



Patent number: 2019100411

Coanda Exhaust system cleaning instructions as at 01/07/2019



General

These instructions are to be read in conjunction with the use of common sense – don't do anything that is considered dangerous or may damage the equipment

These instructions do not supersede any existing cleaning protocols, they are to be utilised in conjunction with

Adhere to the general safety requirements of your operation

Always wear appropriate clothing and adequate protection for the chemicals you are handling and the task you are performing

Only use approved chemicals

Always follow the instructions for the chemical being used

Ensure the work area is clear and free from slip hazards

Ensure that only trained staff handle chemicals and undertake the cleaning process

Record the cleaning process undertaken including time, date and by whom in your operations cleaning log



7 Salisbury Avenue, Castle Hill NSW 2152

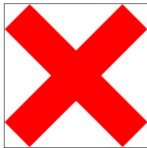
P: 1800 800 661 E:enquiries@coandahoods.com.au W: coandahoods.com

Coanda Specific Safety requirements

Ensure that all equipment under the hood has been turned off and is cool, this is particularly important with units like fryers which can take a substantial amount of time to cool down after turned off

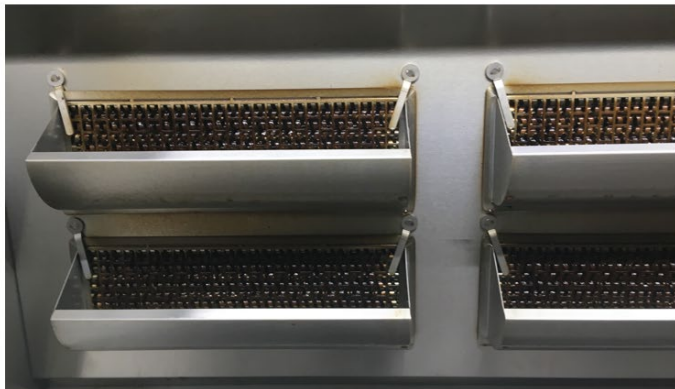
Ensure the hood is turned off

Do not stand on the equipment or benching – only on a ladder to reach the filter as well as clean the upper surfaces



Cleaning process

- 1) Do a visual inspection of the filters, you are looking for any signs of fat or grease on the surface - these are dirty and need cleaning



This is the filter removed – you can see the grease draining out of the front face



These are OK



2) To remove the filters 1st release the clips that hold them in



3) Remove the filter



4) To clean place 2ea filters face down in the dishwasher and run the standard cycle



A dirty filter looks like this on the front



But will still look like this on the back due to the filter efficiency – this is normal



Once dish washed the filter front will look like this after one cycle



- 5) With the filters out do a visual inspection inside the exhaust plenum for any grease and fat and wipe remove with a cloth and the approved chemical



- 6) Replace the filters – Note there are 2ea pins on the bottom of the filter (you can see them clearly in the image below) – it's critical that you insert the filter angled slightly back towards you, push it in the whole way then straighten and pull down to ensure that the 2ea pins engage behind the filter mounting panel



If you've mounted it correctly, you'll see there are no gaps around the base flange



If not it will look like this and you will see a gap



7) Return the locking clips to their original position



- 8) Remove any fat and grease from the rear wall sheet



- 9) Remove any fat and grease from the inside of the hood and clean the front of the bottom of the Makeup air box and the face



- 10) Clean the bottom of the curve and up into the jet slot



11) Clean the inside of the hood



12) Clean the rear gutter



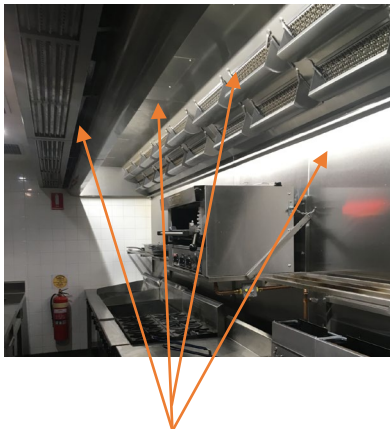
Key area recap

Makeup air plenum

Bottom of the curve and Jet slot

Inside the Hood

The rear gutter

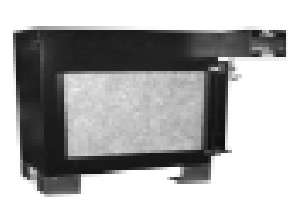
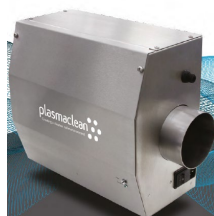
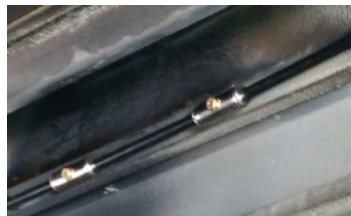


- 13) Inspect the Louvered air deflectors and any blank off panels sitting on them (if installed) and dishwasher if dirty – Note that you need to replace any blank off plates back into the same position (Blank off plates are either solid or perforated S/S panels that sit on top of the louvres – they are used to balance airflow across the hood – each louvre may have a solid or perforated blank off panel sitting on top of it, or may not have one at all)



- 14) Ozone generators Foggers and ESP's if installed require regular cleaning and maintenance

Please refer to the specific documents for these units

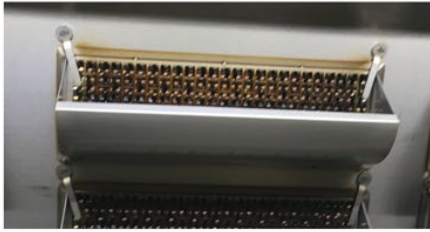


Cycle

The cleaning cycle is really dependant on the amount of use and type of cooking which determines how quickly the various components get dirty

We always recommend erring on the side of caution and start with cleaning every day and then conducting a visual inspection of the various components and then increase or decrease the frequency as required

Examples



Needs cleaning



OK

If in doubt always ask!

Approved chemicals

For general wipe down and grease removal we recommend cleaning with spray of Sapphire non- caustic oven cleaner at 50% concentration

Wipe down with warm soapy water and reg dry off

Finish with a coat of Sapphire stainless shine

Non-caustic oven cleaner (part number FISA21 – Box of 3ea 5L bottles) Available from austmontonline.com.au

Stainless Shine (part number FISA11 – Box of 12ea 500ml bottles) Available from austmontonline.com.au

Water and mild detergents should be sufficient to wash canopies. Do not use bleach, hydrochloric acid or chloride-based cleaning products on or around Coanda hoods as this may void warranty