



United Air Specialists, Inc.

a CLARCOR company

SMOG-HOG® SUCCESSFULLY CONTAINS INDUSTRIAL BAKING EMISSIONS

Arctic Paws is the largest pet food processing manufacturer of wild Alaska salmon treats for dogs called Yummy Chummies®. The treats are made exclusively from wild Alaska salmon harvested deep in the icy waters of Alaska; it is never farmed or foreign-sourced. Owner and Founder of Arctic Paws LLC, Brett Gibson created the first batch of these treats with his wife in their own kitchen in 1998 in Anchorage, Alaska.



FOCUS:

Arctic Paws

CHALLENGE:

Design a system to capture the emissions and odor from an industrial baking production process with temperatures reaching up to 400° F.

SOLUTION:

Five custom collection hoods designed and built over the processing line, which are ducted to a Smog-Hog PSG® system for smoke and odor collection.

IMPACT:

- Good business park neighbor by controlling odor and smoke from industrial baking operations
- Achieve environmental compliance

CHALLENGE

To handle the growing demand for their treats and to keep prices reasonable in the lower 48, Arctic Paws opened a new warehouse and packaging facility in Phoenix, Arizona. Their production facility occupies a 12,000 square foot building on two acres. To produce the salmon treats, they use a special industrial baking production process which ensures full utilization of wild salmon that is harvested from the icy waters of Alaska. The production line is a 60 foot long continuous baking operation that runs 5 days a week, 1-2 shifts per day with temperatures reaching up to 400° F. This process emits a strong salmon odor.

Since their facility is located in a light industrial area near an airport, the company wanted to be a good business park neighbor and take a proactive approach to contain their process emissions and odor. They also wanted to ensure that they were compliant with local, state and federal environmental standards.

SOLUTION

United Air Specialists' Smog-Hog electrostatic precipitator (ESP) technology was chosen based on its proven capabilities to control the mist, fume, smoke and odors emitted from industrial baking applications. In order to properly capture the baking process emissions, five large hoods each measuring 12 ft. x 12 ft. in diameter were installed over the production line to draw in both the nuisance emissions that are captured from the process as well as ambient dilution air for temperature control. The hoods are ducted to a PSG 33-2 double pass unit with an odor control module that is installed outside of the Arctic Paws facility.

Due to the extreme weather conditions in Phoenix, the PSG unit was installed with the system controls and ESP cell access doors facing the building. For easiest ongoing maintenance, the unit has an in-place cleaning system which effectively cleans the collection components without having to remove them.

IMPACT

Arctic Paws' owner and its employees are extremely satisfied with the performance of the Smog-Hog system. The PSG removes the process odors and smoke from their baking emissions, releasing only clean air into the outdoors. The new system also helps ensure that the company is in compliance with local, state and federal environmental standards.

"The Smog-Hog PSG system from UAS is amazing! It's a great product and was the best solution for our emissions issue. There is no smell outside at all which is important to us because we want to operate our new facility as a good business park neighbor and also achieve environmental compliance," said Jon Thomas, Maintenance Supervisor at Arctic Paws.



Five custom collection hoods built over the processing line to capture odor and smoke are ducted to the Smog-Hog unit outside.

"The Smog-Hog PSG system from UAS is amazing! It's a great product and was the best solution for our emissions issue."

— Jon Thomas,
Arctic Paws Maintenance Supervisor



a CLARCOR company

Clean air. It's what we do.®