

Commercial Kitchen Hood Exhaust

Customer: Chevy's Mexican Restaurant
Location: Embarcadero Center - San Francisco, CA
Application: Remove Grease, Smoke and Cooking Odors
Equipment: Trion Model 73 Electronic Air Cleaner, Bag Filter Media Module, Carbon Module and Exhaust Fan



Gas stoves and fryers Cook for 12 - 14 hours per day, 7 days per week. Without the Trion air cleaning system capturing the smoke, grease and odors, the surrounding buildings would have dirtier windows and cooking odors drawn into their fresh air intakes. Within 1 hour of closing the kitchen every night, the Trion system goes through a water and detergent wash cycle. Headers oscillate while spraying hot water and detergent to wash away the collected grease and smoke particles. Soak, rinse, drip dry, force dry and then sleep mode are all part of the cleaning process. The next morning, before cooking, the chef presses a "reset" button to turn the air cleaning system on, ready to remove the smoke, grease and odors once again.