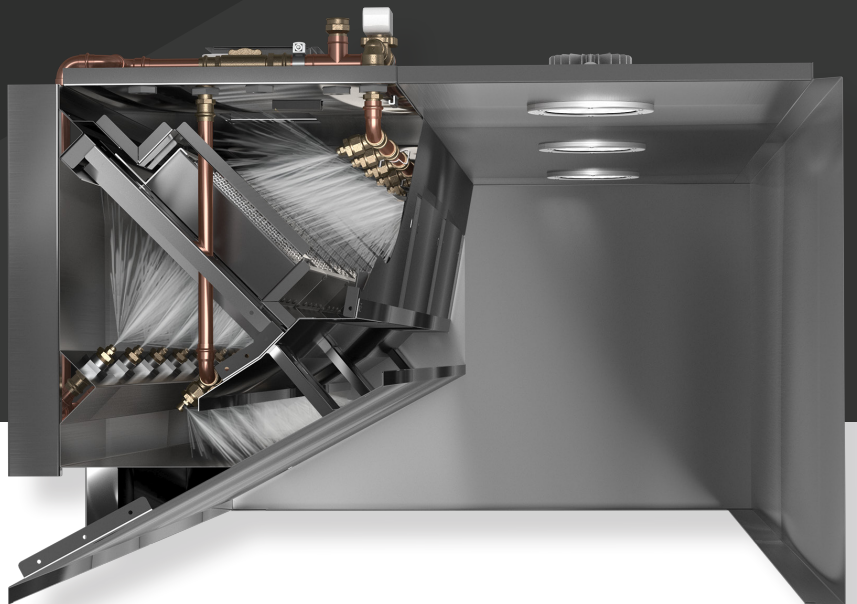




Auto Scrubber Hood System

Operational Savings



ALWAYS CLEAN AND SIMPLE

Clean your commercial kitchen hood at the touch of a button. Our self-cleaning Auto Scrubber Hood System eliminates daily filter removals and reduces manual maintenance – saving you hours of costly labor and ensuring a safe and sanitary kitchen. Simply program the cleaning cycle schedule, and the Auto Scrubber does the rest of the dirty work.

IDEAL APPLICATIONS

- Heavy grease-producing appliances such as charbroilers, woks, fryers and griddles
- Facilities with long duct runs and long hours of operation
- In conjunction with Pollution Control Units to reduce maintenance costs (associated with replacement filters)

THE ACCUREX ADVANTAGE



CLEANS NOT ONLY THE INSIDE OF THE EXHAUST PLENUM, BUT THE FILTER AS WELL



FILTER AND FIRE SYSTEM COMPONENTS ARE EASILY INSPECTED AND SERVICED VIA TOOLLESS ACCESS PANELS LOCATED WITHIN THE HOOD



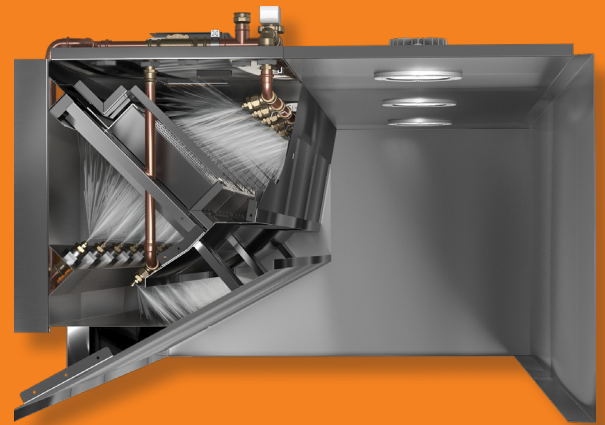
DRAMATICALLY REDUCES OPERATING COSTS BY DECREASING FREQUENCY OF FILTER, HOOD AND DUCT CLEANINGS



OPTIMIZED FOR PREMIUM GREASE EXTRACTION EFFICIENCY



INCREASED SAFETY — REDUCED FIRE RISK, NO NEED FOR DAILY FILTER REMOVAL



HOW IT WORKS

- ✓ Program the wash cycle through a digital input signal, building management system (BMS) command or via controls.
- ✓ Wash cycle shuts off fans and begins a 2-minute pre-wash, with added time to let detergent soak on filters.
- ✓ Two main sets of water nozzles spray and clean both sides of filters in place.
- ✓ Hood drains for one minute, followed by an exhaust fan assisted dry for four minutes.
- ✓ Once wash cycle ends (about 13-19 minutes depending on filter type), cooking under hood can resume.

With the optional continuous cold water mist, the hood is sprayed continuously during cooking while exhaust fan is on in order to cool the airstream, acting as a spark arrestor and allowing grease to condense in the hood.

VERSATILE FILTRATION

Auto Scrubber's 100% clean-in-place technology works with any Accurex filter for ultimate ease, convenience and efficiency.

We can help you choose the perfect filter for your operation.

Baffle Filter



28% efficient
at 8 microns

Grease-X-Tractor™



69% efficient
at 8 microns

Grease Grabber™



100% efficient
at 8 microns

CONNECTED

Enjoy complete control with one connected system and a user-friendly, intuitive interface.

Control Panel

- Controls up to sixteen hood sections
- Remote mounted or hood utility cabinet mounted
- BMS (Building Management System) Integration
- Automatic wash cycle schedule
- Optional smoke sensors
- Full color touchscreen user interface



THE SAVINGS ADD UP

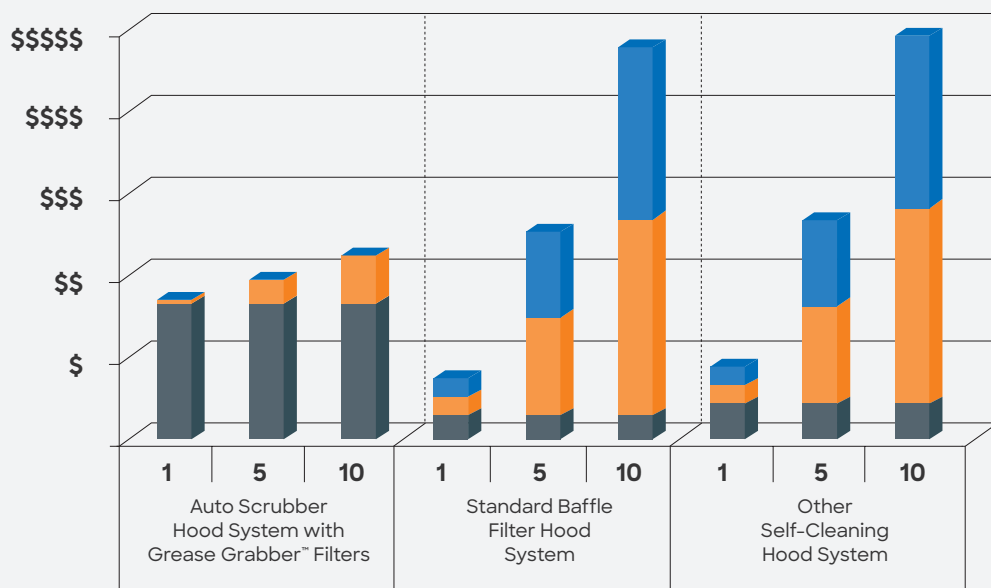
The Accurex Auto Scrubber is our simple solution. The Auto Scrubber not only keeps the entire kitchen hood system clean, but will also save an operator both time and money. The chart below illustrates how the Auto Scrubber self-cleaning hood system will quickly offset any up-front costs through reduced cleaning costs.

Cumulative System Costs

(by year)

- Filter Cleaning Labor Costs
- Hood System Cleaning Costs
- Initial Hood Cost

- Single 10 ft. x 4 1/2 ft. x 30 inch hood system and constant volume control package
- Assumes a professional hood system cleaning cost of \$600 per each cleaning
- Assumes 1 hour per set of filters, \$8/hr. wage, 5 filter cleanings per week



The Auto Scrubber Hood System has been engineered with features designed to make the experience for both installers and users intuitive, effortless and practical.



Reduced costs

Dramatically reduces operating costs by decreasing frequency of filter, hood and duct cleanings



Clean-in-place

Superior clean-in-place filter technology cleans both sides of the filters



Increased safety

Reduced fire risk, no need to climb to manually remove filters daily



Energy efficient

PEL technology redirects airflow, improving capture and performance, and reducing exhaust and supply airflow



Industry-leading grease removal

Hoods available with the Baffle, Grease X-Tractor™, or Grease Grabber™ for the best grease removal efficiency in the industry



Stainless steel

Standard corrosion resistant 300 series stainless steel



Standing seam construction

Provides superior strength and reduced weight for easy installation



UL 710 Listed

Medium, Heavy and Extra Heavy ratings, NSF Certified and built in accordance with NFPA 96



Improved performance

Optimized performance from sloped integral 3" airspace; complies with NFPA 96 requirements

DON'T SETTLE FOR LESS

When specifying the kitchen hood system, make sure to ask whether the hood has these cost-saving features.

FEATURE	AUTO SCRUBBER HOOD SYSTEM WITH GREASE GRABBER™ FILTERS	STANDARD BAFFLE FILTER HOOD SYSTEM	OTHER SELF-CLEANING HOOD SYSTEMS
Cleans the Hood Plenum	X		X
Cleans Filters in Place	X		
Grease Removal Efficiency (99% 3-10 microns)	X		