



Commercial Kitchen & Extractor Ducting Cleaning Specialists

The cleaning and maintenance of kitchens should allow the highest standards of hygiene to be maintained. All surfaces coming into contact with food must be disinfected. This will be achieved largely by effective cleaning and in part by the use of heat or chemical sterilisers. Your daily cleaning schedule will take care of the routine cleaning of dishes and kitchenware (crockery, cutlery, glass, food preparation equipment and utensils), and walls, floors and kitchen furniture.

However, no matter how effective the daily cleaning, there will be a progressive accumulation of soil, particularly grease, on less accessible surfaces, notably canopies, ducts, light fittings, floors and walls behind equipment, ceilings and upper half of walls. The removal of this accumulated soiling requires deep cleaning usually undertaken at three or six-monthly intervals. The operation generally requires the services of a professional contractor.

Clean Genie... the answer to your Kitchen Deep Cleaning.

This is the time to call in Clean Genie. Clean Genie are your local experts and will service your kitchen deep cleaning at a time best suited to your particular requirements. Our trained cleaning technicians will arrive at a time best suited to you to thoroughly deep clean your kitchen and bring it up to a standard that you will be proud of.

Darrell Ballantyne
Operations Director

Clean Genie Ltd (Administration)
Unit 14 Oxlip Leyes
Bicester
OX26 3ED

T: 01869 243777
F: 01869 243776

Oxford Service Centre
T: 01865 202535

Milton Keynes Service Centre
T: 01908 235550

info@clean-genie.co.uk
www.clean-genie.co.uk

24 hours a day, 7 days a week, contact our call centre on **0845 056 9085**



Specialist Deep Cleans

- Complete Kitchen Deep Cleans
- Canopies Walls, Floors, Ceilings
- All Kitchen Equipment
- Grease Filters
- Risk Assessments
- Maintenance and Cleaning Programmes to ensure compliance with current regulation requirements
- Certificate of Completion

Fire and food safety incidents are obvious risks to health and lives. A professional cleaning programme helps reduce these risks, prolong the life of equipment, and improve staff morale by demonstrating a commitment to a safe and clean working environment. We offer a fast, efficient and affordable solution to the cleaning of all catering environments to ensure compliance with ever-increasing hygiene and safety legislation.



Routine Kitchen Cleaning - It's the Law...

Fire resulting from a build-up of grease and dust can cause damage which may only be covered by insurance if it is proved that the system had been regularly and recently cleaned (in most cases within the last 12 months).

Don't give them any excuse NOT to pay out !!

About Extractor Duct and Hood Cleaning

Kitchen exhaust cleaning is required by law for virtually every commercial cooking establishment. Restaurants, hospitals, hotels, employee cafeterias and other food-service locations have a "hood" and ductwork over the stove to exhaust smoke, steam, and fumes out of the building. These exhaust gases leave a residue on the inside of the ductwork. This is usually a grease residue of some sort, depending on the type of cooking. Char grills commonly leave heavy black grease. Chinese cooking normally deposits a sticky or rubbery residue. When a charcoal or wood-burning stove is in use soot and ash residue builds up in the ductwork. Dishwashers leave heavy lint deposits. When the build-up of grease becomes heavy, a fire hazard exists. Approximately one of three restaurant fires is caused by grease. A common scenario of how a kitchen exhaust fire starts is this:

- A flame flares up on the stove.
- The fire contacts the filters above the stove on the kitchen hood.
- The filters ignite.
- Since the exhaust fan is on, drawing air into the hood, through the filters, and up the duct, the flame on the filters is pulled into the duct.
- If significant grease residue exists on the duct interior, this can act as a fuel and the fire spreads up the duct, perhaps all the way into the fan. We have seen fire climb up a ten-story duct to the fan on the roof and burn up the fan.
- Modern duct construction is designed to hopefully withstand such duct fires. The duct seams are welded to prevent grease or fire from leaking out and the shafts around the duct are made of fire-resistive materials. However, older buildings are still at risk, and even in modern ones the fire may leak out or could come out onto the roof via the fan.

When an exhaust system is cleaned regularly, however, the chances of a duct fire are extremely remote.



How Often Should A Kitchen Exhaust Be Cleaned?

The most common cleaning frequency is every 6 months. This can vary, however. The kitchen exhaust systems that need cleaning most often are those over wood-burning or charcoal-burning stoves. These should be cleaned every month at least, and in some cases as often as every 2 weeks.

Below are various types of cooking establishments and their most commonly recommended cleaning frequencies.

- Wood-burning or charcoal-burning stoves, charrills, 24-hour restaurants, and some hamburger places: 30 DAYS.
- Many hamburger restaurants and fast-food locations: 60 DAYS.
- Average restaurant, employee cafeteria, and hotel or hospital kitchen: 90 DAYS.
- Pizza places, convalescent hospital, small snack bar, oven hood: 180 DAYS.
- Hoods over non-grease-creating appliances, such as steam kettles, dishwashers, soup vats, etc. ONE YEAR.

Kitchen exhaust cleaning is a standard part of the routine maintenance of any cooking establishment. All kitchen managers and restaurant owners should be aware of its role in fire prevention and ensure it is done on a regular basis. Environmental Health

The cleanliness of the kitchen exhaust system is one of the assessment criteria in the grading system for food outlets. Enforcement action may also be taken against the licensees of food outlets who fail to keep their kitchen exhaust system clean. Routine Kitchen Cleaning

- Reduced risks of kitchen fires
- Enhanced working environment for kitchen staff
- Improved ventilation for smoke and odour removal
- Lower insurance premiums offered by some insurance companies
- Compliance with local and national fire and health codes.