

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.

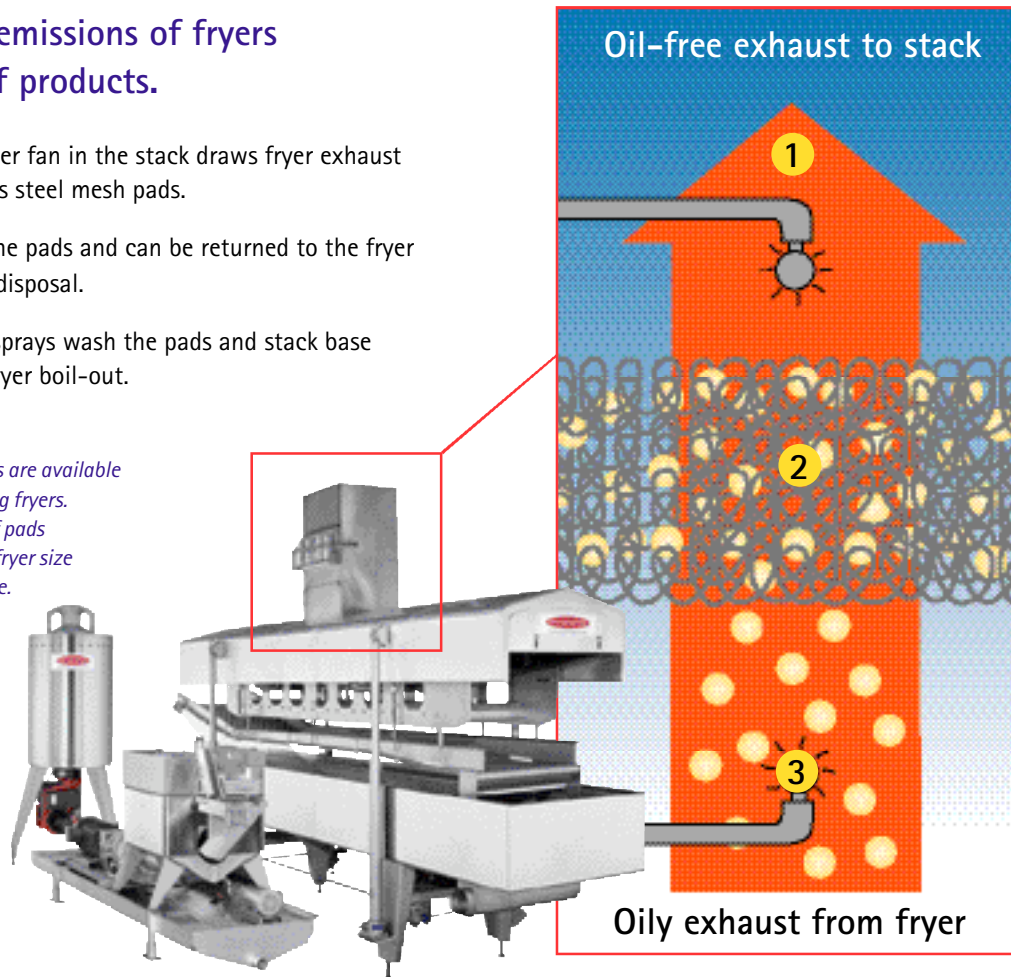


Oil Mist Eliminator | Model OME

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.

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