



Description

The Grease Filter has been specifically designed to efficiently remove grease and cooking oils from the exhaust air in catering applications. The product is extremely robust and constructed for long service life, whilst providing an intricate labyrinth to ensure optimum efficiency.

Construction

The Grease Filter range is available in Galvanised or Stainless Steel, Galvanised being the most popular. A crimped knitted wire pad is retained in a specially formed channel with protective fascia meshes on both faces of the filter. The assembly is mechanically closed with rivets to ensure optimum strength and durability. Fold flat handle are fitted as standard.

Available in a range of standard sizes and also produced to almost any practical size. Various depths available.

Cleaning

It is imperative that this product is regularly cleaned according to use, failure to properly maintain them will almost certainly result in them becoming a fire hazard.

This may be accomplished by steam cleaning, washing in a dishwasher using conventional detergents or cleaners or by using proprietary cleaning agents.

Technical Information

| Nominal Filter Size (HxWxD) | Actual Filter Size (HxWxD) | Rated Capacity m ³ /s | Resistance At 2.5m/s Face Velocity |
|-----------------------------|----------------------------|----------------------------------|------------------------------------|
| 254 x 508 x 50 | 241 x 495 x 45 | 0.30 | 25 Pa |
| 406 x 508 x 50 | 394 x 495 x 45 | 0.48 | 25 Pa |
| 457 x 457 x 50 | 445 x 445 x 45 | 0.48 | 25 Pa |
| 508 x 508 x 50 | 495 x 495 x 45 | 0.62 | 25 Pa |

Note: Grease filters require regular cleaning, failure to properly maintain them will almost certainly result in them becoming a fire hazard. Grease filter cleaning crystals and cleaning tanks are available.

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