

Agency Contact: Bob Kraft  
Dan Pinger Public Relations  
P/513-564-0700  
[bkraft@danpinger.com](mailto:bkraft@danpinger.com)

UAS Contact: Lisa Wilhelmus  
P/513-354-8710  
[liswil@uasinc.com](mailto:liswil@uasinc.com)

4440 Creek Road  
Cincinnati, OH 45242-2832  
P/800-252-4647  
[www.uasinc.com](http://www.uasinc.com)  
NAFEM Booth #5124

## United Air Specialists Presents Kitchen Air Cleaning System at NAFEM show

CINCINNATI, OH – September 14, 2005 – United Air Specialists, Inc. (UAS), a leading manufacturer of technologically innovative, high-performance air filtration systems and equipment for a wide range of commercial and industrial environments, will exhibit its industry-leading kitchen emission control system for the first time at the 2005 NAFEM Show at **Booth # 5124**.

"We're excited to introduce the Smog-Hog<sup>®</sup> kitchen emission control equipment to restaurant owners and operators and other attendees at The NAFEM Show," said Lisa Wilhelmus, UAS Marketing Manager. "We think they'll be just as excited when they learn how effectively it removes the smoke and greasy odors that kitchen operations can produce."

UAS' Smog-Hog Model PSG uses electrostatic precipitation (ESP) technology, minimum ducting and unsurpassed collection technology to eliminate kitchen emissions. The unit is highly customizable and can be installed before construction or retro-fitted to existing operations in virtually any setting. UAS provides proven systems that not only eliminate problems caused by cooking ventilation, but ensure that only clean air is exhausted into the environment.

Other benefits include:

- Assured compliance with even the strictest federal, state or local environmental codes.
- Reduction in maintenance. Smog-Hog eliminates the buildup of grime that kitchen emissions produce, reducing maintenance costs along with costly roof replacement and repairs.
- Facilities with food courts in high-rise buildings, airports and casinos are assured that odor problems will not result in problems with neighbors.

Hundreds of restaurants around the world, from fine dining to quick service, already use Smog-Hog equipment to eliminate smoke and kitchen odors from their facilities. Those restaurants are located in hotels, high-rise buildings, sports and entertainment complexes and grocery stores. Their names include Caesar's Palace Hotel in Las Vegas, the Four Seasons Boston Hotel, Kentucky Fried Chicken, Applebees, Chipotle, McDonald's, Yankee Stadium, TGI Friday's and Planet Hollywood.

**About United Air Specialists**

For approximately 40 years, United Air Specialists, Inc. has been a leading manufacturer of technologically innovative, high-performance air filtration systems and equipment for a wide range of commercial and industrial environments and applications. United Air Specialists, Inc., [www.uasinc.com](http://www.uasinc.com), is a CLARCOR company.

###