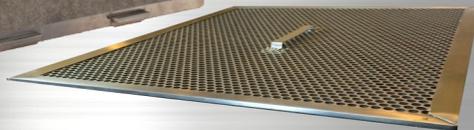




**A CLEANER KITCHEN
IS IN THE AIR.**



**GREASE
LOCK** **365**
disposable grease filters



**CAPTURES UP TO 98% OF AIRBORNE GREASE
BEFORE IT ENTERS THE EXHAUST SYSTEM!**

The Most Effective Disposable Grease Filter In Commercial Kitchen Ventilation.
Visit us online for more information about this product - www.GreaseLock.com

TIRED OF AIRBORNE GREASE?

Airborne kitchen grease is the by-product of commercial cooking processes that must be extracted from the effluent air stream via the kitchen ventilation system. This grease build-up starts in the metal filters then travels through the hoods and ducts all the way to the roof. It's an ongoing problem that needs a easy cost effective solution.

RESULTS FROM REGULAR GREASE MANAGEMENT

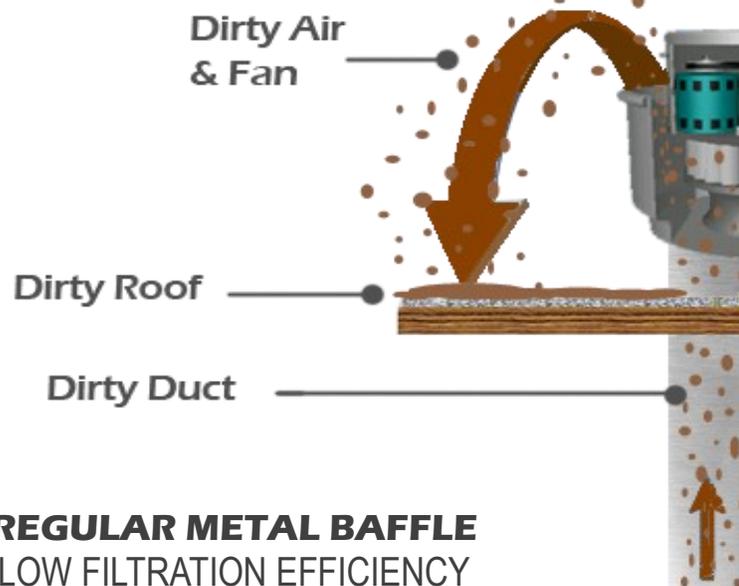
ROOFTOP



DUCTING



HOOD PLENUM



REGULAR METAL BAFFLE
LOW FILTRATION EFFICIENCY
LOW GREASE CAPTURE



RESTAURANT FIRES

AVG. \$172 MILLION IN DAMAGES/YR.



Grease Build-Up in Vent Hoods and Failure to Clean Daily can lead to:

- Fires
- Loss of Income
- Restaurant Closure
- Rejection of Insurance Claims

Sure, you can continue to **clean messy metal grease filter every night**, and **hire outside vent hood cleaning crews every few months**, but you never know how thoroughly they clean. Plus, they use **harsh chemicals**, forcing you to **shut down** your restaurant, and they can leave behind a **huge mess**.



Illegal Cleaning of Baffles In Parking Lot



Harsh Chemicals Used During Exhaust System Cleaning

But even if they do a decent cleaning job, the grease build-up starts growing again the very next day...and so does your fire risk!

Grease Lock - The Most Effective Disposable Grease Filter In Commercial Kitchen Ventilation.
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YOU NEED A SOLUTION THAT CLEANS DAILY, reduces grease building up, and increase fire safety!

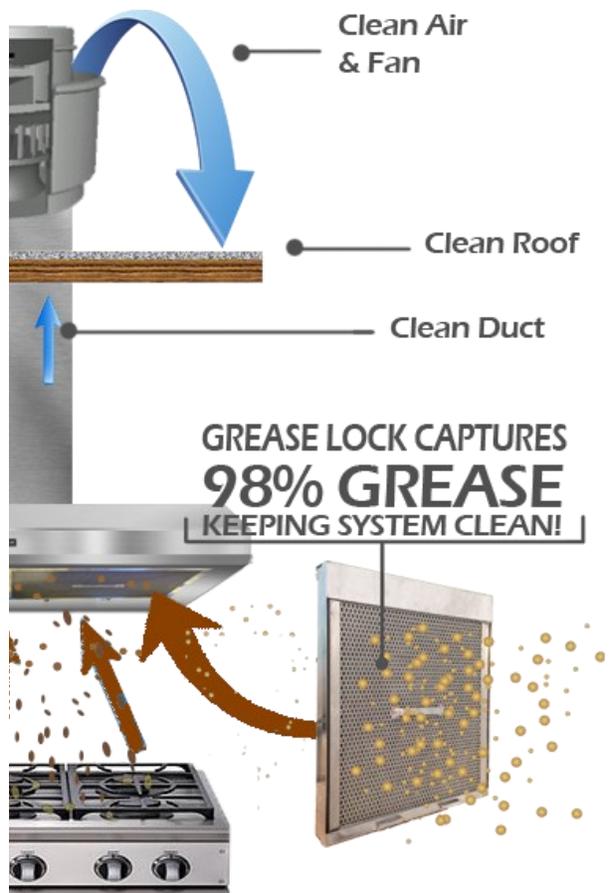
You need **GREASE LOCK**



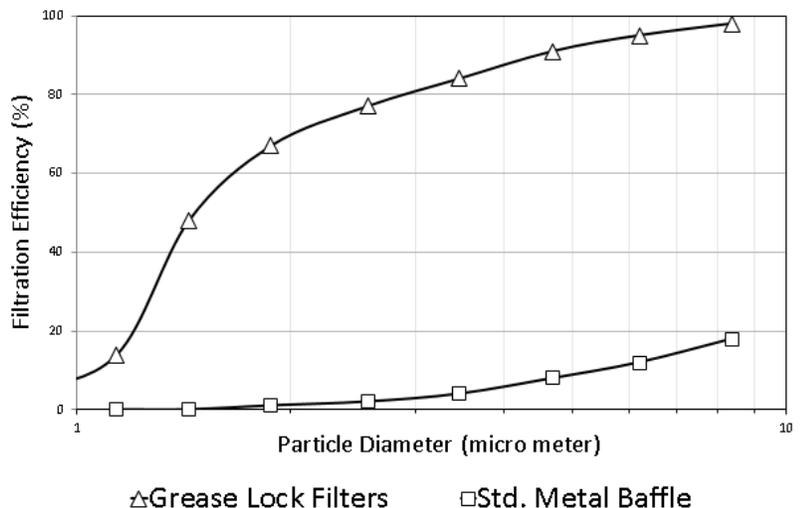
Disposable grease filters offer the best solution for kitchen exhaust filters, as they capture up to 98% of the grease particles compared to some regular metal baffle filters, that only capture between 18-20% of these same grease particles.

Grease Lock filters are easily installed and can be disposed with your regular rubbish. Made primarily of wool fibers, the filters are not only fire retardant but also completely biodegradable, compostable and sustainable.

Grease Lock filters are available in all standard industry sizes and retrofit to all kitchen exhaust systems without any modifications.



ASTM F2519 - 05(2011)e1
Standard Test Method for Grease Particle Capture Efficiency of Commercial Kitchen Filters and Extractors



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Proof Is In The Performance



Standard Baffles

GREASE LOCK 365

GRILL DUCT



90 Days



270 Days

CLEANER
DUCTS

EXHAUST FAN BLADES



90 Days



180 Days

CLEANER
FANS

GRILL ROOFTOP



30 Days



90 Days

CLEANER
ROOF

FIRE SUPPRESSION



60 Days



60 Days

CLEANER
**LINKS
& TUBING**

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FILTER BENEFITS

OPERATIONS, SAFETY & SAVINGS



SOILED FILTER FROM OVER FRYER AFTER 1 MONTH



FIRE PROTECTION - Grease Lock filters capture the grease before it enters the exhaust system reducing the grease build-up and risk of fires. Wool, the primary component of the high efficiency disposable filter, is a natural fire retardant material.



SAVES MONEY - Airborne grease is prevented from entering the vent hood, exhaust system and provides immediate savings by reducing labor costs associated with cleaning metal grease filters, therefore reducing the number of kitchen duct cleanings dramatically.



WATER SAVINGS - Reducing the current kitchen duct cleaning schedule, along with reduced grease hood cleanings, greatly reduces the amount of water and chemicals used to maintain a clean system.



SUSTAINABLE - Save energy with a cleaner kitchen exhaust system, rooftop fans, HVAC and other rooftop equipment results in more efficient operation of the equipment, not to mention less maintenance. The fiber blend is a renewable & sustainable material source.



COMPOSTABLE - Grease Lock filters are made from New Zealand Wool. The filter media is carbon-neutral and will breakdown in the landfill or composting site. In today's world we all need to do our part to help the environment.



EASY INSTALL - Simply installed in-front of our baffle filter, Grease Lock filters can be removed and disposed of in seconds. Our **Filter Lifting Tool** makes filter replacement safe, without the worry about climbing onto hot appliances.



Disposable Grease Filter Replacement Schedule

The frequency of replacing the disposable grease filtration media will vary throughout the exhaust hood(s). This is because the grease emissions vary based on the type of: cooking appliance, food being cooked & volume of cooking. Your brand may be set on email reminders suggesting a replacement frequency that is slightly different than what is listed in the below chart.

Cooking Appliance	Replacement Frequency Per Cooking Volume		
	Low Volume	Avg. Volume	High Volume
Oven / Steam	Every 2 months	Every 1.5 months	Every 1 month
Fryer	Every 28 Days	Every 21 Days	Every 14 Days
Griddle	Every 10 Days	Every 7 Days	Every 5 Days
Char-broiler	Every 7 Days	Every 4 Days	Every 2 Days
WOK	Every 28 Days	Every 14 Days	Every 7 Days
Wood-Assist Grill	Every 5 Days	Every 3 Days	Every 2 Days
Solid Fuel	Every 3 Days	Every 2 Days	Every Day

OUR DISPOSABLE GREASE FILTERS HAVE ALL OF THE RELEVANT APPROVALS

INTERTEK ETL

Tested and listed the product to the UL Std 1046 which is the certification that all grease filters must pass in order to be used in a commercial kitchen exhaust hood.

NFPA 96

Standard for Ventilation Control and Fire Protection of Commercial Cooking Operation.

UL Std. 1046

Flame Test.

UL710

Abnormal Flare-Up Test.

NSF169

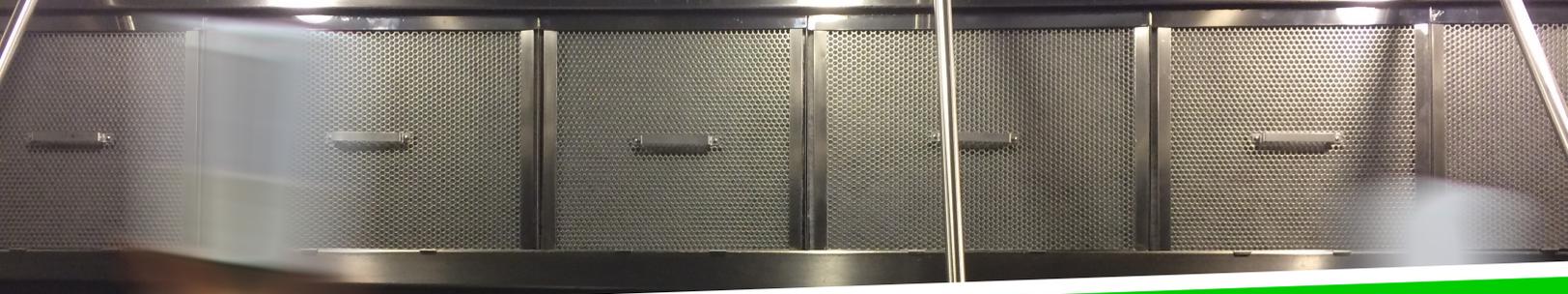
Special Purpose Food Equipment & Devices

NSF/ANSI 2

Minimum food protection and sanitation requirements for the materials, design, fabrication, construction and performance of food handling and processing equipment.



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Grease Lock Spacer Panel

Spacers Panels are made of 24 gauge stainless steel. They are used to fill gaps between hood filters that results when using standard sized exhaust hood filters in place of custom size hood filters.

Item #	Actual Size (Height x Width)	Fills Gaps Between:	For Use With Filters That Are ____ inches Tall
GL-SP-1612	15.5" x 12"	.5"W to 11"W	Nominal: 16"H (Actual: 15.5"H)
GL-SP-2012	19.5" x 12"	.5"W to 11"W	Nominal: 20"H (Actual: 19.5"H)



ISO View Top Left

Installation Instructions

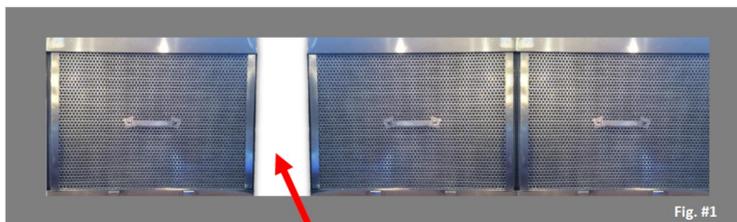


Fig. #1

Our records show that you have a gap between your metal grease filters that were installed in your exhaust hood.

Installation: Slide the Spacer Panel into the exhaust hood just like you do for the metal filters.

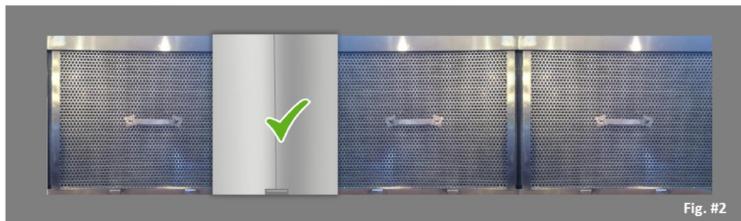


Fig. #2

Note: The Spacer Panel must be installed between 2 metal filters, NOT at the end of the exhaust system as seen in Fig. #3. Clean the Spacer Panels as needed, at least once per month.



Fig. #3



Front View

Custom E-mail Reminders



Tue 7/21/2015 8:23 PM

Reminder: Grease Lock 365

[Test] Today, you are scheduled to replace the disposable filter media over the Chargrill/WOK.

To << Test Brand >>

 If there are problems with how this message is displayed, click here to view it in a web browser.

Scheduled Reminder:



Please replace the disposable filter media over:

Chargrill/WOK

Did you, or will you, change the disposable filter media this morning?

YES or NO

Airflow Problems: YES or NO

Note: Only change the disposable filter media over the appliances that are noted above. Any other practices might effect you goals.

Need to learn how to change the filter media? [Watch a short tutorial now.](#)

Copyright © 2015 Grease Lock 365 All rights reserved.

You are receiving this email because you opted in during the installation of the disposable Grease Lock 365 filters in your exhaust hood.



Griggs Enterprise, Inc.
330 Marshall Street, Suite 711
Shreveport, LA 71101
Office (318) 424-9748
Fax (318) 425-2526

Date: March 25, 2014

Ellis Fibre USA, LLC
Joe Salpietra
670 Southern Trace Pkwy
Shreveport, LA 71106

RE: Testimonial of Grease Lock Filter Benefits

We have now used the Grease Lock Filters (**GLF**) for over three (3) months. During that time, we have dramatically improved our management of airborne kitchen grease versus the method we used prior to the installation of the GLF. "I love the new GLF system and do not want to go back to the old way", stated the Restaurant Manager, Tiffany Jackson.

A Few of the benefits experienced by using the Grease Lock Filters are:

Prior to the use of the Grease Lock Filters, we had a third party service clean the exhaust system every three months. Now with the confirmation of the grease being proactively captured by the GLF we no longer need to have the exhaust system cleaned quarterly and expect that service that service to only be needed on an annual basis.

Also, with the grease reduction that gets to the fan motors and roof top the GLF eliminates the need for any rooftop containment system. As a result, we do not have to clean the rooftop equipment and HVAC coils as frequently as I did prior to using Grease Lock Filters.

We are also able to reduce our battle filter cleaning from nightly to monthly, which saves us water, chemicals, time, and labor. Taking all of the above into consideration, we can confirm that the GLF will save each of my restaurants over \$5,000 per year.

In Summary, I can highly recommend the GLF for any commercial kitchen operation.

Sincerely,

Roy Griggs, CEO
Griggs Enterprise, Inc. – McDonalds
330 Marshall Street, Suite 711
Shreveport, LA 71101
Office 318-424-9748
Cell 318-347-3306



Frequently asked Questions – Grease Lock 365 Filters

Can the Grease Lock 365 Hardware fit into an existing hood?

Filters are sized to fit into standard two inch deep hood channels and can be used to retrofit existing hoods.

How was the filter collection efficiency determined for the Grease Lock 365 Filter?

The filters were tested to ASTM Standard F 2519-05 by an independent third party. The purpose of the ASTM Standard is to determine the grease collection efficiency of filters used in commercial kitchens to capture grease effluent prior to entering the grease duct.

Are the filters listed to a nationally recognized test standard?

Yes, UL Standard 1046.

What impact does this present relative to food safety or look of the finished food product?

In terms of food safety, as the Grease Lock 365 has no real direct contact at all with the finished product there would be no risk. In regards to the look of the finished product there would be no difference at all.

What impact does this have on existing hood certification and insurance coverage?

Intertek ETL, the 3rd party that listed/certified CaptiveAire's baffles, wrote the "Listed hoods Acceptance Letter" letter that states: *"Based on the results of our tests, the relative position of the filters in the hood and the construction, and the fact that the filters are constructed of non-combustible materials, it is our opinion that the use of the Model FR-217, FR-142 and FR-110 Ellis Fibre Grease Lock 365 Filters in conjunction with UL1046 and/or ULCS649 listed grease filters in any Type I Listed exhaust hood will not alter the hood's function and operation, or infringe on the existing certification of that hood."*

In the event of a fire, what liability impact does this have for the restaurant?

This product has been tested, listed and certified to all or more of the same standards that your current metal baffles have been subjected to. With that said, the liability should not change at any level.

What occurs relative to capture if the store does not change the filter in a timely manner?

Like any UL 1046 listed grease filter, there is a chance that if the recommended maintenance of the filter is not performed, the grease collection within the filter could increase the airflow resistance enough to cause a slight decrease in smoke capture. Based off of field experiences, the cooks will replace the disposable filters immediately at that time to maintain a comfortable working environment.



Frequently Asked Questions – continued

What impact does an overused / clogged in the event of a fire?

During the successful fire testing of the product, it was agreed that the amount of oil on the filter during testing should be an extreme amount to provide for a worst case scenario. Therefore, the grease loading requirements of .75 lbs per square foot (over 26 oz of oil per filter) would be used for the test. That is more than double the grease loading requirements of .3 lbs per square foot that is used in other fire test for exhaust hoods! In addition, the metal baffle stays clean longer allowing it to perform as a better flame barrier like it is designed to do.

Has this issue been formally tested by Ansul or other listing body?

Tyco, the parent company of Ansul, performed comprehensive fire testing on the Grease Lock 365 Filters and provided the "Tyco Acceptance Letter" that states: "Based upon the results of the testing performed the filters have no negative effect upon the performance of the fire suppression system. No additional fire protection is required."

Does this filter have any type of certification?

UL and Intertek ETL has tested and listed the product to the UL Std. 1046 which is the certification that all grease filters must pass in order to be used in a commercial kitchen exhaust hood. The "Listing Report - UL Std 1046" is the full testing report. Additional Intertek/ETL certifications to NSF Std 2/ANSI 51 are also available, which confirm compliance with health & sanitation standards. A full toxicology analysis from Intertek/ETL was conducted as part of the health & safety standards.

What impact or potential does this pose during installation or use for fibers or material to fall on the grill or into the vat?

The product has been designed to reduce the risk of any of the fibers/materials from falling onto the grill or in the fryer. However, in the unlikely event that a fiber/material does fall onto the grill, the product has been tested and certified by the 3rd party Intertek ETL to the NSF Std. 2 that addresses any product safety question in regards to the toxicology and sanitation requirements for commercial kitchen environments.





Submit Your Hood Filter Specs

How to Submit Measurements

Industry standard sizes are stated with the vertical (top to bottom) dimension first and the horizontal (left to right) dimension second. The baffles should run up and down (vertically) when taking these measurements.

Remember: Some hoods contain multiple WIDTH filters (some 16"W and 20"W)

Example: 10" x 16"



NOTE: Always round up to the nearest 1/2". Actual filter size is typically 1/2" smaller than the stated size. For example, if the actual filter size is 9 1/2" x 15 1/2", you would order a 10"H x 16"W hood filter.

Please Quote Please Order

Restaurant Name: _____

Phone #: _____

Address: _____

City: _____ State: _____ Zip: _____

Hood & Metal Filter Measurements

	Metal Filter Thickness <i>example: 1.875"</i>	Quantity of Metal Filters Per Size					
		Most McDonald's Sizes		16"H x 16"W	16"H x 20"W	20"H x 16"W	20"H x 20"W
		10"H x 16"W	10"H x 20"W				
Hood #1							
Hood #2							
Hood #3							
Hood #4							

Hood Manufacture (circle one): CaptiveAire Halton Gaylord Greenheck H&K Franke

NOTE: If your size is not listed in the chart above, please list them here: 1. Qty: _____ Size: _____"H x _____"W
 2. Qty: _____ Size: _____"H x _____"W
 3. Qty: _____ Size: _____"H x _____"W

Next 3rd Party Vent Hood Cleaning Date: _____

Questions? Call 888.594.0063 x704

