

# Captrate® Solo and Combo Filters

## USER GUIDE



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

**FILTERS ARE ETL LISTED AND MEET UL STANDARD 1046 & ULC-S649.**



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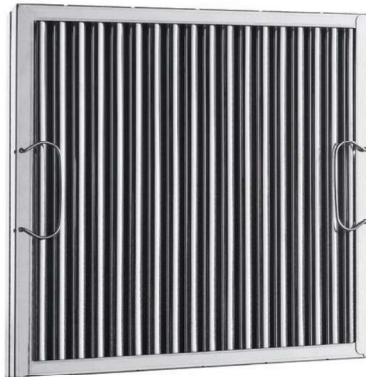
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## Captrate® Solo Filter

### 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

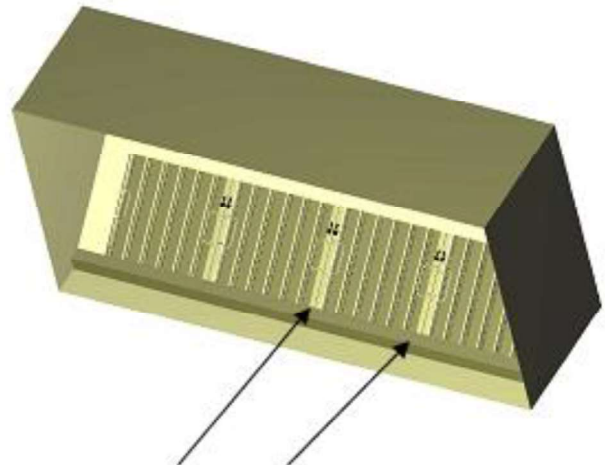


Back of Filter

### Installation Instructions

*Before installing, make sure your facility has warewasher, dishwasher, or soak tank for cleaning and that the hood has sufficient fan power for the increased pressure drop (Recommended cleaning options listed on [page 11](#)).*

- 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.
- 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.**



**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.

## Captrate® Combo Filter

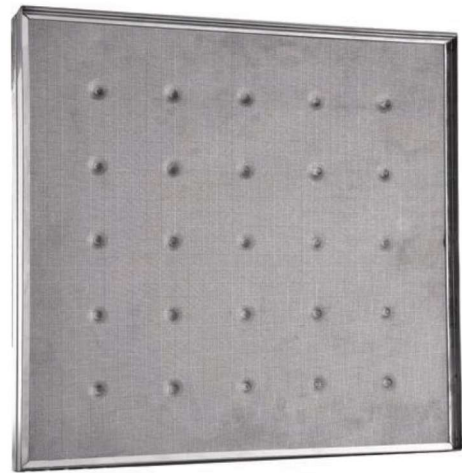
### Product Description

The Captrate® Combo Filter is a two-stage assembly of a primary baffle filter component and a secondary filter component comprised of a bed of porous ceramic beads. Handles are attached to the front of the baffle for ease in handling. Filter assembly shall fit into standard two-inch deep hood channel(s). Metallic components are constructed of 430 stainless steel.

Since the Combo Unit is a two-piece assembly, the installation and maintenance procedures differ from standard baffle filters.



**Baffle Component**



**Secondary Filter Component**

## Installation Instructions

*Before installing, make sure your facility has warewasher, dishwasher, or soak tank for cleaning and that the hood has sufficient fan power for the increased pressure drop (Recommended cleaning options listed on **page 11**).*

**1. Always install the baffle component and filter component assembled together.**

To assemble the two pieces, slide the baffle component into the channels in the filter component. A small snap button couples the baffle component to the filter component for handling and alignment purposes.

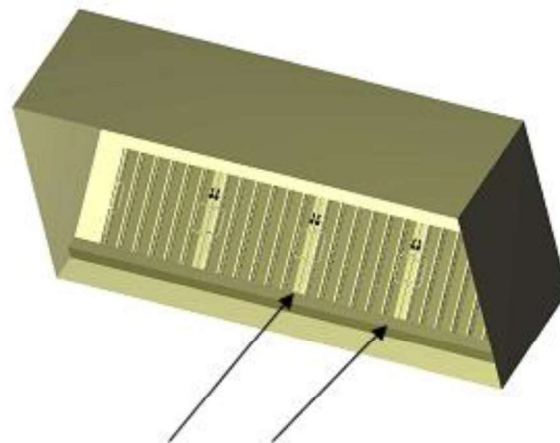


- 2. Install the Combo Unit with the arrows on the baffle pointing up.**  
This allows the grease to run down into the grease trough and then to the collection cup.



**Captrate® Combo Filter  
Assembled**

- 3. Place the Captrate® Combo units into the filter channel of the hood one at a time.**  
For ease of installation, slide Captrate® Combo units to either end of the hood channel to make room for the next Combo filter.
- 4. 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**



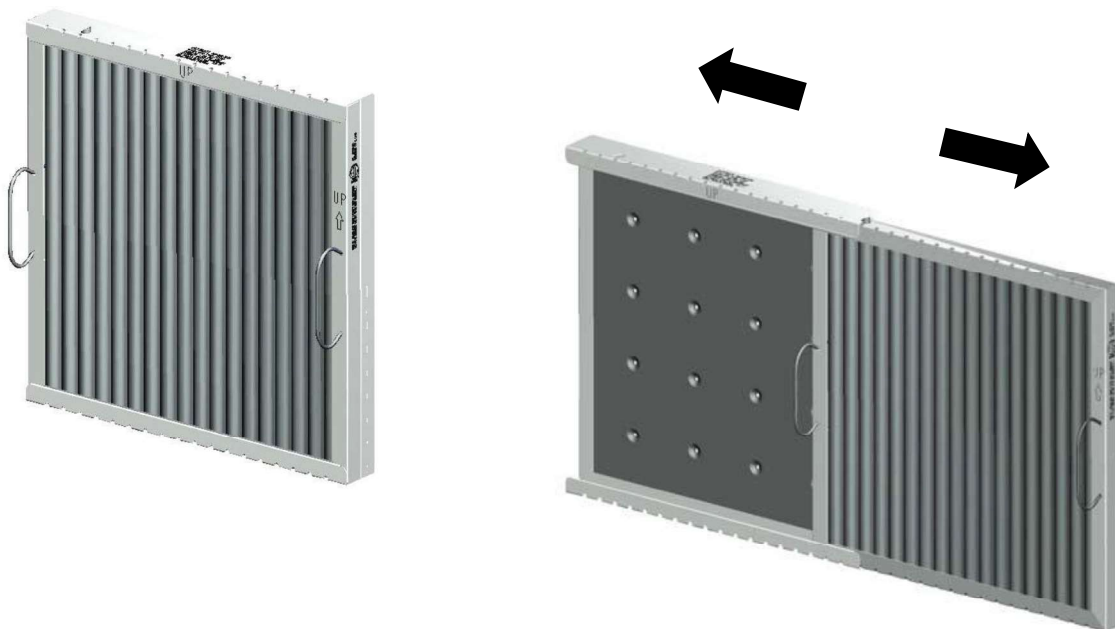
## Cleaning Instructions

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

1. Remove the Combo Units from the hood.
2. Separate baffle and filter by pressing the snap button and sliding the baffle out of the filter frame.
3. Soak the baffle and filter component in grease cutting detergent overnight (if needed). Please see following page for recommended products and frequency.
4. Run the units through the warewasher. The warewasher should utilize effective grease cutting detergent and proper wash cycles.
5. In the event a warewasher is not available, spray both baffle and filters components using the hand sprayer.
6. Inspect baffle components and filter components for cleanliness and run through warewasher again, if necessary.
7. Inspect filter component for physical defects.

**Hold the Filter component up to a light source, if light can be seen through the filter component in an area the size of a dime replace filter.**

8. Re-assemble the baffle component and the filter component, as is shown above.
9. Following the installation instructions, place the Captrate® Combo Units in the hood for drying and use.



## Maintenance

### Cleaning Frequency Guide for SOLOs/COMBOs

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>Note1</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>Note1</i>	
		Wok		Daily	4 Cycles * <i>Note1</i>	
		Solid Fuel		Daily	4 Cycles * <i>Note1</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.

## Recommended Cleaning Agents

Cleaning Method/Agent Type	Supplier	Product
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	DeCarbonizer MPX Soak Tank Solution
	Zep	ZEP FS Pot Scrub
Heavy Duty Commercial Degreaser	Ecolab Johnson Diversey	Grease Cutter Plus Suma Star
	Zep	ZEP FS C.I.P. Cleaner

## Recommended Commercial Soak Tanks

Description	Supplier	Product	Contact
Heated Soak Tank	Hyginix	FOG Tank® [Use only Tiger Carbon Powder Remover®]	<a href="http://www.fogtank.com">www.fogtank.com</a> (858) 566-6212 <a href="mailto:info@fogtank.com">info@fogtank.com</a>

## Warnings

The Captrate® Combo Baffle Component and Filter Component are not to be used separately.

Do NOT use the Captrate® Solo or Combo Filter if it has been involved in a fire. Order a replacement filter component. Replacement baffle components and filter components are available for the Captrate® Combo Filter.

## Contact Information

For questions or comments regarding Captrate® Solo or Combo Filters, go to [www.captrate.com](http://www.captrate.com)

**Maintenance Record Date Service Performed**

Date	Service Performed

**Factory Service Department**  
**Phone: 1-866-784-6900**  
**Fax: 1-919-554-9374**