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CaptiveAire's new Grease Duct diverts grease and cost in commercial kitchen ventilation

Raleigh, NC (April 26, 2007) – CaptiveAire, Inc. has developed a new grease ductwork system for commercial kitchen ventilation systems. The factory-built, ETL-listed Grease Duct surpasses standard, welded ductwork in quality and cost.

“CaptiveAire is always investigating what kitchen operators need to improve quality and cut expense,” said Founder and President Robert Luddy. He added, “The new Grease Duct means the safest and most effective grease extraction at the best price.”

CaptiveAire's strong, stainless steel Grease Duct features pipe connections fortified by universal V-clamps. In conventional pipe systems, connections are welded. As a result of pinholes produced in the welding process, welded pipe connections can leak grease that causes fires. In rigorous, scientific testing, CaptiveAire's superior Grease Duct contained 100 percent of grease being evacuated.

In addition, CaptiveAire's Grease Duct is cylindrical, not rectangular like conventional grease ducts. The cylindrical pipes make for easier and more thorough cleaning – and therefore, also protect against fire.

Highly versatile, the CaptiveAire Grease Duct comes in various lengths and diameters of 8 to 24 inches. The Grease Duct is available as a stand-alone system or as part of a fully integrated ventilation package that includes an exhaust fan and hood. Accessories are available.

CaptiveAire's Grease Duct is easy to assemble and requires no on-site pipe cutting or welding – so kitchen operators avoid unnecessary installation trouble and expense.

Recently, CaptiveAire conducted its national sales meeting where it introduced the Grease Duct and other new products. The meeting was attended by CaptiveAire staff who are based in 57 offices and 4 plants around the country.

CaptiveAire is the nation's leading manufacturer of high-quality, low-cost commercial kitchen ventilation products. In *Foodservice, Equipment & Supplies* magazine's annual, national survey, kitchen equipment dealers, broadliners, consultants, and operators continue to vote Captive-Aire “Best in Class” for “regularly exceeding” their expectations and meeting their “ever changing needs.”

CaptiveAire, Inc. Grease Duct: <http://www.captiveaire.com/catalog/genpartCatalog.asp?catId=306>

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