



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.

Grease Capture Prior to Entering Exhaust System	Up to 98%+	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	75% or more	0%	50-100%	25-75%
Metal Filter Cleaning Frequency by Staff	Monthly	Nightly	Nightly	Nightly
Meets Existing Airflow Specification	✓	✗	✗	✗
D.I.Y. Installation Option	✓	✗	✗	✗
Avg. Water Consumed, Annually per Site	516 gal.	7,680 gal.	+40,000 gal.	7,680 gal.
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

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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.