

HEAT AND CONTROL

®

Oil Mist Eliminator

Economically remove oil mist from fryer exhaust emissions.

Simply efficient

Special stainless steel mesh pads mounted in the fryer stack collect oil as exhaust is drawn through by a low-horsepower fan. Oil can be returned to the fryer or collected for disposal.

Low cost pollution control

Operation and maintenance costs are negligible because no water, no high-horsepower fan, and no afterburner are required.

Easy cleaning

Clean-in-place spray nozzles wash oil from the pads and stack base during normal fryer boil-out. One extra set of pads is included.

Fits any fryer

The Oil Mist Eliminator can be easily installed on existing fryers. Retrofit kits include pads, stainless steel housing with a hinged door for replacing pads, clean-in-place sprays, and an exhaust fan for installation by customer.

Optional features

- High-efficiency pads
- Custom stack base enclosures



Hinged door allows easy pad replacement.

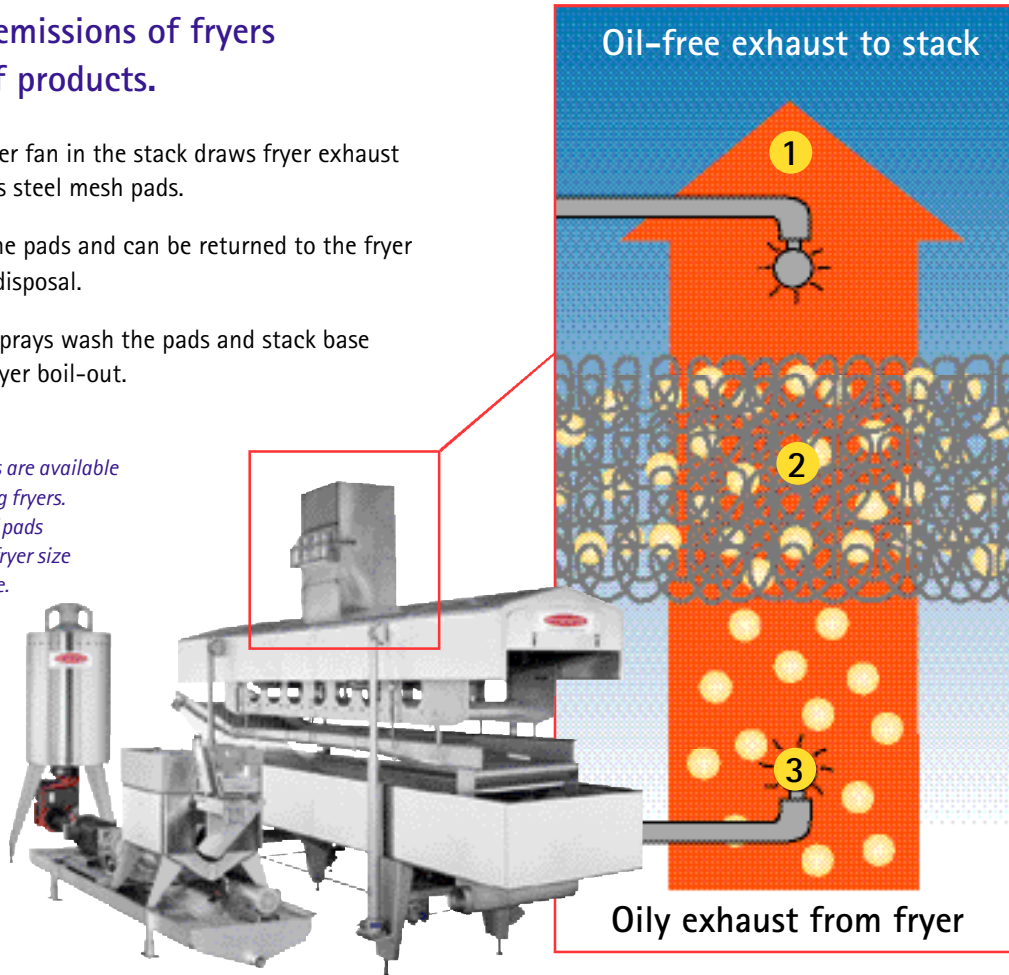


Oil Mist Eliminator | Model OME

Simple & efficient oil mist removal from exhaust emissions of fryers for all types of products.

- 1 A low-horsepower fan in the stack draws fryer exhaust through stainless steel mesh pads.
- 2 Oil collects on the pads and can be returned to the fryer or collected for disposal.
- 3 Clean-in-place sprays wash the pads and stack base during normal fryer boil-out.

Oil Mist Eliminators are available for new and existing fryers. Size and number of pads are determined by fryer size and exhaust volume.



Constant improvement and engineering innovations mean these specifications may change without notice.

HEAT AND CONTROL



Headquarters
21121 Cabot Blvd., Hayward, CA 94545 USA
Tel 1 800 227 5980 / 1 510 259 0500 Fax 1 510 259 0600
Guadalajara, Mexico
Tel 52 33 3689 1146 Fax 52 33 3689 2240
Livingston, Scotland
Tel +44 (0)1506 420420 Fax +44 (0)1506 403919
Schwaz-Vomperbach, Austria
Tel +43 5242 66751 Fax +43 5242 66752
Brisbane, Australia
Tel +61 (0)7 3877 6333 Fax +61 (0)7 3343 8371
Singapore
Tel +65 6273 6362 Fax +65 6273 8161

Over 30 Offices Worldwide

www.heatandcontrol.com • info@heatandcontrol.com • ©2004 Heat and Control, Inc.