

Section 4: Maintenance

4.1. Overview

The recirculation tower and equipment enclosures have been designed for ease of maintenance and cleaning. Intervals between cleaning should not be left too long as grease deposits can become engrained and the cleaning process will require specialised attention.

Regular visual inspections of internal and external surfaces should be undertaken with particular attention being made to non-visible and readily accessible surfaces.

It should be noted that grease filtration is not 100% efficient and a small amount of grease will be carried on the airflow, through the filters and deposited on surfaces of ductwork and equipment.

The amount of grease is dependent upon the type and level of cooking. If internal grease deposits are left unclean there is a risk of fire and hygiene issues. It is imperative to have systems and components deep cleaned.

The efficiency and operational life expectancy of recirculation tower and associated components will rely upon the maintenance regime for the system, adopted by the user. Poor maintenance of individual system components can have a detrimental effect to other parts of the system ultimately causing permanent damage or failure.

A planned maintenance regime should be adopted immediately to ensure continued system efficiency and minimising risks to the health of personnel.

The cleaning and maintenance of recirculation equipment and associated components should only be undertaken by suitably trained and competent personnel with experience of specialised cleaning techniques and maintenance practices.

It is recommended that a qualified contractor be engaged and retained to undertake all cleaning and maintenance. Failure to correctly maintain recirculation canopies and associated components will invalidate any guarantees or warranties.

4.2. Preventative Maintenance

The frequency of preventative maintenance depends upon:

- Type of establishment.
- Level of output.
- Type of cooking.
- Duration of cooking and how often.

The level of output and type of establishment can be categorised as follows:

Level of Output

Light

Light/Medium

Medium

Medium/High

High

Very High

Type of Establishment

Public House and Bar Food. Small Café's. Tea/Coffee Shops.

Schools. Hospitals. Care/Nursing Homes. Office/Workplace Kitchens.

Italian/French Restaurants. Hotel/Pub/Pizza/Supermarket Restaurants.

Small/Low Output Fast Food Restaurants. Steak Houses. Kebab/Chip Shops.

Large High Output Fast Food. Mexican/Oriental/Asian Restaurants.

Food Production Factories.

For suggested guidance on cleaning intervals refer to the following schedule:

Preventative Maintenance Intervals						
Equipment/Component	Light	Light/ Medium	Medium	Medium/ High	High	Very High
Cleaning Stainless Steel Component Enclosure	7 Days	7 Days	5 Days	5 Days	2 Days	2 Days
Cleaning Internal Surfaces of Recirculation Canopy and Component Enclosure	3 Months	3 Months	3 Months	2 Months	1 Month	1 Month
Cleaning Enclosure Internal Ductwork	3 Months	3 Months	3 Months	2 Months	1 Month	1 Month
Cleaning Stainless Steel – General Surfaces, Fingerprints, Stains/Discolouration, Oil and Grease Marks and Corrosion	Cleaning of general stainless steel surfaces is a non-scheduled activity and should be undertaken as required dependent upon level of output. Surfaces should be cleaned when dirty to restore to original condition.					
Replace Stage 2 Mesh Filters	2 Months	2 Months	2 Months	1 Month	1 Month	1 Month
Replace Stage 5 G4 Pleated Panel Filters	2 Months	2 Months	2 Months	1 Month	1 Month	1 Month
Replace Stage 6 HEPA Filters	3 Months	3 Months	3 Months	2 Month	2 Month	2 Month
Inspect and Clean Stage 7 Fan Unit	2 Months	2 Months	2 Months	1 Month	1 Month	1 Month
Replace Stage 8 Carbon Filters	4 Months	4 Months	4 Months	2 Month	2 Month	2 Month