



Field Test: Hobart Air Filtration System

Location: Superior Grill, Shreveport, La.

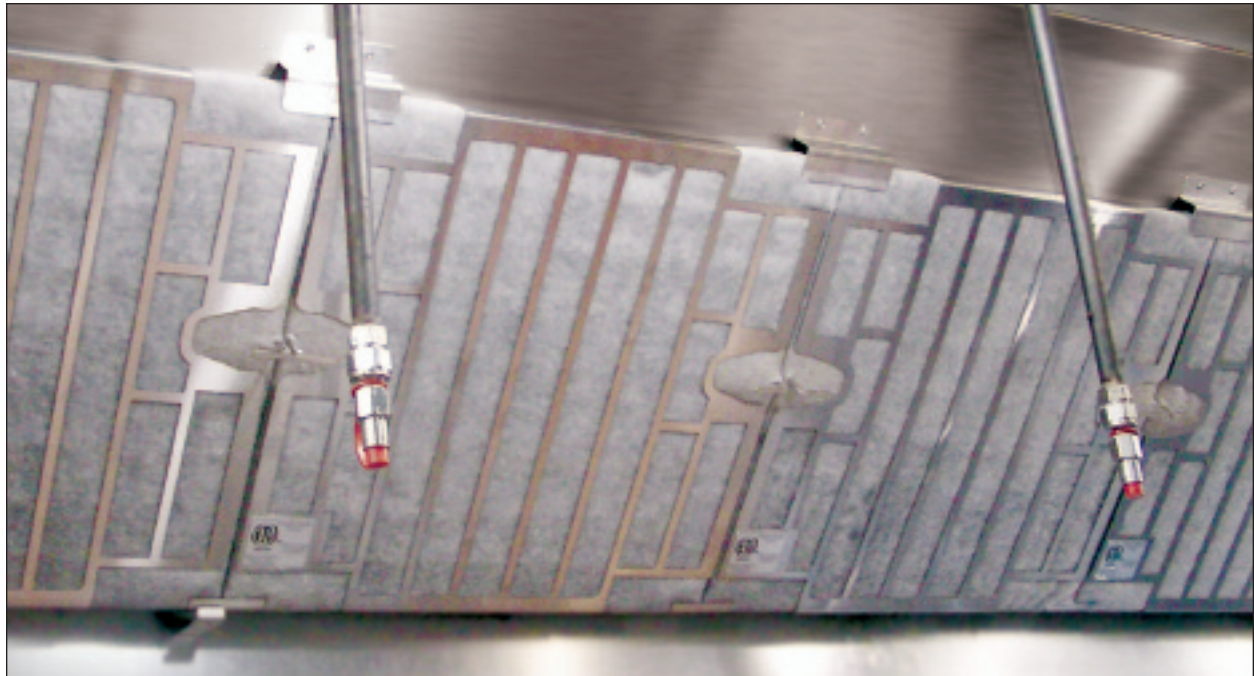
Date: Fall, 2006

Objective: Measure impact on vent hoods safety,
maintenance

Metrics: Reduced grease in hood
Reduced cleaning time, frequency
Save time and money



Field Test proves Hobart Air Filtration System saves time and money.



Our restaurant and foodservice customers told us they spend too much time—and money—cleaning and maintaining their vent hoods. As a solution, we developed the new Hobart Air Filtration System. Made of wool, the filter is naturally oil absorbent, which keeps grease out of the hood, and naturally flame resistant, an important safety consideration.

Before introducing the Hobart

system, we field-tested it at the Superior Grill, the landmark Tex-Mex restaurant in Shreveport, La. The Superior has an open-kitchen layout so cleanliness and appearance are important to them. They go through two tons of beef and chicken on their grill each week just for the famous fajitas that earned them City Search's Best Mexican Food honors for New Orleans. They also serve burgers, shrimp and

fish. Grease buildup in the hood, baffles and duct work was a constant concern.

Barry Gerald, Superior's general manager, said the grill is in constant use, making down-time for cleaning a challenge. Cooks had to break down the hood and vent at least once a week to remove grease buildup and the potential for a vent fire. Even with this aggressive maintenance schedule,



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- Barry Gerald, Superior Grill
Shreveport, La.

grease would work its way through the duct work and onto the roof. "It deteriorated to the point that we had to put on a new \$40,000 roof," he told us.

Gerald agreed to test the Hobart Air Filtration System and share his experience with our service team. He reports that the difference was immediate and dramatic. With the new filters, he says, "the vent no longer gets coated with all that

grill cook has been here 11 years and he knows the added benefits."

He also reports that they need to do a complete cleaning only once a month since introducing the new filters. This is a significant labor savings for the company as their kitchen layout requires them to move equipment to reach the hood. A full cleaning can take 45 minutes. "Now when we clean the vent hood at the end of the month, there's still not



A specially designed tool makes it easy to take the Hobart filter system in and out for changing.

grease. We don't have to spend as much time doing the heavy cleaning. We're real happy with it."

Grill cooks at Superior's two locations replace the filters after closing down at night and again just before the dinner rush. The process takes about five minutes. "It doesn't take a long time," Gerald says. "Our

much to scrape off," he told us. "The cleaning is a lot easier on our grill cook and we no longer have grease accumulating on the roof."

Gerald and his colleagues at Superior Grill also shared with us a benefit we hadn't anticipated: eliminating kitchen odors. "When we used to leave our restaurants, you could smell the food

Both the wool filter and the grease it absorbs are entirely biodegradable, making it easy to dispose of. You just put it in with your regular trash.

on us," he said. "We'd be wearing business suits and come home smelling like fajitas. Now, you don't smell it. Buying the filters was mainly to keep down the fire hazard and grease, but it was a great added benefit."

Gerald told us the Hobart Air Filtration System is there to stay. "The filters make life easier. Down-time is very expensive for restaurants. It's not always the money that's so important. For us, the time that we save on big cleanings is more valuable."

Hobart's Air Filtration System is also kind to the environment and friendly to local utilities. Made from naturally renewable wool fiber, the filters are biodegradable and suitable for disposal with normal kitchen waste intended for incineration or landfill. That also prevents grease from entering the local wastewater as typically occurs when metal filters are cleaned in commercial dishwashers.

The Hobart Air Filtration System is ETL listed and is a "Recognized Component" and "Conforms to UL Std 1046" when installed in front of a UL 1046 metal baffle. ETL is nationally recognized by fire marshals, building inspectors and code officials for meeting product safety standards.





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