

Kitchen Hood Exhaust System

Last Issue Date: 26/03/2020		Type Of Service				
Activity		A	B	C	D	E
1	<p>KITCHEN HOOD EXHAUST SYSTEM: Undertake an inspection, filter clean (if required) and operational check:</p> <p>a) If applicable, check the fixed fire protection systems are clean and unobstructed.</p> <p>b) If applicable, check the ozone generators and UV treatments are clean.</p> <p>c) If applicable, check the washdown piping is clean.</p> <p>d) Check the internal surfaces of the hood and its exhaust plenum behind the filters for excessive grease accumulation. If there are any grease accumulations, ensure that air is not bypassing the filters.</p> <p>e) Check the grease gutters for excessive grease accumulation.</p> <p>f) Check that the grease-arresting filters are secured in position and free of any damage or deterioration. Check the frames and frame supports.</p> <p>g) Check the grease-arresting filters for excessive grease accumulation and CLEAN if required. Note: Depending on the usage this may need to be done more frequently than monthly.</p> <p>h) Check the operation.</p>		Y	Y	Y	
2	<p>KITCHEN HOOD EXHAUST SYSTEM - MAIN INSPECTION:</p> <p>a) Check for excessive leaks and/or damage or deterioration to the grease-arresting filters and replace as necessary. Advise the facility manager service provider of any concerns.</p> <p>NOTE: Non-metallic grease filters and other special types must be replaced at specific time intervals whether damaged or not. In these cases, follow the manufacturer's instructions.</p> <p>b) Use a depth gauge / grease comb to measure the thickness of the grease on the internal surfaces of the duct. Record in the customer service report and advise the facility manager service provider if the thickness is 2mm or greater.</p> <p>Refer to the Special Comments for notes on the frequency and grease thickness checks.</p>				Y	Y
3	<p>FAN, MOTOR AND DUCTING:</p> <p>a) Check that there are no physical obstructions likely to impede performance.</p> <p>b) Check the fan, motor and all bearings for noise, overheating and excessive vibrations. Check that they are secure.</p> <p>c) Check the condition and operation of the flexible connections (where fitted) for leaks, tearing or fraying.</p> <p>d) Check the fan belts for tension and wear (where applicable).</p> <p>e) Check that the condition of the casings, guards, impeller and other features is satisfactory.</p> <p>f) Clean the fan and motor if necessary.</p> <p>g) Check the lubrication of the bearings and lubricate where required.</p>			Y	Y	
4	<p>FAN, MOTOR AND DUCTING:</p> <p>a) Check that the condition of the casings, guards, impeller and other features is satisfactory.</p> <p>b) Check the pulley wheels for good alignment and couplings for good alignment and tightness.</p>				Y	

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5	ELECTRICAL: a) Check that the isolating switch and conduit is secured into position. b) Check that all connections are securely in position. c) Check the condition and operation of all relays, contactors, overloads, circuit breakers, indicator lamps and any other safety devices. d) Check the continuity of the earth wiring. e) Record the operating motor's current draw and compare with the rated output.				Y	
6	Record all results in the customer service report.		Y	Y	Y	Y

Special Comments and Technical Data

B SERVICE: MONTHLY (DEFAULT)

C SERVICE: THREE MONTHLY (DEFAULT, MINIMUM - AS1851)

D SERVICE: ANNUALLY (DEFAULT, MINIMUM - AS1851)

E SERVICE: REPLACEMENT OF NON-METALLIC GREASE FILTERS WHEN REQUIRED BY THE MANUFACTURER.

SERVICE ACTIVITIES AND FREQUENCIES WILL VARY DEPENDING ON SITE CONDITIONS, COOKING TYPE AND FREQUENCY OF USE, MANUFACTURER'S RECOMMENDATIONS AND LOCAL REGULATORY REQUIREMENTS.

THIS PRIMARY TDS IS FOR COMMERCIAL TYPE KITCHEN HOODS AND MUST BE SCHEDULED WITH THE SECONDARY TDS

ME24E: KITCHEN HOOD EXHAUST SYSTEM - SANITISATION.

FOR DOMESTIC HOODS REFER TO ME24A.

FOR THE ROOF MOUNTED EXHAUST FAN TDS REFER TO ME251.

APPLICABLE LEGISLATION AND STANDARDS: FOOD ACT, FOOD SAFETY STANDARDS, WH&S REGULATION, MINISTERIAL BUILDING STANDARD 002, AS1851 SECTIONS 1 & 13.

THE AIRAH TECHNICAL BULLETIN - 'KITCHEN HOOD EXHAUST SYSTEMS' NOTES AS A GENERAL GUIDE:

1/ FOR THE MAIN INSPECTION (ACTIVITY 2):

- FOR HEAVY USE (12 TO 16 HOURS PER DAY) THREE-MONTHLY INSPECTIONS ARE RECOMMENDED,
- FOR MODERATE USE (SIX TO 12 HOURS PER DAY) SIX-MONTHLY INSPECTIONS ARE RECOMMENDED, AND
- FOR LIGHT USE (TWO TO SIX HOURS PER DAY) 12-MONTHLY INSPECTIONS MAY BE APPROPRIATE.

2/ THAT FOR GREASE THICKNESS READINGS AND REQUIRED CLEANING:

- UP TO 0.05MM DEPTH INDICATES A CLEAN SURFACE,
- UP TO 2MM DEPTH INDICATES AN ACCEPTABLE LEVEL,
- OVER 2MM DEPTH INDICATES THE SURFACES SHOULD BE SCHEDULED FOR CLEANING, AND
- OVER 3MM DEPTH INDICATES IMMEDIATE CLEANING IS REQUIRED.

GREASE IS TO BE DISPOSED OF APPROPRIATELY TO MEET LOCAL AUTHORITY REQUIREMENTS.

THE MAINTENANCE OF ANY FIRE PROTECTION OR SUPPRESSION SYSTEMS AND OZONE GENERATORS AND UV TREATMENTS INSTALLED WITHIN KITCHEN HOOD EXHAUST SYSTEMS ARE TO BE DONE BY TRAINED AND QUALIFIED SUB-CONTRACTORS COMPETENT TO UNDERTAKE THIS WORK.

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