

Grease Deposit Guide

Below is a guide to what levels of carbon deposits each piece of hot equipment may produce. The wool pads beneath higher deposit producing pieces of equipment may require more frequent changing.

Following the instructions found under “installing the filters” ensure, during replacement, that the grease has not bled through into the plenum chamber (canopy behind, the filters) and grease extract system.

Check the frames and baffle filters to ensure there are no deposits, these may be wiped over with a cloth.

It should not be necessary to clean with any abrasive chemicals or scouring materials. From time to time they may require immersion in hot water with a mild degreasing agent.

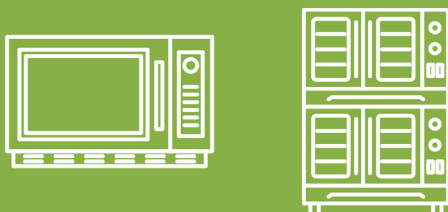
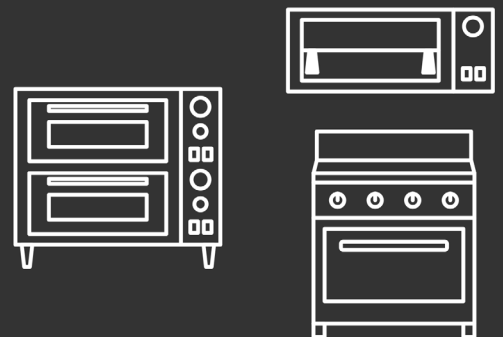


Heavy carbon deposit producing items **1-7 Days**

Chargrill, Griddle Plates, Broilers, Fryers, Wok Tables

Medium carbon deposit producing items **7-14 Days**

Salamander Grills, Solid Tops, Burner ranges



Low carbon deposit producing items **10-30+ Days**

Combination Ovens, Convection Ovens, Bratt Pans

Please note it is intended as a guide and the list will not be exhaustive. There will be several factors that will need to be taken into consideration. The length of time the equipment is in use each day, the type of food being cooked and whether the equipment is being regularly cleaned and the fan unit regularly maintained, will impact on the levels of carbon deposits being created.