Silver Series Grease Filters

Installation Manual

Krowne Metal Corporation • 100 Haul Rd. Wayne, NJ 07470 • P: (800) 631-0442 • krowne.com

Rev. 4/2022

When it comes to restaurant and kitchen safety, grease filters are the first layer of defense. Grease filters manage grease buildup and exhaust ventilation systems. Their main purpose is to prevent flames and flammable debris from entering the exhaust duct and secure any grease-laden vapors created by cooking equipment. If the buildup of grease is not secure it could create a major fire hazard in the ventilation system. Filters are required to meet regulations by the National Fire Protection Association (NFPA), International Fire Code (IFC), insurance providers and enforced by fire and health inspectors. Therefore, it is critical to purchase the right grease filters and maintain them accordingly. Maintaining a set of filters provides many extra benefits like lower utility costs, less strain on the exhaust system motor, and a refreshing, cooler kitchen.

When to Replace

While there is not a standard grease filter lifespan, usage and different environmental factors play a large part in the deterioration of a grease filter. Important questions to consider when trying to determine your grease filters lifespan are: what type of filters are you using? What type of environment are they used in? Finally, how often do you keep up routine cleanings? With these factors your filter could last a few years. Frequently inspect your filters on a routine basis for: dents, corrosion, holes, or warped metal. If any of these issues are found, this can affect the filter's performance, and become a fire and safety issue. A malfunctioning filter allows grease and/or embers into the filter's ventilation system, which can cause a fire. It could also increase your kitchen's temperature, create smoke, and raise your utility bill. If a grease filter is worn, damaged, clogged or has an extreme amount of buildup, it should be replaced right away.

Installation

Make sure when installing filters, that the baffles are running in a vertical (upright) position. This will cause any grease to be drawn down by gravity and enter the collection system. Lift the top edge of the filter up so that it goes into the grease opening and then lower the filter into place. The filter should fit snugly.

Warning: Grease filters need to be cleaned on a daily/weekly/monthly basis, depending on volume of usage to prevent grease buildup. Keeping up with routine cleaning will maximize filter capabilities.

Do not neglect grease filters. The grease filter's job is to provide a flame barrier in a scenario such as a cooking fire and to quickly catch grease laden vapors before they reach the duct system.

Caution: If a grease filter is clogged from sparse cleaning, it may cause issues including extreme fire hazards, higher utility costs, and strain on the exhaust system that hinders the capability to pull heat and smoke from any kitchen.

Cleaning

There are a few methods on how you can choose to clean your grease filters. Find which method works for you below:

Hand Washing

One of the most recommended ways of cleaning grease filters is by hand washing. Wash with hot soapy water and immediately dry them after cleaning. If possible, power washing is another method you can use.

Soak Tank

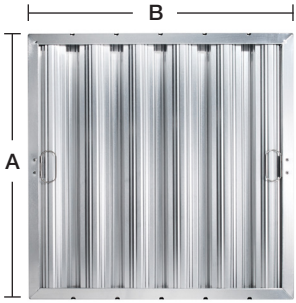
Another way to clean your grease filters is by using a soak tank. Soak tanks are the fastest method and helps with those who do not have the time to hand wash. Fill up the soak tank with water, then add a non-corrosive and metal-safe cleaning solution. Let the filters soak overnight. The next day, take your filters, rinse them, and they are ready for use.

Dishwasher

You can also run filters through a high temperature dishwasher with soap and water.

Warning: Do not use bleach. It will quickly corrode grease filters. Stay away from any chemical unless it is non-corrosive and designed for filter cleaning.

Silver Series Grease Filters
Installation Manual



Galvanized Filters

Model	Description	Height (A)	Width (B)
G1616	Galvanized 16” x 16”	16”	16”
G1620	Galvanized 16” x 20”	16”	20”
G1625	Galvanized 16” x 25”	16”	25”
G2016	Galvanized 20” x 16”	20”	16”
G2020	Galvanized 20” x 20”	20”	20”
G2025	Galvanized 20” x 25”	20”	25”
G2520	Galvanized 25” x 20”	25”	20”

Stainless Steel Filters

Model	Description	Height (A)	Width (B)
S1616	Stainless Steel 16” x 16”	16”	16”
S1620	Stainless Steel 16” x 20”	16”	20”
S1625	Stainless Steel 16” x 25”	16”	25”
S2016	Stainless Steel 20” x 16”	20”	16”
S2020	Stainless Steel 20” x 20”	20”	20”
S2025	Stainless Steel 20” x 25”	20”	25”
S2520	Stainless Steel 25” x 20”	25”	20”

Aluminum Filters

Model	Description	Height (A)	Width (B)
A1616	Aluminum 16” x 16”	16”	16”
A1620	Aluminum 16” x 20”	16”	20”
A1625	Aluminum 16” x 25”	16”	25”
A2016	Aluminum 20” x 16”	20”	16”
A2020	Aluminum 20” x 20”	20”	20”
A2025	Aluminum 20” x 25”	20”	25”
A2520	Aluminum 25” x 20”	25”	20”

Krowne Metal Corporation • 100 Haul Rd. Wayne, NJ 07470 • P: (800) 631-0442 • krowne.com

Rev. 4/2022