



COMMERCIAL EXTRACTION FAQ

Q. Why does my kitchen fill with smoke all the time?

A. The most common reason would be that the removable filters are blocked.

Q. How can I stop my employee's eyes from watering & stinging during busy cooking periods?

A. This usually implies that there is a lack of good ventilation.

Q. Why do we have to wipe off deposits of grease from all our shelves & equipment so regularly?

A. This happens when the grease particles from the cooking range, like fryers etc are not being removed from the kitchen environment via the extraction hood.

Q. Our kitchen ceiling needs constant repainting to remove engrained cooking marks, how can this be prevented?

A. Ensure that all the sides of the cooking equipment have the correct amount of canopy overhang.

Q. Why do we have a major condensation problem in the kitchen?

A. This tends to happen when there is a lack of good ventilation from both the extract & input air.

Q. Some of our employees often complain of headaches & often feel light headed, how can this be prevented?

A. If the extraction system is working properly then the next step would be to fit an air input system matched to the rate of extraction.

Q. How often do mesh filters need cleaning?

A. This depends on the amount & type of cooking being done. At the very least, once a week (for light cooking).

Q. We have received complaints of odours coming from our premises. How can this be prevented?

A. The first way would be to terminate the duct at a high level if this has not been previously done, after this it may require a system that cleans the air prior to discharge.

Q. I have lots of grease build-up where the duct work terminates on the outside of the building. Why is this?

A. This indicates that the filters are not working properly. There may be holes in the filters allowing for grease to pass through to the outside. Another reason for this is the duct work requires cleaning which is also a fire hazard.

Q. How can you stop smoke & odours drifting from the kitchen into the restaurant?

A. This happens when the extract system is not working properly. The most common reason would be that the filters are blocked, there could be a restriction in the duct work, or an incorrectly specked fan.

Q. Do we need an air replacement system?

If you are installing new gas equipment & have no current air replacement, then yes. This will be required for you to comply with corgi gas regulations.

Q. How often will we need to update or replace the extraction system?

A. Most extract systems will need updating when new equipment is introduced. If gas it will be required to maintain the correct over hangs.