Flame Baffle Filters- Flame Barrier Protection

- > Grease cannot clog or build up
- > Reduces Fire Hazard Accidents
- > Exceeds AS 1668.2 1991
- Complies with UL 1046-1979

Flame Baffle filters were designed primarily in response to a National Fire Protection Agency report attributing most fires in commercial kitchens being caused by cooking flames that flare up and penetrate mesh filters where grease deposits had accumulated.

The Australian standard AS1668.2 *Mechanical Ventilation and Air Conditioning in Buildings* was introduced in 1991 and requires Grease filters to comply with UL1046 - in other words only Flame Baffle type filters are effective in reducing kitchen fire risk.

Multi Action Safety Features

- o Tanco Flame Baffle Filters provide safe and dependable proven barrier protection.
- o Tanco Flame Baffle Filters provides efficient and proven grease removal.
- **Tanco Flame Baffle Filters** will not allow grease build up. The high velocity air flow provides a "self-cleaning" action. Special openings allow grease to continually drain and run off from filter.

Improved Air Balance

The filter design provides a self-balancing air flow through each filter allowing filter positioning to provide a good capture velocity where it is required using considerably less volume of exhaust air.

With low pressure drop filters it is necessary to pull more air through the central filters to get good smoke and grease velocity at the ends of the hood.

How Tanco Flame Baffle Filters Work



The staggered baffle filter arrangement directs incoming grease laden air through an orifice, firing it at high velocity into an opposing "U" shaped baffle.

The high centrifugal force created both in and out of the orifice forces grease particles to contact and adhere to the baffle.



