

## 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](mailto: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**

Project Services Group • 2040 Century Center Blvd Suite #10 • Irving TX 75062 • (972) 812-7370 • [sales@psg-dallas.com](mailto:sales@psg-dallas.com)