



Kitchen emission problems? Look no further!

The Grease Viper is a high performance commercial kitchen air filtration solution that combats smoke, oil, grease, and odors. By permitting street level exhaust instead of multi-level, grease-rated ducting to roof, the Grease Viper boasts a smaller footprint than competitive designs. Utilizing a modular design for indoor and outdoor installations, the Grease Viper is fully configurable with multiple stages of filtration. Available options include 16 cabinet sizes and Ansul fire suppression. The Grease Viper is designed in accordance with UL-710 and NFPA 96 design criteria.

Features

- Long-life, cleanable electrostatic filters
- High collection efficiency (95% at 0.3 microns)
- Control initiation and interface flexibility
- Auto-wash with low water consumption

Applications

- Ideal for heavy duty applications as classified by ASHRAE:
- Gas broilers and grills
 - Tandoor ovens, wok ranges, and wood-fired ovens
 - Solid fuel cooking

REVIT BIM files of all sizes and configurations, plus accessories, are available at microsite.caddetails.com/5121.

www.trioniaq.com | 800.884.0002

