

Grease Filters

The brand of choice for the design, development and supply of grease filter solutions.



Grease filters are used in food preparation and cooking equipment for removing grease and cooking oils from air exhaust vents and for vapour extraction within catering establishments and food preparation/manufacturing units.

Filters made from knitted mesh provide significant advantages over other materials such as high corrosion resistance, easier cleaning and the ability to withstand temperatures exceeding 1000°C.



Principles of Operation

The manufacturing processes involved in the production of knitted wire mesh results in a unique interlocking asymmetrical wire loop structure that offers many advantages over other materials used in filtration, mist elimination and demisting applications. The mesh can be layered to form deep-bed filters and then crimped to both increase its surface area and its mechanical strength.

Features & Benefits

Grease filters from KnitMesh Technologies are both efficient and extremely cost effective.

Available in both low-cost galvanised steel and long-life stainless steel, in a wide range of standard sizes or bespoke designs for specific applications.

Used widely in the hospitality sector and by many global food manufacturers, fast food and professional catering companies.

- Excellent filtration capacity and reduced emissions
- Steam cleanable for the highest level of hygiene
- Available in both metallic and non-metallic forms
- Highly corrosion-resistant in aggressive environments
- Heat resistant to temperatures in excess of 1000°C
- Cost-effective alternative to traditional filters
- High quality product made in the UK

Quality Assurance

KnitMesh Technologies® is accredited to:
ISO9001:2008, ISO14001:2004, OHSAS18001:2007,
PAS 99:2006 and ISO/TS 16949:2009



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