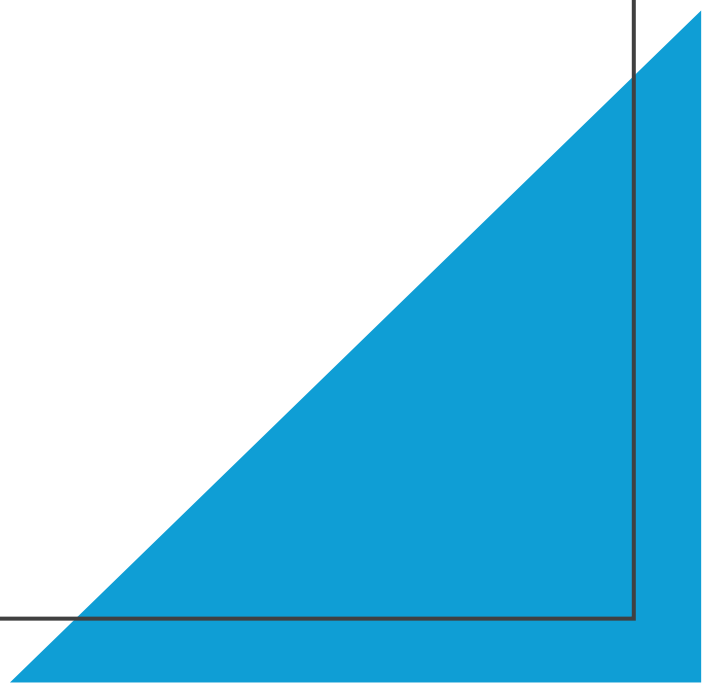


Ecofleece Filters

A solid blue right-angled triangle is positioned in the bottom right corner of the slide, with its hypotenuse running from the bottom left towards the top right.

Ecofleece Filters



- The Ecofleece filters are UL tested, fire resistant baffle filters with natural wool pads that capture up to 98% of grease at source to prevent it entering the canopy and ductwork.
- Kitchen oil and grease build up starts in the standard baffle filters, that only capture 20% of the grease, and travels through the canopy and ducts to the extraction point. This is an ongoing challenge and a fire risk that requires regular manual cleaning to remain compliant to TR19. Whilst compliance is achieved following a manual clean, grease build up happens immediately and continually until the next clean which creates a fire risk that could potentially spread through the entire ductwork.
- Our Ecofleece filters offer 98% capture of grease at source and eliminates high volumes of grease entering the ductwork. In addition, the baffle filters and the wool pads being a natural fire retardant, offer fire resistance at source.
- The natural wool is a sustainable material, carbon natural and sourced in the UK. The wool is also biodegradable and can be disposed of with food waste to reduce waste and pollution.
- Our filters can be installed in new commercial kitchens or retrofitted in existing kitchens with four standard filter sizes available.

Some of the benefits

- **Reduces the risk of fire**; loss of income; rejection of insurance claims due to lack of maintenance; business closure.
- **Reduces health and safety risks** and associated with the task of grease extract cleaning such as contact with hazardous chemicals.
- **Reduces carbon footprint**—traditional grease extract cleaning uses water and heavy-duty chemicals which create hazardous waste.
- **Reduces costs** for ongoing manual cleaning
- **Maintains fire suppression systems** by reducing the grease buildup on suppression nozzles
- **Reduces odour** in the kitchen as canopy and ductwork stay clean.
- **Increased longevity and efficiency** for extract fans due to less build-up of grease and risks associated with the cleaning process.
- **Improved airflow and energy savings** due to improved fan efficiency
- **No ongoing maintenance costs** other than replacing wool pads.
- **Increased life cycle of wool pads** – some cooking stations will be greasier than others so it's easy to swap dirty filters with cleaner filters to maximise usage.
- **Cleaner for longer** – Compliant for longer
- **Reduced costs** for other service work for ESP's and odour control

quick and
simple retrofit –
quick and
simple
maintenance

