



CLEANING FREQUENCY OF EXTRACTION SYSTEM COMPONENTS

The need for specialist cleaning of extraction systems will depend on the level of usage of the cooking equipment, types and quantity of cooking and other risk factors such as vulnerability of the system to ignition and of the building and its occupant / users to system fire, hygiene, vermin and mechanical hazards. Typical cleaning intervals are shown below

SYSTEM COMPONENT	LIGHT USAGE 2-6 Hours per day	MEDIUM USAGE 6-12 Hours per day	HEAVY USAGE 12-16 Hours per day
CANOPY (clean accessible internal and external surfaces and check collection trays)	Every 2-3 weeks	Weekly	Twice weekly
GREASE FILTERS (clean)	Weekly	Twice Weekly	Daily
ODOUR CONTROL SYSTEMS (check and replace as necessary)	12 monthly	6 monthly	3 Monthly
FANS (check and clean as necessary)	12 monthly	6 monthly	3 Monthly
FRESH AIR FILTERS (check and clean as necessary)	6 monthly	4 monthly	3 Monthly
EXTRACT DUCTWORK (check and clean as necessary)	12 monthly	8 monthly	6 Monthly

Systems with heavy usage of chargrills, salamander grills and chinese cookers may need to be cleaned even more frequently.

Please refer to TR/19: Guide to Good Practice – Internal Cleanliness of Ventilation Systems (HVCA www.hvca.org.uk) for more information.