

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	

Disclaimer - This TDS is intended to provide guidance only to support Preventative Maintenance servicing activities. All TDS users are encouraged to read and understand the full [Conditions of Use](#) provided on the final page of this document and on the DPTI website.

For more information please contact the applicable Facilities Management Service Provider.



Government of South Australia
Department of Planning,
Transport and Infrastructure

Download Date: 04/11/2021

Kitchen Hood Exhaust System

Last Issue Date: 26/03/2020		Type Of Service				
		A	B	C	D	E
Activity						
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.

Disclaimer - This TDS is intended to provide guidance only to support Preventative Maintenance servicing activities. All TDS users are encouraged to read and understand the full [Conditions of Use](#) provided on the final page of this document and on the DPTI website.

For more information please contact the applicable Facilities Management Service Provider.



Government of South Australia
Department of Planning,
Transport and Infrastructure

Download Date: 04/11/2021

Conditions of Use

A TDS should be used as a generic guide for Facilities Management Service Providers (FMSP) to deliver Facilities Maintenance Services, specifically Preventative Maintenance in accordance with the DPTI [Agency Work Procedure Manual](#).

Users of a TDS should familiarise themselves with the following **Conditions of Use**:

1. You use the information and data contained in any TDS published by DPTI at your sole risk. DPTI-AGFMA does not have the expertise to provide complete or accurate technical data schedules and provides these technical data sheets merely as a starting point and/or guide.
2. If you rely on the information in a TDS you are responsible for ensuring, by independent verification, its accuracy, currency and completeness. DPTI cannot guarantee that the information contained in a TDS meets the standards or requirements of legislative requirements.
3. A TDS is not an exhaustive list of tasks or obligations that may be required and is generally generic in nature. DPTI does not oblige the user of a TDS to rely on it to the exclusion of other sources of information. For example, manufacturer's requirements may need to be followed for additional and / or alternative tasks and for additional and / or alternative servicing frequencies. You should always check the primary source of information such as the Australian Standards, manufacturer's specifications, legislation and other standards before undertaking any work to which a schedule may apply.
4. You must apply appropriate risk management principles and carry out all tasks in accordance with obligations under the [Work Health and Safety Act 2012](#).
5. You must not use a TDS unless you meet the specific competency requirements for preventative maintenance servicing works and are capable of applying the TDS to your trade or area of expertise. A TDS is only to be used by people who are specifically instructed by DPTI to use them and only for work undertaken in South Australia.
6. DPTI, its agents, instrumentalities, officers and employees make no representations, express or implied, as to the accuracy of the information, the data contained in a TDS or the suitability of a TDS for a particular purpose.
7. DPTI does not provide legal advice. DPTI accepts no liability, howsoever arising, for any loss resulting from the use of a TDS and any information or data or reliance placed on them.
8. DPTI may change information and data in a TDS without notice.
9. DPTI may revise this disclaimer at any time by updating these Conditions of Use.