

Don't cook up a firestorm by failing to maintain your kitchen exhaust system or cooking equipment



For a cost-effective, professional kitchen exhaust system maintenance plan that minimises risk and helps safeguard premises, customers and business reputations, call 1300 783 262 or visit www.steamatic.com.au



Delivering Solutions, Saving Property... Restoring Lives!

A CLEAN AND SAFE KITCHEN EXTENDS BEYOND THE PREPARATION AND COOKING AREAS. EXHAUST DUCTS ARE A POTENTIAL HEALTH RISK AND MAJOR FIRE HAZARD.



Commercial kitchens can create real hazards

With normal use, commercial kitchen exhaust systems accumulate a flammable combination of atomised oil, fat and grease. Without regular duct cleaning, this residue can increase to become a significant fire hazard.

A simple flare-up from the cooktop can ignite the system's filters and the powerful vortex created by the exhaust fan sucks the flames into the duct system where the greasy residue can ignite.

The result can be devastating for the kitchen, dangerous for staff and customers, and potentially catastrophic for surrounding businesses.

But fire is not the only danger – when residue coats the ducts, it's a breeding ground for germs. Biological infestations thrive on the greasy contamination, posing yet another threat to those in the kitchen and customers consuming food.

Of course, if the worst happens, there's also the negative publicity. The media always highlights stories of businesses in which

poor maintenance has led to a fire or food contamination. A substandard cleaning routine can leave businesses closed for months – with a severe and long term impact on its reputation.

The responsibility is clear and concise. Australian Standard 1851.6 – 2012 requires each commercial kitchen exhaust system to be thoroughly cleaned at least once a year. As well as for health and safety, compliance can be crucial from an insurance point of view. Clearly, operators have a duty of care to ensure that kitchen exhaust systems are safe for all staff, customers and visitors. It's an important part of the responsibility for risk management in any business.

Risks that can easily be managed

Steamatic can provide a regular maintenance program for your kitchen exhaust system, with inspection and cleaning to specified standards. A clear leader in the industry, Steamatic's kitchen exhaust cleaning service provides maintenance programs for numerous high-profile facilities including entertainment venues, hotels, shopping centres

MITIGATING THE RISK FROM UNCLEAN KITCHEN EXHAUST SYSTEMS MEANS DEALING WITH THE WHOLE SYSTEM, FROM THE KITCHEN TO THE FINAL EXHAUST POINTS. STEAMATIC DOES IT ALL.



and sporting complexes – as well as many individual retail enterprises. Our careful scheduling maximises the efficiency of operations so that work can be performed after-hours with no interruption to trade.

Here's what happens

Cleaning of the rangehood or canopy as it is sometimes called, is performed as part of the exhaust cleaning process.

In normal use, fat accumulates on the external surfaces and in a drip channel at the base of the canopy.

Fat passes through filters in the canopy as it is sucked into the exhaust flue. It is normal process for the filters to be cleaned or replaced with cleaned filters as part of Steamatic's total cleaning process.

The canopy chamber behind the filters also gets a fat build-up which requires cleaning as does any ductwork exhausting to the flue.

Finally the flue itself and the exhaust fan assembly are thoroughly degreased and all build-up removed to complete the process.

One of the additional benefits of clean exhaust flues is improved airflow which means better smoke extraction and lower energy bills.

Meeting standards takitchen exhaust system special skills

When a kitchen exhaust system is maintained by Steamatic, the treatment is thorough and goes beyond the obvious visible areas (filter and blades) to include meticulous cleaning of the risers (where safely accessible) and the horizontal ducts – areas where the largest and most dangerous accumulations of contaminants occur.

Every member of our kitchen exhaust system cleaning team is thoroughly trained in the techniques of this specialised cleaning operation, and certified in the rigorous Health and Safety procedures for confined space operations.

To ensure the grease layer does not

exceed specified limits, Steamatic's decontamination procedures are comprehensive. They meet AS1851.6 and are based on the stringent international specifications established by the British Airports Authority (BAA).

As part of the best kitchen exhaust system cleaning service in Australia, Steamatic provides:

- before-and-after photographs
- a detailed system diagram of the kitchen exhaust system for future reference
- a full report on its condition
- a certificate of compliance.

So trust the true professionals

Since the company's beginnings in 1958, Steamatic has grown to be known worldwide as the industry leader in Specialised Cleaning Technologies and Disaster Restoration cleaning and decontamination.

We have offices throughout Australia – and there are more than 600 Steamatic offices in 27 countries around the globe.

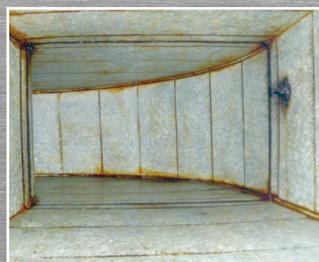
For more than a decade, Steamatic Australia has been trusted to maintain hospitals, shopping centres, entertainment venues and airport kitchen exhaust systems. In fact Steamatic is a partner of Australian kitchen exhaust system fabricators, manufacturers and distributors of kitchen exhaust systems who recognise our leadership in hygiene control and odour management.

Steamatic has the expertise to do a consistently first-class job in cleaning and maintaining the safety of all kitchen exhaust systems.

Please call 1300 783 262 to speak to your nearest Steamatic office. We'll be pleased to explain how Steamatic can offer a cost-effective, professional Kitchen exhaust system maintenance plan that substantially minimises risk and helps safeguard premises, customers and business reputations.



"fire is not the only danger – when residue coats the ducts, it's a breeding ground for germs"



SHOWN HERE IS JUST ONE EXAMPLE OF HOW STEAMATIC HAS TRANSFORMED A HEAVILY CONTAMINATED AND POTENTIALLY DANGEROUS DUCT INTO A SAFE AND HYGIENIC CONDITION.

Steamatic's Specialised Services for Commercial Kitchens, Shops, Restaurants and Food Outlets:

- Commercial Kitchen Cleaning
- Kitchen Equipment Cleaning
- Kitchen Floors and Walls Cleaning
- Tile and Grout Cleaning
- Exhaust Register and Duct Cleaning
- Heating Ventilation and Air Conditioning System Cleaning
- Coil Cleaning
- Ozone Treatment
- Odour Removal
- Full Disaster Recovery Services
- Programmed Maintenance Cleaning



HERE'S WHAT YOU CAN EXPECT AFTER THE STEAMATIC TREATMENT; HYGIENIC, GREASE-FREE DUCTS THAT IMPROVE AIR-FLOW EFFICIENCY AND REDUCE THE RISK OF GREASE FIRES.

Steamatic's General Services include:

- Water Damage Restoration
- Fire and Smoke Restoration
- Odour Eradication
- Mould Remediation
- Equipment Maintenance Cleaning
- Content Restoration after Fire and Water Damage Cleaning
- Air Duct Cleaning
- Water Extraction
- Carpet and Upholstery Cleaning
- Structural Dehumidification
- Vandalism and Graffiti Removal
- Emergency 24/7 Cleaning Service

HYGIENIC CLEANING TO AUSTRALIAN STANDARDS



For information about Steamatic and its services, please scan the QR code.

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