

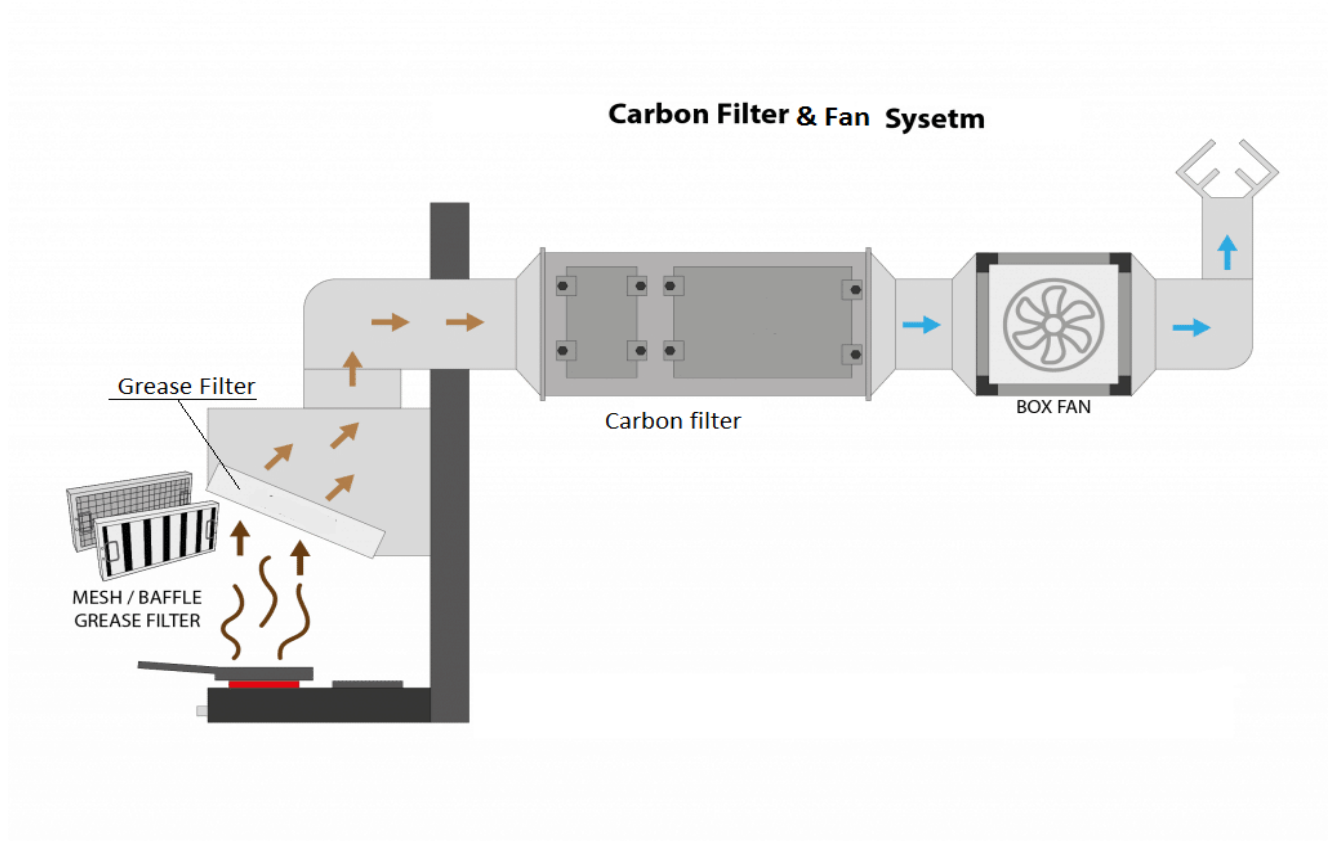
Complete Grease, Smoke and Odour Control Solution

Applications

The carbon & fan extractor System is designed to control nuisance grease, smoke and odour discharge from commercial kitchens systems.

The full system can be installed in any convenient position within the kitchen extract duct run from the canopy to the extract fan.

Two Commercial kitchen filters for air filtration using Grease, and Activated Carbon to clean the air before being discharged.



The best design of the housing ensures that all air is treated for grease, smoke and odour prior to discharge.

The modular system allows for airflows ranging from 0.2m³/s in the smallest module and up to 2.12m³/s in the largest unit. Multiple units can be utilised to cater for any larger airflows or greater contact times.

The grease, odour and smoke control and filtration unit is suitable for internal and external mounting.

The housing is manufactured from pre-coated steel, having plain external flanges of 40mm, access doors on both sides, and a painted finish. The grease filter is located in a grease trough to facilitate regular cleaning of the unit.

Air filter sealing faces and clips ensure that all air passes through the carbon filters capturing 90% of odours, and up to 99% of smoke generated from modern commercial

Grease Trap

Commercial under sink trap



40 Litre Steel Grease Fat Trap

Perfectly sized for a single bowl commercial sink, this compact epoxy fat trap is robust and amazing value.

Designed to be versatile this 40 litre passive grease fat trap can be installed inside, outside or underground. Thanks to its weatherproof, epoxy coating, it can collect fats, oils and grease practically anywhere it is installed! Whilst it's important to have

a robust grease management system in place, purchasing a grease trap interceptor doesn't need to be expensive.

