

PRODUCT DATASHEET

BAFFLE FILTERS

It is universally recognised that there is an increasing need to maintain and improve hygiene standards and reduce fire hazards within kitchens. The Baffle Grease filter accomplishes both needs through its clever design of interlocking baffles that provide a tortuous route for the passage of air through the filter by creating two rapid 180° air direction changes simultaneously. The grease molecules having a far greater inertial force than air impact themselves on the vanes.

A series of vertical Stainless Steel vanes are housed in a channel frame with each of the baffles strategically aligned to provide the highest potential for grease removal. Due to the smooth nature of the vanes the grease naturally runs downwards through the drainage holes and into the collecting trays normally provided within the canopy holding casings.

Construction

The Baffle filter range is available in Stainless Steel and is robustly constructed with filter removal handles fitted as standard.

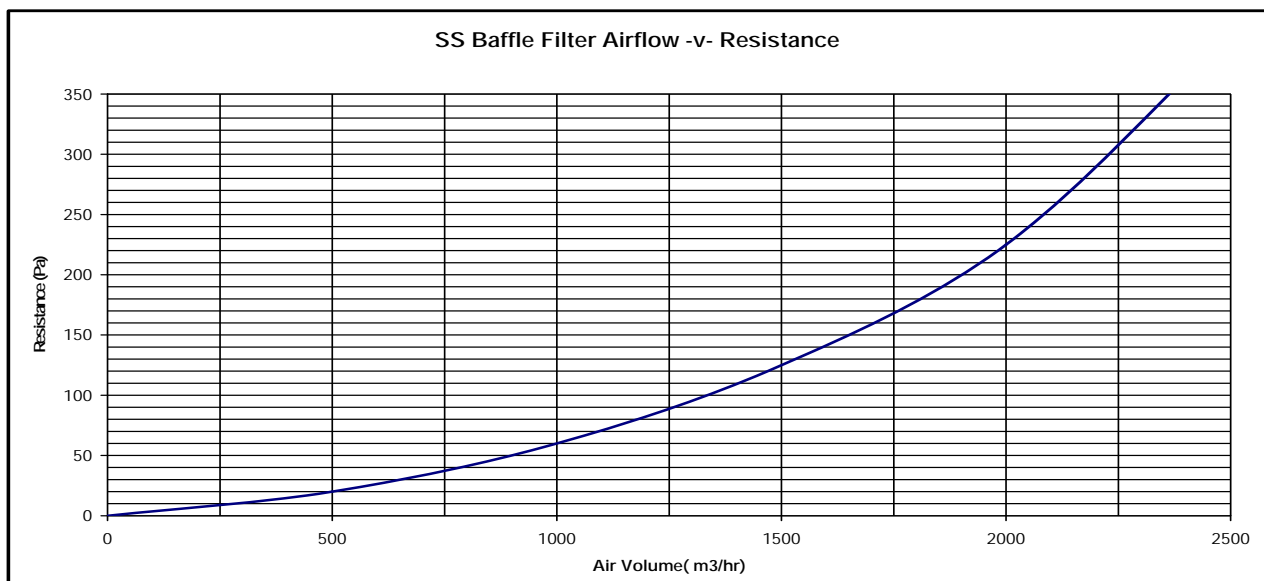
Cleaning

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.

Range

Baffle filters are available in a large range of standard sizes.

The following resistance curve is based on a filter measuring 495x495x48mm:-



***Note** Baffle filters may be used at higher rated capacities whilst retaining their efficiency, however it should be noted that this will increase their resistance to air

Please note: In their continuous search for product improvement Westbury Filtermation reserve the right to change materials and specifications without prior notice.