

THE IDEAL GUIDE TO COMMERCIAL KITCHEN EXTRACTION SYSTEMS

This guide is an introduction to commercial kitchen extraction and answers these 3 key questions for commercial catering establishments.

- 1. What is a kitchen extraction system?**
- 2. Do I need one in my commercial kitchen?**
- 3. How do I install the right extraction system?**

1. WHAT IS A COMMERCIAL KITCHEN EXTRACTION SYSTEM?

Effective Kitchen Extraction Systems are made of several key elements. Firstly a stainless steel canopy is normally required to extract gases and particles from the kitchen atmosphere. Canopies should have the right filters that are easily removed to be cleaned or replaced regularly.

Secondly ducting is required to discharge fumes. This needs to be installed correctly with care taken on where the ducting is placed. Close proximity to residential areas or offices could result in complaints.

The system will also require fans placed within the ducting to extract fumes from the hood and through the ducting. The correct fan needs to be chosen to ensure adequate ventilation.

Most systems (especially for kitchens frying food) will require carbon and grease filters within the ducting. Access to all parts of the kitchen extraction system is required for maintenance and cleaning.

2. DO I NEED ONE IN MY COMMERCIAL KITCHEN?

The answer for most commercial kitchens is yes. Without one you may not get planning permission from your Local Authority. It is also an offence not to have adequate kitchen extraction and you are required by law to maintain your kitchen extraction system to minimise fire risk and protect your staff and customers.

All catering establishments are regularly inspected by Local Authority and Fire Inspectors to review your kitchen extraction system and your maintenance programme. You will need to keep a Certificate of Cleanliness by a professional kitchen cleaning company for inspections.

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If a kitchen fire is caused as a result of an inadequate or poorly maintained extraction system your insurance company will dispute any claim you make. Kitchens where a lot of frying takes place are especially vulnerable to fire risk.

Kitchen Extraction Systems in kitchens serve several functions. The first is health and safety i.e. to protect staff and customers. Kitchen Extraction Systems are responsible for extracting Carbon Monoxide and other poisonous fumes from your kitchen. Particles from cooking such as grease and fat also need to be extracted as they can cause respiratory illnesses and be a fire risk.

The second purpose of a kitchen extraction system is to control cooking smells that may be a nuisance to neighbours. Adequate ventilation and filter systems are required to reduce odours from cooking.

3. HOW DO I INSTALL THE RIGHT EXTRACTION SYSTEM?

If you are designing a new kitchen or have an old kitchen you will need to check if your existing or planned kitchen extraction system meets the current requirements of the Health & Safety Executive. (Free download available here: <http://www.hse.gov.uk/pubns/cais10.htm>).

You will need to research and buy efficient canopies and extractor fans that suit your requirements. The Local Authorities do have the powers to take action against catering establishments and it is better to seek expert advice in this area to avoid problems that may affect your business.

Ideal Catering has over 20 years experience of commercial kitchen extraction and design and can provide expert advice and services.

TELEPHONE: 01953 851 687

www.idealcatering.co.uk