

## **Midtherm Engineering Kitchen canopy maintenance guide**

The Midtherm Canopy Range has been designed to provide a long lasting high quality finish as well as high performance grease extraction. In order to ensure that the system continues to extract the grease safely whilst maintaining a hygienic, corrosion-free finish it is essential that the following maintenance procedures should be implemented. Please find our guidelines set out as follows:

### **CANOPIES**

Canopies require BI-Annual or inspection services to ensure trouble free operating. All grease drain points should be checked every 6 months for blockage and cleaned as required.

Grease collection trays emptied as required.

### **FILTERS**

All filters are provided with two grips for easy removal and insertion. Before commencement of cleaning the system needs to be isolated. This is to avoid unfiltered air entering the system, and the deposition of grease causing a potential fire hazard.

Dependent on cooking load all filters should be cleaned on a regular basis to ensure optimum working conditions, it is recommended that the filter and collection drawers are cleaned once a week to ensure no accumulation of dirt, grease grit etc.

Both mesh and baffle type filter cells are sized to facilitate their cleaning with any commercial dishwashing machine. Soaking for 15 minutes in a warm degreasing agent can also clean mesh type filters.

**WARNING:- DO NOT USE AN AGGRESIVE CLEANING SOLUTION.**

### **FANS**

Check for undue noise or vibration. Cleaning the fan impeller can often cure vibration, but if the problem persists after cleaning, consult the flue supplier or the fan manufacture.

Always ensure the electrical supply has been isolated before carrying our any work on the fan.

Check that the flexible couplings, where fitted, are secure and undamaged.

Fan motors with grease fittings should be lubricated using a low pressure grease gun with shell alvania No. 3 grease.

## **DUCT**

An annual inspection should be carried out to ensure non-accumulation of congealed grease.

The recommended cleaning periods for extract ductwork as published in the HVCA document TR/17 guide to good practise – cleanliness of ventilation systems are as shown in the table bellow.

<u>Heavy Use</u>	<u>12-16 hours per day</u>	<u>3 Monthly</u>
<u>Moderate Use</u>	<u>6-12 hours per day</u>	<u>6 Monthly</u>
<u>Light Use</u>	<u>2-6 hours per day</u>	<u>Annually</u>

## **DAMPERS**

Any dampers should be set and locked into position by the Commissioning Engineer. No further adjustment should be necessary.

### **Speed Controller Operation**

If you have a speed controller fitted you should make sure that it is adjusted correctly. When the system was installed, the speed controller should be set and marked. If the controller is turned up to evacuate excessive smoke for example, the controller should be returned as soon as possible.

### **Cleaning Stainless Steel**

All metal stainless steel surfaces on the canopy units should be cleaned with a recommended solvent/cleaner. Caustic or abrasive material should be avoided, as they will scratch the surface, which will encourage the growth of bacteria.

- It is highly recommended by Midtherm Engineering Ltd that the responsible person for the maintenance should employ a specialist contract hygiene cleaning company on an annual basis to ensure that the food environment maintains a safe and clean standard.

If your system has been designed to supply and deliver make up air, then it is important that the air ways are free and clear of any obstruction within the duct or externally i.e. leaves, rubbish, Dirt accumulation and blockages will cause resistance to the systems performance

Failure to adhere to the above maintenance procedures would result in an unhygienic environment. Grease and dirt accumulating will promote the growth of bacteria, increase the risk of fire, reduce airflow through the kitchen and impair the overall system performance.

Please note that this maintenance guide is not intended to be an exhaustive method of cleaning our products. There are many existing and emerging technologies available depending on the type of deposits to be removed. To conform with current legislation please refer to the HVCA guide to good practice for Internal Cleanliness of Ventilation Systems TR/19, incorporating DW/TM2 & TR17 (1998 & 2002) Section 7.