

All the products you need for  
Engineered Kitchen Ventilation Systems.  
Grease Grabber™ H<sub>2</sub>O Auto-Cleaning Hood



  
**ACCUREX**<sup>®</sup>  
ENGINEERED RESTAURANT SYSTEMS

August 2010

## Accurex has the solution for common grease hood issues.

Typical grease hoods, though low-cost up front, carry many overlooked and expensive maintenance issues that can lead to high costs over their lifespan. Capturing the grease generated by cooking processes is a challenge, and the clean-up of grease is both costly and time consuming.

### Grease Grabber™ H<sub>2</sub>O System Benefits



- Proven Grease Grabber dual-stage filtration technology
- No manual filtration removal resulting in labor savings
- Filter maintenance is automatically carried out
- Programmable timer allows for cleaning to be completed on a set schedule or by the push of a button
- The Grease Grabber H<sub>2</sub>O's recirculation method reduces hot water consumption by 50%\* helping to reduce operating costs

#### Actual Installation

Fans after one year of cooking with a baffle filter hood at a steakhouse.



#### Common Grease Issues

- Grease buildup increases potential for fire
- Grease collection on the fan and roof top resulting in deterioration of roof materials and equipment
- Daily manual cleaning of grease filters
- Costly professional cleanings of fans and ductwork

Fan, duct and hood plenum after one year of cooking with the Grease Grabber H<sub>2</sub>O at the same steakhouse.



\* Information based on comparison of standard waterwash hood consuming 1.25 gallons per minute per foot of hood for 5 minutes, and the auto-cleaning Grease Grabber H<sub>2</sub>O consuming a total of 3 gallons per foot of hood.

# All in One Solution

*Extract the Grease, Clean the Hoods and Filters*

## Extracting the Grease

By utilizing Accurex's proven Grease Grabber dual-stage filtration technology, you get the industries most efficient mechanical grease removal system.



The Grease Grabber's dual-filtration system extracts 100% of grease @ 5 microns and larger and 99% of grease @ 3-10 microns (tested by a third-party to ASTM F2519-2005) taking care of grease issues near the source.

## Cleaning the Hoods and Filters

The Grease Grabber H<sub>2</sub>O's innovative auto-cleaning system is a highly efficient, closed system that combines timesaving convenience with cost reductions related to labor, water and energy use.



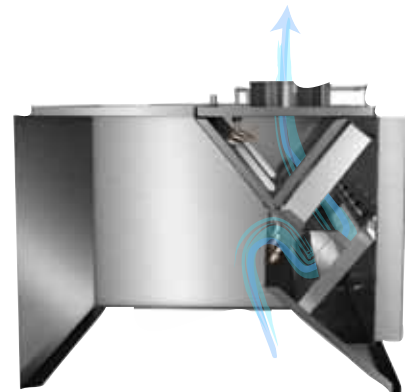
Traditional filtration extracts grease particulate in the 8 micron to 150 micron range. Smaller grease particles flow through the traditional filter and collect in the ductwork, fan, and on the roof.

On activation of the cleaning cycle, the system fills a tank in the hood with a hot water/detergent mixture. The system washes the filter banks and plenum through specifically aimed spray nozzles located throughout the plenum area. The mix is recycled through the system by a high-efficiency pump, purged and the hood is then rinsed with fresh hot water.

- No need for a gravity drain
- Detergent is biodegradable so waste water can be drained to a standard grease trap
- All plumbing and controls are factory installed in an end mounted utility cabinet for ease of installation



*Grease Grabber H<sub>2</sub>O Keypad*



## Adding the Vari-Flow Air Management System

The Grease Grabber H<sub>2</sub>O can be easily be integrated with the Vari-Flow Air Management System.

Vari-Flow senses the heat output from the appliance lineup and exhausts and supplies only the amount of air necessary, providing valuable energy savings.



Accurex, LLC  
P.O. Box 410 • Schofield, WI 54476  
Phone: 800.333.1400 • Fax: 715.241.6191  
[www.accurex-systems.com](http://www.accurex-systems.com)

*A Greenheck Company*

Copyright © 2010 Accurex, LLC  
Kitchen Ventilation Systems  
01 ACX 1006 R1 8-2010