



V E N T I L A T I O N S Y S T E M S

Ventilation Canopy Cleaning and Maintenance Manual (Including UV Type)



Suppliers of :   

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Canopy Cleaning

There are no grease filters that are 100% efficient, consequently there will always be a certain amount of grease carried through the filter matrix and deposited on the internal surfaces of the canopy filter housings and connecting ductwork. Grease quantity carried through the filtration system will depend on the type of cooking. If cleaning is not carried out regularly, grease on the inside surfaces of the canopy will create both hygiene and fire risks. For these reasons it is necessary to have a deep clean operation carried out on a six-monthly cycle and even three-monthly in heavy cooking environments.

Leigh Tec canopies are designed to be easily cleaned and will remain in pristine condition if the correct cleaning procedures are followed. Washing the canopy with soap or mild detergent and warm water and placing the filters through a pot wash carried out weekly will usually suffice however for heavy cooking processes this procedure should be carried out twice to four times weekly. Please note that when wiping down the canopy try and wipe following the natural direction of the grain in the stainless steel, this will enhance the appearance and prevent scratching. If these procedures are not followed grease can build up and become baked on requiring costly specialist attention.

Deciding upon when cleaning should take place and how often, is mostly subjective and responsibility is ultimately with the owner/manager of the facility. Regular inspections are recommended and should cover both the internal and external canopy surfaces. As a very rough guide to cleaning schedules please refer to the tables on the following page.

	Description
Light	Pub & Bar Food, small cafes, coffee/tea shops.
Light/Medium	Government institutions (schools/hospitals/elderly person's Homes), office and workplace kitchens.
Medium	Italian/French restaurants, hotel restaurants, family pub Restaurants, pizza restaurants, supermarket restaurants.
Medium/High	Small low output fast food restaurants, steak houses, Kebab/chip shops.
High	Large, high output fast food restaurants, Mexican Restaurants, Oriental & Asian restaurants.
Very High	Food factories.

The cleaning cycle for a canopy and its components will depend not only upon the regularity and duration of cooking below but also upon the type of cooking. The following table gives an indication as to how often certain types of installation should be cleaned:

Filter type	Establishment Category					
	Light	Light/Medium	Medium	Medium/High	High	Very High
Mesh Spark Arrester	Daily	Daily	Daily	Daily	Daily	Daily
Baffle filter wash cycle	7 Days	7 Days	5 Days	3 Days	1 Day	1 Day
Canopy clean down	7 Days	7 Days	5 Days	5 Days	5 Days	4 Days
Carbon filter replacement*	12 months	12 Months	6 Months	5 Months	3 Months	3 Months
U.V. Tube replacement*	10000 Hrs	10000 Hrs	10000 Hrs	10000 Hrs	10000 Hrs	10000 Hrs
Grease drawers clean	7 Days	7 Days	5 Days	3 Days	1 Day	1 Day
Ductwork clean	12 Months	12 Months	8 Months	6 Months	4 Months	3 Months
Note! Regular visual inspection should be carried out on all components. * Where fitted.						

Cleaning and maintenance of kitchen canopies and associated items should only be carried out by suitably skilled and trained operatives, in the absence of such operatives a specialist sub-contractor should be engaged and retained for the purpose. If in-house staff members are to be used, they will require training in monitoring, testing and handling of the various components. In the case of specialist odour removal systems such as UV, ESP or Carbon Cells, a specialist contractor should always be employed.

Handling components

When handling any components of the canopy, it is imperative that operatives wear proper PPE, gripping cut-resistant work-gloves for protection against metal edges and eye protection, as detergents and cleaning agents are used, it is easy to cut skin and damage eyes during the cleaning process. Suitable gloves, eye protection & PPE can be obtained easily through most suppliers of personal protective equipment (PPE). Access to filters for removal & replacement will often mean reaching above head height and as such, suitable access equipment and or safe working procedures are required.

It is strongly recommended that an in-house, site specific risk assessment of these hazards should be carried out.

Light Fittings

Cleaning

Leigh Tec offer one general type of lighting, a recessed vapour proof light this should be cleaned while in place using the same method as weekly canopy cleaning.

Maintenance

The recessed vapour proof lights are 240-volt LED tube lights and are powered from one end. All the internal parts can be accessed by removing the toughened glass light diffuser. This is done with the use of either a 4mm Allen key or in the case of bulkhead lamps a special key supplied with the light units.

Care should be taken when removing the diffuser as this item is quite heavy and requires 2 people to safely remove it.

Handling components

When handling any components of the canopy, it is imperative that operatives wear proper PPE, and be aware that before removing light fittings to isolate them from the electrical supply. Access to lights for removal & replacement will often mean reaching above head height and as such, suitable access equipment and or safe working procedures are required.

It is strongly recommended that an in-house, site specific risk assessment of these hazards should be carried out.

Suggested cleaning methods

PROBLEM	CLEANING AGENT	COMMENTS
Routine cleaning, all finishes	Soap or mild detergent and water (such as washing up Liquid)	After application, use a sponge or clean cloth to rinse with warm, clean water and then wipe dry if necessary
Fingerprints, all finishes	Soap and water or organic solvent such as Alcohol	After application, use a sponge or clean cloth to rinse with warm, clean water and then wipe dry if necessary
Stubborn stains, discolouration, all finishes	Mild cleaning solutions such as abrasive free stainless steel cleaning creams.	After application, use a sponge or clean cloth to rinse with warm, clean water and then wipe dry if necessary
Oil/Grease marks, all finishes	Soap and water or organic solvent such as Alcohol	After application, use a sponge or clean cloth to rinse with warm, clean water and then wipe dry if necessary

UV Type Canopies

Leigh Tec strongly recommend a maintenance agreement is entered (contact Leigh Tec for service information) to maintain this system. Failure to maintain the system will result in reduced efficiency and eventual UV lamp failure.

Leigh Tec UV canopies are fitted with a highly sophisticated PLC controlled ultraviolet filtration system. The system consists of an ultraviolet filtration plenum, access to and maintenance of this chamber should only be carried out by a suitably trained maintenance engineer and under no circumstances should the door be opened unless the power to the UV control panel has been isolated, however if the filters or doors are removed/opened the UV system will shut down. Within this chamber there are many glass ultraviolet light tubes, these tubes are delicate and contain mercury hence care should be taken when handling, especially in the presence of food sources where there is a risk of contamination.

The system is controlled by a UV control panel mounted near to the canopy. The front of the control cabinet is fitted with a LCD display indicating one or more of the following text messages:

- UV Running/Stopped.
- Extract air fail UV stopped.
- Door open UV stopped
- Filter removed UV stopped
- UV Lamp fail

Under normal operational circumstances the 'power' lamp will remain illuminated. When the kitchen extract fan is running the screen will display UV running if the system is switched to on and will work with the on off phases of the extract fan. If any faults occur the screen will display the relevant message from the list above.

Disclaimer

Whilst every care is taken in ensuring the information contained herein is accurate, no responsibility implied, or otherwise, is accepted for loss or damage incurred due to this information. It is the responsibility of the reader to ensure the method used is suitable for their application and they should satisfy their self before proceeding with a trial or sample component.

The information in this publication may not be regarded as a guarantee for the proprieties of materials or products dealt with or of their processing.



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LONGAR® Type 2

Premium Baffle Filter



LONGAR® TYPE 2 FEATURES:

- 100% Flame barrier protection to DIN 18869-5.
- Cutsafe safety edges.
- Fully welded construction – all stainless steel construction.
- Meets insurance requirements.
- Meets HVCA DW172 requirements.
- Folding handles and drainholes as standard.
- Robust baffle filter construction – built to last.
- Tested & certified to European standard DIN 18869-5.
- Tested & certified to American standard UL1046.
- Tested & certified to ASTM2519.

APPLICATIONS

- Commercial kitchens
- Water mist separation
- Spark arrestors
- Sand filtration
- Grease filtration

LONGAR® TYPE 2 PREMIUM BAFFLE FILTER

For use in commercial kitchens and ventilation to extract grease laden air and act as a fire barrier. Fire barriers prevent any cooking flames traveling past the extract canopy. The new Type 2 is a development of customers requesting certain attributes for the baffle filter, the main ones being safety edges on frame and blades. LONGAR® Type 2 is available in standard depths of 20mm and 45mm depths, this is required for the filter to operate at a constant efficiency and to protect the system as a flame barrier as tested to European Standard DIN 18869-5 and American Standard UL1046. Custom sizes are available on request.

CONSTRUCTION / MATERIAL SPECIFICATIONS

As standard all baffles are manufactured with Stainless Steel 430 polished finish, (Other finishes and materials are available). Maximum Operating temperature 400C or 750F.

FITTING INSTRUCTIONS

- Fit products, handles in direction of air in.
- Product vertical in air stream.

HANDLING

- Handle with care when unpacking.
- Store in dry and frost protected place.

MAINTENANCE

- All maintenance should be carried out in accordance with the planned maintenance set by installation contractor.
- When handling any components suitable PPE should be used - gloves, eye protection and access equipment.
- Filters should be cleaned by a trained operative either daily for heavy use or weekly for light use.
- For more exact guide to cleaning you should contact a cleaning specialist.

PACKAGING

- All units are packaged in double wall boxes with separators for standard sizes, glued closed for protection whilst in transit against contamination.

FILTER CLASSIFICATION:

- Filter Class G2
- UL Class 2

TESTED TO:

- DIN 18869-5
- UL 1046
- ASTM 2519

MANUFACTURED TO:

- DW172
- ISO9001

For technical specifications, part numbers and ordering information, please see overleaf.

LONGAR® Type 2

Premium Baffle Filter

TECHNICAL SPECIFICATIONS

Longar specifies the baffle filter as height x width x thickness. The handles are fixed to the height and drain holes punched on the width. The length of the baffle blade is the height; please ensure correct orientation is given when ordering.

SIZE ORDERING GUIDE (TOLERANCES +/- 2mm)				
Part Number	Actual Size HxWxD	Nominal Size HxWxD	Weight	Filter Free Area
TYPE2ST10X20X2	243 x 496 x 45mm	254 x 508 x 50mm	1.40kgs	0.08m ²
	9.57 x 19.53 x 1.77"	10 x 20 x 2"	3.08lbs	0.86ft ²
TYPE2ST12X20X2	295 x 496 x 45mm	304 x 508 x 50mm	1.61kgs	0.09m ²
	11.61 x 19.53 x 1.77"	12 x 20 x 2"	3.54lbs	1.02ft ²
TYPE2ST16X16X2	395 x 395 x 45mm	406 x 406 x 50mm	1.54kgs	0.10m ²
	15.55 x 15.55 x 1.77"	16 x 16 x 2"	3.39lbs	1.05ft ²
TYPE2ST16X20X2	395 x 496 x 45mm	406 x 508 x 50mm	1.96kgs	0.13m ²
	15.55 x 19.53 x 1.77"	16 x 20 x 2"	4.31lbs	1.40ft ²
TYPE2ST18X18X2	444 x 444 x 45mm	457 x 457 x 50mm	1.98kgs	0.13m ²
	17.48 x 17.48 x 1.77"	18 x 18 x 2"	4.36lbs	1.40ft ²
TYPE2ST20X16X2	496 x 395 x 45mm	508 x 406 x 50mm	1.93kgs	0.12m ²
	19.53 x 15.55 x 1.77"	20 x 16 x 2"	4.25lbs	1.32ft ²
TYPE2ST20X20X2	496 x 496 x 45mm	508 x 508 x 50mm	2.41kgs	0.16m ²
	19.53 x 19.53 x 1.77"	20 x 20 x 2"	5.30lbs	1.76ft ²
TYPE2ST24X24X2	597 x 597 x 45mm	609 x 609 x 50mm	3.15kgs	0.24m ²
	23.50 x 23.50 x 1.77"	24 x 24 x 2"	6.93lbs	2.56ft ²
FINAL RECOMMENDED PRESSURE DROP: 400 PASCALS				

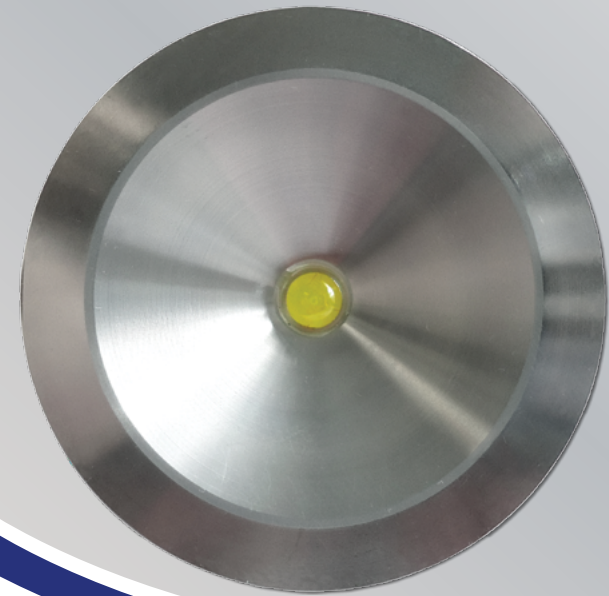


LONGAR INDUSTRIES

FILTERS AND FABRICATIONS FOR A CLEANER ENVIRONMENT

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As part of our program for continuous improvement, Longar Ltd reserves the right to change specifications without notice. 15-01-2016.



2 X
COLOUR
TRIMS
INCL.

EternaPro
LED
5 YEAR
Warranty*

1.4W LED NON MAINTAINED EMERGENCY DOWNLIGHT

This LED compact recessed emergency light is ideal for use in corridors, stairwells and other places that require a smart, discreet emergency unit.

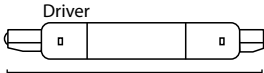
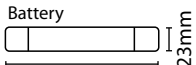
- Aluminium construction • Compact design
- Matt silver and white trims included
- Pre-wired for easy installation
- LED glows green in standby mode and super bright white light in the event of a mains failure
- Excellent alternative to a converted downlight
- Minimum 3 hour functionality in emergency mode
- 118 lumens in emergency mode
- 32mm diameter hole cut out size

SELDLEM3

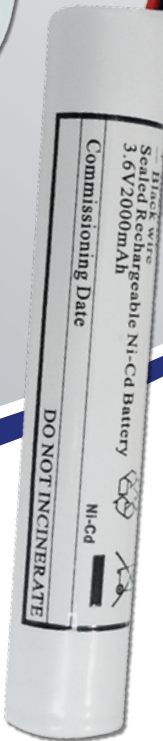
- Automatic testing in accordance with EN 62034

• M.O.M: 1 / O.P.Q: 20

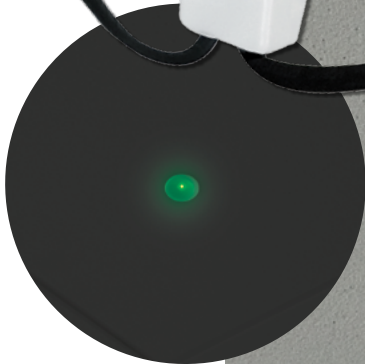
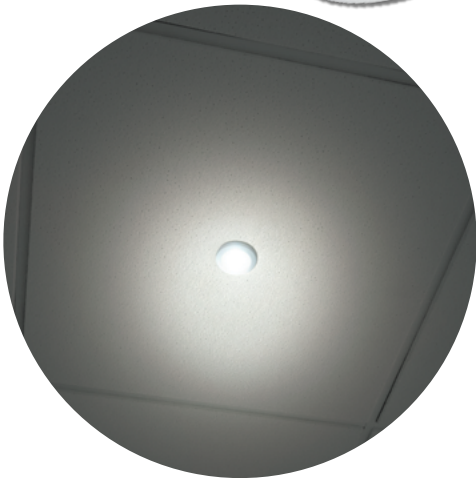
Code	Version	Colour	Wattage	IP Rating
LDLEM3	Standard	Matt Silver / White	1.4W	IP20
SELDLEM3	Self Test			



Download
IES File from
website



PERFECT FOR OFFICE & COMMERCIAL APPLICATIONS



Emergency
charge light

Proven fitting with long term reliability and performance and now available with Self-Test.



*Subject to terms & conditions

NET-39-03-02

Kingston Panel UGR<19 Tri-Colour 500x500 20W TP(a) Standard



Features

- Low glare diffuser with UGR rating <19
- TP(a) flammability-rated diffuser
- PMMA Light Guide path for even light distribution
- Selectable 3000K, 4000K or 5500K colour temperature
- Flicker-free driver
- High lumens per watt
- Engineered back plate for rigidity

Key Data

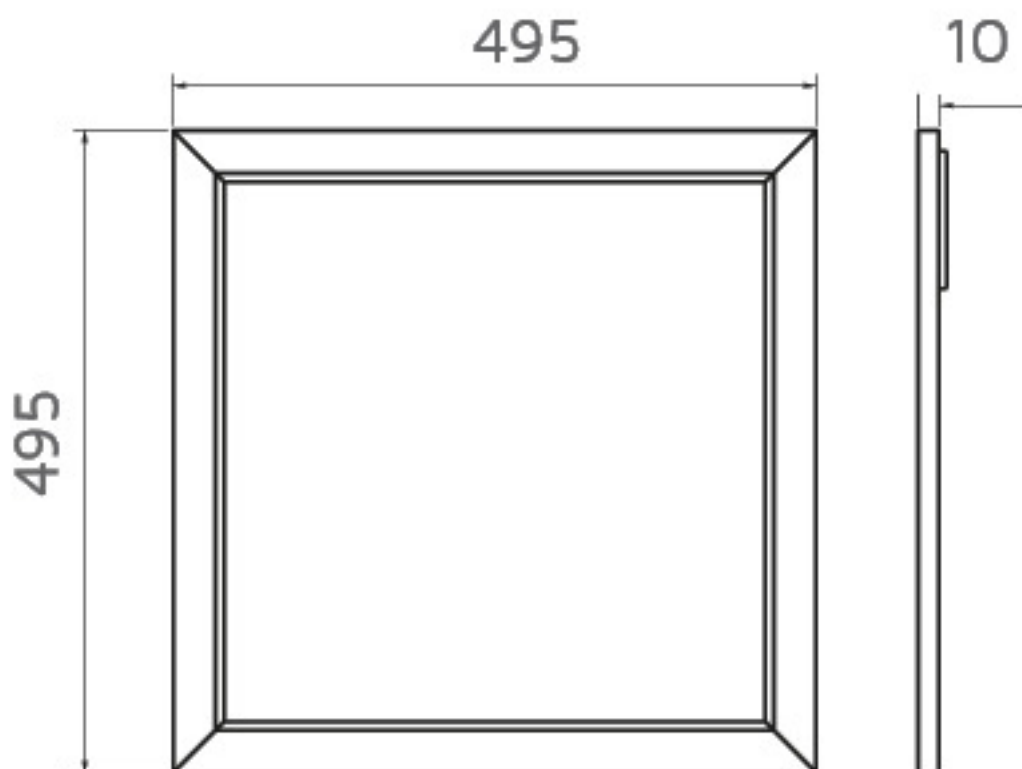
Power	20W
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Colour Temperature	3000K / 4000K / 5500K
IP Rating	IP40 Front / IP20 Rear
Luminous Flux	1800lm / 2100lm / 1900lm
Dimensions	495 x 495 x 10mm
Warranty	5 Years (Registration Required)

Technical Specifications

Input Voltage AC	220-240V
Power Factor	>0.95
Luminaire Efficacy	110lm/W
LED Manufacturer	JUFEI
LED Type	SMD 4014
No. of LEDs	192
Driver Manufacturer	Tridonic Advanced Series
Total Circuit Power (W)	20W
Electrical Class	3
Colour Rendering	>80 CRI
Lamp Viewing Angle	95°
Dimmable	No
Flicker Free	Yes
Operating Temp.	-15°C to +45°C
Lifespan LM80	50,000 Hours
UGR Rating	Less than 19
Diffuser Flammability Rating	TP(a)

Diffuser/LGP Material	PC / PMMA
Housing Material	Aluminium
Frame Colour	White
Weight	2.25Kg
Cable Length	240mm
Battery Pack	LiFePO4
AC Current	500mA
Cut-Out Size	475-475mm
Driver Output Voltage DC	33-42V
Housing Colour	White
Fixing Method	Recessed
Luminaire Manufacturer	Lumlux Corp.
Manufacturer	Lumlux Corp.



All units are in mm



V E N T I L A T I O N S Y S T E M S

Ventilated Ceiling Operation & Maintenance manual



Suppliers of :   

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VENTILATED CEILING TILE & FILTER CLEANING

There are no grease filters that are 100% efficient, consequently there will always be a certain amount of grease carried through the filter matrix and deposited on the internal surfaces of the filter housings and connecting ductwork. Grease quantity carried through the filtration system will depend on the type of cooking. If cleaning is not carried out regularly, grease on the inside surfaces of the intake plenum will create both hygiene and fire risks. For these reasons it is necessary to have a deep clean operation carried out on a six-monthly cycle and even three-monthly in heavy cooking environments.

LeighTec ventilated ceilings are designed to be easily cleaned and will remain in pristine condition if the correct cleaning procedures are followed. Washing the outer surfaces with soap or mild detergent and warm water and placing the ceiling tile filters through a pot wash on a weekly basis will usually suffice however for heavy cooking processes this procedure should be carried out between two and four times a week. Please note that when wiping down the surface wipe following the natural direction of the grain in the stainless steel, this will enhance the appearance and prevent scratching. If these procedures are not followed grease can build up and become baked on requiring costly specialist attention.

Deciding upon when cleaning should take place and how often, is mostly subjective and responsibility is ultimately with the owner/manager of the facility. Regular inspections are recommended and should cover both the internal and external surfaces. Please refer to the cleaning table below as a guide to your cleaning schedule.

	Description
Light	Pub & Bar Food, small cafes, coffee/tea shops.
Light/Medium	Government institutions (schools/hospitals/elderly person's homes), office and workplace kitchens.
Medium	Italian/French restaurants, hotel restaurants, family pub restaurants, pizza restaurants, supermarket restaurants.
Medium/High	Small low output fast food restaurants, steak houses, kebab/chip shops.
High	Large, high output fast food restaurants, Mexican restaurants, Oriental & Asian restaurants.
Very High	Food factories.

The cleaning cycle for the ventilated ceiling and its components will depend not only upon the regularity and duration of cooking below but also upon the type of cooking. The following table gives an indication as to how often certain types of installation should be cleaned:

Cleaning and maintenance of ventilated ceilings and associated items should only be carried out by suitably skilled and trained operatives, in the absence of such operatives a specialist sub-contractor should be engaged and retained for the purpose. If in-house staff members are to be used, they will require training in monitoring, testing and handling of the various components. In the case of specialist odour removal systems such as UV, ESP or Carbon Cells, a specialist contractor should always be employed.

Removing Tiles & Filters

Tiles and filter pods in our ventilated ceilings are designed to be easily removed for cleaning and maintenance. From a suitable secure platform push the tile/filter upwards to release it from the frame, when the tile/filter is clear of the frame it can be tilted off centre and lowered from the frame through its mounting frame. Once removed it can be cleaned as per recommendations and re fitted in a reverse order.

Handling components

When handling any components of the ceiling, it is imperative that operatives wear proper PPE, gripping cut-resistant work-gloves for protection against metal edges and eye protection as detergents and cleaning agents are used, it is easy to cut skin and damage eyes during the cleaning process. Suitable gloves, eye protection & PPE can be obtained easily through most suppliers of personal protective equipment (PPE). Access to filters for removal & replacement will often mean reaching above head height and as such, suitable access equipment and or safe working procedures are required.

It is strongly recommended that an in-house, site specific risk assessment of these hazards should be carried out.

Light Fittings

Maintenance

LTS ventilated ceiling lights use LED strip lights, all of the internal parts can be accessed by removing the lighting unit from the ceiling in the same manner as described in the tile/filter removal process and placing the unit on a stand whilst maintenance is carried out please adhere to additional warnings.

▲ WARNING ▲

PLEASE ENSURE THE LIGHTS HAVE BEEN ISOLATED FROM THE MAINS POWER BEFORE REMOVING UNIT OR ATTEMPTING ANY MAINTENANCE

▲ WARNING ▲

THE LIGHTING UNITS GET VERY HOT AFTER PROLONGED USE AND MAY CAUSE A BURN HAZARD PLEASE ALLOW UNITS TO COOL BEFORE REMOVING FROM CEILING.

Care should be taken when removing the lighting unit as this item is quite heavy and usually requires 2 people to safely carry out this procedure.

Handling components

When handling any components of the canopy, it is imperative that operatives wear proper PPE, and be aware that before removing light fittings to isolate them from the electrical supply. Access to lights for removal & replacement will often mean reaching above head height and as such, suitable access equipment and or safe working procedures are required.

It is strongly recommended that an in-house, site specific risk assessment of these hazards should be carried out.

Suggested cleaning method

PROBLEM	CLEANING AGENT	COMMENTS
Routine cleaning, all finishes	Soap or mild detergent and water (such as washing up Liquid)	After application, use a sponge or clean cloth to rinse with warm, clean water and then wipe dry if necessary
Fingerprints, all finishes	Soap and water or organic solvent such as Alcohol	After application, use a sponge or clean cloth to rinse with warm, clean water and then wipe dry if necessary
Stubborn stains, discolouration, all finishes	Mild cleaning solutions such as abrasive free stainless steel cleaning creams.	After application, use a sponge or clean cloth to rinse with warm, clean water and then wipe dry if necessary
Oil/Grease marks, all finishes	Soap and water or organic solvent such as Alcohol	After application, use a sponge or clean cloth to rinse with warm, clean water and then wipe dry if necessary

UV Equipped Ventilated Ceiling

Please refer to your LTS AIR HANDLER OPERATION & MAINTENANCE manual for all relevant UV related subjects.

▲WARNING UV LIGHT CAN BE DANGEROUS▲

All UV plant must be service by qualified personnel if in doubt contact LTS for service.

All LTS products are guaranteed for a period of 12 months against failure of material or defective workmanship

DISCLAIMER

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