



SHEPHERD FILTERS

"PROTECTING YOUR HOOD"

DISPOSABLE KITCHEN GREASE FILTERS

CAPTURE UP TO 98% OF KITCHEN GREASE
BEFORE IT ENTERS THE EXHAUST SYSTEM

**SAVING YOU MONEY AND
REDUCING YOUR FIRE RISK!**

MADE OF 100% WOOL THAT IS FAST, EASY, SAFER,
BIO-DEGRADABLE AND ENVIRONMENTALLY FRIENDLY

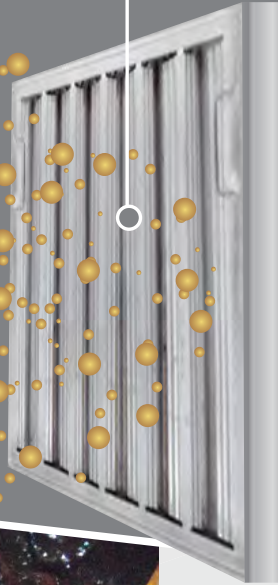


WWW.SHEPHERDFILTERS.COM
PATENTED. AUSTRALIAN MADE AUSTRALIA WOOL



**REGULAR KITCHEN
GREASE FILTER**
LOW FILTRATION
EFFICIENCY

**GREASE
CAPTURE
ONLY 20-40%**



THE PROBLEM!



MESSY



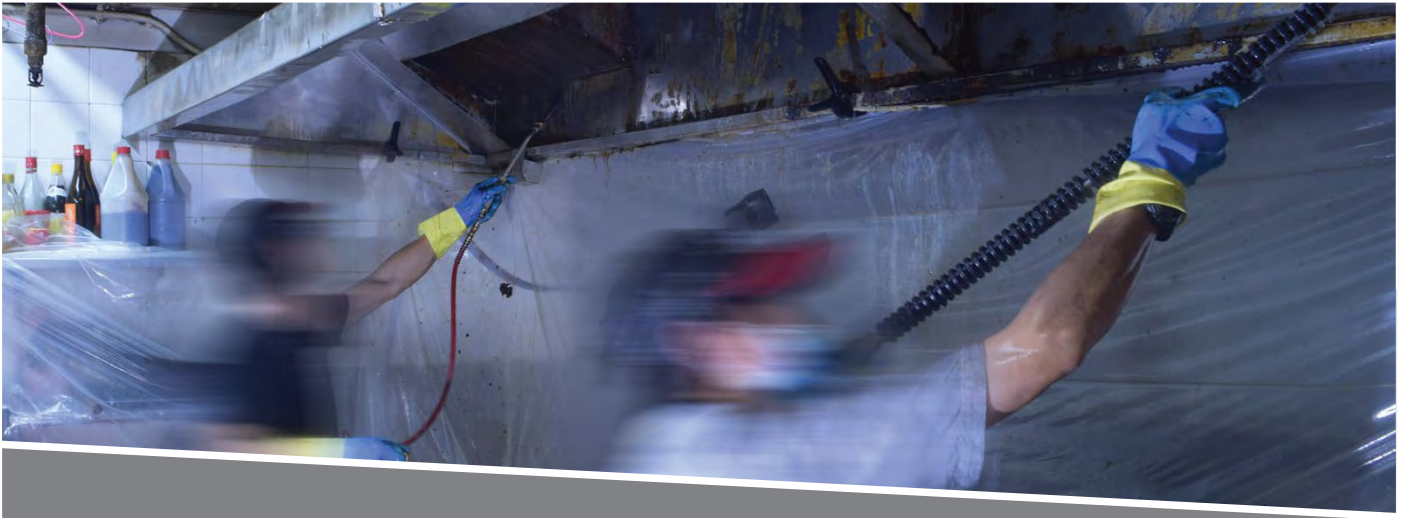
COSTLY



RISKY

Metal kitchen grease filters are the first line of protection to prevent a kitchen exhaust extraction system from grease accumulation. Typically, these metal filters only stop 20-40% of the grease. This allows the rest to pass through into the hood/canopy, duct, fan and roof spaces, resulting in a costly ongoing mess. It's a problem that needs a cost effective solution.





KITCHEN EXHAUST MAINTENANCE

Many commercial kitchens either clean their metal filters in house or engage a filter exchange company. This is done daily to monthly, which can be:

- Too frequent or not frequent enough
- Time consuming
- Costly in labour and chemicals
- A waste of water
- Unnecessary exposure to unpleasant chemicals; and
- Environmentally unfriendly

The grease that accumulates within the rest of the exhaust extraction system should be checked and cleaned as required on a monthly, quarterly or half-yearly basis. This is usually outsourced to a contractor, attracting various costs. Unfortunately, poor and inadequate cleaning can be done, wasting money and leaving kitchen exhaust systems exposed to fire risk.

Kitchen filter cleaning plus downtime from kitchen exhaust extraction system maintenance can be costly, disruptive and very inconvenient. Moreover, if not done to standards you increase your risk of fire and reduce the likelihood of being covered by your insurer.

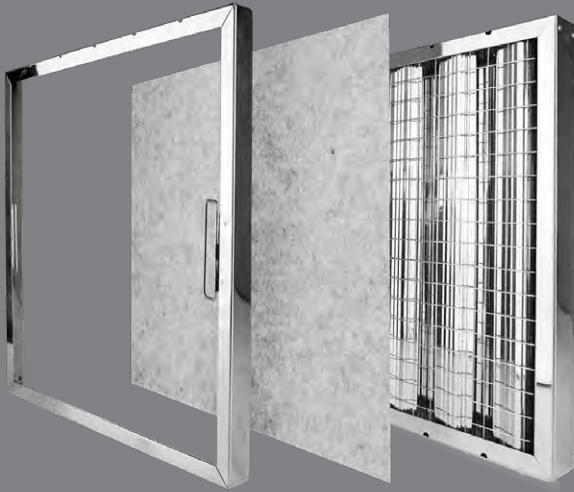


DON'T RISK A FIRE

Poor, infrequent, incomplete or inaccessible cleaning of the canopy, duct and fan can result in accumulated kitchen grease within the exhaust extraction system, which can lead to:

- Fires
- Loss of income; and
- Rejection of insurance claims due to lack of maintenance.

Many restaurants never recover, resulting in restaurant closure.



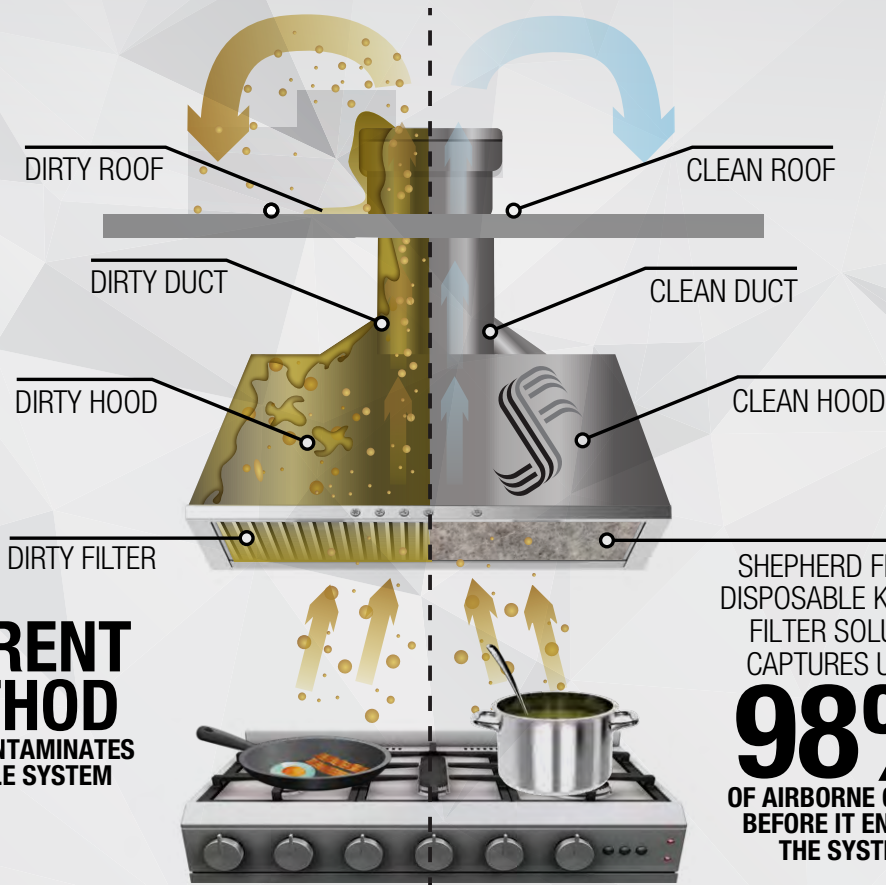
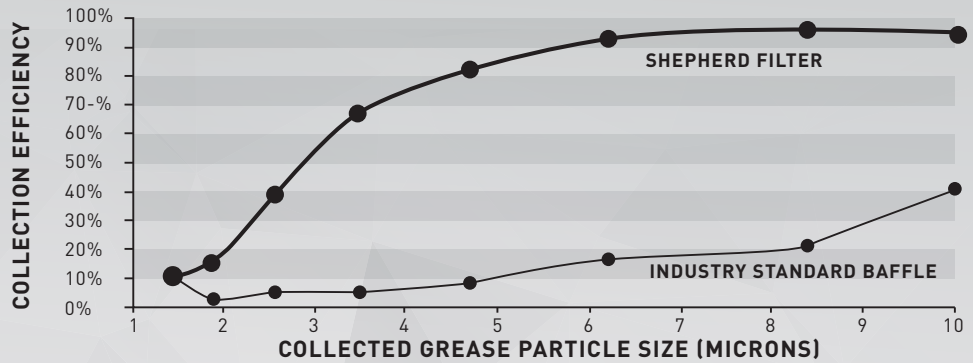
THE SOLUTION!

Our disposable oil and grease filters offer the best solution as they capture up to 98% of the grease particles. This results in significantly less grease accumulating inside the hoods, the ducts and the fan, leaving you with a cleaner kitchen exhaust system all year round.

Shepherd filters come as pre-cut sheets in all standard sizes to use with a specially designed frame, making the filters easy to use.

Shepherd Filters are replaced (only when needed) and disposed of in your general waste bin.

Comparison of filtration system grease collection filter vs. industry standard UL1046 metal baffle filter



THE BENEFITS!



Shepherd Filters capture the grease before it enters the exhaust system, reducing the grease build-up within and decreasing the risk of fire.



Airborne grease is heavily reduced from entering the kitchen hood exhaust system, offering immediate savings by dramatically decreasing both the labour costs associated with cleaning metal grease filters and the number of kitchen duct cleans.



Decreasing the current filter cleaning schedule along with fewer grease hood and duct cleans greatly reduces the amount of water and chemicals being used to maintain a clean kitchen exhaust system.



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. Wool is also a renewable natural resource.



Shepherd Filters are made from 100% Wool. The filter media is carbon-neutral and will break down in the landfill. In today's world we all need to do our part to help the environment.





Shepherd Filters are quick and easy to install and can be disposed of in seconds. Changing a wool filter is dramatically more straightforward in comparison to taking apart an exhaust hood to clean grease build-up.

 **100%**
AUSTRALIAN MADE
AUSTRALIAN WOOL

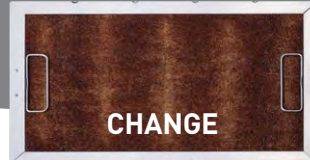
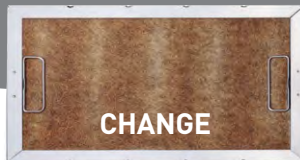


SUPPORTING AUSTRALIAN FARMERS
SUPPORTING DISABLED WORKERS

HOW OFTEN DO I NEED TO CHANGE THE FILTER?

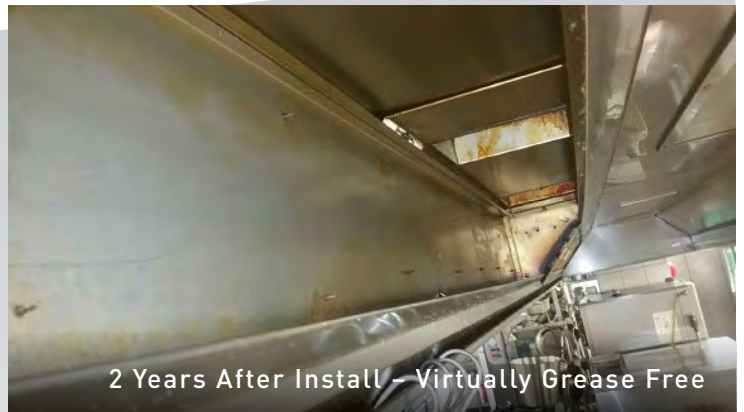
	HEAVY DISCHARGE ITEMS Char Grill, Wok Tables, Griddle Plates	1-7 DAYS
	MEDIUM DISCHARGE ITEMS Countertop Units	7-14 DAYS
	LOW DISCHARGE ITEMS Combi Oven, Oven Ranges	10-30+ DAYS

*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 HOLDS RELEVANT APPROVALS AND MEETS STANDARDS WORLDWIDE

WORLDWIDE / USA

UL1046 Flame Test.

AUSTRALIA

AS1668.2 E6 Kitchen Exhaust Hoods Incorporating Grease Removal Devices.

USA

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

UNITED KINGDOM

DW172 Standard for B&ES Specification for Kitchen Ventilation Systems.

JAPAN

JFE

HACCP Food Safety Approved

Patented Frame and Filters

“I found the wool filters very easy to change and was amazed at how much grease they stopped. I can absolutely see all grease was stopped from going into my exhaust system no doubts.”

Owner, Fasta Pasta

“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

FOR MORE INFORMATION VISIT
WWW.SHEPHERDFILTERS.COM

OR CALL 1300 364 777

