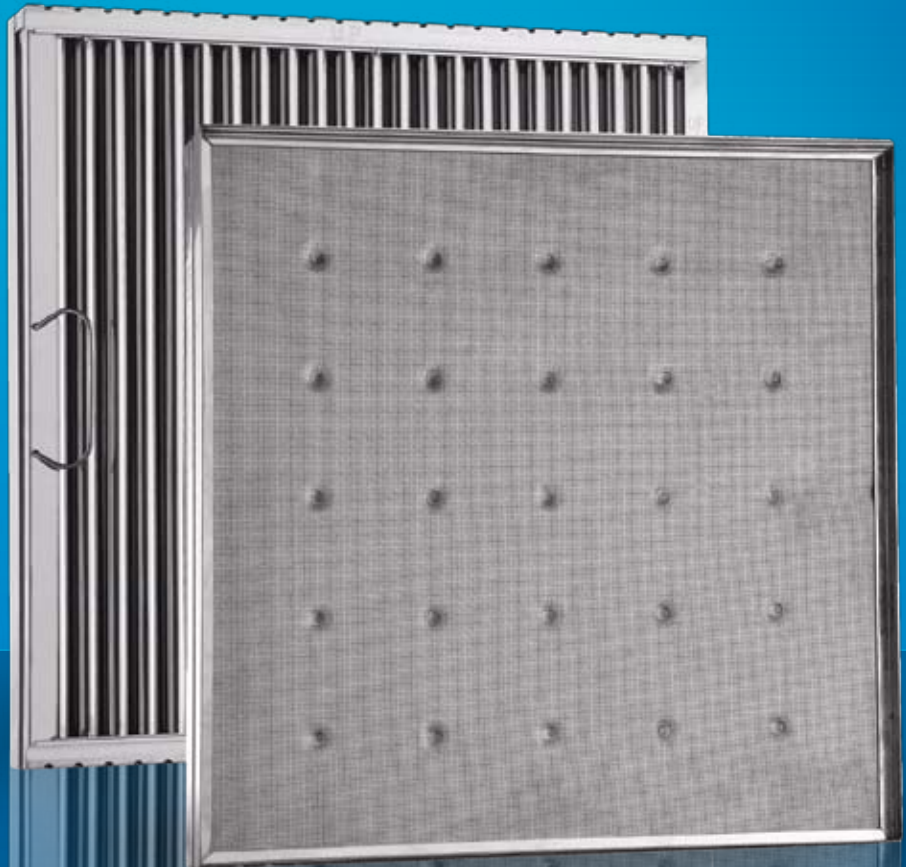




CAPTRATE®

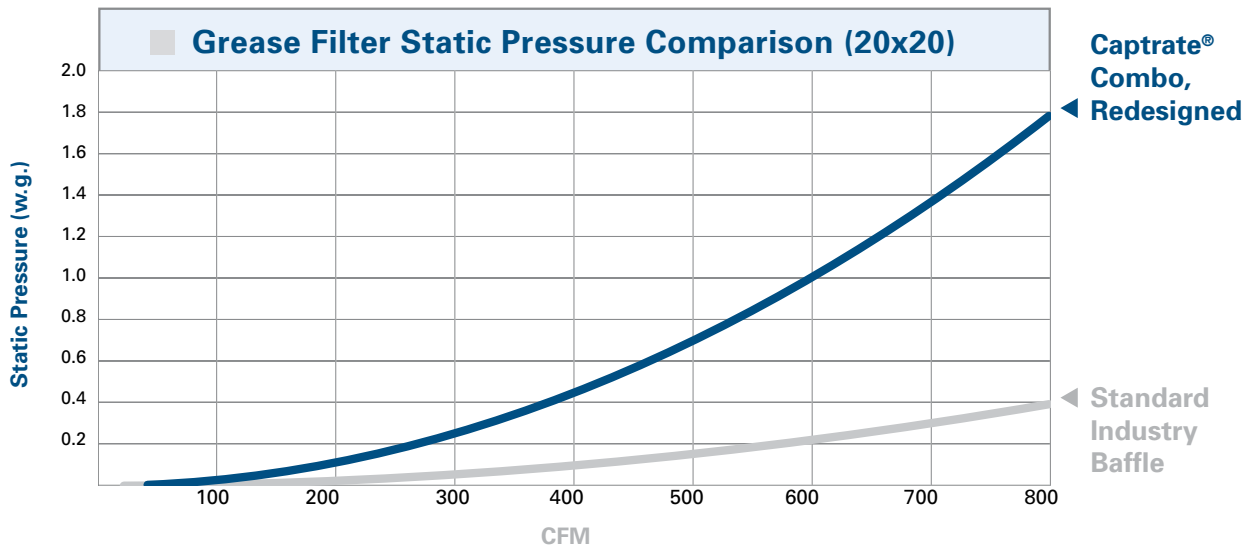
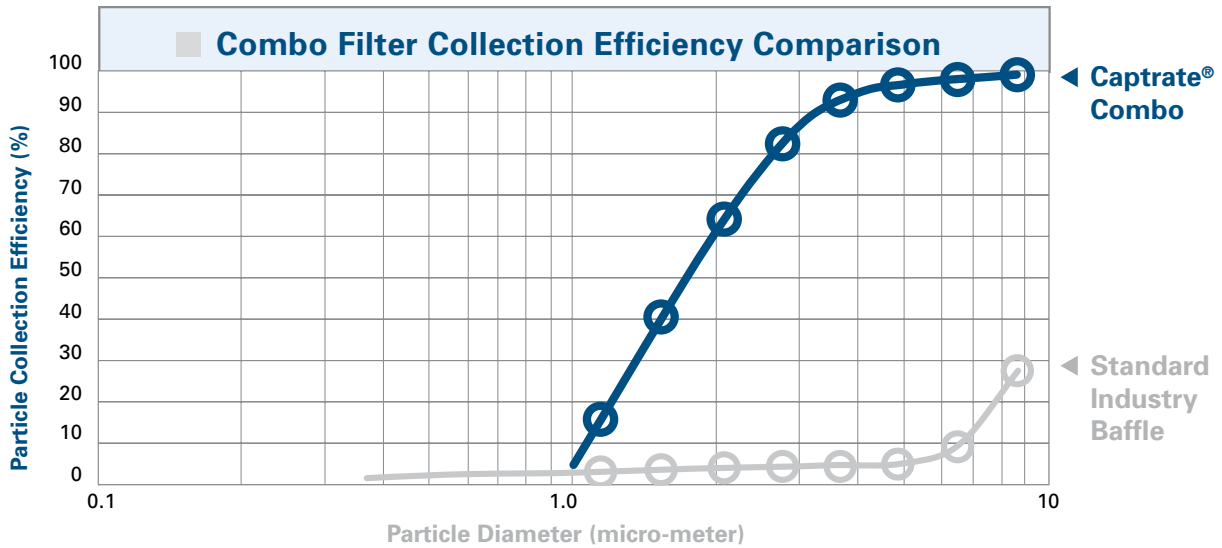


The Captrate® Combo Filter uses the latest technology in multi-stage grease filtration, delivering unparalleled efficiency for restaurant hood systems. The first stage consists of an optimized S-baffle designed to remove and drain the larger grease particles. The second stage features a packed-bed of porous ceramic media, designed to capture the smaller grease particles associated with commercial cooking. The combined result is a front-end filtration solution delivering unparalleled grease removal efficiency for restaurant hood systems.

The Captrate® Combo Filter is available for new kitchen hoods and can also be retrofitted into most existing ventilation systems. It will substantially reduce cleaning, maintenance cycles and attendant expenses, providing greater overall cost saving than other grease capture devices or systems on the market today.

introducing
the improved

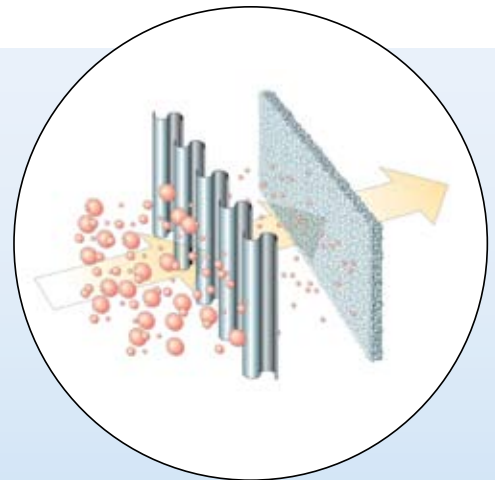
**Captrate®
Combo Filters**



Multi-Stage Filtration

Captrate Combo: Capturing Grease In its Finest Form

Cooking produces emissions that are the source of mess and cost. The emissions include steam, gas molecules, and aerosol droplets that range in size from sub-microscopic to large spatters and solid particles. Captrate® has combined the latest aerosol technology and a novel media to produce a filter that captures most of the particles that standard baffle filters cannot stop. The Combo filter, which is a bed of porous ceramic beads, captures small particles as they are forced through the bed's pathways and then pulls the grease into the beads to prevent clogging. This capture-and-store process as well as the high efficiency, first-stage baffle, which confines more grease than any other baffle, extends the cleaning interval, thereby lengthening the system's run time.



Greasy Kitchen Exhaust

First stage S-Baffle removes and drains large grease particles. Second stage Packed Bed captures fine grease aerosol particles.