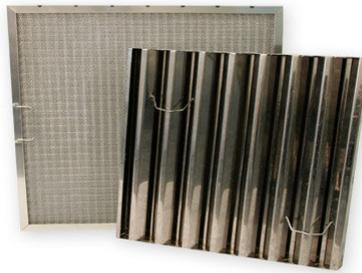


C-Air Grease Filter Range



C-Air Filtration offers a wide range of grease filters designed specifically for the needs of the catering industry.

The [C/A Mesh type](#) filter 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. It is easily cleaned either by the use of a special degreasant and cleaning tank (we can supply you with cleaning tanks) or in an industrial dish washer, however, strong alkalis such as caustic soda should not be used as these are both dangerous and lead to premature degeneration of the filter.

Construction

The product is available manufactured in aluminium, galvanised or stainless steel, galvanised being the most popular. The crimped knitted wire pad is retained in a specially formed channel with protective fascia meshes on both 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 & durability. For exceptionally high levels of grease the FPG Extra should be specified. This product contains an extra density knitted pad and is provided with heavier gauge meshes to both faces.

The [C/A Baffle type](#) filter holds a 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.



C-Air Grease Filter Info Continued

Cleaning

It is imperative that grease filters are 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

All of our Grease filters are available in an extensive range of standard sizes and can also be produced to almost any bespoke size.

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

We offer a full range of kitchen clearing services such as duct cleaning de greasing and de greasing baths. Please see carbon section for removal of cooking smells.



For air flow rates and pressure drops please contact us for more information we hold this information on file.

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

