



High Efficiency Mist Eliminator

Designed for 24/7 fryer applications, the Triple Pass Mist eliminator removes oil and particulate matter in the air stream.

Applications

Commercial Kitchen Ventilation
Food Manufacturing
Rendering

Standard Features:

- Primary Wetted Mist Panel in the first stage creates optimal droplet size for subsequent stages
- Highest removal efficiency with very low energy consumption
- Low velocity-low energy particle separation
- Heavy-duty stainless-steel welded construction
- Compact design = small footprint
- Hinged Service panels w/turn-n-lock latches for easy access
- Fully automated PLC-controlled unit
- Vertical or Horizontal configuration
- Light Weight-(1,500lbs/10k CFM Unit)
- Unit comes fully assembled, requiring minimal mechanical set-up.
- Automated controls reduce operator intervention permitting continuous, high-efficiency operation.

ME 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
- Freeze Protection
- Variable air volume controls
- Roof Mount, Suspend Mount
- Odor Control
- CIP-Clean in Place

Call our helpful specialist to discuss your CKV fryer stack scrubber application

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

Contact Information

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