



McDONALD'S RESTAURANTS

KITCHEN EXTRACT ODOUR CONTROL

Each item of cooking equipment (fryers and grilles) contains a built-in Hi-Catch filter which removes 98% of airborne grease at source.

A common ducted extraction system is connected to a backward curved centrifugal extract fan, which discharges exhaust air to atmosphere via a high velocity discharge to provide effective dispersal of the exhaust air.

Access doors are provided in the extract ductwork at 3m intervals for cleaning purposes.

Extraction rates are between 35 and 40 air changes per hour.

Maintenance

McDonald's Standard arrangement for maintenance is for quarterly changing of supply air system filters and six monthly servicing and kitchen extract duct cleaning.

Intervals for filter changing and duct cleaning may be increased or decreased depending on the particular store characteristics when they are apparent.