

# Stainless Steel Baffle Grease Filters

Grease filters play a critical role in the overall safety and effectiveness of a kitchen exhaust system. Filters should be carefully selected to provide the correct volume of air through the ventilator, which is determined by the size of hood, the cooking equipment under it and state or local code requirements. There are many manufacturers of grease filters but not all filters have UL Listing. For ultimate safety of the exhaust system and to minimize liability issues, be sure that the filters that you select are UL Listed. This ensures that they meet NFPA standards.

Working in connection with the surface fire suppression system, grease filters provide a strong defence against catastrophic duct system fires. Filters are designed to remove most of the grease from the airstream before it enters the ductwork. The grease runs off the baffles into a collection device where it can be easily removed. Selecting the proper number of the correct size filters is most important to ensure that the balance of the exhaust system will not be compromised and that all of the exhaust air passes through the filters before entering the ductwork.

## How To Order Grease Filters From Die-Pat

Filters MUST be installed with baffles running in the vertical (top to bottom) position so the grease will run down the baffles to the grease trough in the hood. Standard sizes are ordered with the VERTICAL (top to bottom) dimension first, then the HORIZONTAL (left to right) dimension.

