



END-USER MAINTENANCE GUIDE

(For kitchen staff, operators, facility teams)

1. GENERAL RULES

Always keep the system clean – grease is a fire risk.

Never run system without filters installed.

Turn OFF power before cleaning!

Use hot water + degreaser only.

Keep a simple cleaning schedule.

2. WHAT TO CLEAN & HOW OFTEN

◆ *Daily / Weekly*

Remove and wash grease filters.

Remove and wash grease collection trays.

Clean visible grease inside hood

◆ *Monthly*

Check exhaust fan (noise, grease buildup)

Inspect airflow (is suction weaker?)

◆ *Every 3–6 Months*

Replace air filters (if installed)

Check smell – if odour increases → filters may be dirty.

3. HOODS & FILTERS



Remove filters.

Wash with hot water + degreaser.

Dry completely before reinstalling

👉 Important:

Dirty filters = poor suction + high fire risk

4. EXHAUST FAN

Check for:

Grease buildup

Unusual noise

If very dirty → call service company



5. ECOLOGY UNIT (FILTER SYSTEM)



- ◆ Pre-filters

Wash weekly / monthly.

- ◆ ESP Filters

Clean every 2–4 weeks.

- ◆ UVC Lamps

Do NOT look and touch **when ON!**

Clean gently once a month

- ◆ Carbon Filters

Replace every 3–6 months.

⚠ **WARNING**

Grease buildup can cause fire.

Never operate with:

Missing grease removable and flame protection filters

Wet ESP cells in air pollution control unit

If system smells → maintenance required immediately



✔ SIMPLE RULE

- 👉 If you see grease → clean it
- 👉 If airflow drops → check filters
- 👉 If smell increases → replace filters