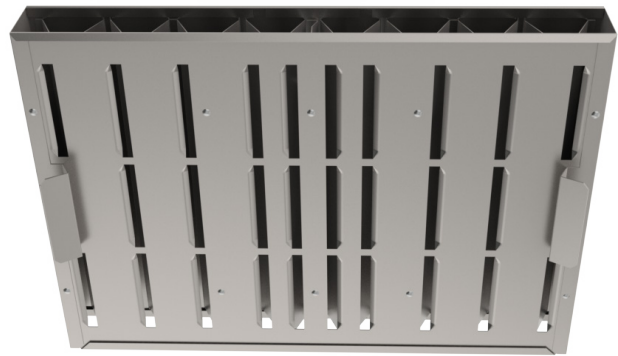


HFK Grease Filter

HFK is a high efficiency grease filter designed for use in ventilation hoods of commercial kitchens or other food production facilities. They are positioned in the hood exhaust plenum above cooking appliances (stoves, grills, etc.) and separate grease and other particles out from the exhaust air stream.

The HFK grease filter is protected by utility patent no. 01310.

- High efficiency captures 97% of 10 micron particles
- Functions well even with variable air volume systems
- Low pressure drop provides energy-efficient operation
- Flame resistance class A according to DIN 18869-5
- Easy to maintain



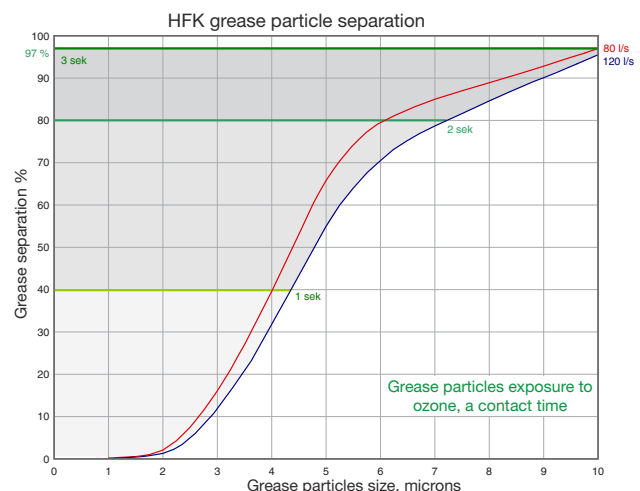
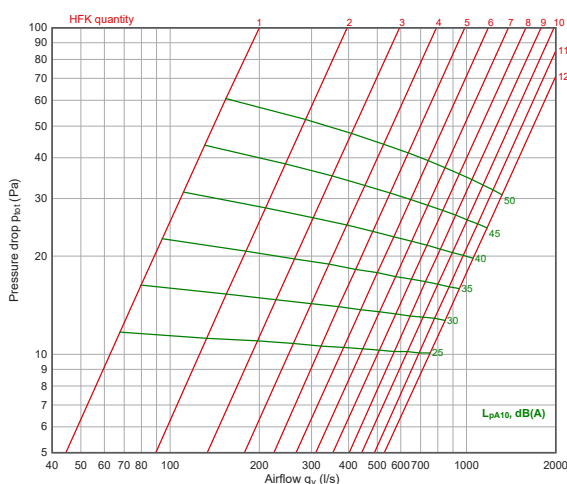
Material and Design

HFK filters are manufactured from AISI 304 stainless steel. They are assembled with rivets to ensure their durability through many years of use in challenging kitchen environments.

Operation

The greasy effluent from cooking appliances is pulled through the openings in the front panel of the filter. Our patented double-triangular cross-section within the chamber causes a high speed centrifugal swirling of the air. The rapid change of trajectory of the grease particles causes them to collide with the filter surfaces, resulting in their effective separation from the air stream. The grease then drains from the filter down and into the grease collection channel of the hood. The filtered air continues on into the kitchen exhaust system through the top and bottom orifices of the filter.

The optimal operating conditions of the HFK Grease Filter are under a pressure drop from 12-48 Pa with an airflow through each filter from 70-130 l/s, ensuring an energy efficient operation.



Installation

HFK Grease Filters are easily inserted into the filter installation rails extending across the entire length of the hood.