



Description

These filters are designed for use in commercial kitchens and ventilation for food preparation areas. It is universally recognised that there is an increasing need to maintain and improve hygiene standards and reduce the fire hazards within kitchens. The Baffle Grease Filter accomplishes both needs through its design of interlocking blades that provide a tortuous route for the passage of air through the filter by creating two rapid 180° air direction changes. The grease molecules having a far greater inertial force than air impact themselves on the vanes.

Construction

The Baffle Filter range is available in Aluminium, Stainless Steel and Brushed Stainless Steel. The filters are made from steel channel frames, with safety edges. Each blade overlaps the opposite one to provide a tortuous path for the grease laden air. The grease then drains down the vanes and out through drain holes provided into a collection tray provided in the kitchen canopy. The completed filter is fitted with two fold flat handle as standard.

Available in a range of standard sizes and also produced to almost any practical size. Available in 38mm and 45mm depth only.

Cleaning

It is imperative that this product is regularly cleaned according to use. This may be accomplished by steam cleaning, washing in a dishwasher using conventional detergents and cleaners or by using proprietary degreasants.

Technical Information

Nominal Filter Size (HxWxD)	Actual Filter Size (HxWxD)	Rated Capacity m ³ /s	Resistance At 1.5m/s Face Velocity
254 x 508 x 45	241 x 495 x 45	0.23	60 Pa
406 x 508 x 45	394 x 495 x 45	0.4	60 Pa
457 x 457 x 45	445 x 445 x 45	0.4	60 Pa
508 x 508 x 45	495 x 495 x 45	0.5	60 Pa

Note: Baffle Filters may be used at higher rated capacities whilst retaining their efficiency, however it should be noted that this will increase the resistance to air flow.

In our constant endeavour to seek product improvement The Filter Business reserve the right to modify designs or materials without prior notice. E&OE