



captrate[®]

The future in kitchen ventilation filters

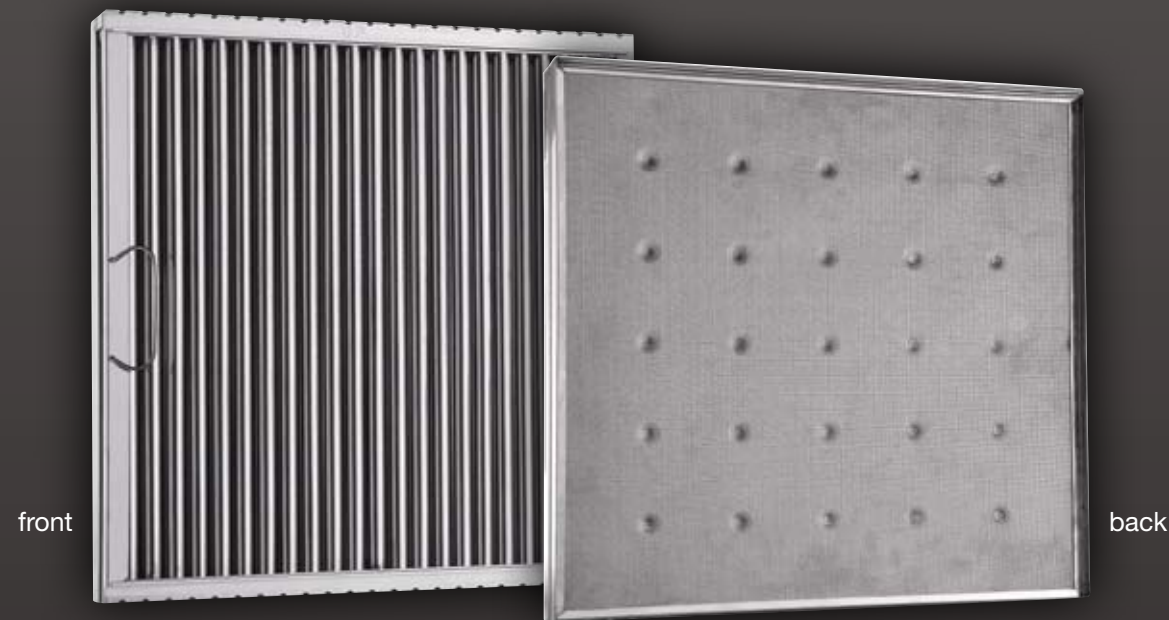


by
CAPTIVEARE

what do you trust in your kitchen?

captivating performance

The Captrate® Combo Filter is designed to capture substantially more grease than today's standard filter systems. The superior efficiency means cleaner duct work, exhaust fans, and external surfaces such as roofs, walls, and pavement. Less grease means improved safety as well as reduced maintenance and cleaning cost of the ventilation system.



CaptiveAire's 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 savings than other grease capture devices or systems on the market today.

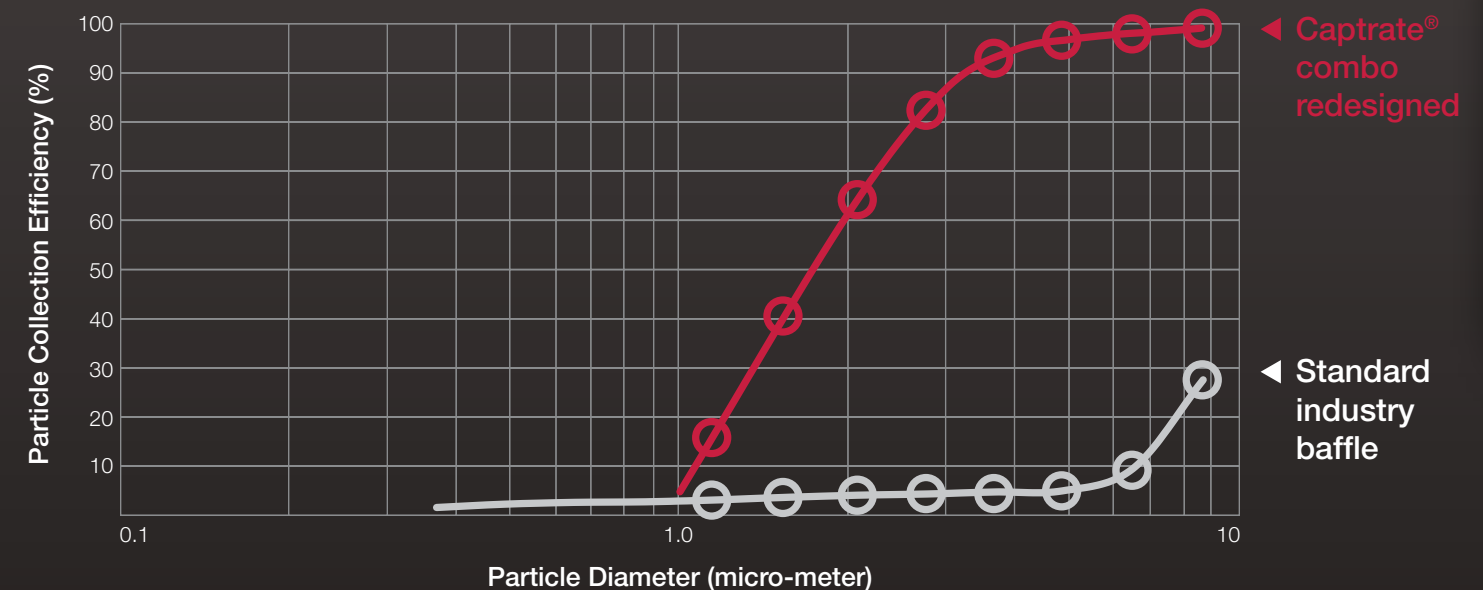
multi-stage filtration

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. CaptiveAire 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 Captrate® 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.

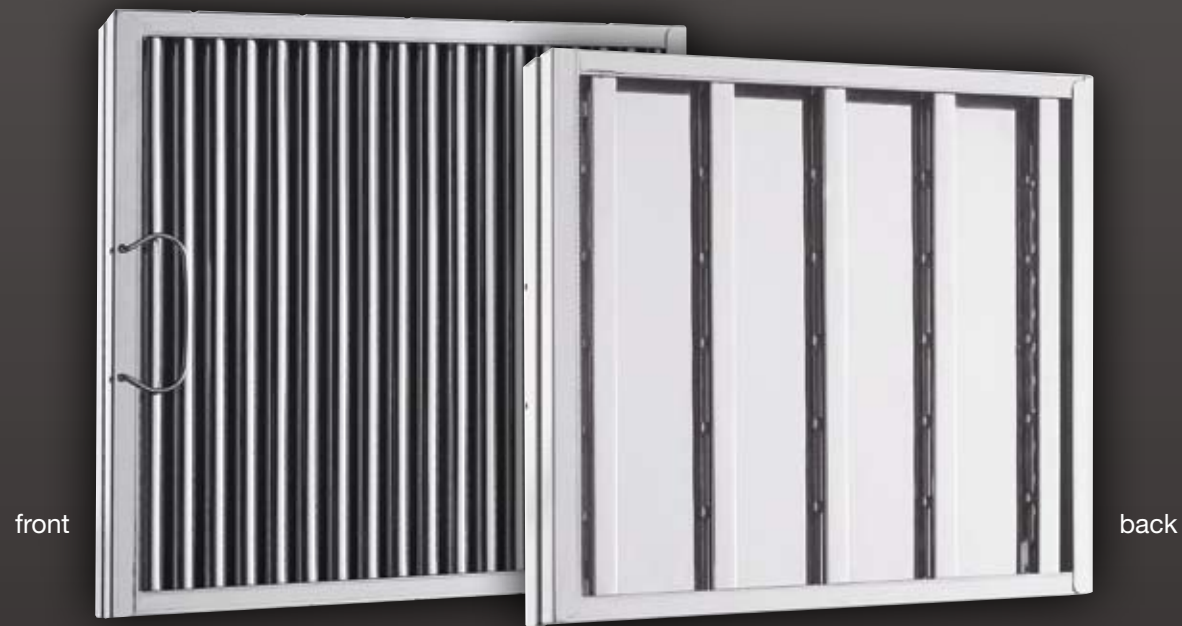
Filter Collection Efficiency Comparison



Features	Benefits
Efficient front-end grease capture system	<ul style="list-style-type: none"> Reduces the operating costs by decreasing the frequency of hood and duct work cleaning, exhaust fan replacement, and roof repair Improves fire safety of cooking operations by reducing quantity of fuel (grease) throughout the system In some cases, can eliminate the need for costly, downstream air purification systems
Captures 2-4 times the weight of grease compared to standard baffle filters	<ul style="list-style-type: none"> Cleaner ducts, exhaust fans, and exterior surfaces, including roofs, walls, and pavement Less grease being exhausted from kitchens means less odor; reduces neighbor complaints
Available in all popular sizes of standard baffle filters	Retrofit capability – CaptiveAire's Captrate® Combo Filters will fit into most existing hood systems that use standard 2" deep filters
Light-weight	Easy removal and cleaning by the kitchen staff
Tough stainless steel construction	Stands up to rough handling

Captrate® Combo Filter

Captrate® Combo Filter



exceptional

filtration efficiency
of single-stage devices

CaptiveAire's Captrate® Solo Filter is a single-stage filter featuring a unique S-Baffle design in conjunction with a slotted rear baffle design to deliver exceptional filtration efficiency of single-stage devices. The Captrate® 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 kitchen cooking operations.

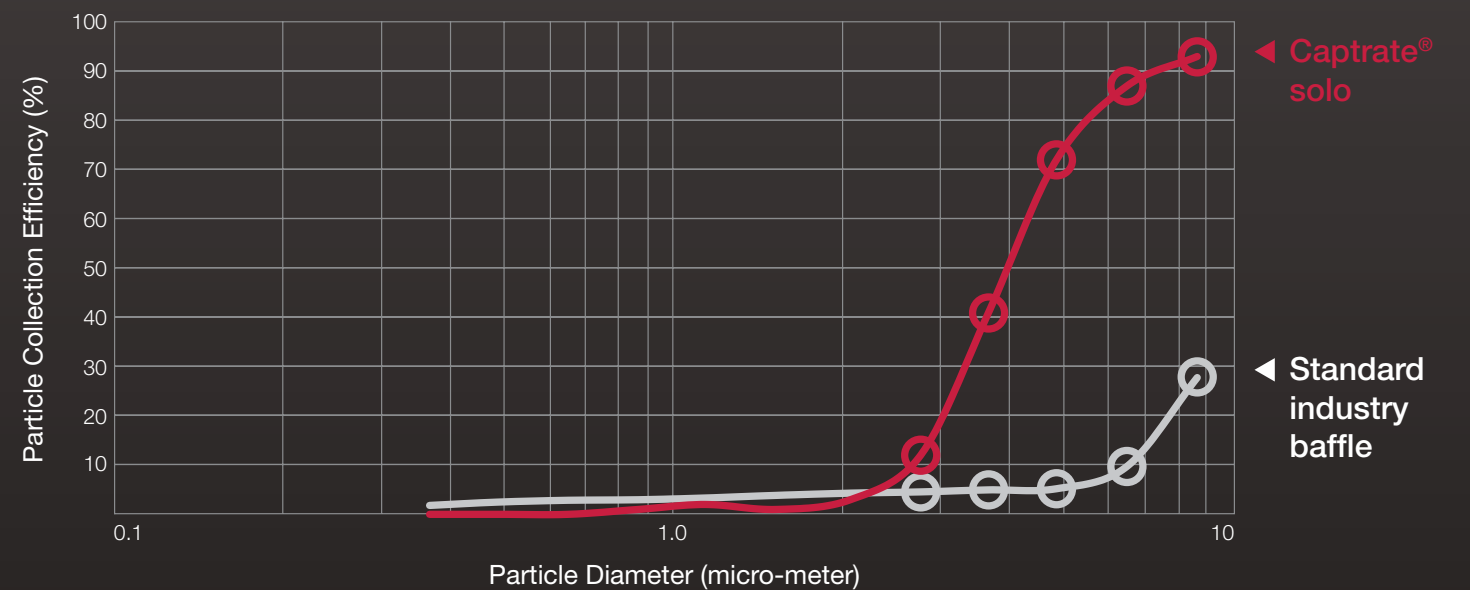
Benefits of the solo filters include: reduced fire hazard and maintenance associated with grease build-up in hood plenums, duct work, fan assemblies, rooftops and adjacent surfaces. The Solo is constructed of 430 stainless steel and sized to fit into standard 2-inch deep hood channel(s).

Single unit assembly design does not require any components to be separated for cleaning and maintenance. Simply wash using a dishwasher or soak using a commercial degreaser.

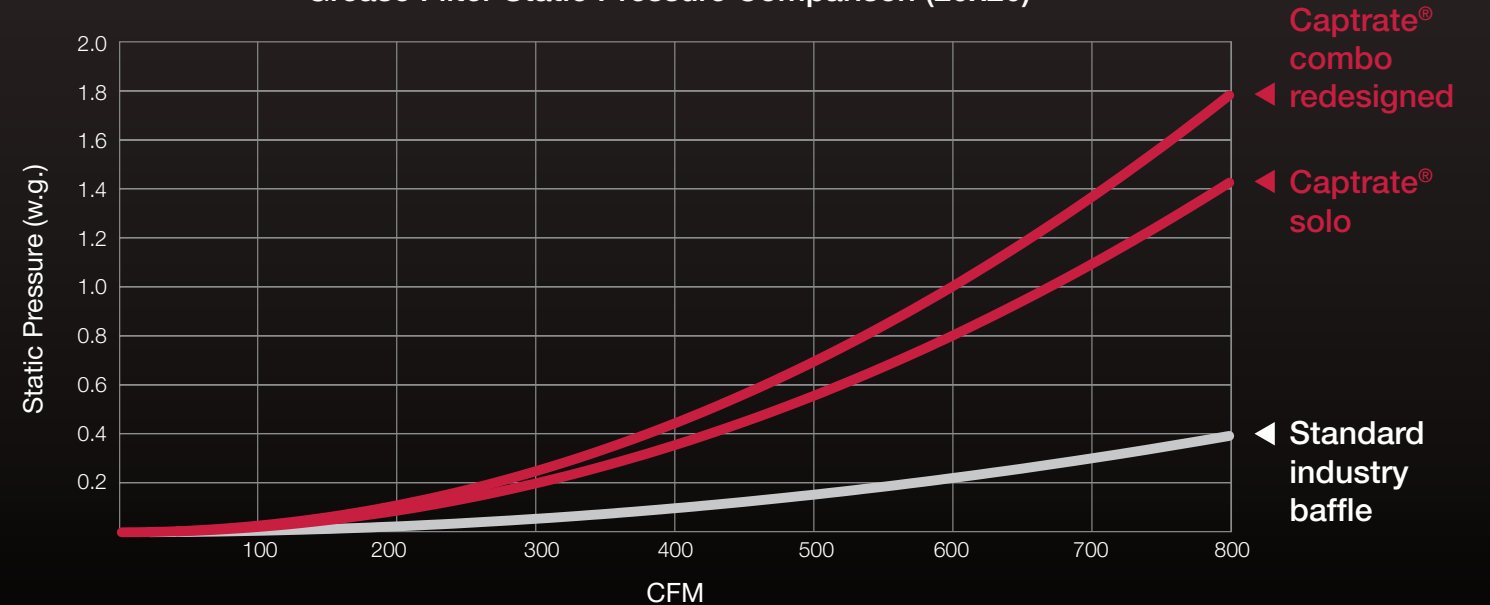
product specifications

nominal size (h x w)	actual dimensions (h x w x d)	free area (sq. ft.)	weight (lbs.)
20 x 20	19 5/8" x 19 5/8" x 1 7/8"	2.28	11
20 x 16	19 5/8" x 15 5/8" x 1 7/8"	1.78	8.9
16 x 20	15 5/8" x 19 5/8" x 1 7/8"	1.78	9.1
16 x 16	15 5/8" x 15 5/8" x 1 7/8"	1.39	7.4
12 x 20	11 5/8" x 19 5/8" x 1 7/8"	1.23	6.8
12 x 16	11 5/8" x 15 5/8" x 1 7/8"	0.96	5.6
10 x 20	9 5/8" x 19 5/8" x 1 7/8"	1.00	5.6
10 x 16	9 5/8" x 15 5/8" x 1 7/8"	0.78	4.6

Filter Collection Efficiency Comparison



Grease Filter Static Pressure Comparison (20x20)





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