



EXHAUST HOOD MAINTENANCE

Every time you cook, airborne grease particles rise into the kitchen exhaust hood and move through the exhaust system. Without routine cleaning, that grease turns into thick, flammable buildup.

A grease-laden duct is one of the leading causes of commercial kitchen fires. Even a small flame flare-up can travel through dirty ducts and spread rapidly.

The NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations provides preventive and operative fire safety requirements intended to reduce the potential fire hazard of both public and private commercial cooking operations.



Almost all types of commercial kitchens are required by law to get regular NFPA 96-compliant hood cleanings and most operators rely on professional cleaning companies for this job.

NFPA 96 COMPLIANT INSPECTION/DEEP CLEANING FREQUENCY - (Table 11.4)

Type/Volume of Cooking	Inspection/Cleaning Frequency
Solid fuel cooking (<i>woodburning stoves, charcoal grills</i>)	Monthly
High-Volume cooking (<i>fast-food, 24-hour cooking, charbroiling, wok cooking</i>)	Quarterly
Moderate-volume cooking (<i>sit-down restaurants, cafeterias</i>)	Semi-annually
Low -volume cooking (<i>churches, day camps. seasonal, senior centers</i>)	Annually

Between NFPA-96-compliant cleanings, you can help minimize the amount of grease and particulates that are captured in the system:



Access the full Standard▲

RECOMMENDED PRODUCTS

BI-WEEKLY / MONTHLY

12216 CARBON-OFF 2.0 Methylene Chloride-Free Carbon Remover



FOR CLEANING GREASE FILTERS THAT ARE WASHABLE

- Powerful gel that dissolves carbon build-up from metal surfaces
- No scrubbing needed
- Safe on aluminum

DAILY / WEEKLY

5260 MAIN EVENT Food Surface Cleaner-Degreaser



FOR REMOVAL OF SURFACE GREASE ON EXTERIOR HOUSING/CONTROL PANEL

- Cuts through grease and oil
- Safe on food contact surfaces
- Clinging foam formulation
- NSF A1 for general cleaning

2960 DIGEST PLUS Enzyme Producing Non-Pathogenic Bacteria



AFTER EMPTYING GREASE TRAP, USE FOR PREVENTING BUILD-UP

- Solubilizes grease, fats, proteins and starches
- Non-acid, non-alkaline, non-corrosive
- Will not harm plumbing fixtures or garbage disposals.

www.QuestSpecialty.com

P.O. Box 624 • Brenham, TX 77834 | 800.231.0454 | info@QuestSpecialty.com