

RotoClone® W

Eliminate the risk of kitchen exhaust duct fires



Fire barrier, grease collector, exhaust fan and odor control – in one FM approved unit



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How it works

AAF International's RotoClone® W, the most cost effective, high efficiency wet dust collector in its class, is the complete 4 in 1 answer to kitchen exhaust problems. Boasting optimized performance for humid, sticky and explosive applications, it effortlessly meets the need for fire barrier protection, grease vapor collection, ventilation fan and odor control in one compact package

1. Fire Barrier

The RotoClone® W is Factory Mutual (FM) approved to prevent fires originating in the kitchen or exhaust ductwork passing beyond its outlet, therefore preventing costly damage and shutdowns. The water curtain in the unit serves as a fire barrier and prevents the spread of fire to the exhaust duct, even in the event of a fire in the duct from the kitchen exhaust canopy to the unit. Water consumption is minimal.

2. Grease Vapor Collector

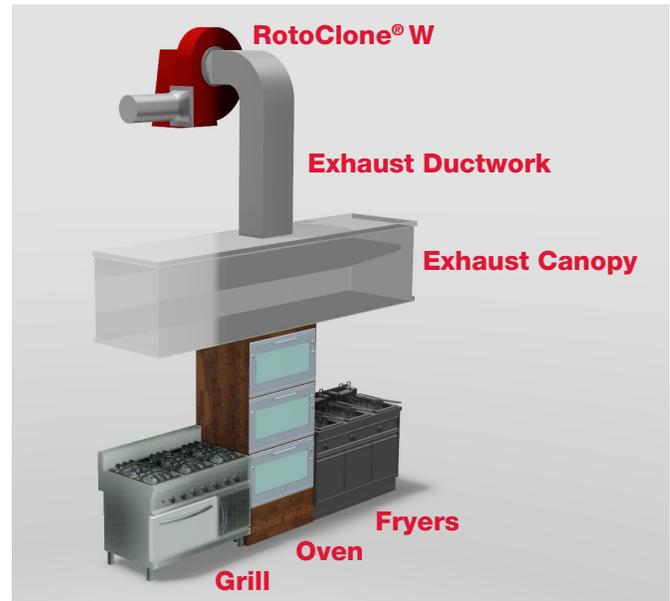
The RotoClone® W offers high efficiency in coalescing and capturing grease vapors. The vapors condense in the unit where they congeal on the water surface of the irrigated impeller blades prior to being sluiced to drain. Contamination of downstream ductwork is virtually eliminated.

3. Exhaust Fan

The RotoClone® W is also the prime air mover for the kitchen range exhaust, replacing the conventional fan. Unlike a conventional fan, routine cleaning of the impeller is unnecessary. The RotoClone® W is quiet and can run 24 hours a day for extended periods without maintenance.

4. Odor Control

Independent tests have shown collection efficiencies approaching and exceeding 99% for most odor causing contaminants. The result is a significant reduction in the odor concentration carried in the kitchen exhaust. Complete elimination of odor is notoriously difficult to achieve without expensive additional treatment, nevertheless the RotoClone® W alone reduces odor and removes virtually all the fats, greases and oils that cause much of the odor problem.



Highlights

- 1 | The RotoClone® W has demonstrated its triple action performance in numerous applications in food factories, restaurants and hospitals around the globe.
- 2 | In addition to its safety benefits, the RotoClone® W offers real savings in maintenance costs by greatly reducing the need for duct cleaning.
- 3 | With successful installations across the world, you can have complete peace of mind that the RotoClone® W is the best wet centrifugal collector on the market.

Contact AAF to find out more

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