

TRAPPER®. The Last Word In Dual Action Grease Filters. The First To Meet NSF Criteria For Safety And Sanitation.

YOU ASKED FOR IT!

We asked commercial cooking hood fabricators, "What improvements do you want in a grease filter?" Here's what they asked for:

RUGGED Won't bend out of shape or lose baffles.

LIGHT WEIGHT Easy to handle.

ECONOMICAL Competitively priced and long lasting.

EFFICIENT Provide better grease removal.

KASON'S ANSWER: TRAPPER®

The result of more than two years of design and testing, this revolutionary new grease filter is the first to meet NSF criteria for sanitation and safety.

THE ANSWER - EVERYTHING YOU ASKED FOR - AND MORE.

RUGGED

Patented two-piece construction combines baffle plates and frame into one solid metal unit. No more loose baffles that rattle or fall out, leaving potentially dangerous heat gaps. The Trapper's baffles simply cannot come loose!

The Trapper features the most rigid construction of any popular baffle-type filter. Forget warping or distortion from handling. You get top performance and long life with every Kason Trapper.

LIGHT WEIGHT

Light weight without sacrificing high strength saves shipping costs. The Trapper is easier to handle and install.

ECONOMICAL

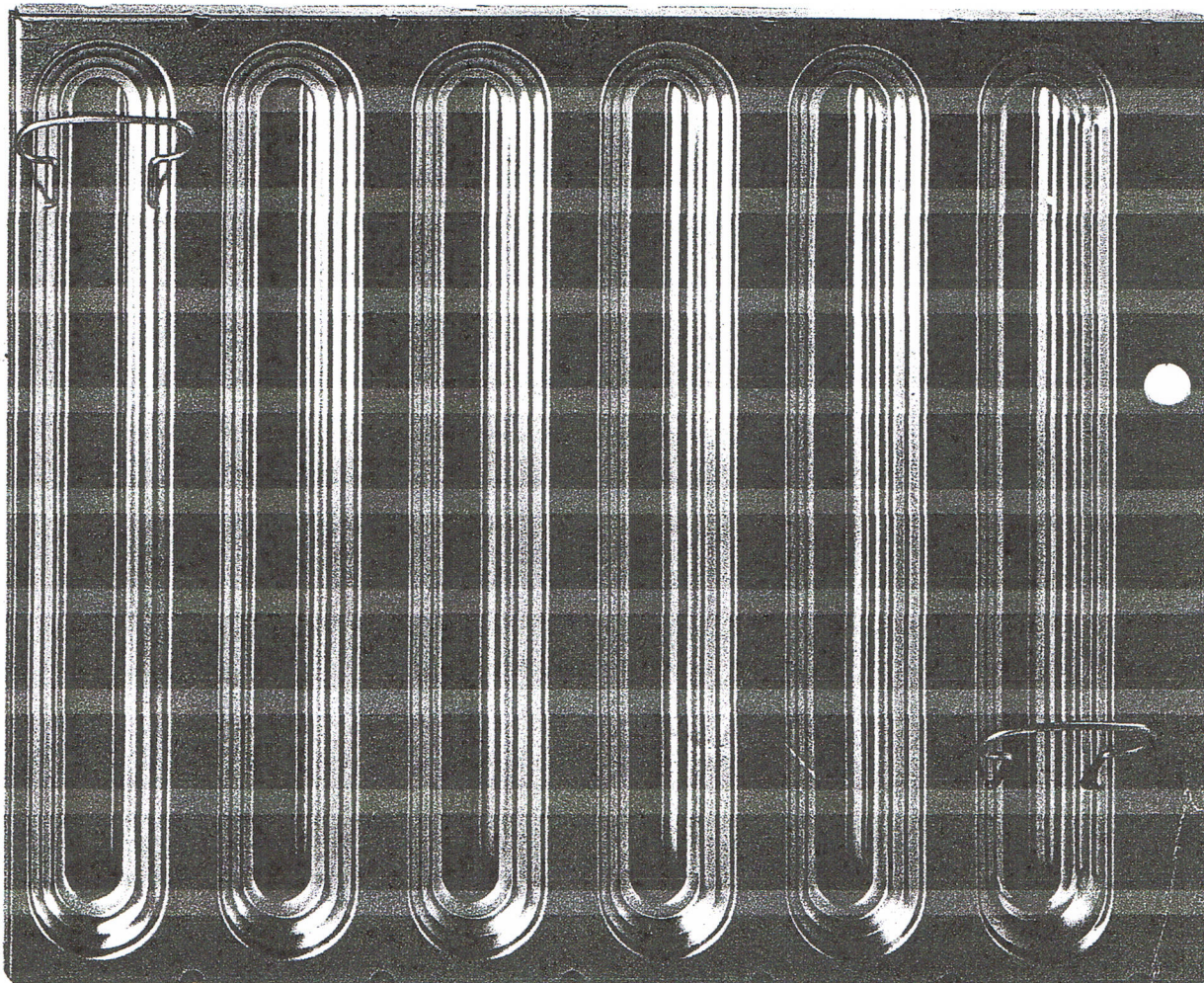
Value is the key. The unique, yet simple, design of the Trapper 7000 Series gives you greater strength, durability, and efficiency at costs competitive with ordinary baffle-type filters. Choose from eight standard sizes in corrosion- and rust-resistant stainless steel, lightest weight aluminum, or low-cost galvanized steel to match your budget and operating requirements.

EFFICIENT

The Trapper lives up to its name when it comes to grease collection. The scientifically developed smooth, aerodynamic baffles simply pick up more airborne grease and promote better drain-off than conventional models. In side-by-side testing with popular filter models, the Trapper collected up to 25 percent more grease at given conditions.

CLEANS FAST, EASY

Spray, soak, steam, or dishwasher - whatever method you prefer, the Trapper comes clean in a hurry. Frameless construction and simple baffle design reduce those hard-to-clean overlap areas found in typical filters. Removes and installs easily with two stainless steel snap-in drop handles supplied with each filter.



ORDERING INFORMATION

SIZE*	STAINLESS STEEL		ALUMINUM		GALVANIZED STEEL		PACKAGING
HxW	Model No.	Wt. (lbs.)	Model No.	Wt. (lbs.)	Model No.	Wt. (lbs.)	Per Carton
16x16	67001001616	3.8	67002001616	1.3	67003001616	3.5	6
16x20	67001001620	4.7	67002001620	1.6	67003001620	4.3	6
16x25	67001001625	5.7	67002001625	2.0	67003001625	5.2	6
20x16	67001002016	4.7	67002002016	1.6	67003002016	4.3	6
20x20	67001002020	5.7	67002002020	2.0	67003002020	5.2	6
20x25	67001002025	6.9	67002002025	2.4	67003002025	6.4	6
25x16	67001002516	5.7	67002002516	2.0	67003002516	5.2	6
25x20	67001002520	6.9	67002002520	2.4	67003002520	6.4	6

*First number indicates vertical height; second number indicates width. Both are commercial nominal dimensions. Actual sizes are 1/2" less than nominal. Actual thickness is 1-5/8".

FITS YOUR SYSTEM

The Trapper is fully interchangeable with existing filters. It is compatible with hoods, exhaust systems, and blowers you are now using. Size, static pressure, and CFM air flows are comparable to most available filters.

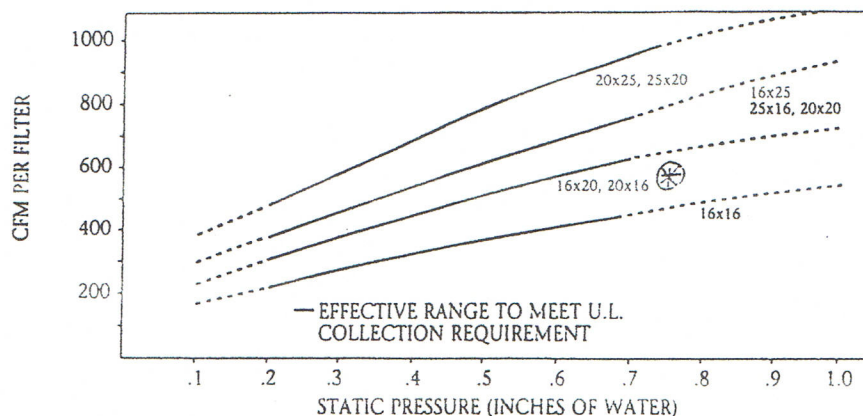
FIGHTS FIRE

Solid baffle construction insures a dependable flame barrier when you need it. Efficient grease removal lowers the risk of flare-ups. Lighter weight and smooth surfaces mean safer handling for employees.



AIR FLOW CHART

Air flow characteristics for Kason Trapper® series of grease filters 7001, 7002 and 7003.



EFFECTIVE RANGE LIMITS STATIC PRESSURE CHART

CFM PER FILTER	16x16	16x20 20x16	16x25 25x16	20x20	20x25 25x20
200	.12				
250	.20	.11			
300	.29	.17			
350	.41	.24	.14	.12	
400	.53	.30	.19	.18	
450	.67	.36	.26	.24	.15
500		.44	.32	.30	.19
550		.56	.38	.36	.23
600		.64	.45	.43	.28
650			.52	.50	.33
700		*	.59	.57	.38
750			.66	.64	.44
800					.49
850					.55
900					.61
950					.67
1000					.72

Meets criteria for food service use by:
NSF International
Underwriters Laboratories*
NFPA Code #96, City of New York†
City of Los Angeles

* UL file #R13192, control #6L03
† City of New York, Department
of Buildings MEA 133-91-M

STOCK SIZES AND AREAS

NOMINAL L x W	EFFECTIVE AREA SQUARE FEET
16 x 16	1.36
16 x 20	1.75
16 x 25	2.24
20 x 20	2.25
20 x 25	2.88