



## **Model Pollution Control Units – Grease Trapper**

Provide Accurex Grease Trapper kitchen exhaust air pollution control unit with a 3-stage mechanical filter arrangement, 4th stage odor control section and exhaust fan, in accordance with the following specification and as shown on the submittal drawings.

### **CONSTRUCTION:**

The system shall be furnished as a single, factory assembled unit, consisting of an inlet transition, metal mesh pre-filter section, a MERV 8 filter section, a MERV 15 final filter section, an odor control section, an outlet transition and exhaust fan, all mounted on a structural steel support base. The base shall have lifting lugs at the 4 corners. The unit shall be fabricated from 16-gauge 430 series stainless steel with side access doors to be provided to service all internal components. The access doors shall utilize full perimeter high temperature gaskets and use multi-point closure latches. The system shall be UL listed to UL 8782 Outline for Pollution Control Units for Commercial Cooking and shall conform to NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.

The multi-stage filter section shall contain the following:

- a. Metal Mesh pre-filter, 2" deep and will contain 7 layers of expanded media and 3 layers of screen
- b. MERV 8 pleated filters, 2" deep, 78% per ASHRAE 52.2; MERV 8 per ASHRAE 52.2
- c. MERV 15 pleated filter, 2" deep, 95% per ASHRAE 52.2: E1 - E3 MERV 15 per ASHRAE 52.2
- d. Filter frames shall be metal or beverage board. Plastic frames are not acceptable.

The odor control section shall contain 1" thick, loaded carbon filter trays. The carbon shall be composed of pure coconut shell granular activated carbon media.

Outlet transition shall be factory installed, connecting the housing to the blower, fabricated from 16-gauge 430 series stainless steel and finished to match the housing.

Fan assembly, if provided shall be the centrifugal utility set or tubular inline type, belt driven with backward inclined wheel and shall be UL 762 listed for Power Ventilators in Restaurant Service. A NEMA 3R ON-OFF disconnect switch shall be provided, either loose or on the fan housing. The fan assembly shall be mounted on isolators to reduce any vibration.

A remote mounted Filter Status Indicator panel shall have indicator lights and be furnished to indicate when each individual filter stage requires servicing. Signal to the indicator lights shall be provided from pressure switches, factory mounted on the unit housing. Each filter stage, excluding carbon section shall have a dedicated pressure switch.

Fire system shall be Amerex or Ansul with factory installed pre-piped nozzles as standard. Detector and nozzle arrangement shall be according to the respective manufacturer's instructions. Optional fire system start-up, including field connection, tanks, controls, and commissioning of the fire system may be provided as an option from the factory. The local code authority may require other protection in order to comply with local codes. A water based fire suppression system is not acceptable.

Due to continuous research Accurex reserves the right to change specifications without notice.