



CAPTRATE®



The Captrate® Solo Filter is a single-stage filter featuring a unique S-Baffle design in conjunction with a slotted rear baffle design, to deliver exceptional filtration efficiency of single-stage devices. The Captrate® Solo Filters are available in standard industry sizes, and are designed to capture and remove a high percentage of the total grease particle emissions produced during commercial kitchen cooking operations.

Benefits of the solo filters include: reduced fire hazard and maintenance associated with grease build-up in hood plenums, duct work, fan assemblies, rooftops and adjacent surfaces. The Solo is constructed of 430 stainless steel, and 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. Simply wash using a dishwasher or soak using a commercial degreaser.

introducing
the new

Captrate® Solo Filters

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