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Kitchen operators clean up with CaptiveAire Water Wash

Raleigh, NC (May 30, 2007) – CaptiveAire, Inc. introduces its new Water Wash system that automatically cleans grease and eliminates grease vapors from commercial kitchen ventilation exhaust hoods. Daily use of the CaptiveAire Water Wash drastically reduces the need for frequent, painstaking cleaning of the grease duct and hood.

“At the end of each day, kitchen operators can activate the automatic wash-down to clean their hoods,” said Robert Luddy, CaptiveAire founder and president. “Using the Water Wash means fewer heavy-duty cleaning sessions. That means kitchen operators save time and money.”

The Hot Water Wash component of the Water Wash system sprays hot water and equipment-safe cleanser through the exhaust hood plenum, quickly washing out the day’s cooking grease that is time-consuming to remove later.

The Cold Water Mist component cools exhaust gasses and helps remove grease vapor – which is the culprit behind most grease in a ventilation system’s ductwork.

The efficient stainless-steel Water Wash system is ETL- and NSF-listed. It is easily installed in CaptiveAire’s ND2 and SND2 exhaust hoods. In addition, the Water Wash allows kitchen operators to adjust washing times and water usage.

CaptiveAire – the nation’s leader in high-quality, low-cost commercial kitchen ventilation products – manufactures its Water Wash at each of its coast-to-coast plants. “Best in Class” CaptiveAire is highly regarded for its cutting-edge manufacturing processes and the fastest delivery times in the industry.

CaptiveAire, Inc. Water Wash system:

<http://www.captiveaire.com/CatalogContent/Hoods/Accessories/Water%20Wash/WaterWash.asp?Model=ND-2>

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