



## Emergent Oil Mist Eliminator

Removes Grease, Oil Mist, and Smoke Emissions on Industrial Fryers

### Product Description

The Emergent Oil Mist Eliminator consists of an air receiver and baffled stainless steel screens with a steam back wash assembly, which is done through a timer set by the user. Air born grease particles are collected from the stack exhaust on a stainless steel screen and steam back washed to an internal collection tank. Options for pre-piped fire suppression systems can also be provided. Placed on the roof of the manufacturing operation, it takes no valuable production space.

- Removes oil particulates from stack discharge and allows for grease recovery
- Reduces grease build up on roof extending roof life and eliminating safety concerns
- Helps comply with environmental regulations
- Sizing and filtration design are based on cooker exhaust volume, stack diameter and length, temperature, and concentration and micron size of oil particles



**Contact us today to discuss solutions for your project.**  
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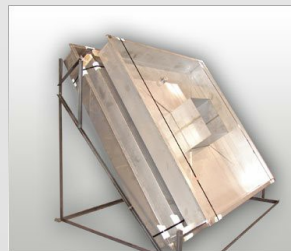
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Direct Fired Fryer for Extruded  
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