

**Project Owner:**

Institute of Culinary Education

**Design Team**

- Engineer: AMA Consulting Engineers

**General Contractor:**

- Tishman Construction Corp.

**Mechanical Contractor:**

- Owner Direct

**ADE Contact:**

- Sales: Joell Perez
- Engineering: Joell Perez

**Manufacturer:**

- Trion 17,000 CFM Model #75 with a Double Pass Electrostatic Precipitator Section and Absorber Module

**Completion Date:**

- June 2015

**Challenges/Problems/Solutions:**

- Elimination of excessive duct run to roof
- Inability to discharge grease due to operable windows
- Elimination of cooking odors & grease from exhaust air solution: installing a Trion Electrostatic Precipitator

**Project Description:**

As one of the most prestigious culinary institutes in the City of New York, it was imperative to allow the students and teachers to cook to their fullest potential. Unfortunately, due to code compliance the institute found themselves with two options: losing costly real estate in the World Financial Center by installing a long run of duct to the roof or turning to the use of a Trion Electrostatic Precipitator. The institute wisely chose the Trion unit and was able to save a great amount of money while not compromising their kitchen usage and retaining their code compliance.

