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For more information: Patricia Coll, 800-334-9256; [patricia.coll@captiveaire.com](mailto:patricia.coll@captiveaire.com)

## CaptiveAire is “Best in Class” for 7<sup>th</sup> consecutive year

Raleigh (October 18, 2007) – For the seventh year in a row, CaptiveAire, Inc. is the nation’s “Best in Class” commercial kitchen ventilation manufacturer – according to kitchen equipment dealers, broadliners, consultants, and operators surveyed by *Foodservice Equipment & Supplies* magazine.

CaptiveAire is “Best in Class” for “product quality, the ability to properly service and support the product, responsiveness, and an understanding of the foodservice industry.”

“Ventilation issues are multi-faceted – so CaptiveAire provides comprehensive solutions,” says Robert Luddy, CaptiveAire’s founder and president.

This year, CaptiveAire introduced several new products to help restaurateurs reduce the arduous cleaning of exhaust hoods, evacuate more cooking grease, and cut energy use and pollution.

For meeting such “ever-changing needs,” CaptiveAire is “the first call” customers make.

CaptiveAire’s integrated commercial kitchen ventilation systems include independently tested and certified exhaust hoods, ductwork, fans, heaters, electrical controls, and make-up air appliances.

CaptiveAire – the nation’s largest and most widely respected manufacturer of commercial kitchen ventilation equipment – runs four manufacturing plants and 60 sales and engineering offices across the United States and Canada.

[www.captiveaire.com](http://www.captiveaire.com)

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