



## ADVANTAGES

- Air then passes through a knitted stainless steel filter
- Any residual fat is trapped
- Filter is fitted with two strong handles
- Washable
- Fire rated acc. to DIN 18869-5
- Fat is arrested in two stages in the filter
- Air passes through the labyrinth strips and is cooled
- Fat condenses out and runs down in a channel
- Minimises the risk of clogging and excess pressure drop



<b>Application</b>	Double filter with Flame Guard and knitting mesh for restaurants and the catering industry is manufactured completely in stainless material
<b>Frame</b>	Stainless steel
<b>Media</b>	Stainless steel
<b>Comment</b>	Function: Fat condenses on the labyrinth structure and the flame guard also has a final filter of knitted stainless filter medium to deal with any remaining fat. Frame: polished steel sheet 0.7 mm. AISI 304L. Labyrinth: polished steel sheet 0.7 mm. AISI 304L. Media: Woven stainless steel wire dia. 0,22 mm. AISI 304L. Grating: Stainless steel grid 20x20 mm dia 2mm.

Type	ISO 16890	Dimensions WxHxD (mm)	Airflow/pressure drop (m <sup>3</sup> /h/Pa)	Media area (m <sup>2</sup> )	Weight (kg)
CamMet Double Filter SS	Coarse 30%	592x592x50	1250/70	0,35	7
CamMet Double Filter SS	Coarse 30%	495x495x50	630/80	0,24	4,5
CamMet Double Filter SS	Coarse 20%	495x495x35	875/80	0,24	4
CamMet Double Filter SS	Coarse 20%	495x245x35	430/80	0,12	2
CamMet Double Filter SS	Coarse 20%	592x592x35	275/80	0,35	5,7
CamMet Double Filter SS	Coarse 20%	400x400x35	550/80	0,16	2,8

Special sizes are available on request