

**IF YOUR RESTAURANT IS YOUR LIFE, PROTECT YOUR INVESTMENT WITH
FLAME GARD GREASE FILTERS, THE STANDARD OF THE INDUSTRY...**

HEAVY DUTY STAINLESS STEEL

The Flame Gard II Stainless Steel Filters are designed to handle high-heat, high-grease applications. Its high-gloss finish gives the kitchen a great look and it is also easy to clean.

EPOXY COATED BAFFLES

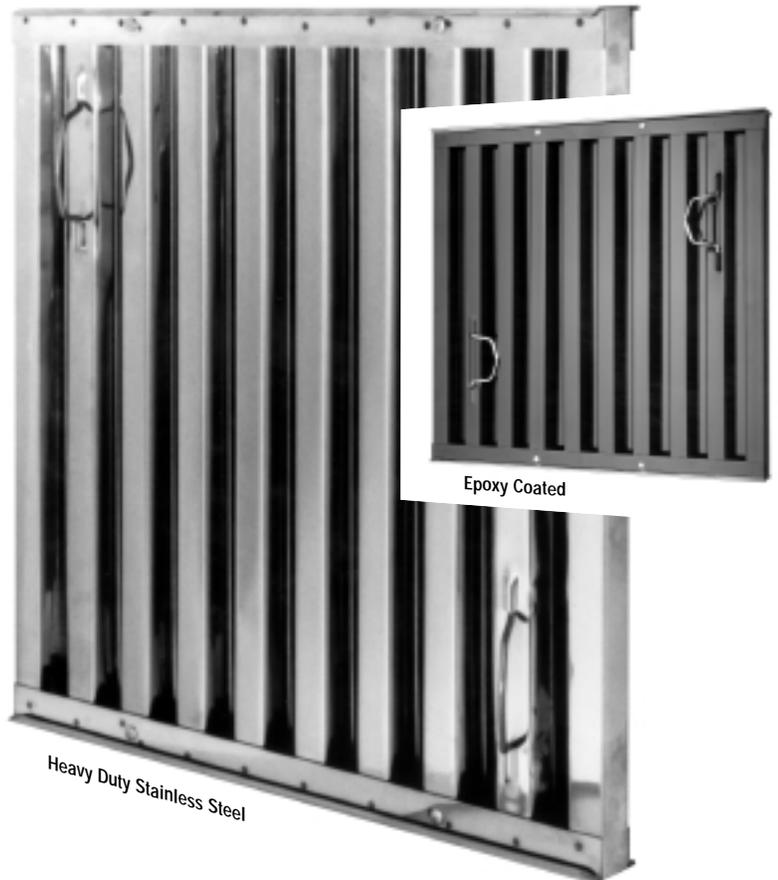
The Flame Gard II is the only baffle filter coated with FDA approved Powdura high gloss epoxy resin. The epoxy coating of our Type II performs in the same manner that the teflon coating of our Type I does. It facilitates air movement and grease extraction and simplifies the cleaning of the filter. In addition, its all steel, all welded construction make this filter virtually indestructible.

**SIMPLE BUT EFFECTIVE
BAFFLE DESIGN**

Flame Gard's "U" shaped baffles were arrived at after extensive testing. The smooth, deep baffles cause the grease to drain off the filter quickly, and they resist flame penetration without disturbing the movement of air. Flame Gards have more baffles per inch of filter which is a key factor in our high rate of grease extraction and our low static pressures. More baffles mean more grease impingement area and more paths for the air to flow smoothly and quickly through the filter.

EASILY ADAPTABLE

Flame Gards can be used to replace any style filter on the market today. Our low static pressures will actually make any hood that had been equipped with any style filter work better in terms of energy efficiency and grease extraction. The self-balancing non-loading features will give you constancy of air flow and superior grease extraction throughout your operating day. Flame Gard II Epoxy are not recommended for high heat applications such as mesquite grills, open flame charbroilers or backshelf ventilators.

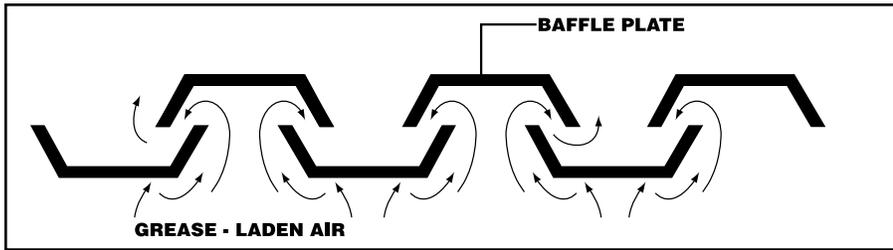


 **Classified Baffle Grease Filter**

SAFETY AND SANITATION

Since our Company began in 1969, there has not been one reported duct fire in kitchens where Flame Gard grease filters are installed. This enviable safety record is due to the many safety features engineered into each Flame Gard Filter. Our all-steel construction and unique baffle design restrict flame penetration into your ductwork. In addition, our filters maintain their structural integrity even when exposed to direct flame contact at temperatures in excess of 2200°. Your grease filters should be your first line of defense in combating a grease fire.

Because of our epoxy coated baffles, Flame Gards are quickly and easily cleaned. It is not necessary to disassemble Flame Gards for cleaning. Simply spray them off in a pot sink or run them through your dishwasher. In addition, because Flame Gards are non-loading, there is no grease held in the filter that can drip down onto the cooking surface thereby eliminating health concerns.



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. The grease slides down to a trough and to a collecting container.

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.

Because Flame Gard® removes grease aerosols from the air stream and drain them away into a collection container, there is no build-up of grease that could provide fuel for a fire.

WARRANTY

Flame Gard® II has a one-year warranty against defective material or workmanship.

SHORT FORM

GREASE FILTERS filters shall be manufactured by **FLAME GARD®, INC., LOS ANGELES, CALIFORNIA**. Filters shall consist of two opposing baffle assemblies, fabricated of 20-gauge steel and held in alignment by a top and bottom bar of 14-gauge steel. Baffle assemblies shall be fixed in permanent alignment, one to the other, by solid aluminum studs. Flame Gard® II can be specified as stainless steel or epoxy coated.



SIZES / INSTALLATION

Standard sizes are ordered with the vertical (top to bottom) dimension first and the horizontal (left to right) dimension second.

The Maryland Locking Handle should be specified wherever building or health codes require that filters be locked in or secured to the exhaust hood.

TRADE SIZE	ACTUAL DIMENSIONS
H x W	H x W x D
10 x 20	9 ¹ / ₂ x 19 ¹ / ₂ x 1 ⁵ / ₈
12 x 16	11 ¹ / ₂ x 15 ¹ / ₂ x 1 ⁵ / ₈
12 x 20	11 ¹ / ₂ x 19 ¹ / ₂ x 1 ⁵ / ₈
16 x 20	15 ¹ / ₂ x 19 ¹ / ₂ x 1 ⁵ / ₈
16 x 25	15 ¹ / ₂ x 24 ¹ / ₂ x 1 ⁵ / ₈
20 x 20	19 ¹ / ₂ x 19 ¹ / ₂ x 1 ⁵ / ₈
20 x 25	19 ¹ / ₂ x 24 ¹ / ₂ x 1 ⁵ / ₈
25 x 20	24 ¹ / ₂ x 19 ¹ / ₂ x 1 ⁵ / ₈

RECOMMENDED LONG SPECIFICATION WORDING FOR FLAME GARD® II EPOXY AND FLAME GARD® II STAINLESS STEEL GREASE FILTERS

shall be manufactured by **FLAME GARD®, INC., LOS ANGELES, CALIFORNIA**. They shall consist of two offsetting baffle assemblies held in position by permanent solid assemblies held in position by permanent solid aluminum studs secured through the baffle assemblies and cross bars. Baffle assemblies shall consist of "U" -shaped channels of 20-gauge steel. Channels shall be separated and held in parallel alignment by 14-gauge steel cross members, coated in the same material as the channels. Baffle assemblies shall be mounted reserved one to the other and staggered so that the side of each channel is aligned and spaced evenly from the side of the opposing channel. Nickel-plated steel wire handles shall be provided and permanently mounted in two of the front channels for ease of removal and replacement in exhaust in exhaust hoods. Flame Gard® II can be specified as stainless steel or epoxy coated.

SELECTION CHART ENGINEERING DATA

CFM - STATIC PRESSURE]

STATIC PRESSURE - INCHES OF H₂O

SIZE	10x20	12x16	12x20	16x20	16x25	20x20	20x25	25x20
100								
150		.13						
200	.20	.21	.12					
250	.315	.30	.185	.13				
300	.46	.415	.26	.16	.113	.11	.04	.06
350	.61	.54	.34	.21	.154	.15	.06	.10
400	.80	.70	.43	.26	.196	.19	.08	.135
450	1.0	.90	.54	.33	.247	.24	.12	.185
500		1.16	.645	.40	.303	.295	.15	.21
550			.78	.48	.361	.35	.185	.25
600			.935	.57	.432	.42	.255	.30
650			1.10	.66	.504	.49	.27	.35
700				.75	.587	.57	.315	.41
750				.85	.669	.65	.36	.475
800				.95	.762	.74	.415	.52
850				1.05	.885	.84	.46	.60
900				1.16	.968	.94	.52	.68
950					1.081	1.05	.57	.76
1000							.63	.85
1050							.695	.94
1100							.76	1.04
1150							.83	1.16
1200							.91	

Static pressure per filter, as included in this chart, represents the total static pressure, created by the filters only and is the same regardless of the number of filter used.

STANDARDS

THE NATIONAL EVALUATION SERVICES COMMITTEE OF THE COUNCIL OF AMERICAN BUILDING OFFICIALS, a co-operative consisting of a consolidation of these former organizations: Building Officials and Code Administrators International, Inc.; International Conference of Building Officials; and Southern Building Code Congress International, Inc.; and which now provides uniform standards for the entire United States, recognizes Flame Gard® when installed with the manufacturer's recommendation and the following table:

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 suppression 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 R6593, Control #874G. 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.

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