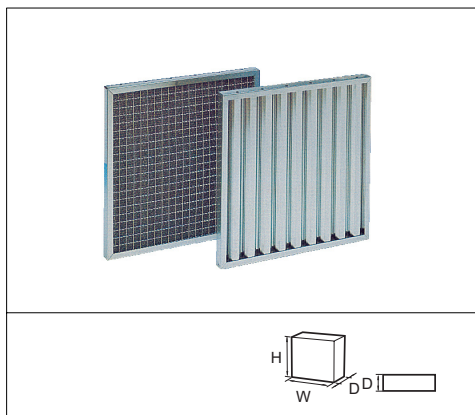


## airMet Double Filter



### Advantages

- The fat is arrested in two stages in the filter
- The air passes through the labyrinth strips and is cooled
- The fat condenses out and runs down in a channel
- This minimises the risk of clogging and excess pressure drop
- The air then passes through a knitted stainless steel filter
- Any residual fat is trapped
- The filter is fitted with two strong handles

**Applications:** Double filter with Flame Guard and knitting mesh for restaurants and the catering industry is manufactured completely in stainless material.

**Type:** Fat condenses on the labyrinth structure and the flame guard also has a final filter of knitted stainless filter medium to deal with any remaining fat.

**Frame:** polished steel sheet 0.7 mm. AISI 304L

**Labyrinth:** polished steel sheet 0.7 mm. AISI 304L

**Media:** Woven stainless steel wire dia. 0,22 mm. AISI 304L

**Grating:** Stainless steel grid 20x20 mm dia 2mm.

**Special size:** Call factory 0046 381 551 380 or e-mail osterbymo@camfil.se

Article number	Type	Size
MF31022	Double Filter	395x195x35 / 400x200x35
MF31021	Double Filter	395x395x35 / 400x400x35
MF31020	Double Filter	445x395x35 / 450x400x35
MF31006	Double Filter	495x245x35 / 500x250x35
MF31007	Double Filter	495x495x35 / 500x500x35