

SAFETY INSTRUCTIONS AND NOTES

The F2 Series filters bear the c-UL-us safety certification mark and conform to the following standards:

- UL 1046 Grease filters for exhaust ducts
- ULC S649 Standard for grease filters for commercial and institutional kitchen exhaust systems



The filtration performance has been tested to the ASTM F2519-05 standard method for grease particle capture efficiency of commercial kitchen filters and extractors.



Please read and save these instructions for future reference. Read carefully before attempting to install, operate or maintain the product described. Protect yourself and others by observing all safety information. Failure to comply with these instructions will result in voiding of the product warranty and may result in personal injury and/or property damage.

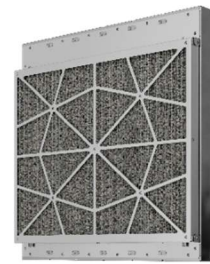
- The F2 Series filters consist of two parts: a primary filter and a secondary filter. Both parts must be used together and should NOT be used separately.
- Do NOT use the F2 Series filters if they have been involved in a fire. Replace them with new F2 Series filters.
- Before installing F2 Series filters, consult a qualified test and balancing technician to ensure the hood design airflow is maintained.
- When using F2 Series filters, all filters in the hood must be F2 Series. Do NOT mix them with other types of filters.
- Follow the maintenance instructions to ensure the filters work as designed. Improper cleaning may reduce the hood performance.
- Inspect filters when cleaning. Replace a filter that has been dropped and/or damaged.
- Take care when installing and removing the filters in the hood. Ask for assistance if needed.
- Maintain a spare set of filters in stock to avoid operational downtime during filter cleaning cycles.

EQUIPMENT DESCRIPTION

The F2 Series high-efficiency filters are designed for commercial kitchen grease hood applications. Each filter features a stainless-steel frame and consists of two components: a primary filter (baffle) and a secondary filter (ceramic beads). Both components must be used together and shall not be used separately.



Front View (Primary)



Back View (Secondary)

Filters are designed to fit in a standard 51mm [2-inch] hood channel. Dimensions are shown in the following table:

M/N	Height		Width	
	mm [in]		mm [in]	
	Nom.	Act.	Nom.	Act.
F2-1616	406 [16]	400 [15.75]	406 [16]	400 [15.75]
F2-1620	406 [16]	400 [15.75]	508 [20]	498 [19.63]
F2-1625	406 [16]	400 [15.75]	635 [25]	625 [24.63]
F2-2016	508 [20]	498 [19.63]	406 [16]	400 [15.75]
F2-2020	508 [20]	498 [19.63]	508 [20]	498 [19.63]
F2-2025	508 [20]	498 [19.63]	635 [25]	625 [24.63]
F2-2516	635 [25]	625 [24.63]	406 [16]	400 [15.75]
F2-2520	635 [25]	625 [24.63]	508 [20]	498 [19.63]

PERFORMANCES

Performance as been evaluated per ASTM F2519-05, based on a F2-2020 filter:

Filter Airflow Rate	Filter Pressure Drop	Fractional Efficiency (5.5-7um)
m ³ /min [CFM]	Pa [in W.C.]	%
5.66 [200]	32 [0.13]	90 %
11.33 [400]	102 [0.41]	94 %
16.99 [600]	212 [0.85]	95 %
22.65 [800]	359 [1.44]	97 %

INSTALLATION AND HANDLING

Receiving. Upon receiving the product, check to ensure all items are accounted for by referencing the delivery receipt or packing list. Inspect each crate or carton for shipping damage before accepting delivery. Alert the carrier of any damage detected. The customer will make a notation of damage (or shortage of items) on the delivery receipt and all copies of the bill of lading, which is countersigned by the delivery carrier. If damaged, immediately contact your Intellinox distributor or representative. Any physical damage to the unit after acceptance is not the responsibility of the manufacturer.

Storage. Units are protected against damage during shipment. If the unit cannot be installed and operated immediately, precautions need to be taken to prevent deterioration of the unit during storage. Do not stack items over the filters. The user assumes responsibility for the unit and accessories while in storage. The manufacturer will not be responsible for damage during storage.

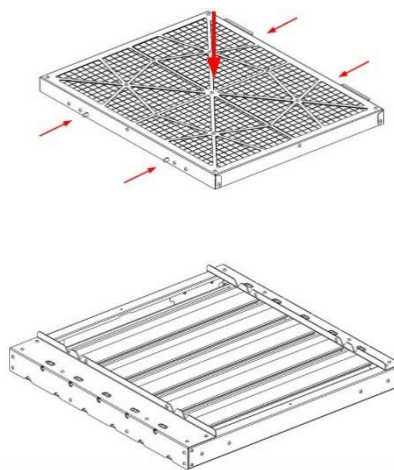
Unpacking. Verify that all required parts and the correct quantity of each item have been received. If any items are missing, report shortages to your Intellinox distributor or representative to arrange for obtaining missing parts. Remove all other shipping/packing materials.

Prior to Installation. Hoods and fans shall be sized and configured to effectively capture and remove heat, flue gas, smoke, vapors, and cooking by-products, considering the cooking appliances beneath them. The use of F2 Series filters results in higher pressure drops compared to conventional baffle filters, requiring adjustments or replacement of the exhaust fan, motor and/or variable frequency drive (VFD). Before installing F2 Series filters, consult a qualified test and balancing technician to ensure the hood design airflow is maintained. If more information is needed, contact the manufacturer or a licensed professional engineer before moving forward.

Handling. Individual filters are to be handled with care to avoid impact or damage.

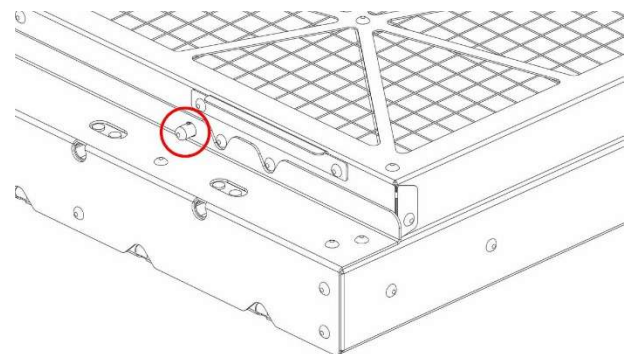
Installation. Only install complete F2 Series assemblies, consisting of the primary filter (baffle) and secondary filter (ceramic beads). Both parts must be used together and should NOT be used separately. The secondary filter is only to be removed for cleaning and maintenance purposes.

To assemble the primary and secondary filters



1. Lay the front of the primary filter on a flat surface (handles facing down). Insert the secondary filter (recessed face facing down) on the primary filter within the top and bottom brackets.

2. Firmly press the four (4) buttons protruding from the surfaces facing the brackets, then push the cartridge all the way through. Ensure that all four (4) corners of the secondary filter slide in properly, until the spring buttons snap back into the locking holes on the brackets.

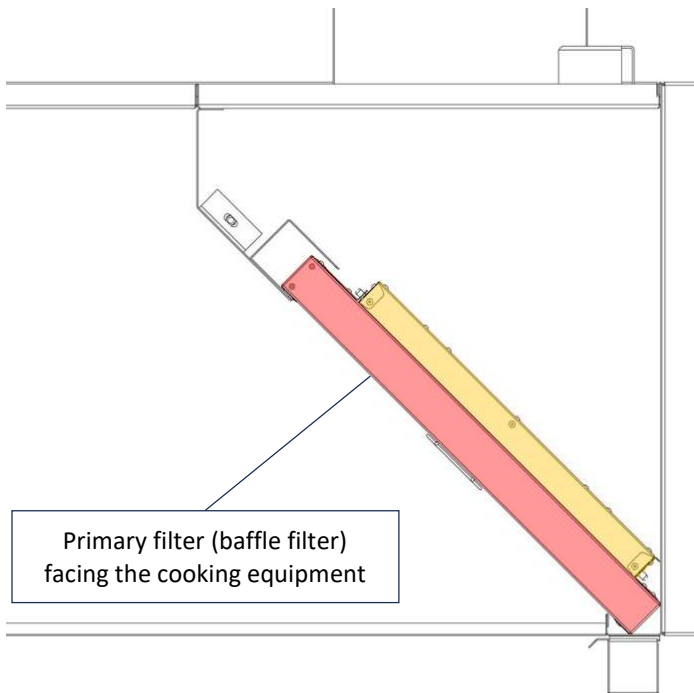
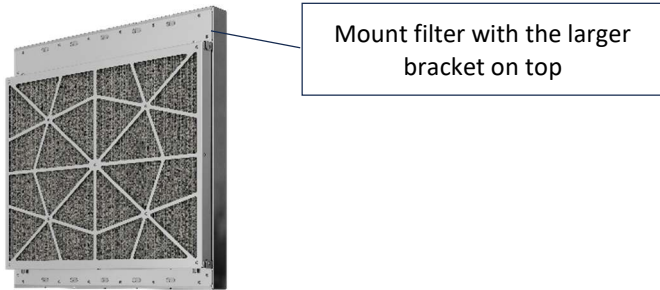


To separate the primary and secondary filters

Press the four (4) buttons while simultaneously pulling out the secondary filter. There are two (2) handles on one side of the filter to help lifting up the corners.

To install the filters in the hood

Ensure the primary and secondary filters are correctly assembled. Install the filters in the 2-inch hood filter channel, with the primary filters (baffle filter) facing the cooking appliances, and the larger bracket oriented upward.



Ensure all filters are securely in place, with no gaps between the filters themselves or between the filters and the sides of the hood.

MAINTENANCE

Filters require regular cleaning. Maintain a spare set of filters in stock to avoid operational downtime during filter cleaning cycles. This User's Manual outlines the minimum cleaning requirements.

Separate the primary and secondary filter before cleaning.

Cleaning instructions – commercial dishwasher machine

Clean filters daily with high temperature rinse (60°C [140°F] to 80°C [176°F]). Use commercial grade dishwasher detergent.

Cooking Appliances	Duration
Oven, Steam, Fryer, Griddle, Stove Top	2 cycles per day
Char-Broiler, Wok	4 cycles per day

Cleaning instructions – soaking in a sink

Clean filters daily with high temperature rinse (45°C [113°F] to 55°C [131°F]). Use a commercial grade kitchen Degreaser.

Cooking Appliances	Duration
Oven, Steam, Fryer, Griddle, Stove Top	2 hours
Char-Broiler, Wok	Overnight

CONTACT INFORMATION

For questions or comments regarding this product, contact Intellinox Technologies Inc. at:

info@intellinox.com

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MAINTENANCE LOG

Date: Organization: Notes:	Time:	Date: Organization: Notes:	Time:
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