Hood Filtration Guide

ALL FILTERS ARE TESTED TO THE ASTM F2519-05 GREASE PARTICLE CAPTURE EFFICIENCY OF COMMERCIAL KITCHEN FILTERS AND EXTRACTORS.

ALL FILTERS ARE ETL LISTED AND MEET UL STANDARD 1046.

STANDARD BAFFLE FILTER

Kleen-Gard® Baffle Type Grease Filters are to be used with Type I hoods. The self draining filters are constructed of stainless steel or heavy duty aluminum. Filters constructed out of stainless steel provide added durability and corrosion resistance.

Maintenance
Proper cleaning and maintenance are necessary for trouble-free operation and optimal performance. Recommendation is to clean the filters on a daily basis. Wash filters using a commercial dishwasher (preferred method, if available).

CAPTRATE® SOLO FILTER

The Captrate® Solo Filter is a single-stage filter which features a unique S-baffle design in conjunction with a slotted rear baffle design. The filter is constructed of 430 stainless steel and sized to fit into a standard two inch deep hood channel(s). The single unit assembly design does not require any components to be separated for cleaning and maintenance.

Maintenance
Proper cleaning and maintenance is necessary for trouble-free operation and optimal performance.
The Single unit assembly design does not require any components to be separated for cleaning and maintenance. Recommendation is to clean the filters on a daily basis. Simply wash using a dishwasher or soak overnight using a commercial degreaser. Refer to Captrate Manual for more detailed information.

CAPTRATE® COMBO FILTER

The Captrate® Combo Filter uses multi-stage grease filtration, delivering unparalleled efficiency for restaurant hood systems. The first stage consists of a unique S-baffle to remove and drain the larger grease particles. The second stage features a packed bed of porous ceramic media, designed to capture the fine grease aerosol particles associated with commercial cooking.

Maintenance
Daily cleaning of the baffle-filter and bead-bed filter sections (separately) is recommended using one of the following methods listed below. Refer to Captrate Manual for more detailed information.

1. Wash filter components separately using a commercial dishwasher (preferred method, if available)
2. Wash filter components separately by soaking overnight in a sink (or commercial soak tank) with commercial detergent or degreaser
3. Some applications, depending upon cooking emissions and usage, may require periodic overnight soak with commercial detergent or degreaser, in addition to daily cleaning with a commercial dishwasher

Recommended CFM/ft for Filter Types

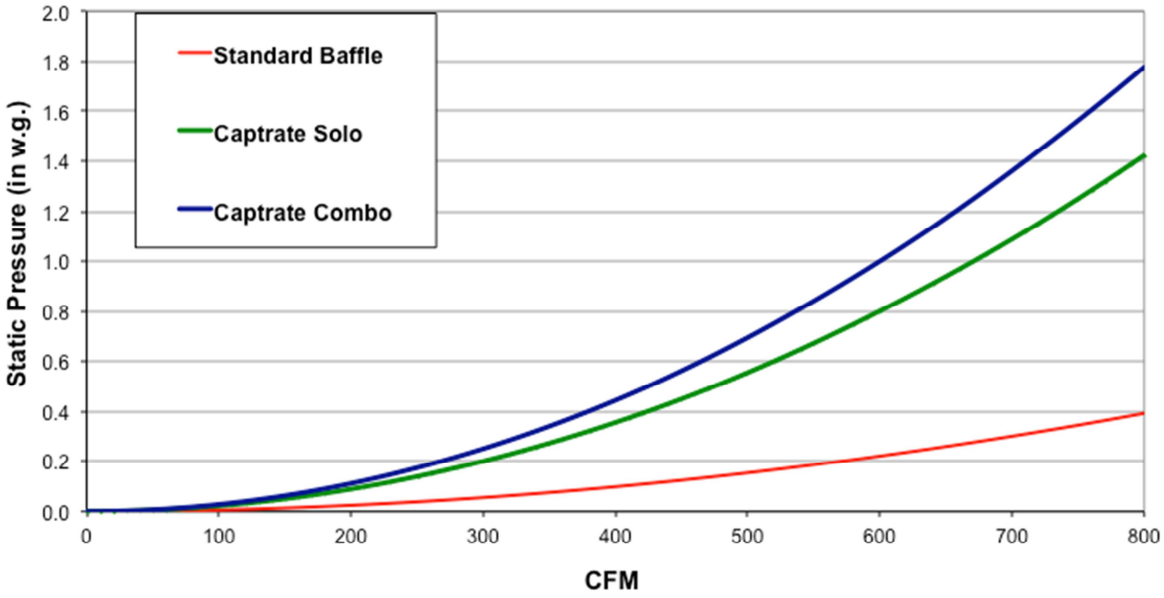
Filter Type and Size	Recommended CFM
Standard Baffle 16”	Up to 275 CFM/ft
Standard Baffle 20”	Over 275 CFM/ft
Captrate Solo 16”	Up to 250 CFM/ft
Captrate Solo 20”	Over 250 CFM/ft
Captrate Combo 16”	Up to 250 CFM/ft
Captrate Combo 20”	Over 250 CFM/ft

K Factor and Free Area for Filters

Filter Size	Free Area	K Factor
10" x 16"	0.78	1.2
10" x 20"	0.99	1.2
12" x 12"	0.69	1.2
12" x 16"	0.97	1.2
12" x 20"	1.25	1.2
12" x 24"	1.52	1.2
16" x 16"	1.35	1.2
16" x 20"	1.73	1.2
16" x 25"	2.22	1.2
20" x 20"	2.23	1.2
20" x 25"	2.85	1.2
24" x 24"	3.36	1.2

Grease Filter Static Pressure Comparison

20” x 20” Filter
All Filtration Options



Filter Collection Efficiency

Filtration Options

The filters were tested to ASTM Standard F2519-05 by an independent third party. The purpose of the ASTM standard is to determine the grease particle collection efficiency of filters used in commercial kitchens to capture grease effluent prior to entering the grease duct