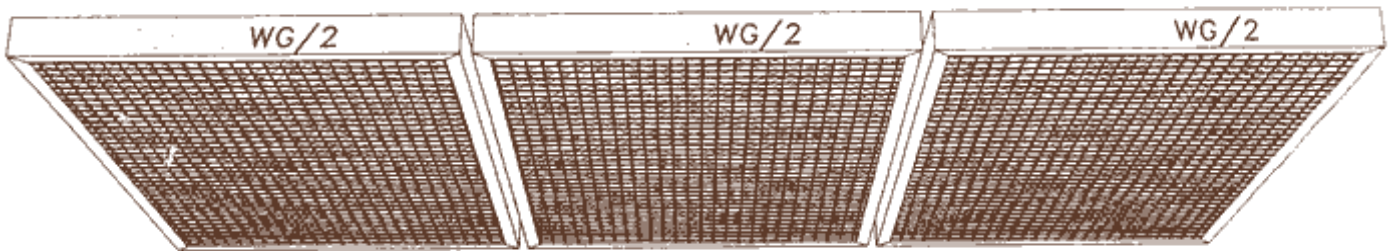

Airefil Grease Filters Type WG/1 & WG/2



- For commercial kitchens, restaurants and canteens
- Efficient and low pressure
- Cleanable in detergent and hot water
- Robust
- Available in galvanised or stainless steel
- Range of sizes available

Performance Data

Product Code	Type	Actual Size (mm)			Effective Face Area m ²	Volume Flux (L/s) & Pressure Loss (Pa) at Face Velocity							
		W	H	D		1 m/s		1.5 m/s		2 m/s		2.5 m/s	
					L/s	Pa	L/s	Pa	L/s	Pa	L/s	Pa	
FI0110	WG1	400	495	22	0.166	166	5	249	10	332	13	415	19
FI0111		495	495		0.212	212	5	318	10	424	13	530	19
FI0112		495	622		0.269	269	5	404	10	538	13	673	19
FI0113		597	597		0.312	312	5	468	10	624	13	780	19
FI0120	WG2	400	495	45	0.166	166	10	249	20	332	25	415	38
FI0121		495	495		0.212	212	10	318	20	424	25	530	38
FI0122		495	622		0.269	269	10	404	20	538	25	673	38
FI0123		597	597		0.312	312	10	468	20	624	25	780	38

Other sizes can be made to order

Airefil Grease Filters are designed to prevent grease from cooking areas entering ventilation ducts. Failure to use an efficient grease filter can lead to fire risks throughout ducting, imbalance of fans and odours caused by unhygienic grease deposits.

Airefil WG/1 and WG/2 Grease Filters consist of a specially constructed knitted wire mesh, which is retained between layers of welded galvanised or stainless steel mesh. This in turn is retained in a substantial channel frame resulting in a very robust general construction. All these materials are available in either galvanised or stainless steel.

Airefil Grease Filters can be cleaned by immersing in detergent and hot water and finally rinsing in hot water. **Airefil** Filter Cleaning Fluid is a specially formulated solution, incorporating an effective solvent which is particularly suitable for this purpose. This is available in concentrated form in 5 & 20 litre containers.



Related Products:

Flamegard Grease Filters
Airefil Holding Frames

Data Sheets:

[E54109](#)
[E54134](#)