



GREASE MASTER

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GREASE MASTER offers an extensive line of kitchen ventilation products from energy-saving hoods, fire protection systems, make-up air, exhaust fans, utility distribution systems, to electrical control panels. We solve customer ventilation needs by working through architects, engineers and food-service consultants.

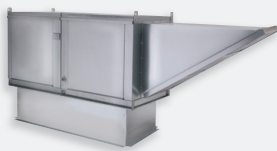
Contact GREASE MASTER today for all your commercial kitchen ventilation needs and let our professional sales staff assist you in designing an efficient system.



▶ GREASE MASTER has a large selection of supply and exhaust hood models to meet specific applications. Other hood styles include island, exhaust only, condensate and heat removal hoods. All hoods are constructed of stainless steel with features that include heavy-duty grease baffle filters, grease drain systems, pre-punched hanging angles and pre-wired lighting.



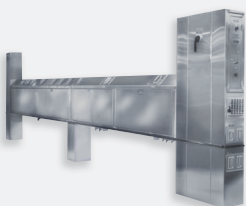
▶ GREASE MASTER exhaust fans are available with belt and direct drive motors and built for endurance. These heavy-duty, weather proof exhaust fans are ETL-listed and constructed with a completely enclosed drive compartment which cools the motor and ensures long motor life. A quick-release latch allows for easy access to the motor compartment and each unit comes with a standard emergency disconnect switch.



▶ GREASE MASTER modular make-up air units are available in a variety of models and will keep your kitchen staff comfortable in various climates. The gas-fired (direct or indirect) and electric make-up air units with various tempering options via DX cooling, hot water, steam, evaporative cooling, and water coils. Compact heaters are also available.



▶ GREASE MASTER energy management systems (EMS) reduce exhaust and supply airflow rates, saving restaurant operators energy and money. A digital temperature control modulates fans between fully adjustable high and low speeds to meet your exact exhaust requirements. The energy management system saves energy in three places – fan energy, make-up air, and transfer air. The EMS package also meets IMC 507.2.1.1.



▶ GREASE MASTER utility distribution systems (UDS) provide unequalled cooking line versatility and convenience, and spare connection points allow flexibility for future changes to equipment layout. The UDS provides gas, water, steam, and electric connections to accommodate kitchen appliance utility needs on the cooking line.