



# SHEPHERD FILTERS

"PROTECTING YOUR HOOD"

## CAPABILITY STATEMENT

### COMPANY DETAILS

Company Name:	Shepherd Filters International
Established:	2016
Telephone No:	1300 364 777
Email address:	<a href="mailto:info@shepherdfilters.com">info@shepherdfilters.com</a>
Website:	<a href="http://www.shepherdfilters.com">www.shepherdfilters.com</a>
Head Office:	Gold Coast, Australia
Production/Warehouse:	Sydney, Australia

### COMPANY

Shepherd Filters offer a revolutionary commercial kitchen exhaust grease management solution that significantly reduces the need for costly filter and kitchen duct cleaning for businesses of all sizes.

As opposed to traditional metal kitchen grease filters that only stop 20-40% of grease vapours, Shepherd Filters capture up to an unprecedented 98%. This reduces long-term grease accumulation within the exhaust system and minimises the risk of catastrophic fires.

Our disposable kitchen grease filters are proudly made from 100% fire-retardant, bio-degradable Australian wool.

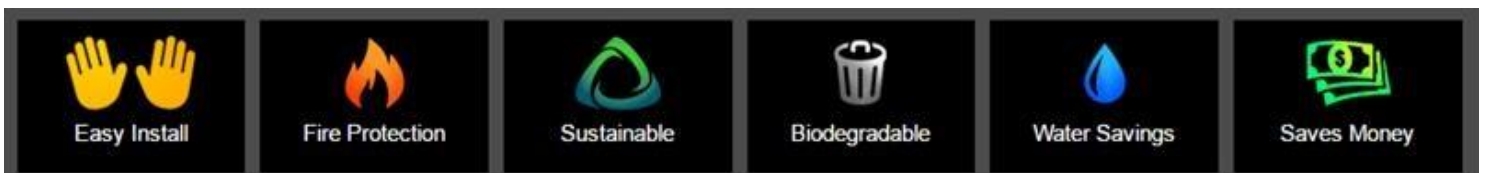
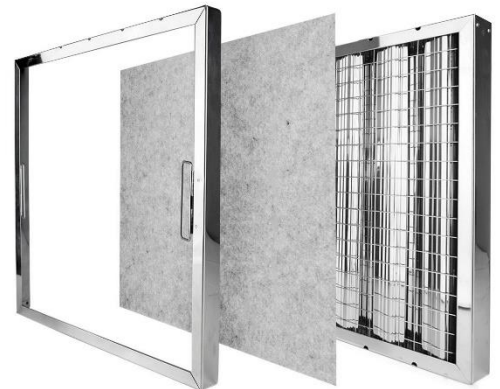
### BENEFITS OF SHEPHERD FILTERS

Methods for managing and removing grease from hood systems have remained essentially the same for over a hundred years. The nature of the problem and the limitations of existing grease-control efforts have left the industry yearning for an affordable and simple mechanism that can substantially reduce kitchen exhaust system grease loads. This is especially true for today's high heat, high-volume commercial kitchens that run with smaller staffs and on tight budgets. Operators need reliable grease-capture and risk-reduction efficiencies to match.

Shepherd Filters have finally addressed the problem and now provide a safe, reliable, simple solution for the marketplace that substantially reduces the grease load, improves hood system maintenance, prevents fires, and helps manage risk. It does all of this while lowering costs with a solution that retrofits very easily within existing kitchen systems. Easy for staff to change and self-manage.

Installing Shepherd Filters eliminates the guesswork as to whether the exhaust system is dirty and a fire risk. A clean system protected by SF will ensure that your business(es) are compliant and able to benefit financially with reductions to:

- Labour/contractor costs associated with metal grease filters and exhaust systems
- The frequency and complexity of kitchen duct cleans
- Water usage and harsh chemicals otherwise needed to maintain filters; and
- Maintenance and utility costs thanks to cleaner and more efficient rooftop fans, HVAC & other extraction equipment.



### OUR OBJECTIVES AND SERVICES

It is continuously our top priority and commitment to ensure we do our part to help commercial businesses function more safely, efficiently, and responsibly.

We provide comprehensive and ongoing support, which includes:

- Initial risk assessment to ascertain the condition of your kitchen exhaust system(s) including airflow and compliance
- Reviewing kitchen exhaust maintenance history to calculate potential savings
- Co-ordinating duct cleaners, hood maintenance and evaluate access to provide solutions
- Assisting with the installation of Shepherd Filters including the provision of all appropriate reference tools
- Training staff accordingly as to how and when to change filters for best results
- Daily contact and the provision of seven and 30-day reports post-installation
- Semi and annual reviews of Shepherd Filters performance
- Continuous support, we are here to answer any questions and refresh staff as and when they need it!

Shepherd Filters are proudly Australian-made, environmentally friendly, support Aussie farmers and the disabled workforce.

## PROJECTS, CASE STUDIES & TESTIMONIALS



Client: McDonalds Australia

The conclusion to the 2017 trials at several corporate restaurants showed that all restaurants without SF:

- Have grease build-up in their grills, hoods and ducts above the imposed 3mm thickness within three months
- Should have hoods and ducts cleaned every three months at a minimum cost of \$2,000 --\$3,000 per restaurant to do the job properly

All restaurants with SF installed:

- Require only one minor clean per year as per Australian Standards
- Reduce costs
- Will have significantly lower fire risks
- Will have cleaner exhausts and roofs

Names & numbers available on request.



[www.shepherdfilters.com/customer-testimonials/](http://www.shepherdfilters.com/customer-testimonials/)



Client: Currumbin RSL

One of Shepherd Filters' inaugural customers. This RSL has been virtually grease-free for the best part of four years now. Imagery below shows the results:



Client: Monash City Council

Referees: Noel Davey

Year: 2017

Co-ordinator of public health wrote:

- SF trap much higher % of grease than conventional honeycomb filters
- Usage results in less servicing/cleaning requirements for internal duct etc.
- Pose no fire/contamination hazard
- Have negligible effect on air-flow rates through filter interference



"We have found 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 SF 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  
Marriot Hotel

## CERTIFICATIONS & MEMBERSHIPS

Shepherd Filters holds relevant approvals and meets standards worldwide including (but not limited to):

- UL Standard 1046 Flame Test for Grease Filters for Exhaust Ducts
- Australian Standards AS1668.2 E6 Kitchen Exhaust Hoods Incorporating Grease Removal Devices
- USA NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations
- UK DW172 Standard for B&ES Specification for Kitchen Ventilation Systems
- HACCP Food Safety Certification; and
- Member of the International Kitchen Exhaust Cleaning Association (IKECA)



## AWARDS

Product of the Year 2019 - AIRAH

Service & Maintenance Initiative of 2018 - HVAC News Awards

Best New Hospitality Product 2017 - Fine Foods



## DIRECTOR PROFILE

Jeremy Kronk lives up to his company's namesake by leading the way in kitchen fire safety. Suffering severe full-thickness burns to 52 percent of his body back in 2016, he was in an induced coma for six weeks and endured a pain-staking two-year recovery, during which Shepherd Filters was born. After inspecting numerous foodservice venues, he realised how rife and dangerous the problem was throughout the commercial kitchen industry. Shepherd Filters' mission is to get systems clean and **KEEP THEM CLEAN**. Jeremy is now part of the revision process for key guidelines relating to kitchen exhaust ventilation, bringing an end to years of confusion, and reducing the risk of kitchen fires.

**WWW.SHEPHERDFILTERS.COM**  
PATENTED. AUSTRALIAN MADE AUSTRALIAN WOOL

