

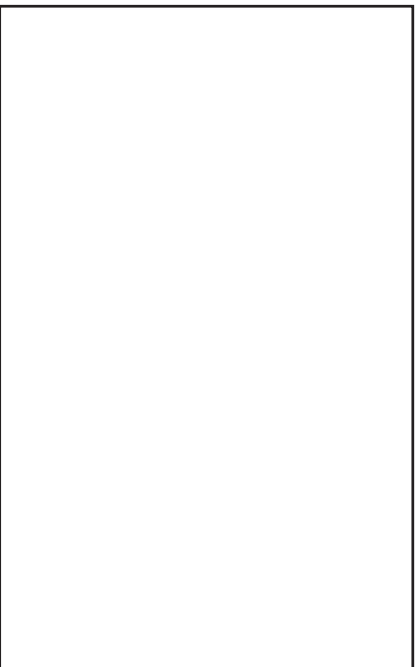
About Us

Air-Care™ was incorporated in 1996 to provide integrated indoor environmental solutions to enhance the comfort, health and safety of commercial, industrial and residential building occupants.

Air-Care™ specialises in the inspection, cleaning and decontamination of **Air-Conditioning and Mechanical Ventilation (ACMV) Ducts** for Airports, Condominiums, Factories, Hospitals, Hotels, Office Buildings, Schools, Ships, Shopping Malls, Theatres, Train Stations etc.

To enhance its professionalism and provide quality assurance for its customers, **Air-Care™** became the first Company in Asia to achieve the following **specialised cleaning certifications**:

- **Certified Exhaust Cleaning Specialist (CECS)**
Awarded by the US International Kitchen Exhaust Cleaning Association (IKECA) in 1998
- **Air System Cleaning Specialist (ASCS)**
Awarded by the US National Air Duct Cleaners Association (NADCA) in 1997



PROFESSIONAL KITCHEN EXHAUST CLEANING



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THE KITCHEN EXHAUST SYSTEM



The purpose of the **Kitchen Exhaust System** in your food outlet is to safely remove grease-laden vapours and unpleasant odours generated by cooking processes from the kitchen environment. A typical commercial Kitchen Exhaust System set-up should be made up of the following components:

- Kitchen Exhaust Hood
- Grease Filter
- Kitchen Exhaust Duct
- Kitchen Exhaust Fan

CONTAMINATION OF KITCHEN EXHAUST SYSTEMS

The majority of Kitchen Exhaust Hoods are fitted with low-efficiency Grease Filters that allow significant amounts of grease-laden vapours to enter the Kitchen Exhaust Ducts. Over time, the internal surfaces of the Kitchen Exhaust Ducts and Fans will become **contaminated with grease** or oily sludge.

WHY CLEAN YOUR KITCHEN EXHAUST SYSTEM?

• Fire Prevention Requirements

Grease contamination in Kitchen Exhaust Systems can become a potential **fire hazard**. The majority of restaurant fires originate from the cooking equipment and flare into the Kitchen Exhaust Ducts. Regular cleaning of the entire Kitchen Exhaust System is one of the most effective ways to prevent grease contamination and reduce the risk of kitchen fires.

• Food Hygiene Requirements

According to the National Environment Agency (NEA) Code of Practice on Environmental Health, Kitchen Exhaust Systems shall be **cleaned on a regular basis**. The cleanliness of the Kitchen Exhaust System is also one of the **assessment criteria** in NEA's **food hygiene grading** of food outlets. **Enforcement action** may also be taken by NEA against licensees of food outlets who fail to keep their Kitchen Exhaust System clean.

INSPECTION AND CLEANING STANDARDS

According to the US National Fire Protection Association (NFPA) Standard 96, the entire Kitchen Exhaust System shall be **inspected** by a **Certified Company** in accordance with the following schedule:

TYPE OR VOLUME OF COOKING	INSPECTION FREQUENCY
Solid fuel cooking operations (e.g. BBQ)	Once every month
24-Hour cooking, charbroiling, wok cooking	Once every 3 months
Moderate volume cooking operations	Once every 6 months
Low volume cooking operations	Once every 12 months

Upon inspection, if the Kitchen Exhaust System is found to be contaminated with deposits from grease-laden vapours, the entire system shall be **cleaned to bare metal** by a **Certified Company**.

INSPECTION AND CLEANING SERVICES BY Air-Care™

• FREE Inspections and Proposals

We offer first-time users an **obligation-free** detailed site inspection of their Kitchen Exhaust System. This would include a comprehensive proposal for cleaning and a video recording of the existing internal ductwork condition.

• Certified Kitchen Exhaust System Cleaning

We offer **total cleaning services** for the entire Kitchen Exhaust System (i.e. Hoods, Grease Filters, Ducts and Fans). This would include a comprehensive service report and a video recording of the internal ductwork condition before and after cleaning.

TOTAL SYSTEM CLEANING VS HOOD CLEANING

Unlike some contractors who only clean your Kitchen Exhaust Hoods and not the Kitchen Exhaust Ducts and Fans, we offer a **total cleaning service**. If your current contractor is not cleaning your entire Kitchen Exhaust System, you are still in danger of having a kitchen fire!



Before Cleaning
(Grease Coated)

After Cleaning
(Bare Metal)