

Stainless Steel Baffle Filters

APPLICATIONS

Suitable for use in all catering applications to remove airborne grease

OPERATION

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

CONSTRUCTION

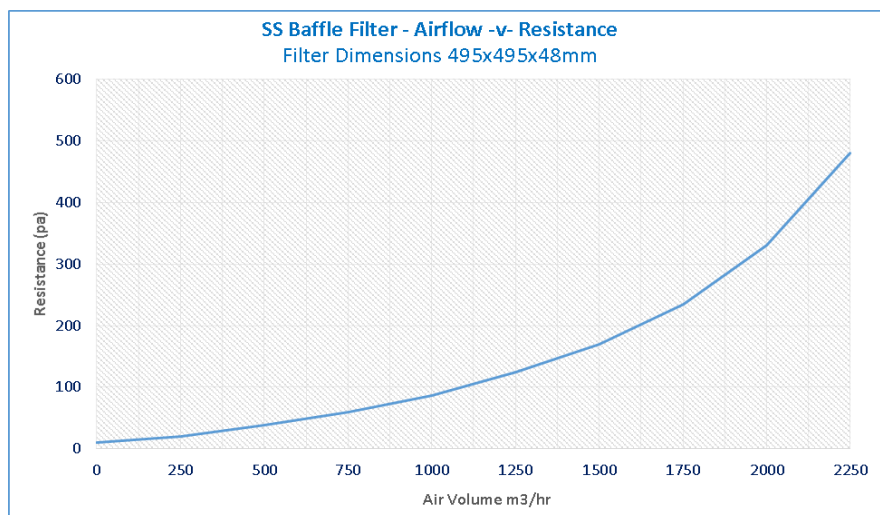
Robustly manufactured in stainless steel, a series of vertical vanes are housed in a channel frame with each of the baffles strategically aligned to provide the highest potential for grease removal. Due to the smooth nature of the vanes the grease naturally runs downwards through the drainage holes and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



- Consistent performance & long life
- Certified to DIN18869
- Robust construction
- Range of standard sizes
- Efficient removal of grease & oil

STANDARD RANGE (HxWxD)

495x495x48mm	395x495x48mm
495x395x48mm	495x245x48mm
595x595x48mm	



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.

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

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