



SHEPHERD FILTERS

DISPOSABLE KITCHEN GREASE FILTERS

STOP GREASE = EASIER

GREASE CAPTURE UP TO 98%

REDUCE RISK = SAFER

LOWER RISK OF KITCHEN EXHAUST FIRE

SAVE MONEY = PROFIT

MONEY SPENT ON CLEANING FILTERS
AND EXHAUST SYSTEMS



EASY INSTALL



FIRE PROTECTION



SUSTAINABLE



BIO-DEGRADABLE



WATER SAVINGS



SAVES MONEY




REGULAR KITCHEN GREASE FILTER

LOW FILTRATION
EFFICIENCY

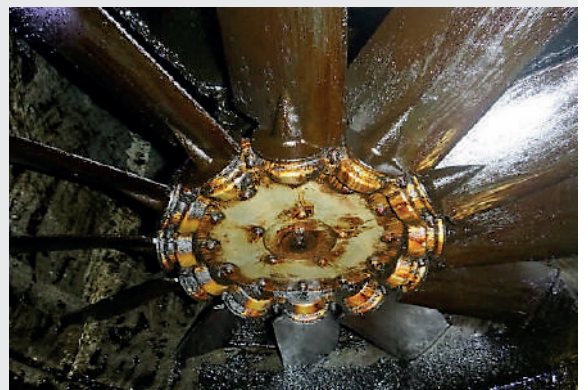
GREASE CAPTURE ONLY 20-40%



THE PROBLEM

-  MESSY
-  COSTLY
-  RISKY

Regular metal grease filters only capture 20-40% of grease, allowing the majority to pass through into the hood, ducts, fan, and roof. This leads to costly buildup, increased fire risk, and ongoing maintenance expenses. **It's a messy problem in need of a cost-effective solution.**





THE CHALLENGES

Most kitchens clean their metal filters in-house or rely on filter exchange services, which often means:

- **Cleaning too often or not often enough**
- **Wasting time, water, and chemicals**
- **High labor costs**
- **Exposure to harsh chemicals**
- **Environmental harm**

Cleaning kitchen exhaust systems is costly, disruptive, and inconvenient. Poor or inadequate cleaning increases fire risks and can compromise insurance coverage.

- **Grease Accumulation Risks:** Monthly, quarterly, or half-yearly cleaning of ducts, hoods, and fans is essential but often outsourced, adding to costs.
- **Consequences of Poor Cleaning:** Inadequate maintenance wastes money, leaves systems vulnerable to fire, and jeopardizes safety and compliance.



THE FIRE RISK

Poor, infrequent, inaccessible, or incomplete cleaning of the canopy, duct, and fan can lead to dangerous grease accumulation within the exhaust system, resulting in:

- Fires
- Loss of income
- Rejected insurance claims due to lack of proper maintenance

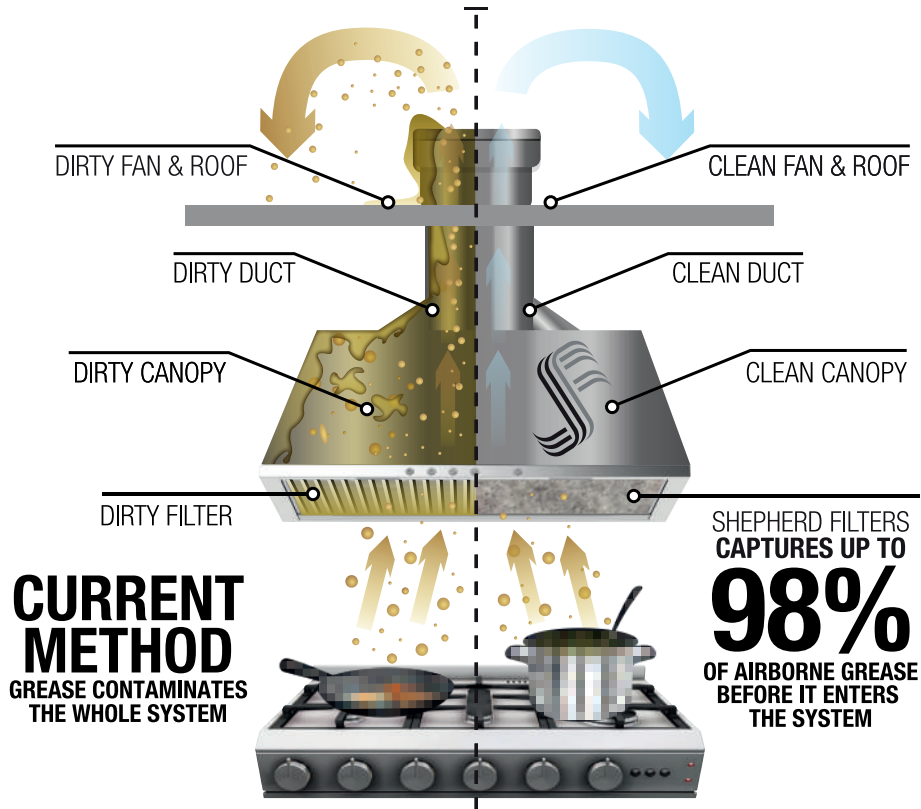
The consequences can be devastating—many restaurants never recover, often leading to permanent closure.

Don't let poor maintenance put your business at risk.

THE SOLUTION

PROBLEM

SOLUTION



THE BENEFITS



Capture grease before it enters the exhaust system, minimizing dangerous grease buildup.



Dramatically lower labor costs by reducing the need for frequent metal filter cleaning and duct maintenance.



Fewer cleaning cycles mean less water and fewer harsh chemicals used, contributing to a greener planet.



Cleaner exhaust systems, fans, HVAC, and rooftop equipment operate more efficiently, reducing energy consumption and maintenance costs.



Made from 100% wool, Shepherd Filters are carbon-neutral, biodegradable, and a renewable resource—helping protect the environment.



Filters are simple to replace, saving time.
A Safer, Cleaner, and Greener Kitchen – Made Simple.

100%
PURE WOOL



SUPPORTING FARMERS
SUPPORTING DISABLED WORKERS



FOR MORE INFORMATION VISIT WWW.SHEPHERDFILTERS.COM

THE PRODUCT



EASY INSTALL



FIRE PROTECTION



BIODEGRADABLE

Our disposable oil and grease filters are designed to capture up to 98% of grease particles, resulting in:

- Significantly less grease accumulation in hoods, ducts, and fans.
- A cleaner, safer kitchen exhaust system all year round.
- **Easy to Use:** Quick and effortless installation, no tools required.
- **Protection:** UL1046 Flame Barrier Frame
- **Hassle-Free Replacement:** Filters are replaced only when needed and can be disposed of easily in your general waste bin.
- **Pre-Cut Sheets:** Available in all standard sizes, they are designed to fit perfectly into a specially engineered frame.






Patented UL1046 Baffle Filter Frame



Shepherd Filters come in packs of 50

HOW OFTEN DO I NEED TO CHANGE THE FILTER?

	<p>HEAVY DISCHARGE ITEMS Char Grill, Wok Tables, Griddle Plates</p>	<p>1-7 DAYS</p>
	<p>MEDIUM DISCHARGE ITEMS Countertop Units</p>	<p>7-14 DAYS</p>
	<p>LOW DISCHARGE ITEMS Combi Oven, Oven Ranges</p>	<p>10-30 DAYS</p>

*Times may vary due to hours used per day and types of cooking



NOTE: Colour may vary depending on what equipment is being used and what items are being cooked.

THE RESULTS



Shepherd Filters In Action



Shepherd Filters Installed



2 Years After Install – Virtually Grease Free

SOME HAPPY CUSTOMERS!



"We have found our Shepherd Filters to be stopping grease from entering our kitchen exhaust system. As an Engineer of a large hotel I value the importance of peace of mind, knowing our system is protected. We recommend Shepherd Filters as a preventative maintenance solution for kitchen exhaust systems. Our staff have found the filters quick and easy to change without disruptions to service times."

Director of Engineering, Marriott Hotel

"All work completed by Shepherd Filters is to a high standard with a pleasing end result. Staff and maintenance staff noticed a difference when these filters were fitted in the restaurant straight away. The filters are easy to change, fit and manage on a daily basis and was as cost-effective as completing ongoing duct cleaning. Shepherd Filters are able to accommodate & work around the hours which suit our business with little to no interruption of our operation. They also provide ongoing support and hassle-free communication in regard to any questions. Supply was fast and efficient and I would recommend Shepherd filters to any business for safety and cleanliness of kitchen ducting."

General Manager, McDonald's Family Restaurants Gold Coast

SHEPHERD FILTERS HOLDS RELEVANT APPROVALS AND MEETS STANDARDS WORLDWIDE

WORLDWIDE / USA

UL1046 Flame Test

NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operation

AUSTRALIA & NEW ZEALAND

ANZ1668.2 E6 Kitchen Exhaust Hoods Incorporating Grease Removal Devices

UNITED KINGDOM

DW172 Standard for B&ES Specification for Kitchen Ventilation Systems



Certified by HACCP International | Patented Frame and Filters

