

Grease Box™ Spec-Data Document

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1. Product Name

- The Grease Box™

2. Manufacturer

Omni Containment Systems, LLC
1501 Commerce Drive
Elgin, Illinois 60123



3. Product Description

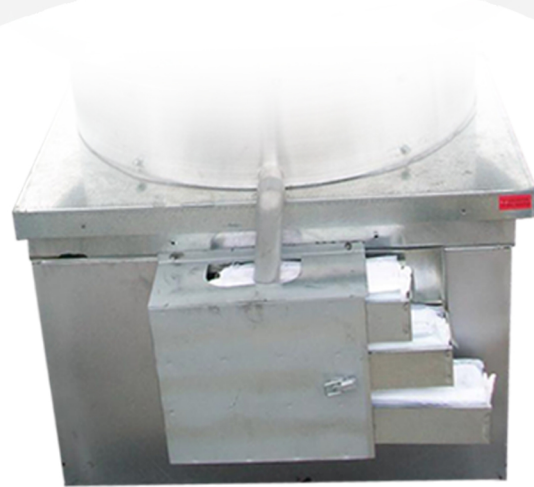
Basic Use

The Grease Box™ is designed to collect fats, oils, and grease in commercial and industrial kitchens' rooftop fans.

The collection process converts the FOG into a solid and traps it in the filtration system. This is a key component of an NFPA 96 Compliant exhaust system. It satisfies the following NFPA 96 8.1.1.3 standard:

8.1.1.3 Upblast fans shall have a drain directed to a readily accessible and visible grease receptacle not to exceed 3.8 L (1 gal).

After the FOG is converted, the hydrophobic filter media allows water to flow through, aiding in EPA compliance.



The Grease Box™ comes in three different sizes to match the specific needs of a rooftop exhaust collection system. The Grease Box Jr™, a 13" wide 2-tier design, is for lower output systems. The Grease Box Original™, a 13" wide 3-tier design, is for medium output. The Grease Box Xtreme™, a 22" wide 3-tier design, is for heavy output.

Composition and Materials The Grease Box™

All three designs of The Grease Box™ are manufactured from welded and riveted 24-gauge galvanized steel.

Grease Box Filters

The outer layer of the filter is a UV stable nylon skin. The inner layer of the filter media is made using a proprietary blend of 100% recycled hydrophobic materials and biodegradable grease neutralizers.

Benefits

- Made in the USA
- Available in three sizes Weather resistant
- Filter Media absorbs up to 8 times its weight in fats, oil, and grease

Products distributed by



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Models/Sizes

• The Grease Box Jr™:

Designed for low volume grease exhaust fans. This model has 2 tiers of filter media. It measures 8.5" High, 13" Wide, and 5.5" Deep.

• The Grease Box Original™:

Designed for moderate volume grease exhaust fans. This model has 3 tiers of the filter media. It measures 12.5" High, 13" Wide, and 5.5" Deep.

• The Grease Box Xtreme™:

Designed for high volume grease exhaust fans. This model has 3 larger tiers filter media. It measures 14" High, 22" Wide, and 10" Deep.

Finish

Galvanized Steel.

Features

2. Each Grease Box is made of weather resistant, 22gauge galvanized steel
3. Utilizes highly absorbent, hydrophobic filter media that expels water while absorbing fats, oils and grease.
4. Three sizes of units are offered to fit everything from low output fans to high use commercial kitchen exhausts.
5. Multi-tiered design provides multiple layers of off-the-roof grease protection in one unit.

4. Technical data

The Grease Box™ converts the FOG into a solid and traps it in the filtration system. This is a key component of an NFPA 96 Compliant exhaust system. It satisfies the following NFPA 96 8.1.1.3 standard:

8.1.1.3 Upblast fans shall have a drain directed to a readily accessible and visible grease receptacle not to exceed 3.8 L (1 gal).



5. Installation

1a. Turn off the power supply at breaker box. Make sure that the area you wish to mount The Grease Box is clear of obstructions that would not allow for the opening, removal and maintenance of the filtration tiers.

1b. Remove filtration tiers from The Grease Box for easier handling and mounting.

2. Liberally caulk the back (fan side) of The Grease Box to prevent leakage behind the unit.

3a. Line up center of The Grease Box with fan spout and with the top of The Grease Box 's mounting tap placed just under the fan base lip. Make sure the box is level.

3b. Screw The Grease Box into place using the supplied screws

4. If filtration tiers were removed for mounting, place them back into The Grease Box and close the latch filtration tier access door.

NOTE: If fixed obstructions hinder the opening, removal and maintenance of the filtration tiers, you will have to un-mount The Grease Box to properly access the filtration tiers.

6. Availability and Cost

Availability

Standard sizes always in stock.

Cost

Please contact Omni Containment Systems, LLC for pricing.



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7. Warranty

Omni Containment Systems, LLC warrants its Grease Gutter™ line of roof top grease containment systems, exhaust fan SuperHinge™ hinging systems, Access Armor Hood Access Panels and Roof Guardian™ Rooftop Protection System to be free of defects in manufacturing and workmanship for the service life of the ventilator on which it was originally installed. Abuses, misuse, misapplication, failure to maintain the product in accordance with manufacturer's standard, changes, alternations, or maintenance by anyone other than manufacturer approved persons will void the warranty.

Omni will repair or replace at its option any Grease Gutter or SuperHinge system returned to it, and confirmed to be defective, during the warranty period. Warranty covers replacement of product only. Customer is responsible for labor, de-installation and return transportation. Omni's liability shall not exceed the purchase price paid to Omni for the system.

To begin a Warranty Claim, contact Omni Containment Systems, LLC at 1-800-226-6824 to get a warranty document. Minimum maintenance specifications can be obtained by calling Omni Containment Systems, LLC, but at least one new Fill-More Grease Boom™ change a year.

8. Maintenance

Maintenance includes regularly scheduled replacement of grease box filters. Service schedule is dependent upon fan output. Grease box filters should be checked at least once a month, more often with heavier grease usage. Please contact Omni Containment Systems, LLC for additional maintenance guidance.

9. Technical Services

Contact Omni Containment Systems, LLC at 847-468-1772 or email support@omnicontainmentsystems.com

10. Filing Systems

Additional Product information is available from the manufacturer upon request

