

FOR IMMEDIATE RELEASE

Self-Contained Oven and Fryer Exhaust Filtration System; Eliminates Grease and Particulate Build-up

Quickdraft has more than 70 years of experience innovating processes to help make manufacturing and food processing more efficient. We bring new and innovative pneumatic conveying, exhaust and exhaust filtration solutions to our customers to help solve their most pressing production issues.

Food processors using ovens and fryers to cook their product often encounter significant maintenance and housekeeping issues with grease and particulate carryover in the exhaust stream. This is an especially significant issue in heavy breading applications. Grease and oil can build up on the roof, causing substantial damage and requiring frequent roof repair and replacement. In addition, rodents and other pests are attracted to the food particles, causing health and safety concerns and pest control expenses. Quickdraft has over 400 exhaust filtration systems installed throughout the world solving these issues for our customers who are cooking or frying poultry, bacon, red meat, pork, tortilla chips, among other products.



Exhaust Filtration Process

A three-stage process is used to remove grease, oil and particulate from the exhaust air stream:

1. Knockdown and Velocity Reduction are used to slow the exhaust air stream and allow larger particles to fall out of the exhaust flow
2. Water spray showers located at optimum locations are used to “scrub” the airflow of grease, oil and particulates
3. A specially designed series of Demister filter pads capture as much of the remaining grease, oil and particulates as possible

Easy Cleaning

With no moving components in the demister vessel, it is easy to clean. The filters are automatically rinsed while in production and waste materials are continuously washed away resulting in consistent filtration performance. Demister pad filters can be completely cleaned without being fully removed and the water

recirculation system helps save on water consumption costs. Control logic ensures the unit always has a water source to maintain filtration efficiency and system performance.

Venturi-Powered System

Quickdraft's Venturi Exhauster replaces traditional in-line exhaust fans in a high maintenance critical production environment. The use of venturi technology eliminates the impeller from the exhaust air stream, virtually eliminating maintenance, unstable exhaust and downtime typically associated with grease, oil or other material buildup on the exhaust fan wheel. Our systems can be installed with your new or existing oven and fryer equipment.

Save Time. Reduce Costs. Increase Efficiency.

The Demister XL System has been rated to be 99% efficient for eliminating particles 5 micron and greater and 80% efficient for 3-micron particulate removal. This exhaust filtration system eliminates smoke in the production room, reduces the number of roof cleanings, reduces pest control issues, extends the life of the roof and reduces maintenance costs. Visit Quickdraft.com or call **1-855-VENTURI** today for more information or see us at Booth #C28146.

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