



United Air Specialists, Inc.

a CLARCOR company

Smog-Hog® PSG

KITCHEN EMISSION CONTROL SYSTEMS



SMOG-HOG®

Clean air. It's what we do.®

NO MORE
placement
restrictions.

NO MORE
smoke or greasy
odor emissions.

SMOG-HOG® ELIMINATES KITCHEN EMISSIONS

As a retail developer, building owner, tenant, architect or engineer, you know how much a restaurant can add to the value of your venue. But you're also well aware of the environmental issues that can result from annoying smoke and greasy odors emitting from kitchens, as well as the headaches that result from designing them.

Fortunately, these concerns are a thing of the past with the Smog-Hog PSG series from United Air Specialists (UAS). As a world leader in air pollution control, UAS provides proven systems that not only eliminate

problems caused by cooking ventilation, but ensure that only clean air is exhausted into the environment.

Casinos, hotels, high-rise buildings, food courts, restaurants, stadiums and theme parks; these are just a few facilities already relying on Smog-Hog kitchen emission control systems to prevent odor complaints and secure a positive "good neighbor" image in their communities.

NO EXISTING EXHAUST SYSTEM? NO PROBLEM.

Today, many building owners have occupants who need to add a kitchen to an existing structure—a structure often without an existing exhaust-ventilation system to control grease and odors.

This used to pose a problem, but not anymore. The revolutionary design of the Smog-Hog emission control system provides the flexibility to install a kitchen in virtually *any space, in any building*. Instead of one large, all-encompassing system, we build units in modules that can be designed to fit the space available.



SOLUTIONS FOR:

- Multi-story Structures
- Environmental Standards
- Code Compliance
- Limited Space Available
- Multi-Restaurant Applications



Clean air. It's what we do.®

MINIMUM DUCTING, MAXIMUM SAVINGS

Smog-Hog is the *best value* in kitchen emission control, solving fume problems and saving you money in a variety of ways:

- **Minimum ducting is required** with our configurations, saving expensive runs of heavy-gage, welded exhaust ducting.
- Smog-Hog PSG systems combat the hazardous pollutants resulting from kitchen emissions, therefore, **ongoing operating and maintenance costs are significantly reduced**. Plus, maintenance is minimized because our aluminum collection cells are easy to clean and reuse, eliminating prohibitive costs associated with filter replacement and disposal.
- Our systems assure **compliance with even the strictest federal, state and local environmental standards**, meeting air quality needs up front and eliminating unexpected retrofit costs later.



PSG 12-2
With Odor Control

UNMATCHED DESIGN AND TECHNICAL SUPPORT

At United Air Specialists, we've been leading the way as a manufacturer of commercial ventilation systems since 1966. So you know you can always count on us for the most trusted experience and innovation in restaurant air cleaning technology.

We provide complete solutions and play an active role in partnering and supporting your entire project from start to finish, including unit and specifications drawings for your unique applications. Whether your application is a small installation project, or a non-traditional or historical site, you'll find our design and technical support to be unmatched in the industry.

USS Intrepid: Sea-Air-Space Museum



With minimal installation space available, the USS Intrepid Museum in New York City wanted to add a McDonald's Restaurant inside the hull of the ship. UAS provided the solution with a PSG system that eliminated the objection of cooking smoke and unpleasant odors.

Caesar's Palace



As a world-renowned hotel and casino, Caesar's Palace in Las Vegas needed a clean air solution for the many restaurants and a food court inside the property. With minimal ducting and a creative solution, a PSG system was installed, and clean air was discharged into a swimming pool area with zero emissions.

Rockefeller Center



As a major renovation to add an observation deck with restaurants, the Rockefeller Center in New York City required a custom PSG system to allow the unit to fit within the limited space available to this historic structure.

MORE ARCHITECTURAL FREEDOM

Our wide selection of configurations and sizes, ranging from 825–22,000 CFM, is ideal for virtually any building design parameter and performance requirement. So regardless of kitchen hood size, our emission control systems provide for the ultimate flexibility in location. Feel free to mount our systems through exterior walls, on top of buildings, inside mechanical rooms or above the ceiling.

Odor Control Module

“V-bank” odor control design allows for high filtration efficiency of gaseous odors utilizing various media options.



Injector-TEE Assembly

Systematically controls detergent use and allows for optimal cleaning while eliminating facility maintenance required to dilute detergent.

Collection Cells

Reusable two-stage Penny Type collection cells for efficient cleaning with low static pressure.

Inlet Plenum

Effectively transitions airstream to collection cells.

Impingement Baffle Prefilter

Adjustable interlocking “U” channels provide tortuous path for even airflow distribution and protection from large contaminants.

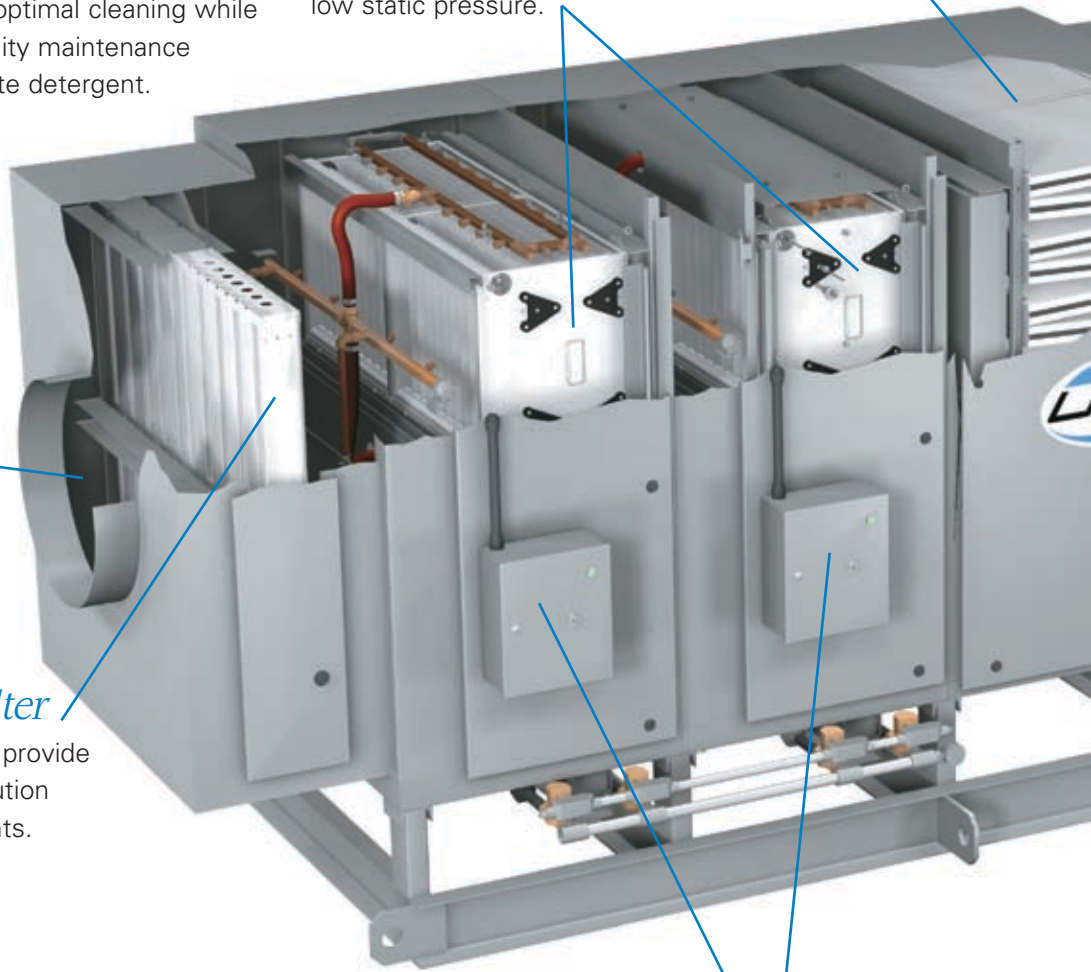


Control Panel

Single or separate panels can operate all equipment functions. Panels can be remote-mounted as required, and entire system can be tied to a building maintenance system.

Transformer Power Packs

UL listed electronic circuitry with self-regulating components provides maximum collection of grease and odor emissions.



Outlet Plenum

Effectively transitions airstream to blower system.

System Blower

UL 762 listed, energy efficient blower with backward inclined wheels for quiet, efficient operation. (In-line blowers also available.)

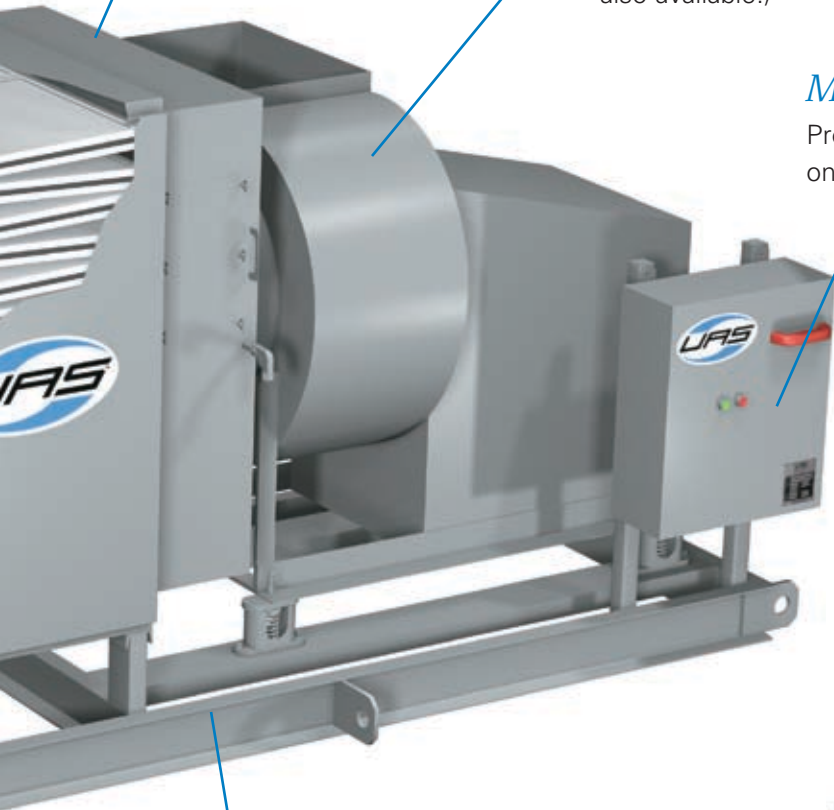
Motor Starter

Provides system on/off control.



Detergent Tank

Self-contained tank holds concentrated detergents used to clean kitchen emissions from commercial and industrial applications. (Includes integral mounted pump.)

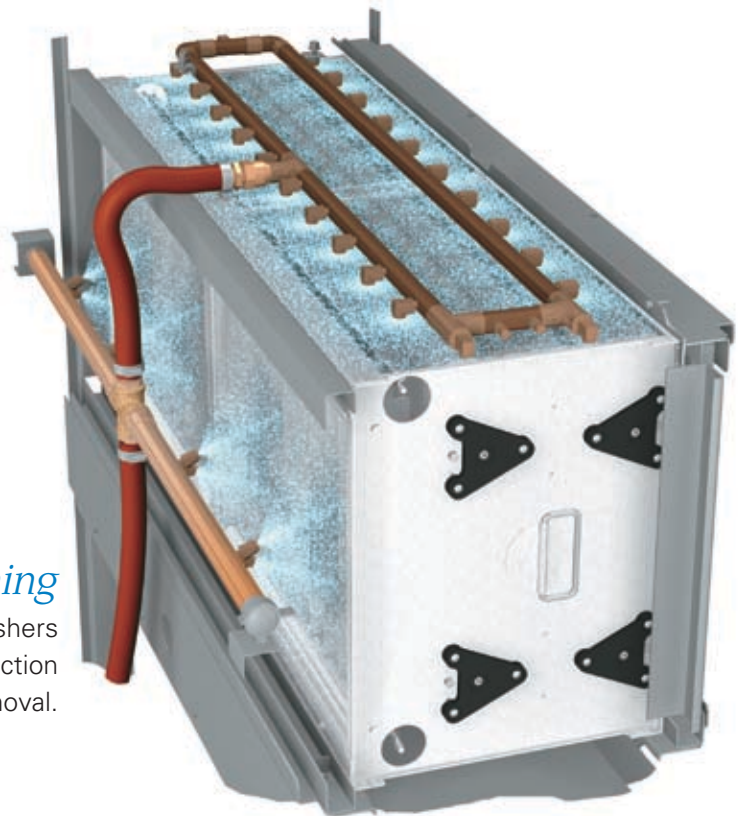


Structural Steel Skid

Heavy-duty structural channel base integrates system and facilitates easier installation.

In-place Cleaning

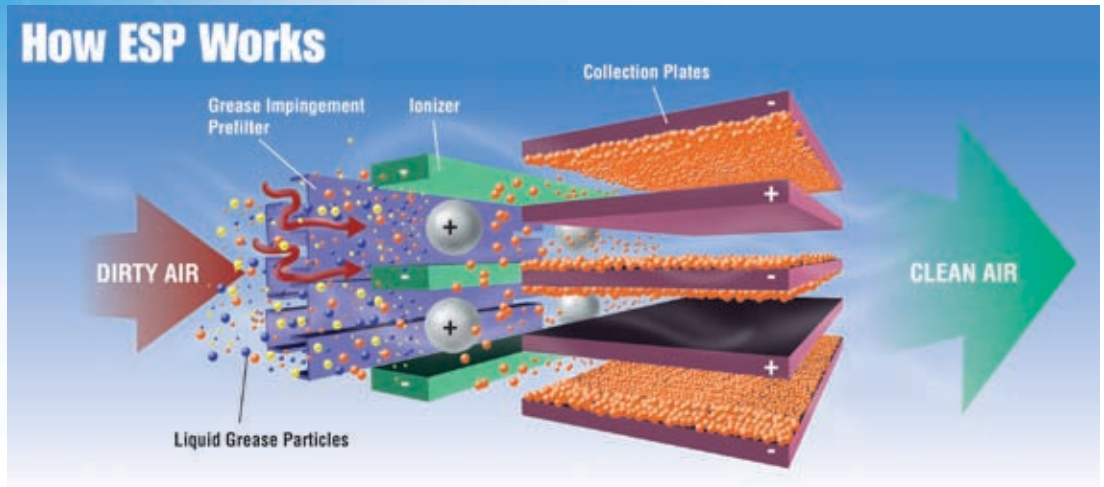
Fixed-face and overhead washers effectively clean collection components without removal.



PROVEN TECHNOLOGY, OPTIMUM PERFORMANCE

THE ESP ADVANTAGE

Electrostatic precipitation technology (ESP) is the key to the superior performance of the PSG. Unlike bag or box filters that remove only the largest particles, ESP electrically charges even microscopic contaminants, then captures them magnetically in an aluminum collection cell. As a result, this sophisticated electronic solution leaves virtually no grease or hazardous



particle untouched, releasing only clean air from the system. UAS' ESP technology ensures constant airflow, unlike barrier filters that can plug and become ineffective.



UNSURPASSED COLLECTION TECHNOLOGY

It's not just the ESP technology that provides superior cleaning. Unlike competitive ESP cells, UAS' collection cell plates are aligned more closely to improve collection efficiency. For routine maintenance, the PSG's 40 lb. collection cells are much easier to handle than competitive cells that weigh 80 lbs. or more!

RELIABLE POWER

Only UAS includes a self-regulating power pack. This provides continually high collection-efficiency over a variable range of cooking conditions. In the unlikely event of a power pack failure, UAS also provides multiple power packs so that the entire system need not be shut down.





Sandia Resort & Casino installation



Hearst Tower installation

SMOG-HOG INSTALLATIONS

- Bryant Park Hotel
- Caesar's Palace Las Vegas
- Chipotle
- Fogo de Chao
- Four Seasons Hotel of Boston
- Goldman Sachs Tower
- Google
- Hearst Tower
- Hilton Palacio del Rio, San Antonio River Walk
- Mandarin Oriental Hotel
- McDonald's
- Mohegan Sun
- Montage Beverly Hills
- Rockefeller Center Rainbow Room and Ted's Montana Grille
- Sandia Resort & Casino
- Walt Disney World Rainforest Café and La Brea Bakery
- Yankee Stadium

ACCESSORIES / OPTIONS

- Custom control panels
- Custom paint colors
- Factory start-up/orientation
- Fire suppression system
- Inlet plenum with grease impingement prefilter
- In-place cleaning systems
- Insulated weather enclosure
- Motor starter
- Odor control modules
- Outlet transition plenum
- Prefilter options
- Remote start/stop control panel
- ETL agency-approved

AGENCY LISTINGS / APPROVALS



UL Standards 867 and 710

City of Los Angeles

City of New York – MEA and BEC approved

SMOG-HOG[®]

WHY CHOOSE UNITED AIR SPECIALISTS?

A world-renowned reputation. For more than 40 years, we've been the industry leader in air quality technology — a proven track record that speaks for itself.

Commitment to quality products. Measuring our quality against documented expectations, we practice continuous improvement methods to anticipate challenges and implement successful solutions.

Unparalleled customer support. As a customer-driven solutions provider, we earn credibility and establish successful relationships by exceeding expectations for professional service and attitude.

Innovative technical leadership. Always, we keep technology at the forefront — ensuring continuous product advancements through ongoing investments in design and manufacturing.

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