

## Captrate® Solo Filter Specification

### Application:

Captrate® Grease-Stop Solo Filters are available in standard industry sizes and are designed to capture and remove a high percentage of the total grease particulate emissions produced during commercial cooking operations. Benefits include reduced fire hazard and maintenance associated with grease build-up in hood plenums, ductwork, fan assemblies, rooftops and adjacent surfaces.

### Specification:

The Captrate® Grease-Stop Solo Filter is a single-stage filter featuring a unique S-baffle design in conjunction with a slotted rear baffle design, which delivers exceptional filtration efficiency for single-stage devices. Filter is constructed of 430 stainless steel and sized to fit into standard 2-inch deep hood channel(s). The filter is ETL listed to UL Standard 1046.

Grease extraction fractional efficiency performance shall remove at least 75% of grease particles five microns in size, and 90% of grease particles seven microns in size and larger, with a corresponding pressure drop not to exceed 1.0 inches of water gauge. Filter efficiencies to be verified by independent third party testing organization.

### Maintenance:

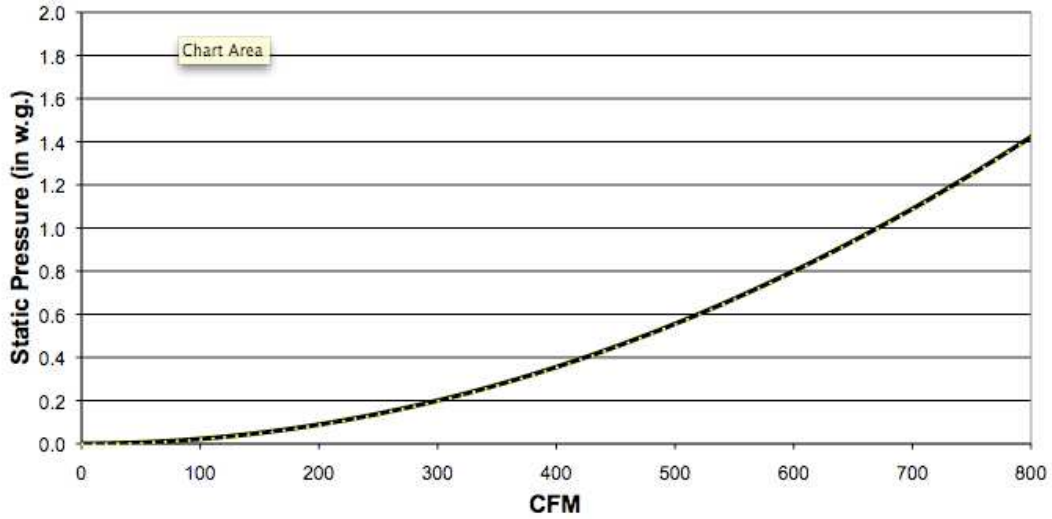
Proper cleaning and maintenance is necessary for trouble-free operation and optimal performance. The single unit assembly design does not require any components to be separated for cleaning and maintenance. Recommendation is to clean the filters on a daily basis. Simply wash using a dishwasher or soak overnight using a commercial degreaser.



### Picture of the Captrate® Solo Filter



## Filter Static Pressure 20" x 20" Filter



## Filter Efficiency Chart

Filter was tested to ASTM Standard F2519-05 by an independent third party. The purpose of the ASTM standard is to determine the grease particle collection efficiency of filters used in commercial kitchens to capture grease effluent prior to entering the grease duct.

