



The grease panel filter range has been specifically designed to efficiently remove grease and cooking oils from exhaust air in catering applications. The product is robustly constructed for long life, whilst providing an intricate labyrinth to ensure optimum efficiency.

The product is available manufactured in galvanised or stainless steel. The crimped knitted wire pad is retained in a specially formed channel with protective welded mesh faces. Handles are fitted centrally, normally on the face of the two shortest sides. The assembly is mechanically closed with rivets to ensure optimum strength and durability.

Rated Velocity m/s	Depth	Max Temp °C	Recommended Cleaning frequency	Initial Resistance at RV (pa)	Rated Final Resistance (pa)
2.5m/sec	47mm	200	Daily	25	250

## 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 or cleaners or by using proprietary steeping degreasants, however, strong alkalis such as caustic soda should not be used as these are both dangerous and lead to premature degeneration of the filter. Failure to properly maintain them will almost certainly result in them becoming a fire hazard