



Photos of Shepherd Filters becoming loaded with grease over time at the same location. Please note that there is no set time frame for this progression, it depends on how much grease is being produced by the kitchen. Heavy constant frying will make this progression happen quicker than occasional frying mixed with the use of other cooking equipment.



New Filters Installed.



Filters starting to show grease accumulation. Notice the “ribs” of the baffle filter becoming visible.



Further accumulation, ribs becoming clearly visible.



Further accumulation, ribs clearly visible.



Filter becomes darker as it captures more grease. Behind the wool filter, the baffle and hood are still clean.



This filter is *nearing* the end of its service life. When the ribs of the baffle can no longer be seen, the wool needs to be replaced.



This filter was positioned above a gas radiant char-broiler and is now at the end of its life. This unit went through the same process as the filters above, but turned a darker color due to different by-products of the cooking process.

For more information,
visit ABCOfire.com
or call our offices at 800-875-7200.