

Independent expert advice

The impact of getting it wrong...

Food safety – accumulations of grease and dirt promotes the growth of harmful bacteria.

Productivity and employee health issues – poor working environment.

Fire risk & prosecution

- 9 out of 10 fires in catering facilities are due to uncleaned grease deposits in ducting
- Fire authorities believe grease extract ventilation is the greatest risk to the safety of occupants
- Grease deposits must be removed for compliance with the Fire Safety order
- A fire where compliance failure occurs could lead to criminal prosecution

Insurance requirements

- Insurers increasingly demand grease extract cleaning up to 4 times a year
- Ductwork not cleaned regularly by an accredited organisation to TR/19 standards could invalidate insurance policies

Energy waste

- Ventilation and cooling accounts for around 12% of total catering energy consumption

Don't risk it...
talk to the
experts!



viewpoint is an impartial and informative occasional publication that will help you to design, install and maintain your commercial kitchens, bars and food service areas.

If you would like to discuss ideas and projects further, or simply need some help and advice please contact our industry specialists on the details below for an unbiased viewpoint.



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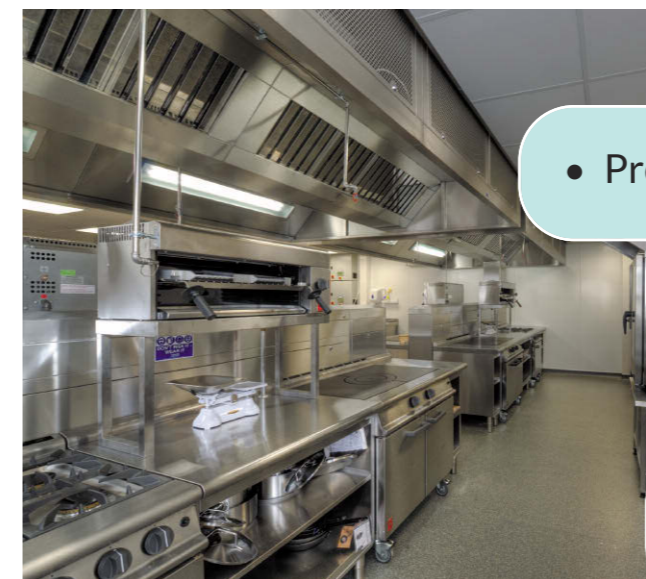
ventilation viewpoint

White Paper

Commercial Kitchens Creating a well ventilated kitchen

Overview

Good ventilation systems will aid the smooth running of a commercial kitchen, providing a safe and pleasant working environment in which to prepare great food.



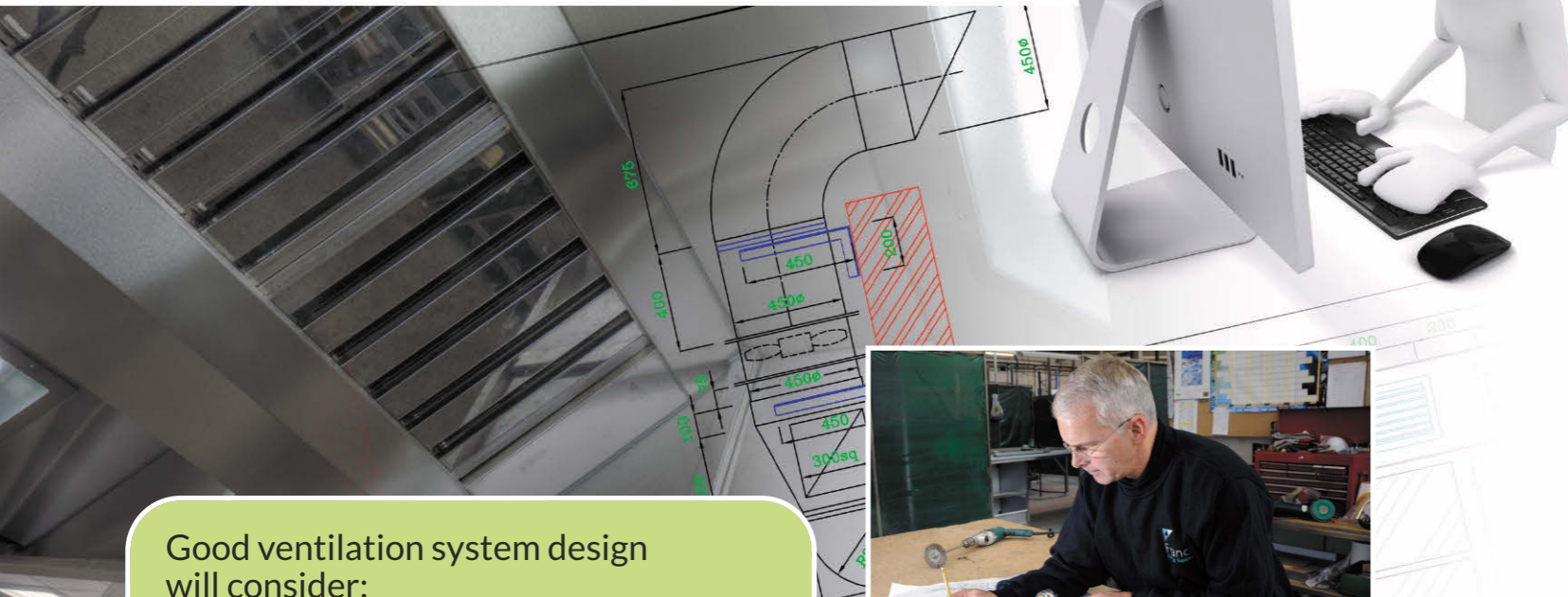
- Functionality
- Productivity
- Cost savings
- Safety
- Industry best practice*



A well ventilated commercial kitchen provides the ideal environment for cooking and working, delivering good quality food and motivating staff. The proper ventilation equipment and systems, well maintained will significantly reduce running costs and ensure the safety of kitchen staff, customers and the building.

*HVCA specification DW/172 for Kitchen Ventilation Systems, widely acknowledged as the standard for kitchen ventilation design throughout the UK. It provides information for customers appointing a contractor; specifications for kitchen ventilation systems installation, and aids the verification of workmanship standards.

Great ventilation - by design



Good ventilation system design will consider:

- The type, size and power source of the appliances being ventilated and meet all current gas regulations
- The layout of the appliances and their power consumption
- The dimensions, height and room layout
- What type of grease filtration is required?
- The fire rating of ductwork and fans to be used
- The need for lighting within the canopy
- Is mechanically powered make-up air required, and how it is to be introduced into the area?
- Building access constraints impacting upon the number of sections to be fabricated
- The position of the discharge to minimise noise or odour
- The amount of air to be handled
- Any local authority approvals required?
- The method of internally cleaning the duct work



Sourcing and bespoke manufacture

- Made to measure systems can provide the optimal solution at little or no extra cost
- The only material to be used in the fabrication of canopies is type 304, ultra fine grained stainless steel
- The canopy should be easy to clean
- All joints formed, folded and welded to minimise injury or growth of bacteria
- Sealants limited to joints where a hygienic seal is required, and of a food safe quality



Canopy matters

There are a number of types and style of extract canopy

- Overhead wall
- Overhead island
- Low level wall
- Passover
- Counter
- Eyebrow
- Condensation

Most styles can incorporate an integral make up air facility, which can be:

- Front face perforated diffuser or grille
- Internal slot – induction, entrainment, capture, compensating or short circuit
- Grille or louvers for spot cooling

Site installation

- An integral supply plenum should have all internal surfaces of the plenum thermally insulated
- Installation should follow completion of mechanical services first fix, before false ceilings are installed
- Consideration of special access or lifting requirements to aid the installation
- Canopy clearance from the finished floor shall be set between 2.0 – 2.1m
- The number and type of fixing points and secondary support provisions, to suit the weight and finished shape of the canopy

Regular maintenance

- **Cleaning standard**
 - i. HVCA TR/19 Guide to Good Practice
- **Regular cleaning regime**
 - i. No longer than a week between visual inspections
 - ii. Recommended frequencies and procedures for filters and collection drawers
 - iii. Adherence to manufacturer replacement cycles
 - iv. Daily cleaning programmes
 - v. Weekly maintenance programmes
 - vi. Deep hygiene cleaning by specialist contractors
- **Cleaning materials**
 - i. COSHH regulation compliance
- **Cost saving**
 - i. Cleaning a ventilation fan can reduce the energy required by up to 35%

