

## Kitchen Grease Extract – Cleaning Methods

Section 7 of TR/19 Second Edition (Specific Considerations for Kitchen Extract Systems) provides specific guidance on particular methods to clean the kitchen grease extract system. Please see table below.

**Section 7.24** This guide is not intended to be definitive in relation to the method of cleaning, as there are many existing methods that can be applied in tandem, and emergent new technologies. Examples of cleaning methods are listed in Table 10.

<b>Table 10: Examples of Cleaning Methodology</b>		
<b>Generic Name</b>	<b>Energy Source</b>	<b>Removal Method</b>
Hand wipe	Manual	Wiping the surface of the ductwork
Hand scrape	Manual	Removing heavy deposits by hand scraping
Chemical	Manual	Softens or dissolves deposits making them suitable for hand scraping
Steam cleaning	Electrical	Hot vapour expelled at high pressure from lance to dislodge/dissolve deposits
High pressure water washing	Electrical	Water expelled at high pressure from lance or nozzle to dislodge deposits

### Notes to Table 10

1. The above listed methods are considered normal best practice methods, however these are not exhaustive. New technology such as ‘brush and foam chemical’ methods are available and in some instances can be successful. It is critical that the cleanliness result can be verified by post-clean evidence.
2. Remote cleaning methods are not generally used for cleaning grease extract ductwork systems. The reason for this is the type of grease that is typically deposited within kitchen extract systems will not normally be released by remote mechanical means as effectively as using manual methods.
3. Remote chemical brushing, steam cleaning and high pressure water washing are not recommended for ductwork that is situated above false ceilings or in sensitive areas, due to possible leakage of contaminants from the duct, unless specifically designed for wet cleaning.
4. After applying wet cleaning methods care should be taken to ensure that any condensed vapours and cleaning fluids are removed from all parts of the system.

5. The use of chemical cleaning agents should only be considered where a risk/COSHH assessment has been carried out (See Section 10) the details recorded and the effects of the applied chemicals have been assessed on the material construction, environment and for hazards to cleaning personnel.
6. It should be noted that it is not normally economically practicable to clean kitchen extract systems and fans to a 'like new' bright metal condition due to substrate staining. Care should be taken to avoid damage or removal of protective coating on fan casings impellers and motor housings.

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