



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

Application	Double filter with Flame Guard and knitting mesh for restaurants and the catering industry is manufactured completely in stainless material
Frame	Stainless steel
Media	Stainless steel
Comment	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 (m³/h/Pa)	Media area (m²)	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