



High Efficiency Scrubber

Designed for Commercial Kitchen Ventilation (CKV) operations, the Hydrodynamic scrubber removes grease vapors and particulate matter in the air stream

Applications

Commercial Kitchen Ventilation
Food Manufacturing
Rendering

Standard Features:

- No high-pressure nozzles, filters or media to service
- Highest removal efficiency with very low energy consumption
- Heavy-Duty stainless-steel welded construction
- Hands free operation offers automatic skimming and clean down
- Compact design = small footprint
- Hinged service panels with turn-n-lock latches for easy access
- Intermediate and larger units designed to fit your available space
- Fully automated PLC-controlled unit
- Vertical or horizontal configuration
- Low energy, low head re-circulating pump
- Unit comes fully assembled, requiring minimal mechanical set-up
- Automated controls permit continuous, high-efficiency operation

CKV MODEL	CFM
20	2,000
50	5,000
80	8,000
100	10,000
120	12,000
150	15,000
200	20,000

Options:

- Particle Filtration-95% DOP/HEPA
- Roof mount, suspended mount
- Freeze protection
- Odor Control
- Variable air volume control

Contact Information

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Call our helpful specialist to discuss your CKV scrubber application

*Design subject to change without notice due to continued research and developments

