

As concern for air quality grows, and environmental regulations require commercial kitchens to incorporate pollution control equipment into their exhaust systems, it simply makes sense to rely on the manufacturer that's been doing it longer than anyone else: Gaylord.

With our ClearAir™ Pollution Control Units (PCUs), we offer you an unmatched experience and technical knowledge in designing the most efficient, cost-effective systems-guaranteed.

## ClearAir™ PCU ESP (Electrostatic Precipitator) Series

- · Removes smoke particles by high voltage ionization using electrostatic cells-the most reliable and cost-effective method
- · Water-wash system automatically washes the electrostatic cells daily using the least amount of water of any equipment on the market
- · Custom designed to kitchen exhaust requirements up to 32,000 CFM
- · Robust smoke control using ionized collector plates specially designed to protect against cell warpage
- Provided with sprinkler or liquid chemical internal fire protection system
- Optional exhaust fan and odor abatement equipment available

## ClearAir™ PCU TPF (Triple Pass Filter) Series

- · Utilizes a 95% efficient triple pass filter systembased on stringent DOP test at 0.3 microns-to mechanically remove smoke and odors
- Features standard smoke control, plus optional odor control and exhaust fan sections
- Custom designed to kitchen exhaust requirements up to 32,000 CFM
- Heavy-duty construction is suitable for indoor and outdoor installations
- Provided with sprinkler or liquid chemical internal fire protection system
- Can be shipped in one piece or in sections to facilitate entry and installation

