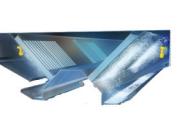




## PRODUCT COMPARISON

Avoid ineffective kitchen ventilation products that can cause safety hazards and poor performance in commercial kitchens. For your convenience, below is a general comparison of alternative grease management products.

				
	<b>Grease Lock™</b>	<b>Standard Metal Filters</b>	<b>Water Wash Hoods</b>	<b>UV Hoods</b>
Grease Capture Prior to Entering Exhaust System	<b>Up to 98%+</b>	Up to 22%	Up to 22%	Up to 22%
Fire Retardant Filters	✓	✗	✗	✗
No 3rd Party Maintenance Required	✓	✗	✗	✗
Easily Retrofitted to Existing Exhaust Systems	✓	✗	✗	✗
Reduces Exhaust System Cleanings by	<b>75% or more</b>	0%	50-100%	25-75%
Metal Filter Cleaning Frequency by Staff	<b>Monthly</b>	Nightly	Nightly	Nightly
Meets Existing Airflow Specification	✓	✗	✗	✗
D.I.Y. Installation Option	✓	✗	✗	✗
Avg. Water Consumed, Annually per Site	<b>516 gal.</b>	<b>7,680 gal.</b>	<b>+40,000 gal.</b>	<b>7,680 gal.</b>
Reduces the Need for Additional Roof Cleaning Services	✓	✗	✗	✗
Initial Install Investment	\$	\$ to \$ \$	\$ \$ \$ \$ \$	\$ \$ \$ \$ \$
Future Renewable / Maintenance Costs	\$	\$ \$	\$ \$ \$	\$ \$ \$
McDonald's Approved	✓	✗	✗	✗
Compliant with all USA / State Regulations	✓	✓	✗	✓

**Flame Exposure Test**

**Flame Source Test**

**Air Flow Comparison**

Email: Sales@GreaseLock.com  
Phone: 800.828.9638

Note: All comparison results above are based on national averages in the USA for a 10 LF exhaust hood with standard baffles. Assumes each metal filter consumes 3 gallons of water per cleaning, as reported by Hobart Service, & 3rd Party exhaust system cleanings consuming 300 gallons of water per service.