

# ENERGY SAVINGS NEWS

A changing environment demands changing views. 

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## For Immediate Release

AUGUST 18, 2010

### VENT HOOD INNOVATION: COMBINATION GREASE FILTER AND HEAT RECLAMATION DEVICE

**Dallas, TX** - National Hot Water® announces the release of a unique vent hood insert that doubles as a grease filter and heat reclamation device. This new innovation, called the Dragon Fire Thermo Recovery Filter™, combines a grease filter and trap with a 3-pass heat exchanger to use heat created from the kitchen grill to heat water or make-up air.

Created by Chef Bob Prasser, also known as the “Short, Fat, Happy Chef,” manufactured by Blissfield Manufacturing Company, and distributed by National Hot Water®, this “green” innovation is highly efficient, provides superior grease collection, and is easy to install and maintain.

“As a small business owner, my utility costs were continually eating into my profit,” said Prasser. “I wondered if I could somehow capture the heat from my grill and use it to lower my restaurant’s heating expenses. That’s when I went to work on creating Dragon Fire™.”

The patented and patent-pending Dragon Fire Thermo Recovery Filter™ will convert up to 60% of the energy normally lost in the exhaust hood from the cook line into heat for water or make-up air. When used for water heating, the heated water (which has an output temperature of up to 180°) can be used at the cook line and/or pumped to the water heater for storage or additional heating.

#### Easy Installation

Dragon Fire™ is designed to replace the conventional grease filter within the vent hood. Available in two standard sizes, 16” x 20” and 20” x 20”, Dragon Fire™ fits into the channels of the existing vent hood – no alterations are required. Water hookup is achieved via a quick connect with stainless steel flex hose for easy installation. Snap-in installation and the quick connect make Dragon Fire™ easy to install and maintain. And, installation of a thermo-controlled circulation pump ensures that power used to work the pump is only provided when the grill is in operation.

## **Superior Grease Collection and Less Maintenance**

Dragon Fire Thermo Recovery Filter's™ superior grease trapping technology sends grease-laden air through two stages of filtering rather than one as with conventional filters. In this two-stage process grease-laden air entering the vent hood passes through the filter, and over the Teflon® coated heat exchanger. The thermal mass of the heat exchanger reduces grease build-up on the filter by melting the grease that adheres to the filter. This translates to a reduction in cleaning frequency and hood maintenance costs, as well as a decrease in outdoor grease emissions.

Dan Sikkenga, Account Manager with Blissfield Manufacturing said, "With over 60 years experience in heat-exchanger development, design, and manufacturing, Blissfield is excited to produce such an inventive product with excellent cost saving and environmental benefits."

Dragon Fire's™ grease trapping technology scored a 14 to 1 ratio in UL testing, thoroughly exceeding UL's 4 to 1 ratio requirement. The UL 4 to 1 ratio requirement stipulates that 4 times more grease must be collected in the trough versus the filter. During UL testing Dragon Fire™ collected 14 times more grease in the trough than in the filter. As a result, some installations may require a deeper drip pan to handle the increase in grease collection.

## **A Green Water Heating Technology**

Dragon Fire Thermo Recovery Filter™ heats water using only the heat produced from the cook line. Heat from the hot air in the cook line flows through the grease filter and blows over the Teflon® coated copper heat exchanger. Heat is transferred to the water inside the heat exchanger. The heated water is pumped to an outlet on the cook line or to the water heater for further heating or storage.

Pre-heating the water using Dragon Fire™ reduces water heater energy usage and increases longevity by reducing the workload, thereby decreasing water heating fuel and maintenance costs. Constructed with retrofit flexibility in mind, Dragon Fire can be configured into any existing or new water heating system.

"Here's a product that finally gets it right," said Randy Meyer, Vice President of National Accounts for National Hot Water®, "the Dragon Fire Thermo Recovery Filter™ offers restaurant owners an ingenious design that not only captures more grease but also harnesses energy that would literally 'go up in smoke.' The busier your grill – the more hot water or air can be produced."

**National Hot Water®**, headquartered in Dallas, TX, is the national account division of National Wholesale Supply, Inc. National Hot Water® provides sales, service and technical support for water heating applications, customized water softening solutions, geothermal systems, ac/dehumidification systems and more. With the industry's largest nationwide network of certified plumbing/HVAC contractors and warehouse locations, National Hot Water® provides coast to coast, 24/7 service to handle emergency repairs and replacement, scheduled maintenance and new installation for the restaurant, hotel/motel and healthcare industries. Call toll-free 888-444-4435 for more information.

**Blissfield Manufacturing Company** serves the restaurant industry as a global supplier of component parts for restaurant-grade refrigeration equipment, and is the manufacturer of the innovative, Dragon Fire Thermo Recovery Filter™. Located in Blissfield, MI, Blissfield Manufacturing Company is recognized for its heat exchanger technology with experience spanning more than 60 years. Visit [www.blissfield.com](http://www.blissfield.com).

**Chef Bob Prasser**, (a.k.a. the Short, Fat, Happy Chef) is a third generation restaurateur. Prasser obtained his degree in restaurant management and quantity food from the University of Wisconsin – Stout in 1986. After graduation, he moved to Vail, CO, where he managed the kitchen at Mataam Fez, a local Moroccan restaurant. Saving his paychecks and banking his experiences, Prasser bought his first restaurant 5 years later. He named the restaurant Der Stube after the restaurant owned by his grandfather (a master chef). While running Der Stube he completed his apprenticeship with Polish chef, Frank Fatla. Prasser now works as a private chef. He lives with his family in northern Wisconsin.



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