

All the products you need for

Engineered Kitchen Ventilation Systems.

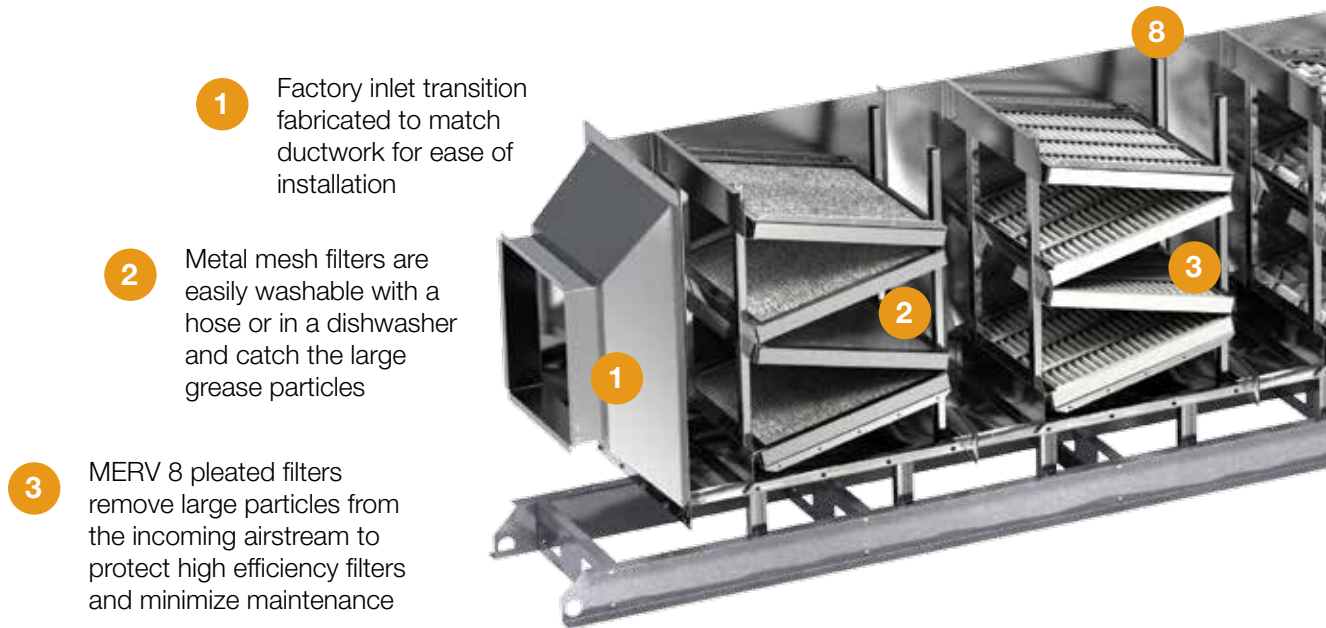
Grease Trapper Pollution Control Unit



February 2017

Grease Trapper - PCU

The Grease Trapper Pollution Control Unit uses a 3-stage mechanical filter arrangement to remove grease particles from the exhaust air at an economical initial cost. Independent pressure switches signal when any of the 3 filter stages need replacing, taking the guess work out of maintaining the equipment. The Grease Trapper incorporates activated carbon panels to remove odor molecules prior to discharging the air, reducing the impact of kitchen exhaust to the surrounding area. The unique construction features of the Grease Trapper allow it to be mounted within twelve inches of combustibles on the top of the unit and six inches on the sides and bottom.



UL/cUL Listed to UL 1978 Grease Duct Standards

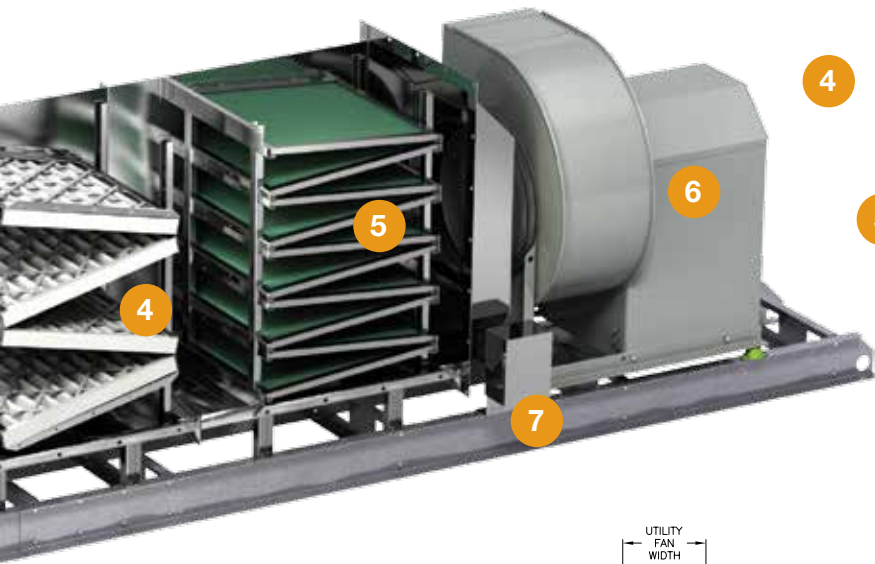
- Listed to same standard as factory built grease duct typically used from exhaust hood to exterior of building
- Only UL 1978 Listed PCU in the industry which has been tested to the rigorous UL factory built grease duct testing standards to ensure the safety of the building and its occupants



A pressure switch enclosure is provided to house all of the individual pressure switches for ease of maintenance and wiring on the unit. The pressure switches monitor each individual filter bank and a remote filter status indicator panel advises maintenance staff when each filter stage requires replacement.

Optional Items

- Potassium permanganate and other impregnates available for code compliance and/or to deal with specific odors.
- Unit can be constructed in multiple sections for field assembly if required.
- Complete Ansul or Amerex UL 300 fire system including installation (fire system pre-piped as standard).
- NEMA 4 fire cabinets with internal heaters available for outdoor mounting locations protects your fire system components and saves installation time.
- UL 762 high efficiency inline fan.

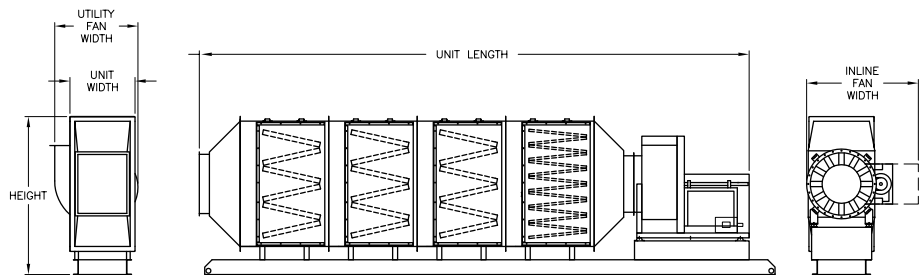


4 MERV 15 pleated final filter ensures a minimum overall particulate removal efficiency of 95%

5 Bonded activated carbon filters reduce cooking odors

6 Accurex UL 762 utility set fan with motor and drive mounted outside of the airstream per NFPA 96

8 Modular stainless steel construction



*MINIMUM 36" OF CLEARANCE REQUIRED ON DOOR ACCESS SIDE FOR SERVICE AND REMOVAL OF FILTERS.

Dimensional Information

Housing	Max CFM	Height (Inches)	Width (Inches)	Fan Type	Max Fan Width (Inches)	Overall Length (Inches)	Weight (Pounds)
45	4,500	43	27	Utility Fan Set	36	212	1250
				Inline Fan	41	201	1325
60	6,000	65	27	Utility Fan Set	42	224	1810
				Inline Fan	46	216	1850
90	9,000	54	50	Utility Fan Set	56	223	2100
				Inline Fan	58	210	2115
120	12,000	65	50	Utility Fan Set	59	231	2550
				Inline Fan	61	216	2665

NOTE: Dimensions are subject to change pending final fan selection. Consult unit submittals for exact dimensions.

NOTE: Type and volume of cooking and cooking fuel must be factored in when selecting unit. Consult factory for final selection.



An average of 7,640 restaurant fires, causing \$246 million in property damage, are responded to each year by local fire departments. A UL 1978 listed PCU ensures you provide the best protection to your customers, employees and property when selecting your Pollution Control Unit.

*Source- National Fire Protection Agency Fire Analysis and Research Division.
Report based on reported calls 2006-2010.*

UL 1978 Testing Requirements

Section 14 - 500°F Temperature Test

Ensures the unit will operate safely up to a surface temperature of 500°F. During the 15 minute test there can be no visible openings on the unit due to structural deformities, smoke leakage or the presence of flames on the exterior of the unit.

Section 15 - Abnormal Temperature Test

After passing the normal temperature test, the unit inlet temperature is increased to 2,000°F and held for 30 minutes to simulate a high temperature condition. At the end of the 30 minutes there can be no loss of structural integrity to the unit and there can be no flame, grease or grease vapors that have escaped the unit through the seams, joints and doors.

The results from section 14 and 15 help to demonstrate the unit will safely withstand the temperatures it may see during operation and what the clearance to combustibles for the unit shall be.

Section 16 - Leakage Test

The leakage test will ensure the unit is liquid tight and will not allow any grease to escape during operation. The interior surfaces are coated with pork lard and the inlet duct is connected to a capped tee. Under the tee, a pan with lard in it is set on fire and allowed to burn completely. The heat from this fire is directed into the PCU unit. During the test no flame, grease leakage or grease vapor shall penetrate the exterior of the unit.

Section 21 - Tensile Strength, Elongation, and Change in Volume of Gaskets and Seals

This test will simulate the stresses placed on the gaskets and their ability to hold up to normal operating conditions over time. The gasket and seals used on the PCU are submerged in hot (277°F) lard and corn oil for 70 hours. After this time they are removed and tested to ensure they fall within acceptable limits.

By specifying a PCU with a UL 1978 Listing you can be assured the unit will withstand a PCU's harsh operating conditions and provide you with the safest PCU in the industry.

Commitment

As a result of our commitment to continuous improvement, Accurex reserves the right to change specifications without notice.

Specific Accurex product warranties are located on accurex-systems.com within the product area tabs and in the Library under Warranties.

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Grease Trapper Pollution Control Units
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