

# Captrate® Solo and Combo Filters

## USER GUIDE

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**FILTERS ARE TESTED TO THE ASTM F2519-05 GREASE PARTICLE CAPTURE EFFICIENCY OF COMMERCIAL KITCHEN FILTERS AND EXTRACTORS.**

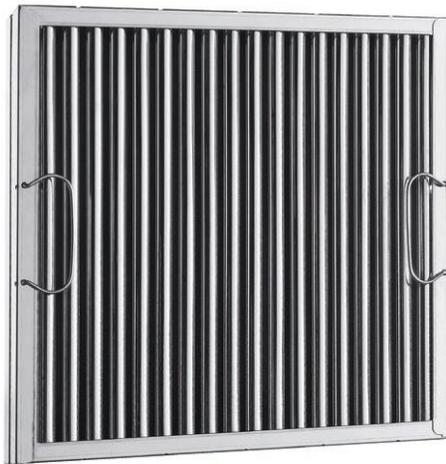
**FILTERS ARE LISTED TO MEET UL STANDARD 1046.**

# Captrate® Solo Filter

## Product Description

The **Captrate® Solo Filter** is a single stage filter which features a unique S-Baffle design in conjunction with a slotted rear baffle design. The Captrate® Solo filters are constructed of 430 stainless steel and are sized to fit into standard 2-inch deep hood channel(s).

Single unit assembly design does not require any components to be separated for cleaning and maintenance.



**Front of Filter**



**Back of Filter**

## Installation Instructions

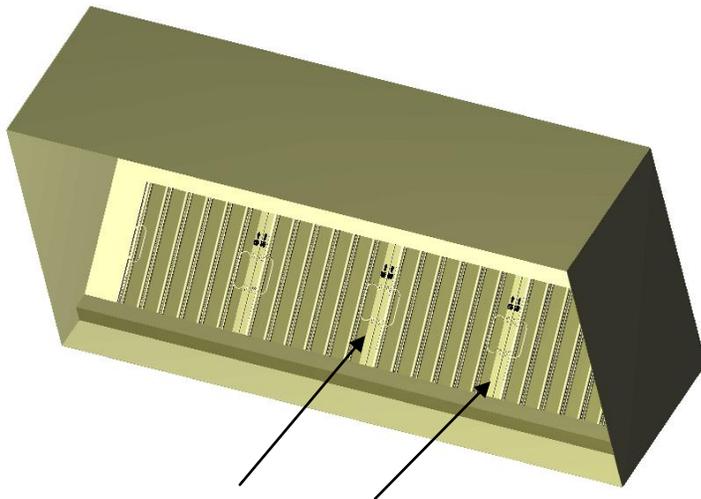
*Before installing, make sure your facility has warewasher, dishwasher, or soap tank for cleaning and that the hood has sufficient fan power for the increased pressure drop.*

- 1. Install the Captrate® Solo unit with the arrows on the baffle pointing up.**  
This allows the grease to run down into the grease trough and then to the collection cup.



**Captrate® Solo Filter**

- 2. Place the Captrate® Solo units into the filter channel of the hood one at a time.**  
For ease of installation, slide Captrate® Solo units to either end of the hood channel to make room for the next Solo filter.
- 3. Once all Captrate Combo units are in place, slide the units together to eliminate any gaps between them.**  
See the illustration below.



**Ensure a good seal between the filters**

### **Cleaning Instructions**

Clean the Solo Units daily for best results. To clean:

1. Remove the Solo Units from the hood.
2. Run the units through the warewasher. The warewasher should utilize effective grease cutting detergent and proper wash cycles.
3. In the event a warewasher is not available, spray both baffle and filters components using the hand sprayer.

4. Inspect filter unit for cleanliness and run through warewasher again, if necessary.
5. For heavy duty cooking applications, filters may need to be soaked overnight with a degreaser. Please see recommended products below.
6. Following the installation instructions, place the Captrate® Solo Units in the hood for drying and use.

## Recommended Cleaning Agents

<b>Cleaning Method/Agent Type</b>	<b>Supplier</b>	<b>Product</b>
Dishwasher Detergent	Ecolab Johnson Diversey	Solid Powder/Plus Suma DiverPak/Plus
Soak Method – Pot and Pan Detergent	Ecolab	Powder Detergent
Soak Method – Commercial Degreaser	Ecolab Johnson Diversey Zep	DeCarbonizer MPX Soak Tank Solution ZEP FS Pot Scrub
Heavy Duty Commercial Degreaser	Ecolab Johnson Diversey Zep	Grease Cutter Plus Suma Star ZEP FS C.I.P. Cleaner

## Frequency Guide

Cleaning Method Equipment	Temp	Cooking Application	Cleaning Solution	Frequency Required	Duration
<b>Washing Equipment:</b> Commercial Dish Machine (High Temp. Rinse)	140°F to 180°F	Oven / Steam	Commercial Dish Washer Detergent	Weekly	1 Cycle
		Fryer		Every 3 Days	2 Cycles
		Griddle / Stove Top		Daily	2 Cycles
		Char-Broiler		Daily	4 Cycles
		Wok		Daily	4 Cycles
		Solid Fuel		Daily	4 Cycles * <i>Note 1</i>
<b>Washing Equipment:</b> Low Temperature Dish Machine (Chemical Sanitizer)	120°F to 140°F	Oven / Steam	Commercial Dish Washer Detergent	Weekly	2 Cycles
		Fryer		Every 3 Days	2 Cycles
		Griddle / Stove Top		Daily	2 Cycles
		Char-Broiler		Daily	4 Cycles * <i>Note 1</i>
		Wok		Daily	4 Cycles * <i>Note 1</i>
		Solid Fuel		Daily	4 Cycles * <i>Note 1</i>
<b>Soak Method:</b> Pot Sink 3-Compartment Sink Mop Sink <i>(with heater)</i>	140°F to 180°F	Oven / Steam	Pot & Pan Commercial Detergent Or Degreaser	Weekly	2 Hours
		Fryer		Every 2 Days	2 Hours
		Griddle / Stove Top		Every 2-Days	Overnight
		Char-Broiler		Daily	Overnight
		Wok		Daily	Overnight
		Solid Fuel		Daily	* <i>See Note 1</i>
<b>Soak Method:</b> Pot Sink 3-Compartment Sink Mop Sink	110°F to 130°F	Oven / Steam	Commercial Grade Kitchen Degreaser	Weekly	2 Hours
		Fryer		Every 2 Days	2 Hours
		Griddle / Stove Top		Every 2-Days	Overnight
		Char-Broiler		Daily	Overnight
		Wok		Daily	Overnight
		Solid Fuel		<i>*Not Recommended</i>	

### Note 1: Special Applications

Solid Fuel Cooking Applications, and high-volume Wok or Charbroiler cooking may require supplemental overnight soak performed weekly, in addition to daily cleaning procedures, using a heavy duty Commercial Degreaser.