



Kitchen Grease Extract – Cleaning Methods

Section 7 of TR/19 (Specific Considerations for Kitchen Extract Systems) provides specific guidance on particular methods to clean the kitchen grease extract system. Please see table below.

Section 7.28 This guide is not intended to be definitive in relation to the method of cleaning, as there are many existing methods that can be applied in tandem, and emergent new technologies. Examples of cleaning methods are listed in Table 10.

Table 10: Examples of Cleaning Methodology		
Generic Name	Energy Source	Removal Method
Hand wipe	Manual	Wiping the surface of the ductwork
Hand scrape	Manual	Removing heavy deposits
Chemical	Manual	Softens or dissolves deposits making them suitable for hand scraping
High pressure water wash (steam)	Electrical or compressed air	Vapour or liquid expelled at high pressure from lance to dislodge/dissolve deposits
Blasting (remote or direct) using suitable medium as appropriate	Compressed Air	Blasting medium dislodges contaminant from duct and component surfaces to be removed via vacuum techniques or high volume filtered extraction.

Extracts from HVCA TR/19: Internal Cleanliness of Ventilation Systems (2005). Pg.24