PSG

DESIGN → BUILD → INTEGRATE

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.

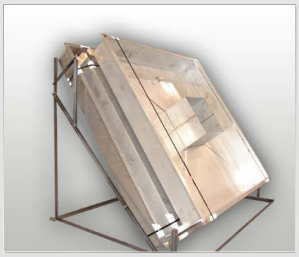
- Removes oil particulates from stack discharge and allows for grease recovery
- Reduces grease build up on roof extending roof life and eliminating safety concerns
- Helps comply with environmental regulations
- Sizing and filtration design are based on cooker exhaust volume, stack diameter and length,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

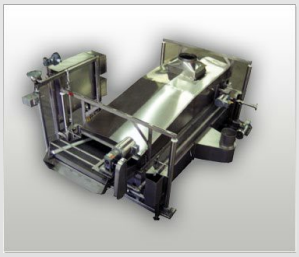
Contact us today to discuss solutions for your project.
sales@psg-dallas.com

Related Products

Process Area Air Quality Control Stack Systems

Process & Packaging Systems Integration


Roof Curbs & Pans


Direct Fired Fryer for Extruded Products

Project Management • Engineers • Fabricators • Installers

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