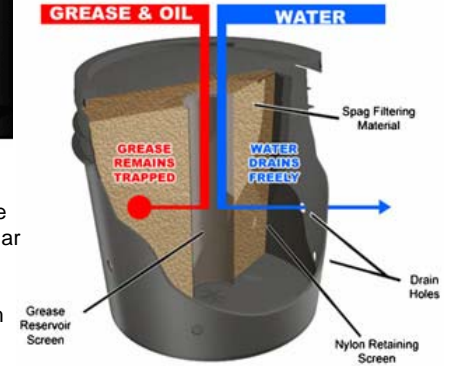


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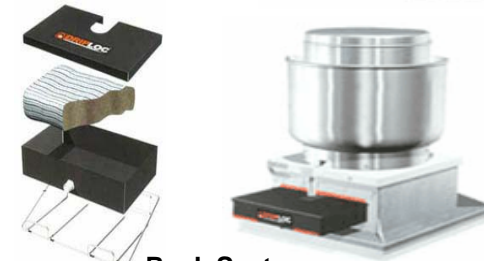


Pail System

The **DRIPLLOC Pail System** is the most commonly used solution for grease containment. The Pail System adapts to the grease drain found on the many different styles of exhaust fans. On average, the pail needs to be replaced during regular hood cleanings depending on the volume of the restaurant. The original adapters and hose remain, while the new pail is connected taking less than a minute to re-install. It is very easy and clean to take the pail off/on the roof making it the preferred system for contractors. The DRIPLLOC Pail System has the custom manufactured filter medium inside the pail. The pail has 16 drain holes allowing water to pass through it at a high volume.



The **DRIPLLOC Rack System** is versatile and easily adapts to various exhaust fans. The custom manufactured filter (aka "pillow") is inside the rack. The rack has a built in drain that allows water to pass through the system at a high volume. After the initial installation of the rack, only the pillow (filter) needs to be replaced during regular scheduled hood cleanings depending on the volume of the restaurant. The pillows are inexpensive making this option one to consider for your restaurants.



Rack System



Econo 360 Perimeter

The **DRIPLLOC Econo 360 Perimeter System** provides an excellent and affordable solution to down blast fans and those fans that need grease containment completely around (360 degrees) the fan. The Econo 360 Perimeter has four rails that easily screws into the vent or curb on all four sides. The Econo 360 Perimeter has the custom manufactured filter (aka "boom sock or snake") inside the four rails that make up the perimeter. After the initial installation of the Econo 360 Perimeter, only the boom sock (filter) needs to be replaced during regular scheduled cleanings depending on the volume of the restaurant. The boom socks are easily disposed of and provide an inexpensive solution to fans with grease leakage on all sides of the fan.

The **DRIPLLOC LV Box System** is designed for fans that do not create a significant amount of grease, but still need grease containment. The LV Box System has the custom manufactured filter (aka "small pad") inside the box. After the initial installation of the LV Box, only the small filter needs to be replaced depending on the volume of grease created by that fan. The pillows are inexpensive making this option one to consider for your restaurants.



LV Box



Hinge Kit

The **DRIPLLOC Hinge Kit** allow exhaust fans to be lifted back and supported during quarterly cleanings and inspections. DRIPLLOC Hinge Kits are easily installed (10 minutes) by contractors because they adapt to the restaurants exhaust fan. The NFPA suggests all kitchen exhaust fans should have hinges to allow appropriate access to the fan/vent and to help prevent unnecessary damage to fan bowls, electrical, balance mechanisms.