

The below information has been submitted to support application 134388/FO/2022 and satisfy Environmental Health's request for more information regarding the cleaning and maintenance of kitchen equipment within the proposed Unagi Restaurant.

Baffle filters

Baffle filters are standard 395 by 395 by 45mm

- * Rolled stainless steel section*
- * Safety edges on frame and blades*
- * 100% Flame Barrier Protection to DIN 188969-5*
- * Meets insurance requirements*
- * Robust welded stainless steel construction*
- * Supplied with folding handles that can be removed*
- * Drain holes & handles, fitted as standard*
- * Meets HVCA DW172 requirements.*
- * Tested & certified to European standard DIN 18869-5.*
- * Tested & certified to American standard UL1046*

For use in commercial kitchens, the Type 2 baffle filter enhances ventilation to purify grease-laden air and it acts as a fire barrier, preventing cooking flames travelling past the extract canopy. The new Type 2 filter has been developed with safety and efficiency in mind, featuring rolled edges on the frame and blades. Due to its unique design, the unit has higher grease filtration efficiency than any other kind of baffle filter on the market. Rolled stainless steel section with full safety edges on a frame with blades as a welded construction, all filters have drainage holes and handles unless you request otherwise, the grille across the front of the filter is optional. Baffle filters can be fabricated to any size,

The kitchen staff will clean these daily in the dish washer as dish washer friendly. See Item 2 of the 'Canopy, extract and fresh air audit' for location.

Extraction exhaust fan canopy hood clean

Extraction cleaning will take place in accordance with recommendations. It is recommended that every 12 months the tr19 canopy extract is cleaned with certification, to be cleaned by qualified tr19 extraction and canopy cleaners they will use the hatches in the duct work before and after the fan to gain access to clean as well as cleaning canopy hood and the outlet box at base of the extract exhaust. At the same time same company doing the tr19 clean will do a deep clean to all cooking equipment and cook line walls with canopy hood.

Please see the 'Canopy, extract and fresh air audit' for regular cleaning arrangements by kitchen staff, and location photographs.

Fresh air clean

Every 12 months take fan off once isolated, clean any dust and debris from external louvre and fan wall plate fan.

Please see attached site audit pro showing all point of gas interlock , gas solenoid , fresh air fan internally and externally with speed controller , showing extract exhaust fan and speed controller ,inspection hatches for cleaning , showing canopy hood with baffle filters and grease pots , showing the passed gas cert showing all co2 and co readings are correct

Maintenance

Regarding fixing, servicing and maintaining equipment i.e. fans and cookline equipment giving time scales is something I can't do as they don't have sell by dates or end of life dates , but if cleaned , serviced and maintained as all unagi sites are ever bi monthly to check all things working cleaning condenser fans on refrigeration as well as checking seals , lights extra and the checking and cleaning on the gas & electric equipment cleaning flues , burners ,pilots and extra that will give the longevity of equipment life better odds and less chance of break downs as they are cleaned and maintained more often to prevent issues of breakdowns and give longer life to equipment in question

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