



DISTRIBUTOR CASE STUDY

A story of two brothers who grew up eating at Mission-style fare. Little did they know when they moved to the east coast their favorite cuisine was nowhere to be found. In 2009, missing their beloved meals inspired them to create a restaurant in New York City's Union Square.

Since that time, they have grown to a 17-store business offering take out, dine in and catering. This energetic Mexican joint gets great reviews on Yelp and trip Advisor, but that wouldn't be happening if they were not able to manage their Kitchen Emissions to comply with local air codes.

CHALLENGE

When opening restaurants all over New York City, particularly those that involve cooking methods likely to produce grease and odors, such as a taqueria, it is crucial to comply with New York Department of Environmental Protection (DEP) air code requirements and New York City Fire Department regulations. Additionally, you want to keep your odors out of neighboring businesses and residences.

While these two brothers have mastered the art of making delicious foods, there are many things to consider when trying to mitigate hazardous particulates in a commercial kitchen. They went to an air pollution control expert to ensure the grease, smoke, and odors, produced during the cooking process, were not going to harm their employees or bother those around their restaurants.

SOLUTION

Ownership knew that there was a lot involved in air pollution control; understanding regulations, proper ventilation systems, grease management, odor control, compliance and permits, and more. After learning that Kvent was an expert in this arena and came with over 40 years' experience building systems for restaurants with the most limited space, they decided to give them a call.

Kvent worked with the owners of Dos Toros Taqueria to understand their specifications on CFM, protein, and time on the grill to size and design the correct SmogHog® PSG unit. The team also brought in Parker's application engineer to ensure the unit was just the right solution for each location.

SmogHog PSG technology of Electrostatic Precipitators is robust enough to capture heavy amounts of grease and odor within Cells. With the largest amount of filtration area in the industry, the SmogHog PSG is specified by Engineers, Architects and Restaurant Design groups that require a pollution control unit that minimizes any risk to compliance.



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Company highlights/benefits:

- Focus: Dos Toros Taqueria Restaurants in NYC
- Challenge: Existing and new restaurants requiring APC
- Solution: SmogHog® PSG 13-2
- Impact:
 - Wash filtration cells to improve effectiveness.
 - No added costs of replacement filters
 - Zero issues regarding discharge or resident complaints in two cities.
 - Meeting all NY and Chicago Air codes
 - Since 2015 Dos Toros has 12 locations in NYC and Chicago using the SmogHog PSG, a testament to a great working partnership and success running a clean restaurant.



IMPACT

The significant amount of particulate generated during the cooking process required a system that could thoroughly clean and remove all contaminants. The owners did not have the bandwidth to risk any issues along the way. The robust design of the PSG SmogHog, combined with its capability to be cleaned nightly with hot water and cleaning solutions, provided Dos Toros ownership with the reliability and confidence that each day the SmogHog's would be ready to tackle incoming grease and odors.

“Our ability to wash the cells nightly allowed the system to achieve the necessary filtration to meet NYC air codes”, Leo, restaurant owner, said “without the need for replacing spent filters or incurring additional replacement costs.”

There have been no issues regarding discharge or resident complaints, and all NY air codes have been met. Since this project began in April of 2015, Dos Toros operates 12 locations in NYC and Chicago using the SmogHog PSG, which stands as a testament to the successful partnership that helps Dos Toros maintain clean and successful restaurant operations.