

KITCHEN EXHAUST CLEANING SERVICES

Neglected kitchen exhaust systems can lead to an accumulation of excessive grease and oil, creating a fire hazard as well as reducing the systems operational performance.

*Grease and Oil
Build-up In The
Collection Gutter*



Before



After

DM provides comprehensive cleaning of kitchen exhaust systems including all hoods, ducts, filters and fans, in order to return each system to its optimum operating efficiency.

To comply with Australian Standards and industry best practice, DM also provides periodical inspections of kitchen exhaust systems, including detailed reporting and cleanliness certification.



Before



After



COMPLIANCE

As required, periodical inspections and cleaning assist with the minimum maintenance requirements of Australian Standard AS1851:2012.



COMPREHENSIVE CLEANING

DM cleans the entirety of each kitchen exhaust system component listed in the detailed scope of works, including the accessing and cleaning of vertical riser shafts and other difficult to reach internal surfaces.



PERFORMANCE

Maintaining clean kitchen exhaust systems ensures optimum operational efficiency.



QUALIFIED & COMPETENT STAFF

All kitchen exhaust inspection and cleaning projects are undertaken in accordance with DM's independently audited and certified Safety and Quality Management Systems.



DUST MATTERS