Flame Gard®
Ultimate Protection Against Grease

TYPE III – Stainless Steel, Galvanized & Aluminum Grease

STAINLESS STEEL

ALUMINUM

GALVANIZED

TYPE III STAINLESS, ALUMINUM AND GALVANIZED FILTERS STATIC PRESSURE SELECTION CHART

CFM - Static Pressure
Static Pressure - Inches of H20

	10 x 16	10 x 2 0	16 x 16	16 x 20	16 x 25	20 x 16	20 x 20	20 x 25	25 x 16	25 x 20
200	.34	.19	.12	.07	.05	.09	.04	.03	.05	.03
300	.84	.48	.33	.19	.12	.23	.11	.07	.13	.07
400	1.46	.83	.57	.33	.21	.41	.19	.13	.23	.13
500	2.27	1.28	.86	.50	.32	.61	.29	.195	.355	.195
600	3.27	1.86	1.27	.73	.46	.90	.42	.28	.52	.29
700	4.45	2.53	1.73	.99	.63	1.23	.57	.38	.70	.39
800	5.73	3.32	2.26	1.30	.82	1.59	.74	.49	.92	.505
900	7.38	4.19	2.87	1.64	1.04	2.04	.94	.64	1.17	.65
1000	9.13	5.15	3.47	2.03	1.28	2.49	1.17	.78	1.425	.79
1100		6.24	4.27	2.44	1.55	3.04	1.40	.95	1.74	.97
1200		7.38	5.08	2.92	1.84	3.59	1.67	1.13	2.07	1.15
1300		8.74	5.98	3.42	2.17	4.26	1.97	1.33	2.44	1.35
1400			6.92	3.95	2.52	4.93	2.28	1.54	2.82	1.56
1500			7.95	4.55	2.89	5.66	2.61	1.77	3.24	1.80

ALL TESTS CONDUCTED BY CEDRT-AIRE TECHNICAL SERVICES TO AMCA STANDARD 500-89

c UL us
LISTED
File No. R10173
NFPA #96

HOW FLAME GARD® WORKS

The affluent from cooking processes contains aerosols of water vapor mixed with evaporated fat or oil. These are carried from the cooking surface by the moving air being drawn into the exhaust hood. Although small, each aerosol is much heavier than the air molecules surrounding it. Thus, when the air stream containing these aerosols strikes the Flame Gard® Baffle System, the inertial force of the moisture-grease aerosol is considerably greater than that of the air molecule. While the air molecule changes direction easily, the aerosol strikes the baffle with considerable force, causing it to "splatter" on the surface.

Whereas the heaviest aerosols, because of their greater inertial force, impinge on the surfaces of the baffles facing and perpendicular to the air flow, the lighter ones remain in the air stream. As the air stream is drawn through the baffle system, the restrictions in area created by the baffles cause the air to increase in velocity while changing direction by 180 degrees. Since the inertial force is a product of the mass and the square of the velocity, this increase in velocity serves to increase the inertial force of the remaining smaller aerosols, causing them to impinge on the inner surfaces of the baffles in the same manner in which the heavier aerosols impinged on the entering surfaces. The design of the baffle system provides several impingement surfaces and two rapid 180-degree direction changes. The grease slides down to the grease trough and then to the collection container.

Because Flame Gard® removes grease aerosols from the air stream and drain them away instead of retaining them. There is no build-up of grease in the path of the air Flame Gard® therefore, insures a constancy of air never before achievable with mesh-type filters.

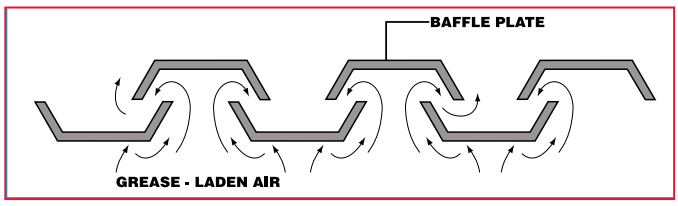

TABLE 1 HEIGHT OF GREASE FILTERS

Type of Cooking Equipment	Height Above Cooking Surface (ft.)
Without Exposed Flame	0.5
Exposed Flame	2.0
Charcoal Burning	2.0

A complete list of governmental and industry approvals is available on request.
See National Evaluation Service report No. NER-255 for allowable values and or conditions of use concerning material presented in this document. It is subject to re-examination, revisions, and possible cancellation. NER-255, "Condition of Use" - filters to be used in a kitchen exhaust system that is protected with an automatic fire suppressions system.

UNDERWRITERS' LABORATORIES, INC., Flame Gard® Grease filters are classified by Underwriters' Laboratories, Inc., as to flammability after exposure to grease-laden air only. Guide AKUS, File #R10173, see Underwriters' Laboratories Classified Building Materials Index.

UNDERWRITERS' LABORATORIES OF CANADA Guide No. 440E13; File No. CR1157.

Accepted for use, CITY OF NEW YORK DEPARTMENT OF BUILDINGS
NO. MEA481-7.1-SM.

Meets the requirements of:
NATIONAL FIRE PROTECTION ASSOCIATION, Standard No. 96.

SIZES / INSTALLATION

Flame Gard® should always be installed with the baffles in a vertical position, in order to allow the grease particles to be drawn into the collection system by gravity.

Standard sizes are ordered with the vertical (top to bottom) dimension stated first, and the horizontal (left to right) dimension second. For information on sizes not listed, contact the factory, your representative, or your food-service equipment dealer.

TYPE III - STAINLESS STEEL

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STAINLESS STEEL	NOMINAL SIZE	ACTUAL DIM.'S	WT. PER FILTER		CASE
MODEL NO.	H X W inches & mm	H X W X D inches	LBS	KG	QTY
301016	10 x 16 (254mm x 406mm)	9-1/2 x 15-1/2 x 1-5/8	4.33	1.96	3
301020	10 x 20 (254mm x 508mm)	9-1/2 x 19-1/2 x 1-5/8	4.06	1.84	16
301216	12 x 16 (305mm x 406mm)	11-1/2 x 15-1/2 x 1-5/8	4	1.81	12
301220	12 x 20 (305mm x 508mm)	11-1/2 x 19-1/2 x 1-5/8	4.92	2.23	12
301616	16 x 16 (406mm x 406mm)	15-1/2 x 15-1/2 x 1-5/8	5.38	2.44	8
301620	16 x 20 (406mm x 508mm)	15-1/2 x 19-1/2 x 1-5/8	6.5	2.95	8
301625	16 x 25 (406mm x 635mm)	15-1/2 x 24-1/2 x 1-5/8	8	3.63	4
301818	18 x 18 (457mm x 457mm)	17-1/2 x 17-1/2 x 1-5/8	6.5	2.95	8
302016	20 x 16 (508mm x 406mm)	19-1/2 x 15-1/2 x 1-5/8	6.5	2.95	8
302020	20 x 20 (508mm x 508mm)	19-1/2 x 19-1/2 x 1-5/8	7.75	3.52	8
302025	20 x 25 (508mm x 635mm)	19-1/2 x 24-1/2 x 1-5/8	9.5	4.31	4
302516	25 x 16 (635mm x 406mm)	24-1/2 x 15-1/2 x 1-5/8	8	3.63	4
302520	25 x 20 (635mm x 508mm)	24-1/2 x 19-1/2 x 1-5/8	9.75	4.42	4

TYPE III - ALUMINUM & GALVANIZED

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ALUMINUM	WT. PER FILTER		GALVANIZED	WT. PER FILTER		NOMINAL SIZE	ACTUAL DIM.'S	CASE
MODEL NO.	LBS	KG	MODEL NO.	LBS	KG	H X W inches & mm	H X W X D inches	QTY
551016	2	.91	451016	3.36	1.52	10 x 16 (254mm x 406mm)	9-1/2 x 15-1/2 x 1-5/8	8
551020	2.06	.93	451020	4.5	2.04	10 x 20 (254mm x 508mm)	9-1/2 x 19-1/2 x 1-5/8	16
551216	2.35	1.06	451216	4	1.81	12 x 16 (305mm x 406mm)	11-1/2 x 15-1/2 x 1-5/8	6
551220	2.5	1.13	451220	5	2.27	12 x 20 (305mm x 508mm)	11-1/2 x 19-1/2 x 1-5/8	12
551616	2.75	1.25	451616	5.63	2.55	16 x 16 (406mm x 406mm)	15-1/2 x 15-1/2 x 1-5/8	8
551620	3	1.36	451620	6.88	3.12	16 x 20 (406mm x 508mm)	15-1/2 x 19-1/2 x 1-5/8	8
551625	5	2.27	451625	9	4.08	16 x 25 (406mm x 635mm)	15-1/2 x 24-1/2 x 1-5/8	3
552016	3.7	1.68	452016	6.5	2.95	20 x 16 (508mm x 406mm)	19-1/2 x 15-1/2 x 1-5/8	3
552020	3.55	1.61	452020	7.88	3.57	20 x 20 (508mm x 508mm)	19-1/2 x 19-1/2 x 1-5/8	3
552025	5.7	2.59	452025	9.90	4.49	20 x 25 (508mm x 635mm)	19-1/2 x 24-1/2 x 1-5/8	3
552516	4	1.81	452516	8.5	3.86	25 x 16 (635mm x 406mm)	24-1/2 x 15-1/2 x 1-5/8	4
552520	5.7	2.59	452520	9.7	4.40	25 x 20 (635mm x 508mm)	24-1/2 x 19-1/2 x 1-5/8	3

REPLACEMENT BAIL HANDLES: TYPE III - MODEL NO. 300001

ALL FILTERS ARE AVAILABLE WITH SPECIAL FILTER LOCKING HANDLES.
WHEN ORDERING FILTER LOCKING HANDLES, **ADD SUFFIX–MH** TO MODEL NUMBER.

FILTERS AVAILABLE WITH HOOK FOR USE IN CAPTIVE-AIRE STYLE HOODS. TO ORDER...**ADD SUFFIX (-H)** TO THE MODEL NUMBER.

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