

# Captrate® Solo and Combo Filters

## USER GUIDE

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**FILTERS ARE TESTED TO THE ASTM F2519-05 GREASE PARTICLE CAPTURE EFFICIENCY OF COMMERCIAL KITCHEN FILTERS AND EXTRACTORS.**

**FILTERS ARE ETL LISTED AND MEET UL STANDARD 1046 & ULC-S649.**

**APPROVED FOR USE IN NEW YORK CITY PER THE FIRE DEPARTMENT OF NEW YORK  
CERTIFICATE OF APPROVAL #5806**



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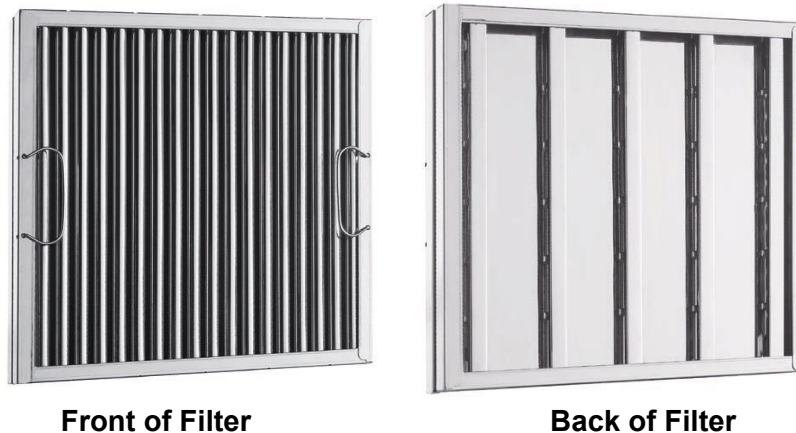
## Captrate® Solo Filter

### Product Description

The Captrate® Solo Filter (**Figure 1**) is a single-stage filter that features a unique S-Baffle design in conjunction with a slotted rear baffle design. The Captrate® Solo filters are constructed of 430 stainless steel and sized to fit into a standard 2-inch deep hood channel(s).

The single unit assembly design does not require any components to be separated for cleaning and maintenance.

**Figure 1 – Solo Filter**

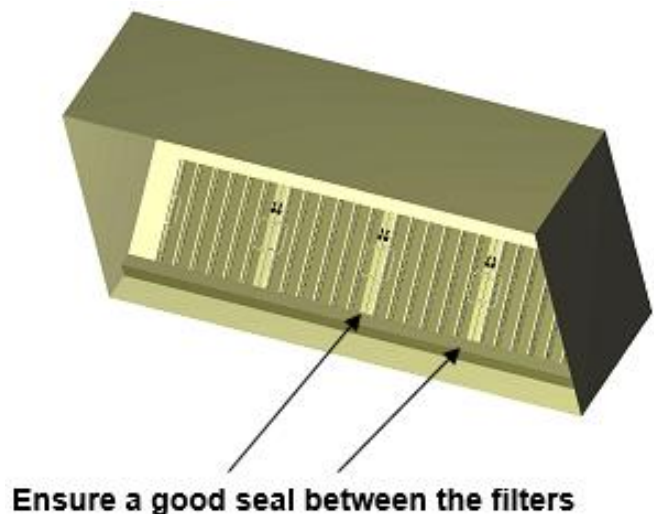


### Installation Instructions

Before installing, make sure your facility has a warewasher, dishwasher, or soak tank for cleaning and that the hood has sufficient fan power for the increased pressure drop (Recommended cleaning options listed on **page 11**).

1. **Install the Captrate® Solo unit with the arrows on the baffle pointing up (Figure 2).**  
This allows the grease to run down into the grease trough and then to the collection cup.
2. **Place the Captrate® Solo units into the filter channel of the hood one at a time.**  
For ease of installation, slide Captrate® Solo units to either end of the hood channel to make room for the next Solo filter.
3. **Once all Captrate Combo units are in place, slide the units together to eliminate any gaps between them.**

**Figure 2 – Solo Filter Location**



## **Cleaning Instructions**

Clean the Solo Units daily for best results. To clean:

1. Remove the Solo Units from the hood.
2. Run the units through the warewasher. The warewasher should utilize effective grease cutting detergent and proper wash cycles.
3. In the event a warewasher is not available, spray both baffle and filters components using the hand sprayer.
4. Inspect filter unit for cleanliness and run through warewasher again, if necessary.
5. For heavy duty cooking applications, filters may need to be soaked overnight with a degreaser. Please see recommended products below.
6. Following the installation instructions, place the Captrate® Solo Units in the hood for drying and use.

## Captrate® Combo Filter

### Product Description

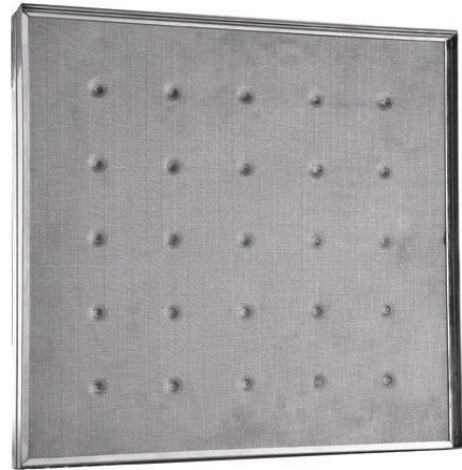
The Captrate® Combo Filter (**Figure 3**) is a two-stage assembly of a primary baffle filter component and a secondary filter component comprised of a bed of porous ceramic beads. Handles are attached to the front of the baffle for ease in handling. Filter assembly shall fit into standard two-inch deep hood channel(s). Metallic components are constructed of 430 stainless steel.

Since the Combo Unit is a two-piece assembly, the installation and maintenance procedures differ from standard baffle filters.

**Figure 3 – Combo Filter**



**Baffle Component**



**Secondary Filter Component**

## Installation Instructions

Before installing, make sure your facility has warewasher, dishwasher, or soak tank for cleaning and that the hood has sufficient fan power for the increased pressure drop (Recommended cleaning options listed on **page 11**).

1. **Always install the baffle component and filter component assembled together (Figure 4).**  
To assemble the two pieces, slide the baffle component into the channels in the filter component. A small snap button couples the baffle component to the filter component for handling and alignment purposes.

**Figure 4 – Assembling Combo Filter**



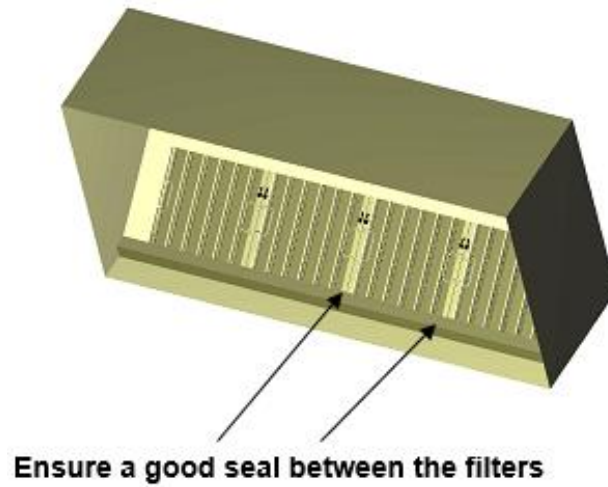
2. **Install the Combo Unit with the arrows on the baffle pointing up (Figure 5).**  
This allows the grease to run down into the grease trough and then to the collection cup.

**Figure 5 – Combo Filter Assembled**



3. **Place the Captrate® Combo units into the filter channel of the hood one at a time.**  
For ease of installation, slide Captrate® Combo units to either end of the hood channel to make room for the next Combo filter.
4. **Once all Captrate Combo units are in place, slide the units together to eliminate any gaps between them (Figure 6).**

**Figure 6 – Combo Filter Location**





## Cleaning Instructions

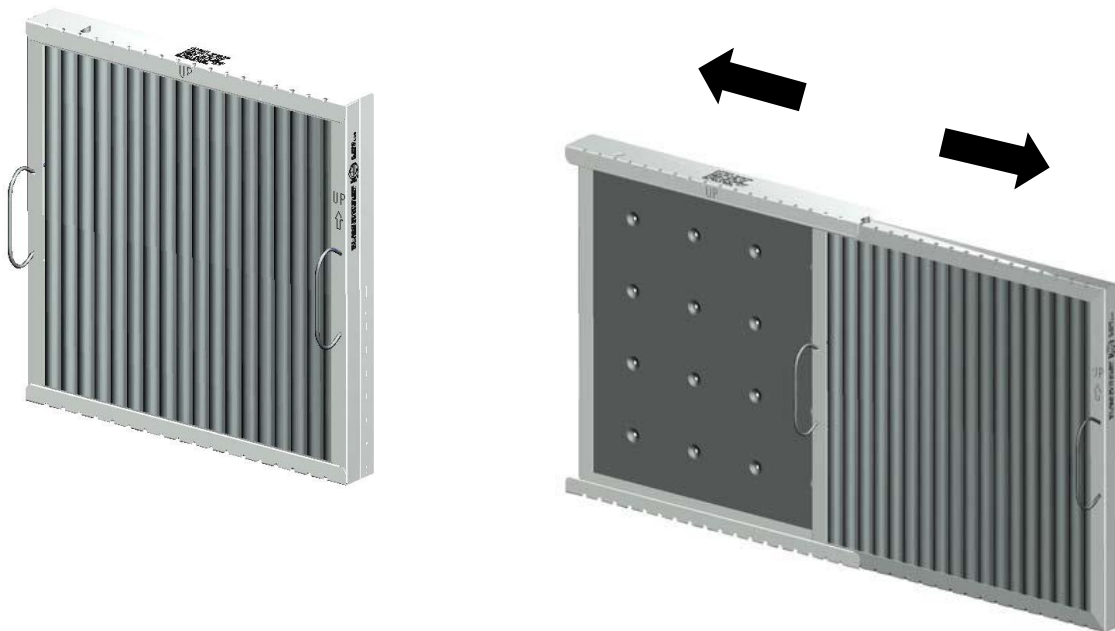
Clean the Combo Units daily for best results. To clean:

1. Remove the Combo Units from the hood.
2. Separate baffle and filter by pressing the snap button and sliding the baffle out of the filter frame (**Figure 7**).
3. Soak the baffle and filter component in grease cutting detergent overnight (if needed). Please see following page for recommended products and frequency.
4. Run the units through the warewasher. The warewasher should utilize effective grease cutting detergent and proper wash cycles.
5. In the event a warewasher is not available, spray both baffle and filters components using the hand sprayer.
6. Inspect baffle components and filter components for cleanliness and run through warewasher again, if necessary.
7. Inspect filter component for physical defects.

**Hold the Filter component up to a light source, if light can be seen through the filter component in an area the size of a dime replace filter.**

8. Re-assemble the baffle component and the filter component, as is shown above.
9. Following the installation instructions, place the Captrate® Combo Units in the hood for drying and use.

**Figure 7 – Separating Combo Filter**



## Maintenance

### Cleaning Frequency Guide for SOLOs/COMBOs

Cleaning Method Equipment	Temperature	Cooking Appliance	Frequency Required	Duration	Cleaning Solution
Washing Equipment: Commercial Dish Machine (High Temp. Rinse)	140°F to 180°F	Oven/Steam	Weekly	1 Cycle	Commercial Dish Washer Detergent
		Fryer	Every 3-days	2 Cycles	
		Griddle/Stove Top	Daily	2 Cycles	
		Char-Broiler	Daily	4 Cycles	
		Wok	Daily	4 Cycles	
		Solid Fuel	Daily	4 Cycles – <b>See *Note 1</b>	
Washing Equipment: Low Temperature Dish Machine (Chemical Sanitizer)	120°F to 140°F	Oven/Steam	Weekly	2 Cycles	Commercial Dish Washer Detergent
		Fryer	Every 3-days	2 Cycles	
		Griddle/Stove Top	Daily	2 Cycles	
		Char-Broiler	Daily	4 Cycles – <b>See *Note 1</b>	
		Wok	Daily	4 Cycles – <b>See *Note 1</b>	
		Solid Fuel	<b>**Not Recommended</b>		
Soak Method: Pot Sink 3-Compartment Sink Mop Sink (with heater)	140°F to 180°F	Oven/Steam	Weekly	2 Hours	Pot & Pan Commercial Detergent or Degreaser
		Fryer	Every 2-days	2 Hours	
		Griddle/Stove Top	Every 2-days	Overnight	
		Char-Broiler	Daily	Overnight	
		Wok	Daily	Overnight	
		Solid Fuel	Daily	<b>See *Note 1</b>	
Heated Soak Tank Method: Fog Tank or Equivalent (with heater)	140°F to 180°F	Oven/Steam	Weekly	2 Hours	Pot & Pan Commercial Detergent or Degreaser
		Fryer	Every 2-days	2 Hours	
		Griddle/Stove Top	Every 2-days	Overnight	
		Char-Broiler	Daily	Overnight	
		Wok	Daily	Overnight	
		Solid Fuel	Daily	<b>See *Note 1</b>	
Soak Method: Pot Sink 3-Compartment Sink Mop Sink	110°F to 130°F	Oven/Steam	Weekly	2 Hours	Commercial Grade Kitchen Degreaser
		Fryer	Every 2-days	2 Hours	
		Griddle/Stove Top	Every 2-days	Overnight	
		Char-Broiler	Daily	Overnight	
		Wok	Daily	Overnight	
		Solid Fuel	<b>**Not Recommended</b>		

**\*Note 1: Special Applications**

Solid Fuel Cooking Applications, and high-volume Wok or Charbroiler cooking may require supplemental overnight soak performed weekly, in addition to daily cleaning procedures. Use a heavy duty commercial degreaser. Refer to **page 11** for recommended commercial soak tanks. **Always have a spare set of filters in stock. This will prevent downtime when filters are in the process of being cleaned.**

## Recommended Cleaning Agents

### Cleaning Method/Agent Type

Dishwasher Detergent

Soak Method – Pot and Pan Detergent

Soak Method – Commercial Degreaser

Heavy Duty Commercial Degreaser

### Supplier

Ecolab

Johnson Diversey

Ecolab

Ecolab

Johnson Diversey

Zep

Ecolab

Johnson Diversey

Zep

### Product

Solid Powder/Plus

Suma DiverPak/Plus

Powder Detergent

DeCarbonizer MPX

Soak Tank Solution

ZEP FS Pot Scrub

Grease Cutter Plus

Suma Star

ZEP FS C.I.P. Cleaner

## Recommended Commercial Soak Tanks

### Description

Heated Soak Tank

### Supplier

Hyginix

### Product

FOG Tank®

[Use only Tiger Carbon Powder Remover®]

### Contact

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

(858) 566-6212

[info@fogtank.com](mailto:info@fogtank.com)

## Warnings

The Captrate® Combo Baffle Component and Filter Component are not to be used separately.

Do NOT use the Captrate® Solo or Combo Filter if it has been involved in a fire. Order a replacement filter component. Replacement baffle components and filter components are available for the Captrate® Combo Filter.

## Contact Information

For questions or comments regarding Captrate® Solo or Combo Filters, go to [www.captrate.com](http://www.captrate.com)

**Maintenance Record Date Service Performed**[illegible]

**As a result of our dedication to constant improvements and quality, the MANUFACTURER reserves the right to update specifications without notice. Please refer to MANUFACTURER'S website for up to date documentation.**

## Technical Support Information

CASLink



## Technical Support



## Parts Store

