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Kitchen Extract Clean

Project Lifecycle



Summary of Areas to be cleaned

- | | |
|--------------------|------------|
| • Fan | • Canopies |
| • Extract Ductwork | • Filters |

Method of Works

1. **Survey**
 - Free of charge
2. **Method Statement**
 - Detail of works procedure and including risk assessments.
3. **Isolate Equipment**
 - Ensure isolation of all affected service areas.
4. **Photographic evidence**
 - Taken prior to any work commencing.
5. **Cleaning Process**
 - Ensure PPE is worn prior to commencement of work
 - Remove filters (Baffle Plates/Mesh Filters) and place in plastic container provided. Plastic container should be filled with diluted D9 or Greasecutter. Ratio 3:1. (3 litres of water to every litre). Filters should be left to soak for the duration of the cleaning process.
 - Scrap all heavy deposits/grease on internal:
 - A – Fan (1st Priority)
 - B – Ductwork (2nd Priority)
 - C - Canopy (3rd Priority)
 - and all other components using scrapers and hand tools. Place debris in refuse bags and dispose off onsite in bins provided
 - Diluted Greasecutter or D9 sprayed on internal:
 - A – Fan (1st Priority)
 - B – Ductwork (2nd Priority)
 - C - Canopy (3rd Priority) and;
 - all other components. Solution should be left for 20-30min to allow solution to breakdown the grease.
 - Once time has elapsed use brillos, scourers, clothes and or steamers to remove broken down grease deposits. These instruments should be kept in a bucket of hot water.
 - If canopy is stainless steel spray diluted D9 on external canopy and leave for 10 min. If Aluminium canopy spray with

Deepio and leave for 10 min. After time has elapsed wipe with cloth, scourers using hot water.

- Remove filters from plastic container and rinse with warm water or place in pot wash (if available) then re-install. Filters must always be replaced before leaving site at the end of each shift.
- This process must be repeated until filters are completely cleaned. If heavily soiled manual cleaning maybe required.
- Spray external canopy with polishing agent and polish with towels and blue tissue roll.

6. Completing the process

- Ensure kitchen area left clean and tidy at the end of each shift
- Ensure extract fan isolator switch turned on.
- Any defects or faults whether internal or external must be noted on job delivery sheet.
- **Photographic Evidence** - Photographic evidence taken on completion of the job.
- **Job Completion Sheet** – Job sheet signed off by designed person. (usually Head Chef/Maintenance Manager)

7. Completion Report

- Inclusive of photographic evidence along with risks and recommendations.
- Report sent via email in PDF and can also be accessed on Eurovents website with your unique reference number.

8. Certification

- Cleaning certificate supplied on completion of Kitchen Extract Clean with recommended date for subsequent cleans.