



TECHNICAL SPECIFICATION

Model:	Coil Filter CF375 / CF475 - High Efficiency Canopy Mounted Grease Filter		
Quantity:	One		
Purpose:	Coil Filters are designed to capture oil and grease in commercial kitchen extraction canopies. The filters are designed to capture up to 95% of grease particles, in comparison to 20-40% grease capture using the more traditional baffle-type filters. By preventing oil and grease particles entering into the ductwork using a coil filter, the number of ductwork cleans is significantly reduced along with downstream equipment maintenance resulting in a Return On Investment within as little as 12 months.		
Features & Benefits:	Coil Filters can be used as a direct replacement for baffle- or mesh-type filters using an adaptor plate. <ul style="list-style-type: none">• Proven grease reduction ability• Excellent barrier against passage of flames.• Captured oil can be recycled• Significantly reduces duct cleaning requirements• Reduces fire risk• Simple to clean• Return on investment in as little 12 months		
Dimensions:	CF375: 159H x 395W x 170D mm CF475: 159H x 495W x 170D mm		
Filtration:	There are four stages to the operation: <ol style="list-style-type: none">1. Oil vapours condense on the large surface area of the filter coils as heat is transferred from the air2. Air is spun into a vortex and the droplets of oil and grease continue in a straight line3. Oil and grease particles then collide with the filter coils, and the oil-coated filter surface traps more oil and grease due to its enhanced viscosity4. Oil and grease droplets simply settle due to gravity and are collected for recycling		
Technical Data:	Volume flow rate per unit	CF375: 0.24 m ³ /s	CF475: 0.34 m ³ /s
	Face velocity	4-6 m/s	
	Pressure drop	200Pa	
	Weight	CF375: 2.8kg	CF475: 3.6kg
	Noise	<50dB	
Finish:	Grade 304 stainless steel		
Accessories:	Adaptor Plate for retrofit		
Delivery:	Stock item		
Approvals:	Plasma Clean air cleaners comply with current CE requirements and EMC standards. Certificates are available on request.		
Warranty:	One year manufacturer's warranty for parts and labour. Terms and conditions apply.		
Terms:	In accordance with our standard terms of business.		

Maintenance

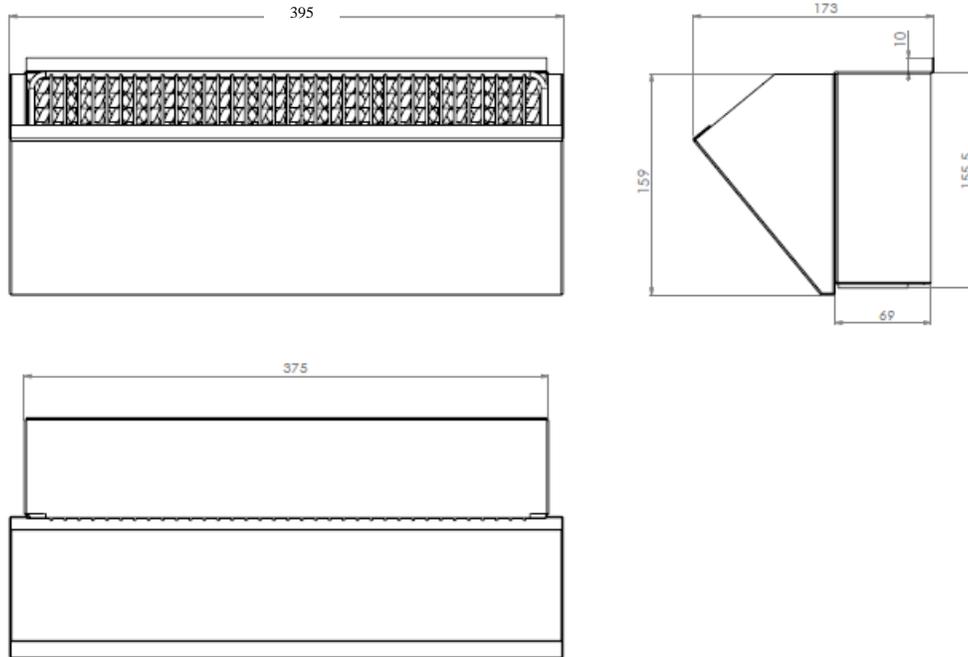
Depending on the level of cooking, the system can be washed daily or as part of a weekly cleaning routine.

Oil and grease arrested by the unit is collected in the filter cup at the front of the unit, and can be recycled along with the spent oil from the frying range. The stainless steel filter can then be washed in warm soapy water or in the dishwasher.

Technical Drawing: CF375 and CF475

Please contact our Technical Helpdesk if a CAD drawing is required.

CF375



CF475

