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DESCRIPTION

Cross-Reference to Related Applications

[0001] This patent applications claims the benefit of priority to U.S. Provisional Application No. 60/745,093 for "RECIRCULATING EXHAUST SYSTEM," filed 18 April 2007 and U.S. Provisional Application No. 60/745,276 for "RECIRCULATING EXHAUST SYSTEM," filed 20 April 2007.

Background of the Invention

[0002] Exhaust systems are responsible for a significant loss of energy from industrial and commercial production facilities such as manufacturing facilities, commercial kitchens, laboratories, etc. One of the losses caused by exhaust systems is a result of the withdrawal of significant amounts of conditioned air from the space where contaminants are being produced, which conditioned air must be replaced by conditioning replacement air. Another loss is the energy required to operated exhaust system itself.

[0003] As a result of the recognition of a need to minimize the loss of conditioned air through exhaust systems, various technologies have been proposed. One technique is to minimize the volume of conditioned air that is withdrawn. Some exhaust systems operated under pure potential (also known as laminar) flow conditions such as the hoods used in laboratories. By maintaining potential flow conditions, which inherently requires the use of low velocities, mixing of contaminants with is kept to a minimum. The exhaust system can therefore be very selective

[0004] Another approach that has been applied to reduce the quantity of conditioned air lost through exhaust systems is to try to minimize the total flow based on the conditions. For example, real-time control has been described for commercial kitchens. Examples are US Patents 7048199 for "Kitchen exhaust optimal temperature span system and method" and 6170480 for "Commercial kitchen exhaust system."

[0005] GB 2 298 376 shows an extraction apparatus where grease is condensed and drained to a gutter. Another approach that has been applied to reduce the quantity of conditioned air lost through exhaust systems is so-called short circuit systems in which make-up air is discharged into the conditioned space close to, or adjacent to, the exhaust hood. The supposed effect of this is to reduce the total volume of conditioned air that must be exhausted while preventing the escape of pollutants into the conditioned occupied space. Examples of such systems are provided by US Patents 4143645 for "Self-contained exhaust hood with heat exchanger and method of exhausting air," 6347626 for "Ventilation system for a kitchen," and 4483316 for "Air ventilation system." These systems, however, because the movement of air is inherently turbulent below the hood and around it, vigorous mixing occurs and hoods. As a

result, contaminants enter the conditioned air, often more vigorously because of the turbulence generated by the make-up air discharge, and thus, the exhaust hoods are largely required to exhaust as much conditioned air as in systems where make-up air is introduced remote from the hood.

[0006] In addition to the loss of conditioned air, and the concomitant need to replace the exhausted air by conditioning replacement air, exhaust system may inherently lose energy or materials that would have commercial value if they could be recovered and used. Because of the dilution of the exhaust stream with conditioned air from the hood environment, however, the concentrations and temperatures are such that energy or material recovery is made difficult. In addition, fouling caused by effluent streams is a performance and maintenance problem for energy recovery systems. For example, heat transfer coefficients of surfaces drop quickly as a result of fouling.

Summary

[0007] The embodiments variously provide features that help to reduce net energy loss in exhaust systems and/or provide for energy recovery.

[0008] According to an embodiment, a method of conveying heat energy includes flowing conditioned air into an exhaust hood past a movable partition and flowing the exhaust fumes through a heat exchanger to recover heat in the exhaust fumes.

[0009] According to an embodiment, a method of conveying heat energy includes restricting the flow of conditioned air into an exhaust hood by lowering a movable barrier and lowering a flow rate of exhaust through the hood, thereby raising the temperature of exhaust fumes. The method further includes flowing the exhaust fumes through a heat exchanger. Preferably the method also includes conveying heat from the heat exchanger to a consuming process.

[0010] According to an embodiment, a method of conveying heat energy includes filtering exhaust fumes from a cooking exhaust hood, passing filtered exhaust fumes through a heat exchanger and conveying heat therefrom to a heat-consuming process. Preferably, the filtering includes exposing the exhaust fumes to ultraviolet light to convert olefins in the exhaust fumes to ash. Preferably, the method includes filtering the ash prior to passing the ultra-violet-filtered flue gas through the heat exchanger.

[0011] According to an embodiment, a method of conveying heat energy includes spraying water into a chamber through which exhaust fumes from a cooking exhaust hood are conveyed, collecting water heated by the exhaust fumes and transferring the heat therein using a heat exchanger. In an embodiment, the water contains a surfactant.

[0012] According to an embodiment, a method of conveying heat energy includes flowing exhaust fumes from an exhaust hood through a heat exchanger and using a liquid conveyed

through the heat exchanger as a heat source for a heat pump to generate heat at a higher temperature than the liquid. The method further includes using the heat exchanger to collect grease. In embodiments, the heat exchanger includes a water spray or the heat exchanger is a water spray. Preferably, the method includes conveying heat from the heat pump to potable water. Preferably, the method includes, either additionally or alternatively, using heat from the heat pump to pre-heat potable water.

[0013] According to an embodiment, a device for extracting heat has a gas flow conduit defining a gas-conveying portion and a filter holder. A spray nozzle is configured to spray a liquid into the first gas-conveying portion. The spray nozzle has connections for a liquid supply. The first gas-conveying portion has a liquid collection opening. Preferably, a filter is held by the filter holder. Preferably, the filter is a substantially planar mesh filter. In one embodiment, the filter is a substantially planar filter having layers of perforated sheeting defining tortuous flow paths therein.

[0014] According to an embodiment, a device for extracting heat has a grease extraction element that defines at least one gas flow path that is tortuous and at least one grease collection channel adjacent the gas path. The grease extraction element defines at least one liquid conduit that is/are physically separate from the at least one gas flow path; the at least one gas flow path and the at least one liquid conduit having respective heat transfer surface portions. The at least one liquid conduit heat transfer surface portions are in thermal communication with the at least one gas flow path surface portions such that a heat conduction path is defined therebetween. Preferably, the liquid conduit has at least one fluid inlet and at least one fluid outlet. Preferably, a housing defines gas inlets and outlets and grease collection portions, including a grease collection outlet, configured to convey grease from the grease collection channel to the grease collection opening. Preferably, the at least one gas flow path includes multiple vortex chambers. In an embodiment, brush elements, at least in part, define the gas flow path. The brush elements preferably have bristles and at least one tube supports the bristles. The surfaces of the bristles, in this embodiment, define at least a portion of the at least one gas flow path heat transfer surface. According to another embodiment, the device for extracting heat further includes an exhaust hood with a kitchen appliance positioned under the exhaust hood and there is a duct connecting the exhaust hood to the gas flow path.

Brief Description of the Drawings

[0015]

Fig. 1a illustrates a heat exchanger, which may be used as part of a non-venting exhaust device, to cool and clean the effluent stream of a cooking appliance, such as a stove, fryer, or grill.

Fig. 1b illustrates another embodiment of a heat exchanger.

Fig. 1c illustrates a two stage heat exchanger.

Fig. 1d illustrates another embodiment of a two stage heat exchanger.

Figs. 1e and 1f illustrate multi-stage spray cooling systems.

Fig. 1g illustrates a spray cooling heat exchanger employing a filter element.

Fig. 2a illustrates a self-cleaning heat exchanger system.

Fig. 2b illustrates a dual-loop heat exchanger system.

Fig. 2c illustrates a spray system, similar to that of Fig. 2a, using a heat pump in combination with a spray-type exhaust cooling device, rather than a liquid-air heat exchanger.

Fig. 2d illustrates a spray system, similar to that of Fig. 2b, using a water pre-heating heat exchanger in combination with a spray-type exhaust cooling device, rather than a liquid-air heat exchanger.

Fig. 2e illustrates a self cleaning heat exchanger system.

Fig. 2f illustrates a self-cleaning heat exchanger and heat recovery system.

Fig. 3a illustrates a heat exchanger that is integrated with a grease extractor.

Fig. 3b illustrates a top view of the heat exchanger and grease extraction filter combination of Fig. 3a.

Fig. 3c illustrates a grease extractor that uses spine fins to enhance the grease extraction performance of the extractor.

Fig. 3d illustrates a combination vortex-type grease filter and heat exchanger.

Figs. 3e and 3f illustrate another embodiment of a combination filter and heat exchanger.

Fig. 4a illustrates the use of ultraviolet light or other ozone generating devices which may be used to cleanse fume-laden air and gases upstream of a heat exchanger.

Fig. 4b illustrates the use of ultraviolet light to help keep a heat exchanger clean.

Fig. 4c illustrates the use of a disposable filter which may keep a heat exchanger clean when used with a grease extractor over cooking appliances such as a stove, fryer or grill.

Fig. 4d illustrates the use of a disposable filter which when used at the outlet of an exhaust system may reduce ambient emissions when used with a grease extractor over cooking appliances such as a stove, fryer or grill.

Fig. 5a illustrates a non-vented hood which may utilize front air jets 505 to enhance the capture performance.

Fig. 5b is a front-on view of the embodiment of Fig. 5a.

Fig. 5c illustrates a control algorithm which may be used to vary the exhaust airflow rate of the non-ventilating hood which may improve the grease removal performance of the system when used over cooking appliances such as a stove, fryer, or grill.

Fig. 6a illustrates means of providing multiple stages of grease extraction which may provide for enhanced removal of the effluents produced over cooking appliances such as a stove, fryer or grill.

Fig. 6b illustrates an exhaust fan employed as a grease removal and collection device for enhanced removal of the effluents produced over cooking appliances such as a stove, fryer or grill.

Fig. 6c illustrates the side view of an exhaust fan used as a grease removal and collection device for enhanced removal of the effluents produced over cooking appliances such as a stove, fryer or grill.

Fig. 7a illustrates a feedback control system for maintaining a set level of ozone production from ultraviolet lamps when used over a cooking appliance such as a stove, fryer, or grill.

Fig. 7b illustrates the use of germicidal ultraviolet lamps which may destroy ozone generated previously from sources such as ultraviolet, ozone producing lamps when used over cooking appliances such as a stove, fryer, or grill.

Fig. 7c illustrates a means of cleaning a heat exchanger which may get coated with grease when exposed to the effluents produced over cooking appliances such as a stove, fryer or grill.

Fig. 7d illustrates a noise attenuator which may also be used as a grease removal device when present in a system used over a cooking appliance such as a stove, fryer or grill.

Detailed Description

[0016] In addition to the fouling problem, there is an opportunity cost and a disposal problem associated with the collection of "waste" heat. The heat collected from the heat exchanger can simply be discarded, for example, by sending consumed cooling water into a sewer or transferring heat from a coolant to ambient outdoor air using a liquid-air heat exchanger, or by transferring heat to other heat sinks, such as the earth, natural water bodies, cooling towers, etc. The opportunity associated with this disposal problem includes the re-use of the otherwise wasted materials and enthalpy, for example, grease, which can provide a source for biofuels, and heat. Another opportunity is that cleaning exhaust rather than simply sending into the environment, provides environmental benefits.

[0017] One group of applications that motivate the embodiments in the instant specification are those where permanent connection to an exhaust system is either undesirable or

impossible. These are so-called closed cycle or recirculating exhaust applications. Another group, which may identify as energy-recovery applications, are those where energy recovery or minimal energy consumption are desired or needed. The two groups are, obviously, not exclusive or coterminous. In systems closed cycle systems, exhaust fumes, which usually include air drawn directly from the surrounding space, may be treated returned to the ambient. This closed cycle may provide an energy recovery effect, such as where a net heat gain is advantageous and the treated fumes serve to heat the ambient air. In energy recovery embodiments, heat may be extracted and used by various means to increase the efficiency of space, water, or other heating applications. Most of the contemplated provide for the substantial removal of contaminants, including heat, before returning exhaust products and air to the, usually-occupied, space.

[0018] One application field is commercial kitchens. Avoiding the installation and updating of permanent exhaust systems, including fans and ductwork, within a structure has many benefits in terms of cost, appearance, flexibility, reliability and other factors. In addition, the thorough recovery and use of waste products has obvious environmental and potential economic benefits.

[0019] Heat may be captured at low temperatures and re-used as a source of preheating by processes that require higher temperatures or as heat sources for a heat pump that lifts the use temperature using a source of power. Sources that can make use of low temperature heat may make use of recovered heat. Also, heat exchanger design can maximize the recovery temperature, for example, use of counterflow heat exchanger configurations may accomplish this.

[0020] Fig. 1a illustrates a heat exchanger, which may be used as part of a non-venting exhaust device, to cool and clean the effluent stream of a cooking appliance, such as a stove, fryer, or grill. A stream of warm or hot effluent 100 which consists primarily of smoke, grease, stream, and air from a cooking process and the surrounding environment passes through an air to liquid heat exchanger 120. A liquid line 140 supplies coolant to the air to liquid heat exchanger 120 and conducts heated coolant away. The cooling of effluent 100 by the liquid heat exchanger 120 and the large surface area of the heat liquid heat exchanger 120 help to precipitate grease particulates and the cooling effect helps to condense water vapor on the cooling surfaces of the heat exchanger. After the effluent 100 passes through the heat exchanger 120, much of the grease and heat has been removed. In a simple embodiment, the source for the coolant may be any suitable cold water supply.

[0021] In the embodiment of Fig. 1a, heat transfer surfaces cool the exhaust stream, reducing enthalpy, thereby removing moisture. At the same time, if grease aerosols and organic vapors are not removed upstream (as they may be according to further embodiments described below), the heat transfer surfaces may cause grease accumulation (impact filtration) and/or condensation of organic vapors. In any case, fouling is a significant problem which may be addressed by various mechanisms including pre-cleaning the exhaust stream before making contact with the heat transfer surface, periodic or continuous cleaning, use of disposable filter

or disposable filter surface, use of a regenerating heat transfer surface, and other means. The further embodiments discuss various ways of accomplishing these.

[0022] Fig. 1b illustrates another embodiment of a heat exchanger. In this embodiment, the cooking effluent 100 passes through a water spray 155. The spray 155 cools the exhaust, and may condense water vapor and organic vapors as well as remove particulate pollutants from the effluent stream 100. Water collects in the chamber 150 as runoff and may be disposed of through a drain 145. Surfactants, grease-eating microbes, other compounds may be automatically supplied at intervals from a reservoir, pump, and control valve (for example, as indicated at S) under control of a controller X1. The controller X1 may be configured to add surfactant according to a regular schedule, continuously, or according to a total cumulative load, to the fluid making up the spray 155. This periodic or continuous addition of surfactant may help to carry away grease in the runoff stream through the drain 145. Heat from runoff water may be captured and re-used. Heat capture may be provided by a heat exchanger 151, for example, a fluid circuit built into the wall as a liner where the runoff accumulates before being discharged through the drain 145. Examples of how captured heat may be used are discussed below.

[0023] Fig. 1c illustrates a two stage heat exchanger. In this embodiment, the effluent 100 first enters a heat reclaim component that includes a heat exchanger 120 with a closed circuit liquid line 130 is used to transfer heat from the liquid-air heat exchanger 120 to another liquid-air heat exchanger 160. The liquid-air heat exchanger 120 removes excess heat from effluent 100 resulting in a partially cooled effluent stream 105. An air to liquid heat exchanger 160 may be used to supply a cooling loop 130 and may also be used to for energy recovery. A second stage cools the effluent stream 105 further resulting in a cooler effluent stream 110. The second stage may employ a second liquid-air heat exchanger 125 whose heat transfer fluid is cooled by chiller 180, for example, a rooftop chiller. Heat may be recovered via closed circuit loop 136 from a desuperheater DS in the chiller to supply heat to a hot water tank HW to handle some portion or all of a hot water load. For example, in a kitchen, the hot water may be used for dishwashing.

[0024] Fig. 1d illustrates another embodiment of a two stage heat exchanger. In a first stage, a primary air to liquid-air heat exchanger 120 pre-cools the effluent down to a first final temperature using a relatively high temperature source of coolant such as a liquid-to-air heat exchanger 160 which cools a liquid coolant in a loop 130 using outdoor ambient air 170. In a second stage, a secondary liquid-air heat exchanger 125 further cools the pre-cooled effluent 105 down to a final temperature using a relatively low temperature source of coolant such from a loop 135 connecting the secondary liquid-air heat exchanger 125 to a chiller 180. The second stage may be replaced with a pure refrigerant loop rather than employing an intermediate liquid coolant as in a split air-conditioning system with a similar effect. As in the previous embodiment, heat may be recovered from a desuperheater to pre-heat or heat water. Alternatively, the heat may be recovered by means of a liquid-refrigerant condensing heat exchanger 186 with a desuperheating component. The may be supplemented by an air refrigerant condensing portion (not shown) to provide a heat sink when the hot water load is

low.

[0025] Fig. 1e shows a multi-stage spray cooling system. In this embodiment, the cooking effluent 100 passes into a plenum 141 with multiple spray heads 142 and multiple baffles 143. Runoff from the spray exits through a drain 145. Cleaned 110 air leaves the plenum 141 at an end opposite the inlet.

[0026] Fig. 1f illustrates a multi-stage spray cooling system. In this embodiment, the cooking effluent 100 may pass through a series of water sprays 195. If the spray 195 is supplied in a spray chamber 190 at a sufficiently cool temperature, the grease may be condensed or come out of suspension in the effluent stream 100 and the stream 110 which exits the system may be both cooler, cleaner, and dryer. A series of spray nozzles (not shown) may spray cold water into the chamber 190. The runoff from spray 155 may be collected in a collection pan 156A and pumped by a pump 154A through a second spray nozzle 155A. The runoff from spray 155A may be collected in a collection pan 156B and pumped by a pump 154B through a third spray nozzle 155B. The runoff from spray 155B may be collected in a collection pan 156C and pumped by a pump 154C through a fourth spray nozzle 155C. The final runoff may be collected through drain 145 for use (as described in the above embodiments or further embodiments below) or may be disposed of.

[0027] In its simplest form, the source for the spray 155 may be a cold water supply. One drawback of this design is that the resulting spray will tend to coagulate and may block the drain lines or coat the inside the spray chamber 150. Detergents, grease-eating microbes, other compounds may be added to the spray 155 to help minimize the problem of grease accumulation in practice. A drain 145 may also be added to drain runoff water. A surfactant may be periodically added to the spray to wash the interior of the chamber as discussed with reference to Fig. 1b. One advantage of this system is that the maximum amount of heat and grease may be removed from the cooking effluent 100 with a minimal amount of water because of the counter-flow effect of the arrangement of nozzles.

[0028] Fig. 2a illustrates a self-cleaning heat exchanger system. In this embodiment the grease laden effluent 100 enters an air-liquid heat exchanger 200 in which the effluent is cooled and cleaned resulting in a clean air stream 205. This embodiment utilizes a heat pump 230, which, in normal operation may provide the cooling loop for the heat exchanger 220. Heat may be rejected from the heat pump via a liquid loop connected to a consumer appliance that requires high input temperatures, such as a hot water heater 250. The latter could also be a dishwasher, food warmer, or other appliance which may be found in a commercial kitchen. Reclaimed heat may be so used in any of the embodiments described herein. Reclaimed heat can also be used for pre-heating a fluid such as potable water supplied to a water heater or water provided for dishwashing.

[0029] The heat pump cycle may be reversed to provide a temporary heating effect to the heat exchanger 220 which may be used to melt accumulated grease from the heat exchanger surface. The temporary heating effect may be provided when the fume load is low or zero. For

example, the fume generating appliance may provide a signal indicating current or future load which may be used to control the application of heating effect. Some batch-type appliances, such as batch fryers, operate on a regular schedule, so controlling to automate the heat pump reverse cycles presents a straightforward control problem, once the task is defined. Most grease filtering devices are provided with a grease collection system. So the embodiment contemplated in connection with Fig. 2a would have a conventional grease collection system configured to collect grease that falls from the heat exchanger (evaporator/condenser coil).

[0030] Note that in addition to the above, the embodiment of Fig. 2a may also be equipped with a spray device to clean the heat exchanger periodically to ensure that any grease that does not drip from the heat exchanger during the reverse (heating) cycle will still be removed. This will help to ensure good heat transfer performance. See Fig. 2f, and attending discussion, for a configuration that provides cleaning. The cleaning cycle can also be controlled to occur automatically during non-operating periods based on a timer or based on input from fume generating equipment. In another alternative embodiment, instead of pumping heat from the air-liquid heat exchanger 220 to a hot water heater 250, the heat can be rejected to a heat sink such as outdoor air as in the embodiment of Fig. 2e, described below. In addition, the air-liquid heat exchanger can, in yet another embodiment, be part of a refrigerant loop.

[0031] As part of a non-recirculating hood system, an ultra-compact heat pump may be preferred. For example, an absorption-type device such as described in US Patent No. 5,611,214. Such a system may use heat from a heat source that converts the fuel of the heat source to heat, or may extract high temperature heat from the heat source using a heat exchanger attached to the appliance. The heat pump may also obtain high temperature heat from a heat source, such as a waste heat source, other than the fume generating appliance. For example, heat could be collected from an oven vent.

[0032] Fig. 2b illustrates a dual-loop heat exchanger system. This embodiment is similar to that of Fig. 1a, but the source of coolant water is a water preheater that provides fresh preheated water to a hot water heater or storage hot water heater or storage tank 250. As in the embodiment of Fig. 2a, the device indicated at 250 may be a preheated storage tank for use with a tankless water heater or a hot water heater. An intermediate heat exchanger 240 provides an additional layer of security against contaminant breakthrough. The liquid-liquid heat exchanger transfers heat between the air liquid heat exchanger 220 and the hot water heater or storage hot water heater or storage tank 250.

[0033] Effluent 200 enters a heat exchanger 220 where the effluent is cooled and cleaned resulting in a cleaned effluent stream 205. The Fig. 2b embodiment may be controlled so that coolant is pumped only when there is sufficient heat available to raise the water temperature. Heat may be conveyed to a heat exchanger in a hot water tank or to a fresh water inlet line so that the tank is filled as heat is added. In the latter case, a predictive controller may optimize for the preheating of water by postponing the addition of water to the tank until heat is available from the flue gas 200, since the waste heat load may be highly variable. In an embodiment, the hot water heater may be an instant hot water type water heater (also known as a tankless water

heater). In that case, the device 250 may simply be an inline insulated storage tank that stores water (and pre-heat) temporarily, providing as much pre-heat as available. In the latter case, water would be stored. Note that spray wash-cleaning of the cooled heat exchanger may be provided as in other embodiments discussed herein. Note that instead of the intermediate heat exchanger 240, a single double-wall heat exchanger may be provided to exchange heat between fresh water and the flue gas in the component indicated at 220.

[0034] Fig. 2c illustrates a spray system, similar to that of Fig. 2a, using a heat pump in combination with a spray-type exhaust cooling device, rather than a liquid-air heat exchanger. Fig. 2d illustrates a spray system, similar to that of Fig. 2b, using a water pre-heating heat exchanger in combination with a spray-type exhaust cooling device, rather than a liquid-air heat exchanger. Runoff from the spray chambers 235 is recirculated back to the heat exchanger 240 to be cooled again. As in other embodiments, surfactant may be periodically added to the spray to wash the interior of the chamber. Outgoing 247 and return 246 lines are provided in both the Fig. 2c and 2d embodiments. In other respects, these two embodiments are the same as described with reference to Figs. 2a and 2b, respectively.

[0035] Referring to Fig. 1g, in an alternative embodiment, a spray type cleaner and/or heat exchanger 204 is used in conjunction with a filter 202, such as a metal mesh or screen filter of the type commonly used as a prefilter in air conditioning systems. Such filters are known and made in various ways, for example, by multiple layers of perforated sheet metal forming tortuous passages. Water (or water plus surfactant) is sprayed by one or more nozzles 206 in a chamber 208 housing the filter and effluent flows through the filter 202. Water may be recovered and recirculated after transferring heat to a liquid heat exchanger (not shown) or disposed of if the application is only for cleaning.

[0036] The chamber 208 defines a collection area for collecting the liquid sprayed into the chamber 208." The collected liquid may be conveyed back to the nozzle 206 or disposed of, in alternative embodiments. In a preferred embodiment, the collected liquid is passed through a heat exchanger to recover heat transferred to the liquid from the flue gas. Also, or alternatively, in a preferred embodiment, the spray type cleaner and/or heat exchanger 204 of Fig. 1g is employed in a short-circuit exhaust system in which flue gas is cleansed by the spray type cleaner and/or heat exchanger 204 and conveyed back into the occupied space as shown in the embodiments below.

[0037] Fig. 2e illustrates a self cleaning heat exchanger system. In this embodiment, the grease-laden effluent 200 enters a heat exchanger 221 where the effluent may be cooled and cleaned to produce a processed effluent stream 205. A cooling loop, including a heat exchanger 221, is cooled by a heat pump 230. The cooling loop chills the heat transfer surfaces of the heat exchanger 221. The heat pump 230 may be configured to drive the temperature of the heat exchanger 221 heat transfer surfaces to the point of freezing water.

[0038] Referring now also to Fig. 2f, the heat transfer surfaces 232 (typ.) of the heat exchanger 221 may be configured to freeze water on them, as do automatic ice makers.

During low or no load cycles, the spray 234 may spray water on the heat exchange surfaces 232 to form layers of ice thereon. The ice surface can be used to cool the effluent stream and condense gaseous organics as well as act as a surface for attracting aerosol grease.

[0039] If the cold surface of the heat transfer surfaces 232 is maintained at a cold enough temperature, the water can remain frozen even while the hot exhaust fumes pass through the heat exchanger 221, though this is not essential. The purpose of the ice is to act as a shield to protect against grease accumulating on the heat transfer surfaces 232. The ice can be melted and regenerated during zero or low load portions of a cooking process cycle. The melting process can be augmented by reversing the heat pump 230. In addition, during the ice-melting cycle, a controller X2 may add surfactant S to the water spray to help wash out grease that adheres to the heat exchange surfaces 232.

[0040] The heat pump 230 may be controlled by a controller X3 to heat the heat transfer surfaces 232 to a high enough temperature to melt all the ice. Then the washing spray can be applied and drained through drain 237. The heat pump 230 can be further controlled to continue to heat the surfaces 232 to a point where any solidified grease melts from the surfaces.

[0041] In an alternative embodiment, the heat pump 230 can reject heat to a temporary hot or warm water store that preheat tap water and stores it in a storage container 239. Controller X2 may selectively control a control valve V to add the warmed water for melting the ice, solidified grease, and for washing the heat transfer surfaces. In this case, the heat pump may or may not need to operate in a reverse mode.

[0042] One drawback of this system is that the air to liquid heat exchanger 220 will require periodic cleaning to remove any accumulated grease which builds up on the surface. An advantage of this system is that the heat pump 230 may run in a reverse cycle which may provide heating to the heat exchanger 221 which may melt and drain off any accumulated grease present.

[0043] Fig. 3a illustrates a heat exchanger 350 that is integrated with a grease extractor 360 to both cool the effluent stream and improve the grease extraction performance of the extractor. The design of the grease extraction portion 360 may follow designs disclosed in 4,872,892 (Vartiainen, et al.). In the filter portion 360 the grease laden effluent stream from the cooking process enters the grease extractor 360 as shown by arrows 370. The effluent is cooled upon contact with the filter surfaces. In addition, grease aerosols that solidify on the surface may have a tendency to be re-entrained.

[0044] Cooler and cleaner air 380 may exit the grease extractor 360 through its ends. The heat exchanger 350 may be positioned against the back of the grease extractor 360 which may provide a cooler surface temperature. The cooling source for the heat exchanger 350 may be a liquid line which may utilize water, a phase change refrigerant, or another coolant fluid. An exemplary operating temperature is in the range of 33 to 36 degrees Fahrenheit

range, which will condense grease and water vapor, but not freeze water.

[0045] Fig. 3b illustrates a top view of the heat exchanger and grease extraction filter combination of Fig. 3a. Grease laden effluent 370 from the cooking process enters the grease extractor 320 as indicated by arrows 370. Channels for the heat transfer fluid 353 conduct heat from fins 315 and the back surfaces 354 of the vortex chambers 351. The effluent cools upon contact with the filter surfaces within vortex chambers 351.

[0046] Fig. 3c illustrates a grease extractor that uses spine fins 385 to enhance the grease extraction performance of the extractor 360. In this embodiment a filter 375 generally configured as filter the one previously indicated at 360 (Fig. 3a) has a spine-finned heat exchanger 386 with a heat pipe 387 conveying heat to a header 365 that conveys coolant. Effluent 370 enters the filter 375 and collects on the filter walls and the fins. The cleansed effluent 380 leaves the filter 375 in the same manner as the filter embodiment of Figs. 3a and 3b. The spine-finned heat exchangers 386 may be removed periodically for cleaning.

[0047] Referring now to Fig. 3d, an embodiment of a finned-tube heat exchanger 395 integrated with a vortex-type grease filter 380 is shown. The fins are illustrated as cylindrical volumes, indicated at 382, which show the space occupied by the fins collectively. Collectively, the fins form a brush-like heat transfer inserts 392 and are connected to convey heat to/from a centrally located heat pipe 388 which runs into a header tube 384. The heat pipe may adopt a serpentine shape as indicated at 386 or have another type of heat transfer augmentation such as fins to transfer heat to a fluid medium carried by the header tube 384. As illustrated, each heat pip 388 is connected to two heat transfer inserts, but other configurations are possible as will be apparent to those skilled in the art. A quick-connector 393 and 394 may be provided to connect a pipe or another header tube indicated at 390.

[0048] To assemble, the heat transfer inserts 392 are slid into the vortex chamber exits 396. To disassemble, the heat transfer inserts 392 are extracted from the vortex chamber exits 396. The vortex-type grease filters 380 can be removed with the heat transfer inserts 392 in place. Since the heat transfer medium that flows through the header tube 384 may be a low pressure circuit (and even if not) the connectors 392 and 394 may be pressure fit connectors. In addition, the entire heat exchanger 395 unit may be made as a multiple-use disposable unit.

[0049] Referring now to Figs. 3e and 3f, a combination heat exchanger and grease filter 440 has zigzag shaped fins 444 which force effluent running across the fins through a tortuous path when the effluent stream is appropriately conveyed through the filter 440, as shown in Fig. 3f. A heat transfer fluid is distributed and recovered through headers 441 and 442. Multiple heat transfer tubes 446 connect the headers 441 and 442 and receive heat energy by conduction through the fins 444. The filter 440 can be arranged in a ducting component or system, at least a portion of which is shown at 456, such that effluent traverses the fins and liquid precipitate 452 is collected from the ducting 456. In a particular embodiment, spray nozzles 448 spray water, or water plus a surfactant, onto the fins 444. The spray liquid may be recovered and used as a heat transfer fluid, recirculated or partially recirculated. The orientation of the filter

440 and the particular shapes of the fins 444 can be such that grease 452 can flow to a collection area. For example, the shape of the fins 444 can define troughs through which the grease runs and the housing 446 can further define collection paths for the grease.

[0050] Fig. 4a illustrates the use of ultraviolet light or other ozone generating devices which may be used to cleanse fume-laden air and gases upstream of a heat exchanger. The embodiments shown in Fig. 4a top 4d include mechanisms for cleaning the heat exchanger or reducing the quantity of fouling products from reaching the heat exchanger surfaces. In these embodiments, grease laden exhaust stream 400 first passes through a grease extraction filter 420 whereby larger particulates are removed from the air stream.

[0051] After the exhaust stream exits the primary grease extractor 420, it is exposed to UV light 430. The UV light 430 is preferably directed toward the surface of the heat exchanger 410 which may help to prevent grease from accumulating on the heat exchanger surface. Ultraviolet lamps may be available in two broad categories: ozone producing and non-ozone producing. Ozone producing lamps may provide the benefit of oxidizing the grease into other compounds by reacting with grease molecules in the exhaust air 400. One drawback of utilizing ozone producing lamps is that the ozone may need to be removed. Methods which may be used for removal of ozone are described later in this document.

[0052] Fig. 4b illustrates the use of ultraviolet light to help keep a heat exchanger clean. when used with a grease extractor over cooking appliances such as a stove, fryer or grill. Fig. 4b is similar to the previous embodiment but adds a disposable filter 440 into the system. In this embodiment the disposable filter 440 may be used as a means of extracting grease prior to the grease reaching the heat exchanger 410. UV light 430 may be used in this embodiment to maybe keep the disposable filter 440 clean, whereby it's useful life may be extended and in practice it may not have to be replaced as often as a system which may not use ultraviolet light 430.

[0053] Fig. 4c illustrates the use of a disposable filter which may keep a heat exchanger clean when used with a grease extractor over cooking appliances such as a stove, fryer or grill. In this embodiment the grease laden air 400 from a cooking process enters the primary grease extractor 420, at which point significant amounts of grease particulate may be removed from the air stream. Additionally, if the grease extractor is at a sufficiently cool temperature, some of the grease vapor may condense out on the grease extractor 340 surfaces. After the air exists the grease extractor 420 it may be further cleaned by a disposable filter 440. The filter may be manufactured from paper, plastics, or other materials. The disposable filter 440 may furthermore be of the HEPA variety (which has a particulate removal efficiency of 99.97% at 0.3 micron particle size) or ULPA filter variety (classified as removing 99.999% of 0.1 to 0.2 micron particulates). The results is that a much cleaner air stream meets the air to liquid heat exchanger 410 which may results in better heat transfer performance and may cool the entering air. The air stream 405 leaving the system may be cleaner and cooler than the entering air stream 400. One advantage of this system is maintenance and cleaning costs may be reduced through the use of a disposable filter 440 due to reduced labor expenses.

[0054] Fig. 4d illustrates the use of a disposable filter which when used at the outlet of an exhaust system may reduce ambient emissions when used with a grease extractor over cooking appliances such as a stove, fryer or grill. This embodiment has similar performance to the previous embodiment but may be used to reduce ambient emissions further after the grease extractor 420 and the heat exchanger 420 provide an initial degree of purification. In this embodiment the grease laden air 400 enters the system, passes through a primary grease extractor 420 which may remove particulate matter from the air stream. The air may then be cooled by contact with a heat exchanger 410 which may further reduce the amount of grease remaining in the air stream. Finally the air stream enters a disposable filter 440 which may be manufactured from paper, plastics, or other materials. The air which is exhausted from the system 405 may be cleaner and cooler than the air which enters the system 400.

[0055] Note that in the embodiments of Figs. 4a to 4d, the heat exchanger components 410 can also represent any of the heat exchanger embodiments discussed in the instant specification.

[0056] Fig. 5a illustrates a non-vented hood which may utilize front air jets 505 to enhance the capture performance. See US Patent No. 6,851,421, for hood design variations and details. In this embodiment, an internal fan 500 may be used to produce a vertically oriented jet 505 which may form an air curtain at the front plane of the hood causing emissions produced by cooking appliances to remain inside the hood reservoir area. In one notable embodiment, fumes from a pressure fryer 560 are treated by the hood. Emissions may be released from the top of the appliance when it is opened and from a vent 570 located at the rear of the appliance when it is cooking.

[0057] When emissions are released they travel to the primary grease extractor 510 and they may then go through a secondary grease extractor 520. The exhaust air stream may then go into a charcoal type of filter 520 which may reduce the amount of odor emitted to the ambient space and then through an exhaust fan 540 terminating in an exhaust collar arrangement 580. A heat exchanger 530 may be provided to cool the exhaust. The advantage of a non-venting hood is that no external ductwork is required to ventilate the cooking products to outdoors. A fan 540 draws fumes and exhausts treated fumes from an outlet 580.

[0058] A controller X4 may control cooling flow to the heat exchanger in response to the ambient temperature. During period of positive space conditioning heat load, it may be desirable to recover heat from the exhaust, so the controller X4 may operate as a thermostat, controlling a pump 532 to determine if the heat exchanger 530 is operative to remove heat. The controller X4 may control the other types of heat exchangers and cooling devices discussed herein.

[0059] The fryer 560 has a pressure cover 561 which is periodically closed when a batch of food is to be cooked. The load profile consists of a pulse when the cover 561 is opened after a batch is cooked, a smoothly varying load during cooking which tends to taper toward the end of

a cooking cycle, and an idle load during which the fryer is open and not cooking. The cooker may be fitted with an interlock 574 to detect the stage of the cooking cycle based on the cookers configuration. A controller (not separately shown) may be configured to use a status signal from the interlock as well as an internal clock to determine the point in the cooking cycle and to predict upcoming filtering requirements and control the purifying systems accordingly. For example, as discussed with reference to the embodiment of Figs. 2e and 2f, the clearing and formation of ice may be done during low load periods in response to the controller responsively to the cooker status signal. For example the cooker status signal may indicate the position of the pressure cooker cover 561, the cover lock, the oil temperature, the fuel consumption rate, a primary controller for the cooker (e.g., start batch, keep hot, idle, etc.). Fig. 5b is a front-on view of the embodiment of Fig. 5a. From this perspective, side jets 508 that are directed upwardly into the hood, are visible.

[0060] Fig. 5c illustrates a control algorithm which may be used to vary the exhaust airflow rate of the non-ventilating hood which may improve the grease removal performance of the system when used over cooking appliances such as a stove, fryer, or grill. In step S10, the appliance status is determined. The appliance status may include total load (which may be a predicted parameter based on fuel consumption rate, exhaust fume temperature, incipient breach - See US Patent Ser. No. 10/907,300 filed 3-28-2005, or any other load predictor or indicator) In step S15, the controller determines if the exhaust rate needs to be increased or can be decreased and in steps S20 and S25, the corresponding control, in this case fan speed, is activated. According to this control algorithm, a signal from the appliance may be used to determine whether the appliance is cooking food (which may be synchronous with producing grease) or in a non-cooking state. If the status of the appliance is determined to be cooking, the fan speed may be increased to capture the effluent which may be produced over cooking appliances, such as a stove, fryer, or grill.

[0061] Advantages of this control algorithm may include energy savings due since the fan may run at a lower operating speed during idle conditions. An additional advantage is that the grease extraction removal efficiency may increase at higher airflows which may correlate to when the highest grease emissions are released by the appliance.

[0062] Fig. 6a illustrates means of providing multiple stages of grease extraction which may provide for enhanced removal of the effluents produced over cooking appliances such as a stove, fryer or grill. In this embodiment the grease laden air 600 from a cooking process enters the primary grease extractor 605, at which point significant amounts of grease particulate may be removed from the air stream. The grease laden air 600 may enter a series of secondary grease extraction filters 610 which may vary in number from one to many filter stages. These secondary filters 610 may remove more of the grease particulate from the exhaust air stream and may or may not be present in practice. The exhaust air may enter an ultraviolet light chamber 615 wherein the grease may chemically react with both the ultraviolet light and ozone which may be generated by the ultraviolet lamps. The grease laden air 600 may enter a filtration stage of HEPA classified filters 620 which may remove fine particulate from the exhaust airstream. This stage of filtration may also be manufactured from a higher efficiency

particulate removal material such as ULPA classified filters. The grease laden air 600 may enter a spray chamber 625 where a spray nozzle (not shown) may spray a cool liquid which may result in grease particulate and vapor being washed or condensed out of the air stream. One disadvantage of a spray system may be that it requires detergent or other additives to be added which may remove grease buildup in the spray chamber 625. The grease laden air 600 may be diverted through or around a cold heat exchanger 630 which may condense out grease particulate and vapor if it is cooler than the dew-point temperature of the grease laden air 600. The grease laden air 600 may pass through a carbon based filter 635 which may be of the charcoal variety which may reduce the level of odors emitted to the ambient space.

[0063] Furthermore, the embodiments shown may be used singularly or in any combination and order to achieve the optimal grease removal effect for a given cooking appliance operation. The air exiting the system may be cleaner, cooler, and drier than the entering grease laden air 600.

[0064] Fig. 6b illustrates an exhaust fan employed as a grease removal and collection device for enhanced removal of the effluents produced over cooking appliances such as a stove, fryer or grill. The grease laden air (not shown in this view) enters the fan cage 640 laterally. As the fan motor (not shown) rotates the fan cage 640, grease may be slung tangentially from the cage 640 impacting the side of the fan shroud 655. Any grease which accumulates inside the fan shroud may run down to the grease drain 660 where it may be collected. The air exiting the system 650 may be cleaner than the entering grease laden air.

[0065] Fig. 6c illustrates the side view of an exhaust fan used as a grease removal and collection device for enhanced removal of the effluents produced over cooking appliances such as a stove, fryer or grill. The grease laden air 600 enters the fan cage 640. As the fan motor 670 rotates the fan cage around a shaft 645, the grease may be slung out from the fan cage impacting on the fan shroud walls 655. The grease may run to the bottom of the fan housing and be collected in a grease drain 660 which may be sloped to facilitate grease runoff. The air exiting the system 650 may be cleaner than the entering grease laden air 600.

[0066] Fig. 7a illustrates a feedback control system for maintaining a set level of ozone production from ultraviolet lamps when used over a cooking appliance such as a stove, fryer, or grill. In this embodiment fumes 700 enter a chamber containing ultraviolet lamps 715. If the lamps produce ozone a control system to maintain a threshold level of ozone emissions may be desirable. In this control algorithm, an ozone monitor 705 may be used to detect the level of ozone present in the air stream 700. The ozone level is modulated by a controller 716 to maintain a detectable but low level of ozone in the exhaust stream. The system is preferably configured to maintain a maximum predetermined level of ozone to ambient conditions.

[0067] Fig. 7b illustrates the use of germicidal ultraviolet lamps which may destroy ozone generated previously from sources such as ultraviolet, ozone producing lamps when used over cooking appliances such as a stove, fryer, or grill. In this embodiment the grease laden air 700 is exposed to ultraviolet, ozone producing lamps 715 which may react with the grease and may

oxidize some of it. It may be undesirable to emit excess ozone to the atmosphere or to an indoor space. To alleviate excess ozone, germicidal ultraviolet lamps of the kind which do not produce ozone may be housed in a chamber 720 and used to destroy the excess ozone. The exiting air stream 710 may have little or no ozone present.

[0068] Fig. 7c illustrates a means of cleaning a heat exchanger which may get coated with grease when exposed to the effluents produced over cooking appliances such as a stove, fryer or grill. In this embodiment grease laden air 700, which may be of the type produced by cooking appliances, may coat a heat exchanger 740 when present in the exhaust air stream. Germicidal lamps may be used to destroy any grease which may accumulate on the surface of the heat exchanger 740. One advantage of this system is that germicidal ultraviolet lamps are available in models that do not produce any ozone emissions, which means that ozone abatement is not needed with this type lamp.

[0069] Fig. 7d illustrates a noise attenuator which may also be used as a grease removal device when present in a system used over a cooking appliance such as a stove, fryer or grill. In this embodiment the grease laden air 700 passes through a grease extractor 765 which may remove different amounts of particulate matter. An exhaust fan 770 may be used to exhaust the air. A noise attenuator 775 may be placed after the exhaust fan 770 to reduce the noise levels present in the ambient space. The noise attenuator 775 furthermore may be used as a final stage of filtration to remove additional levels of grease from the air stream. If the area of the noise attenuator 775 were larger than the outlet of the exhaust fan 770, noise may be further reduced due to a reduction in velocity through the noise attenuator 775 relative to the exhaust fan 770 used alone.

REFERENCES CITED IN THE DESCRIPTION

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- US10907300B [0060]

P A T E N T K R A V

1. Fremgangsmåde til transport af varmeenergi, omfattende

5 at lade udsugningsdunster (200) strømme fra en udsugningshætte gennem en varmeveksler (221);
at anvende en væske transporteret gennem varmeveksleren (221) som en varmekilde til en varmepumpe (230) til at generere varme ved en højere temperatur end væsken;
10 at anvende varmeveksleren (221) til at opsamle fedt ved at opfange fedt på varmeoverførselsflader (232) i varmeveksleren (221); og
periodisk at vende varmepumpecyklingen for at smelte fedt fra varmeoverførselsfladerne (232).

- 15 2. Fremgangsmåde ifølge krav 1, hvor den periodiske vending af varmepumpecyklingen styres baseret på dunstbelastningen.

3. Fremgangsmåde ifølge krav 1, hvor varmeveksleren (221) omfatter en vandforstøver (225, 234).

- 20 4. Fremgangsmåde ifølge krav 1, hvor varmeveksleren (221) er en vandforstøver (225, 234).

- 25 5. Fremgangsmåde ifølge krav 1, der endvidere omfatter at transportere varme fra varmepumpen (230) til drikkevand.

6. Fremgangsmåde ifølge krav 1, der endvidere omfatter at anvende varme fra varmepumpen (230) til at forvarme drikkevand.

- 30 7. Fremgangsmåde ifølge krav 1, hvor anvendelsen af en væske transporteret gennem varmeveksleren (221) til at generere varme ved en højere temperatur omfatter at cirkulere kølemiddel gennem en fordamper og en kondensator.

8. Fremgangsmåde ifølge krav 1, der endvidere omfatter at rengøre varmeveksleren (221) med en forstøver (225, 234).
- 5 9. Fremgangsmåde ifølge krav 1, hvor varmen genereret ved en højere temperatur ledes til en vandforvarmer.
- 10 10. Fremgangsmåde ifølge krav 9, hvor varmen genereret ved en højere temperatur ledes til en instant vandvarmer, hvori mængden af vand, der opvarmes på et givet tidspunkt, svarer til mængden af disponibel varme.
11. Fremgangsmåde ifølge krav 1, hvor varmen genereret ved en højere temperatur ledes til vand anvendt af en opvaskemaskine.
- 15 12. Fremgangsmåde ifølge krav 1, der endvidere omfatter at sprøjte vand på varmeoverførselsflader (232) i varmeveksleren (221), så at der dannes lag af is på dem.

DRAWINGS

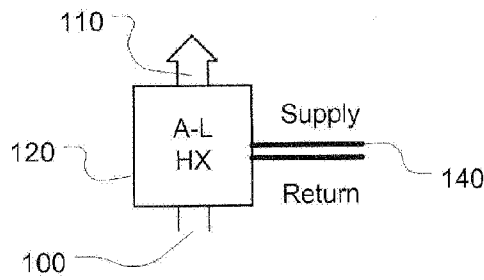


FIG 1a

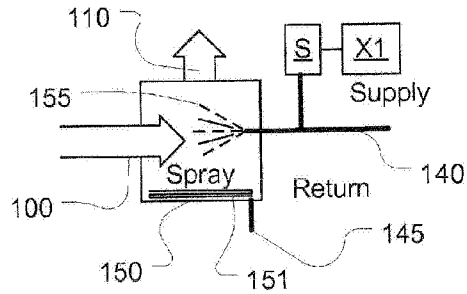


FIG 1b

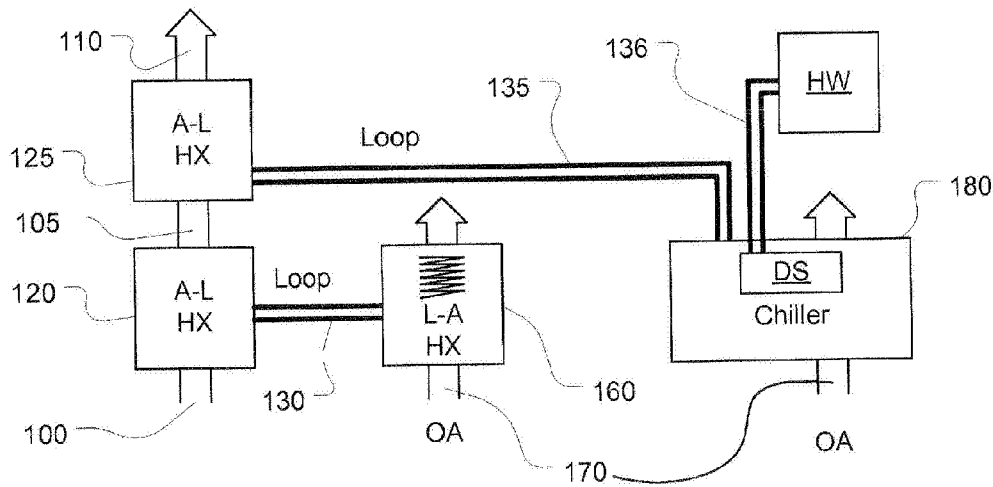


FIG 1c

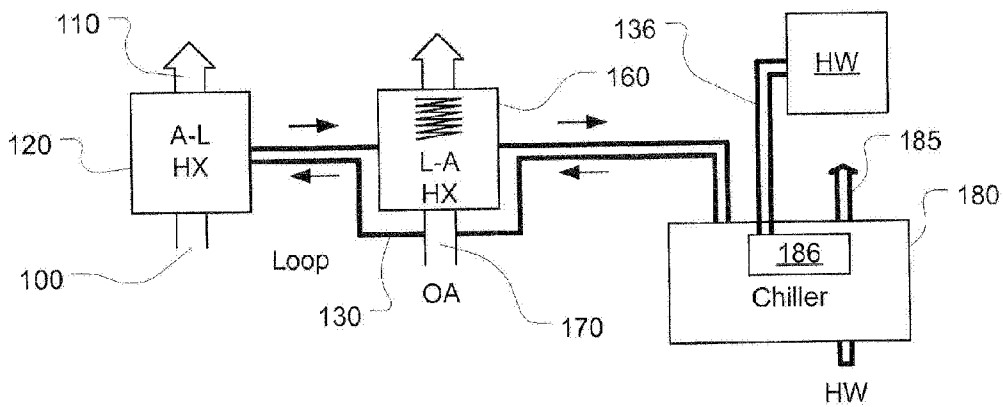
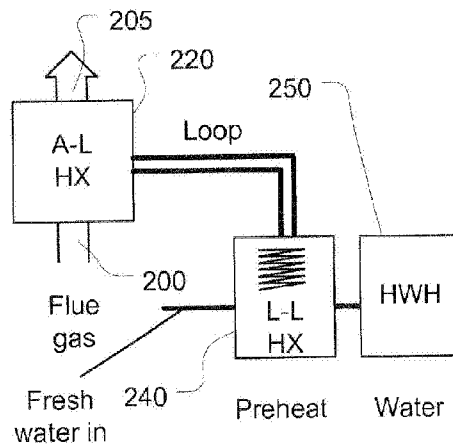
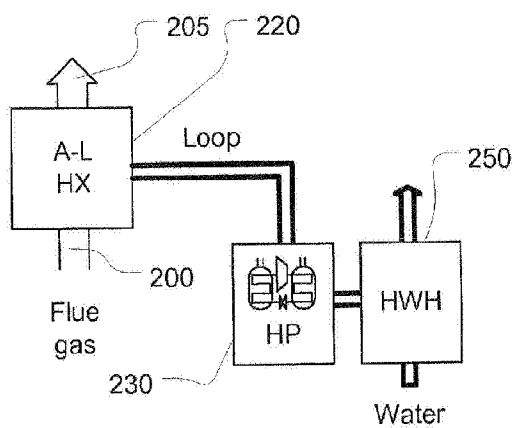
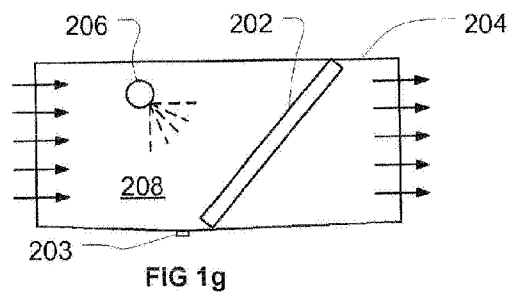
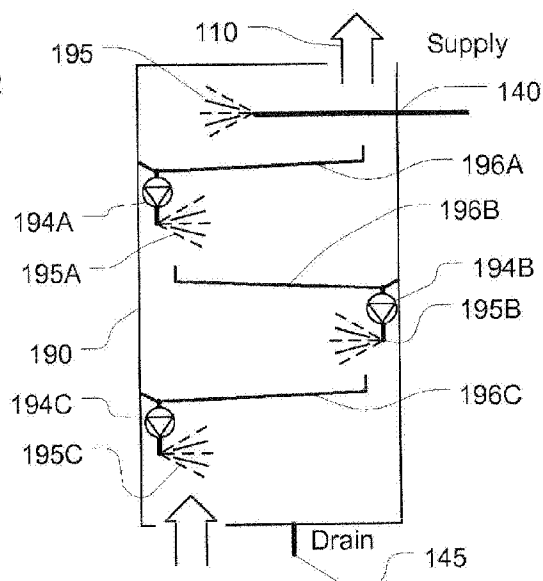
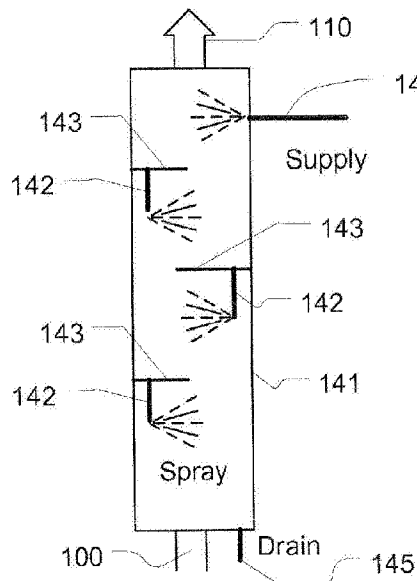


FIG 1d



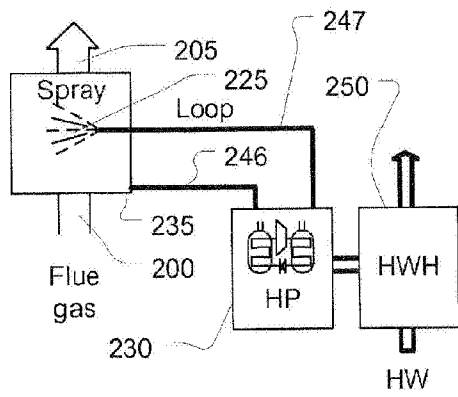


FIG 2c

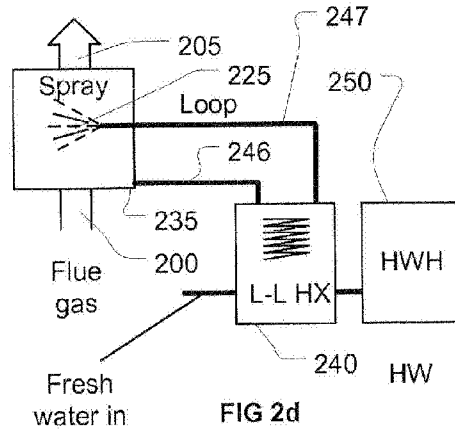


FIG 2d

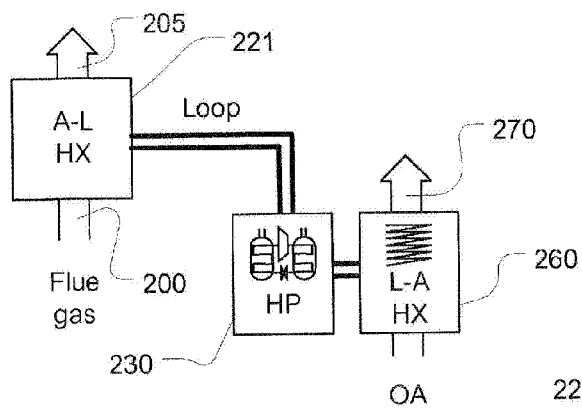


FIG 2e

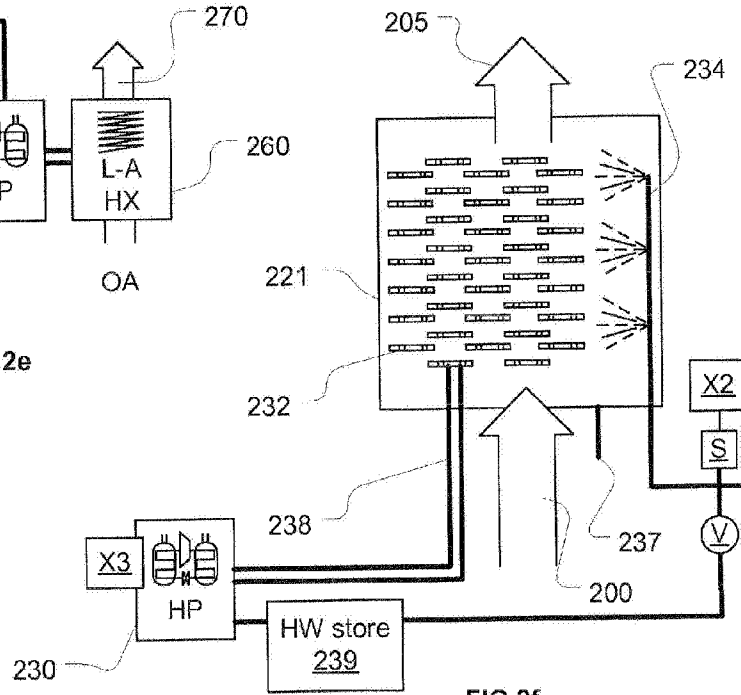


FIG 2f

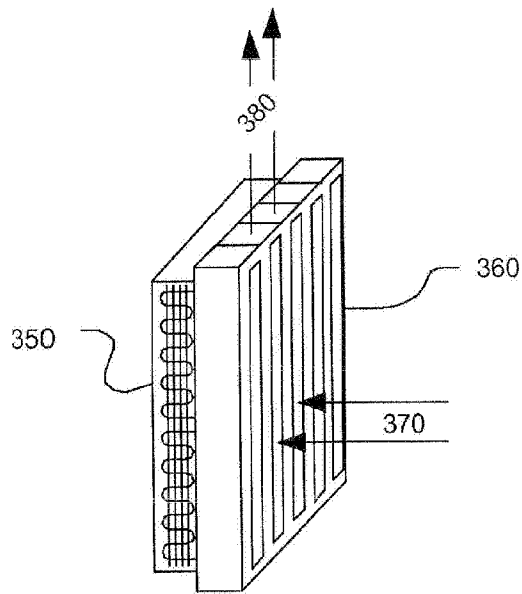


FIG 3a

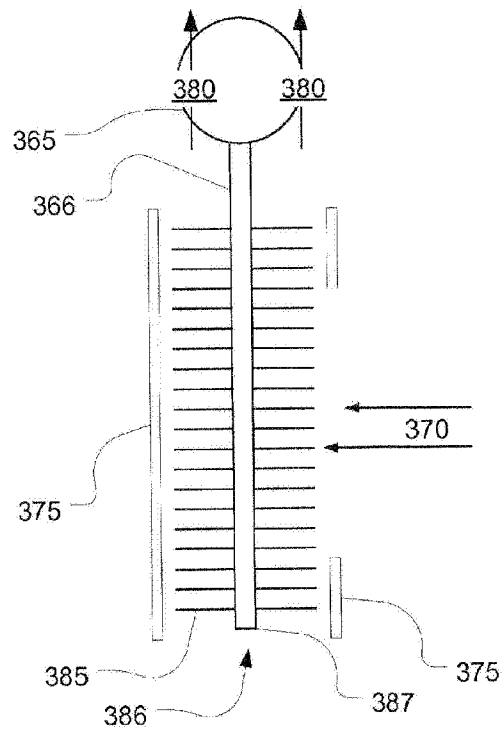


FIG 3c

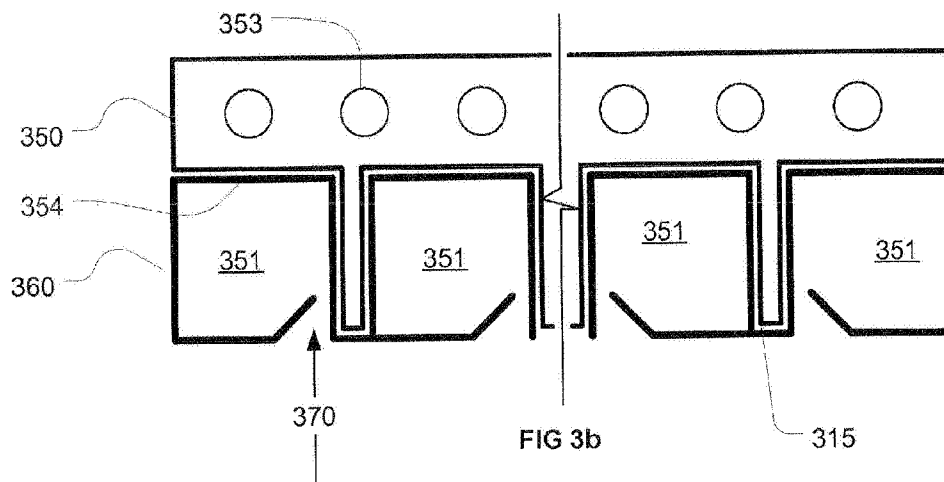
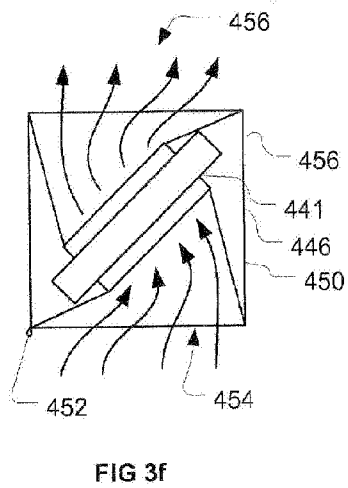
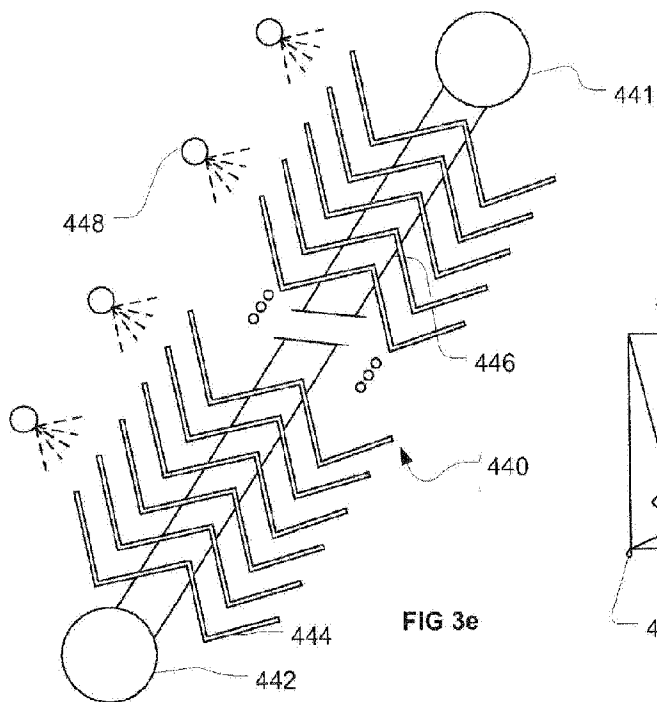
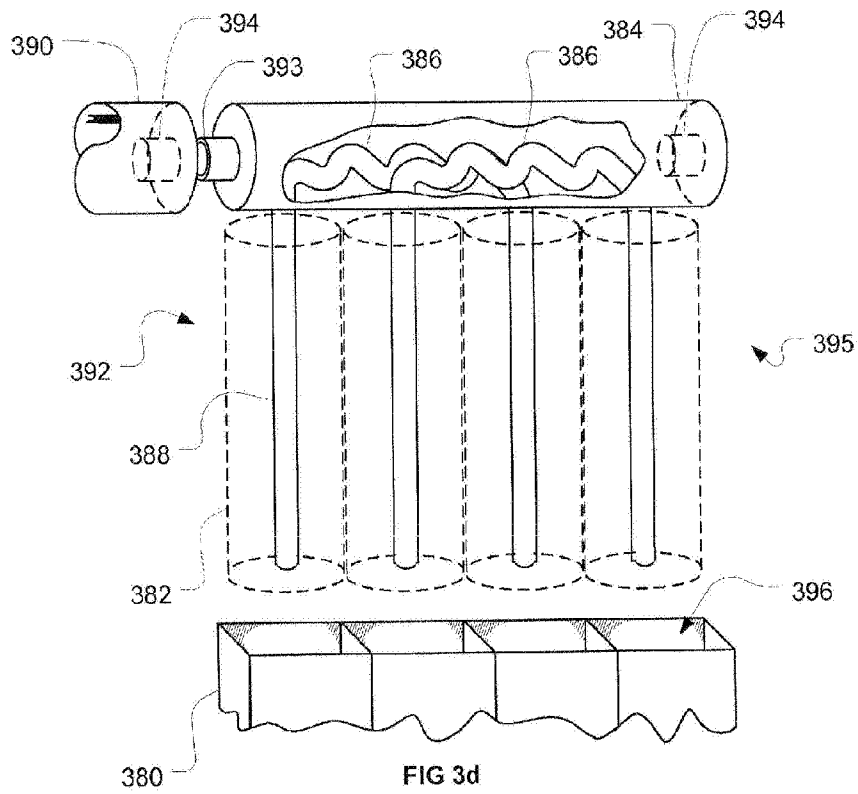


FIG 3b



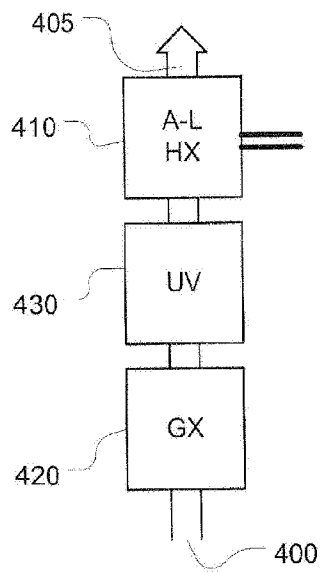


FIG 4a

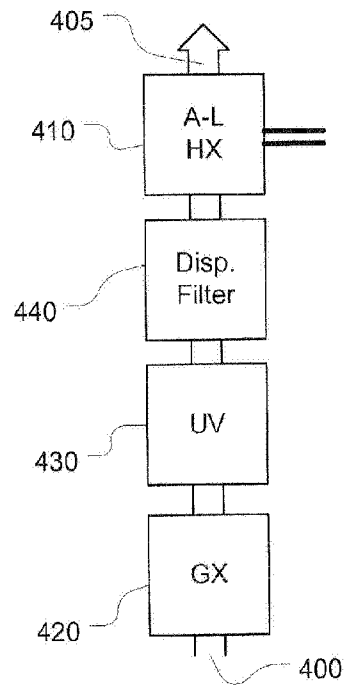


FIG 4b

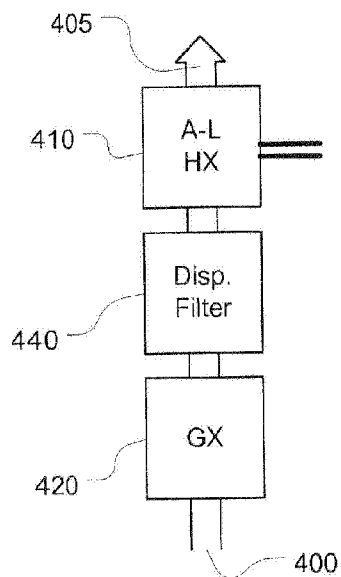


FIG 4c

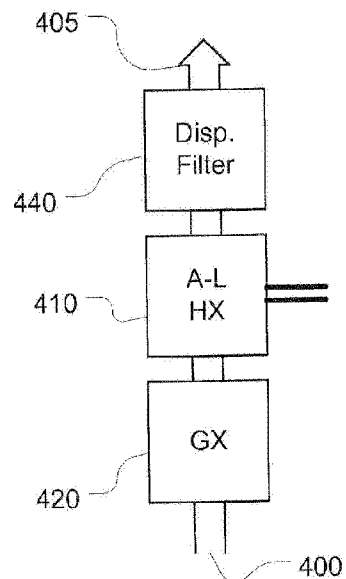


FIG 4d

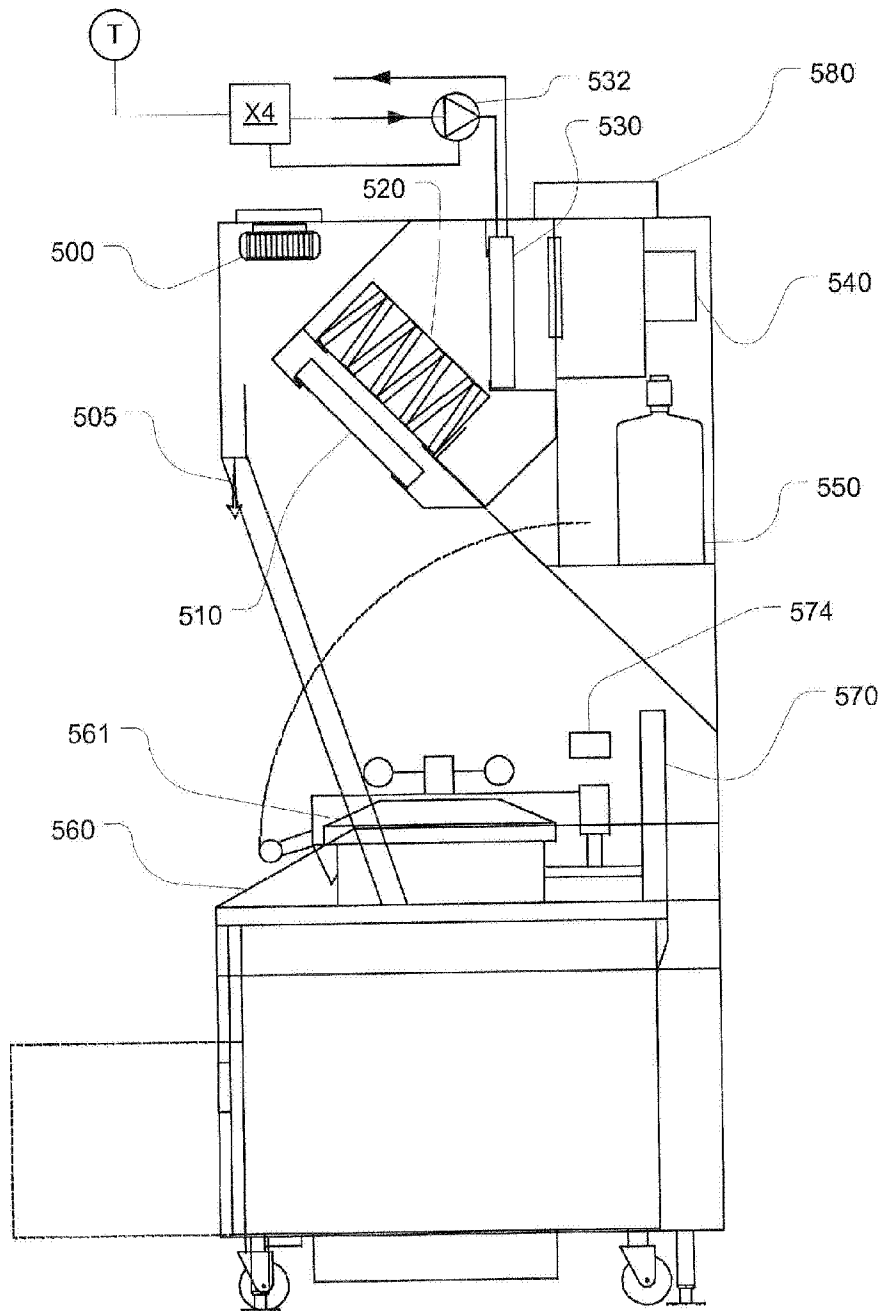


FIG 5a

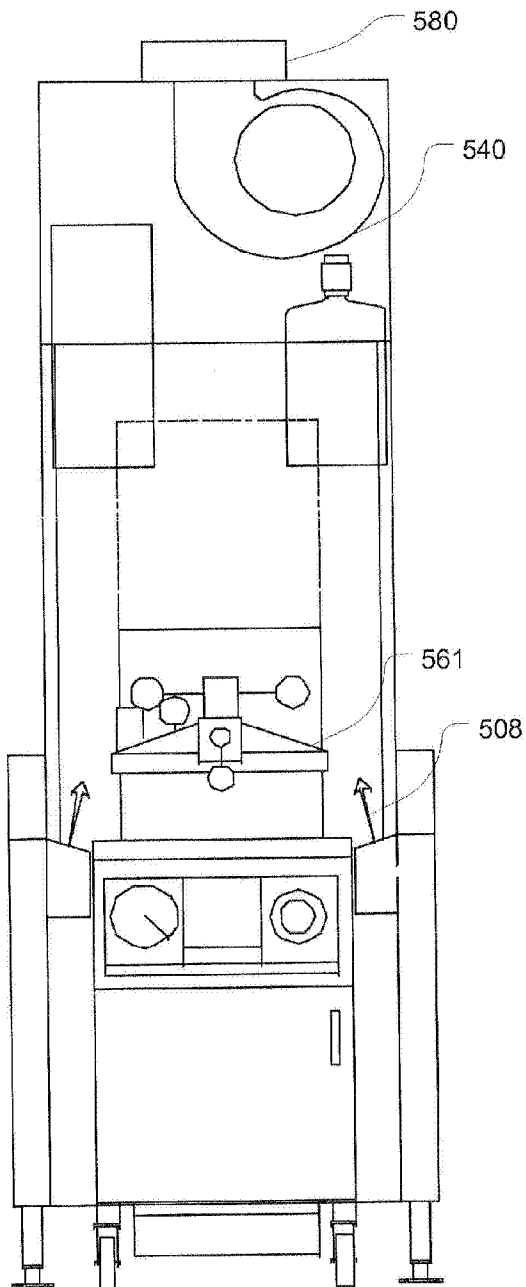


FIG 5b

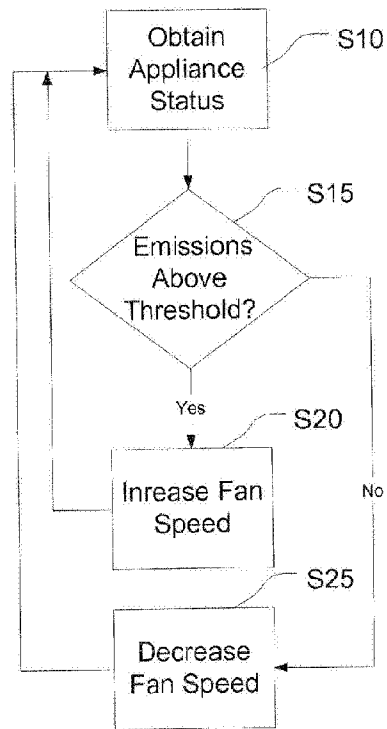


FIG 5c

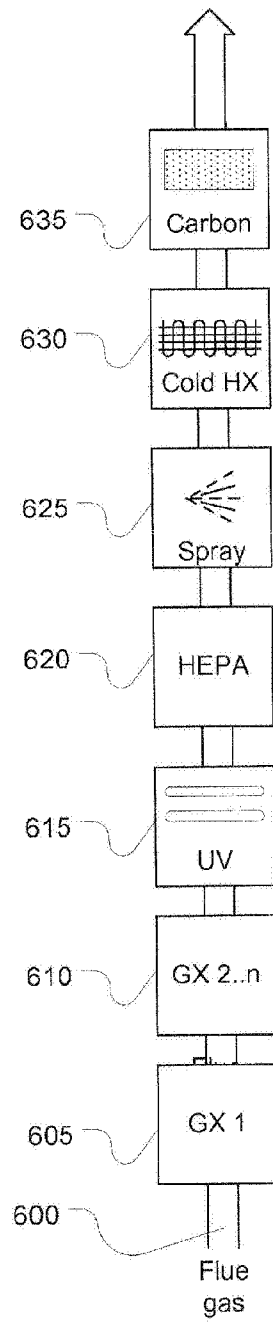


FIG 6a

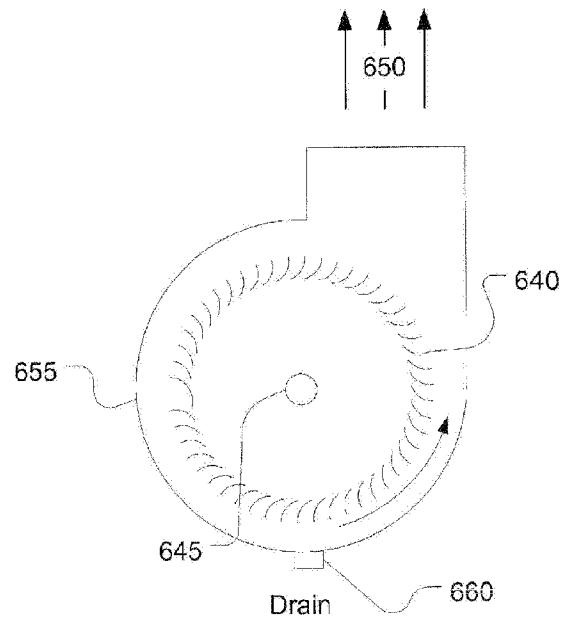


FIG 6b

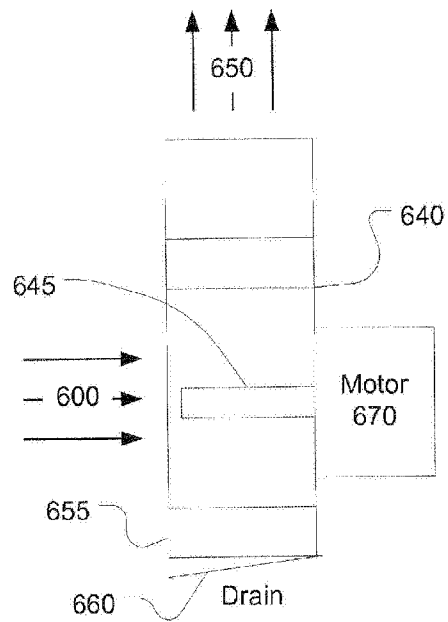


FIG 6c

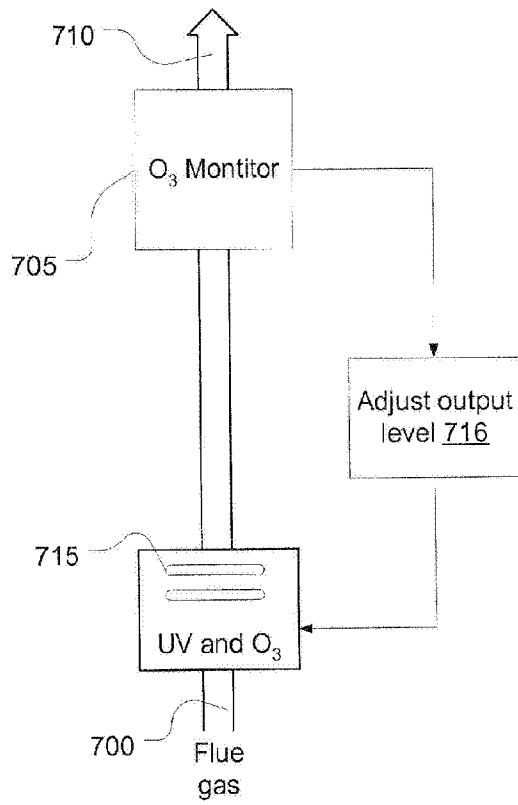


FIG 7a

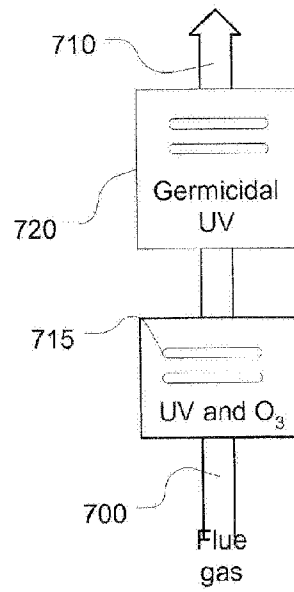


FIG 7b

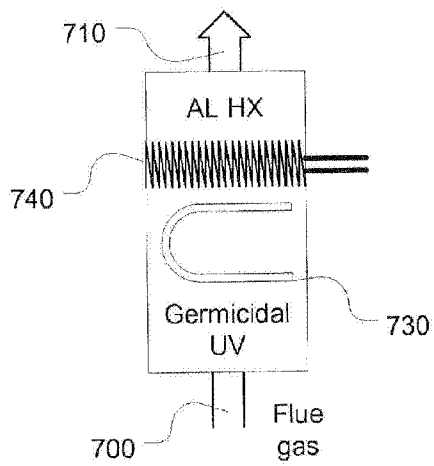


FIG7c

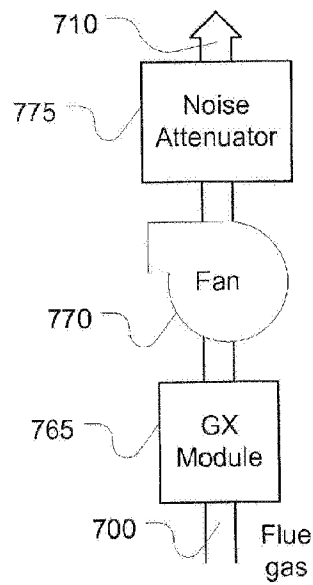


FIG 7d