

BAFFLE FILTERS

STAINLESS STEEL

DESCRIPTION

Baffle filters unique design allows them to filter grease entering a kitchen canopy or cooking exhaust system, while offering highly effective flame barrier protection.

In contrast to honeycombs and other grease filter products, baffle filters operate at a comparatively high pressure drop and therefore require a greater fan capacity.

CONSTRUCTION

Baffle filters are constructed entirely of stainless steel, with an aesthetic No. 4 finish.

The filter design forces the air to repeatedly change direction as it passes through the corrugated baffles. As grease cannot travel as quickly as air, it drains through the channels of the filter where it is then deposited into the hood's collection trough.

INSTALLATION & MAINTENANCE

- The sides with handles must be on the vertical plane
- Baffle filters should not be installed at an angle greater than 30° to the vertical
- Cleaning (with a compatible cleaning solution) should be undertaken regularly to maintain filter performance and remove build-up of collected grease

PERFORMANCE

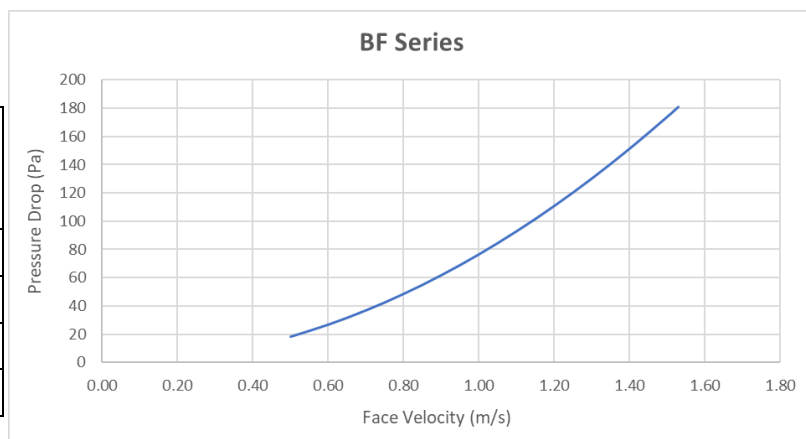
Clean Resistance = 180 Pa @ 1.53 m/s

<u>Size (mm)</u>	<u>Available Material</u>	<u>Airflow Capacity @ 1.53 m/s</u>
254 × 495 × 45	SS	190
380 × 455 × 45	SS	265
394 × 495 × 45	SS	300
495 × 495 × 45	SS	375



FEATURES

- Highly effective flame barrier protection
- Sturdy and robust design, structurally superior to many competing brands
- Handles supplied on the shorter length
- Easy to clean and dishwasher safe



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