



## Maintenance and Cleaning Division

★★★★★  
AT YOUR SERVICE  
SINCE  
**1986**

**CADEXAIR**  
EXPERTISE & INNOVATION



# Our Company

★★★★★  
AT YOUR SERVICE  
SINCE  
1986



## Cadexair: The Commercial Kitchen Ventilation Experts

Since 1986, CADEXAIR has specialized in commercial kitchen ventilation systems for penitentiaries, educational institutions, food courts, restaurant and hotel chains, and other establishments.

CADEXAIR is renowned for our team's expertise, the high quality of our products and the projects we have delivered, and our capacity for innovative solutions that save energy and space, reduce odours, improve durability and offer advanced controls. We also provide preventive maintenance and cleaning services for kitchen exhaust systems.

CADEXAIR's research and development department collaborates with teams around the world on a daily basis to pursue innovation and increase the energy efficiency of our systems. Communication with our maintenance teams in the field allows us to gather valuable information about the aging of ventilation systems and their components, maintenance best practices, compliance issues and kitchen air quality.

By being actively involved throughout the entire network, CADEXAIR has established a strong local presence in the areas we serve and is ideally positioned to tackle even large-scale, challenging projects with confidence.

### **Cadexair is proud to be an active IKECA member for the past 13 years!**

Cadexair is an active member of the International Kitchen Exhaust Cleaning Association (IKECA), which ensures that the work of its members is carried out in strict adherence to Canadian codes and standards.

IKECA is an international professional association founded in 1989 to meet NFPA96 standards. Ventilation systems in commercial kitchens should be inspected and cleaned by certified individuals or organizations. All members must have a certificate based on rigorous examinations following continuing education. For more information, visit [www.ikeca.org](http://www.ikeca.org).

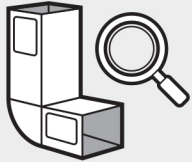
Cadexair serves large customers and customers requiring a high level of security, such as:

- Airports
- National defence establishments
- Federal and provincial penitentiaries
- Government institutions
- Casinos
- Hospitals
- Hotels
- Food courts
- Major restaurant chains

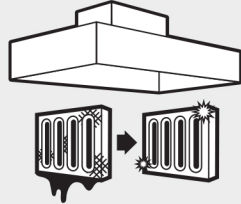


## Our Maintenance and Cleaning Programs

**We offer maintenance programs adapted to different types of cooking operations and the applicable regulations.**



Preventive Inspections  
and Maintenance



System  
Cleaning



Engineering  
Support



Technical  
Support

### Cadexair's Cleaning Techniques

Cadexair's cleaning division has undergone a major revamp of its operations to better meet the most stringent NFPA96 standards. All our cleaning trucks will gradually be equipped with a pressure-cleaning station specifically built for our needs.

Commercial kitchen equipment is thoroughly cleaned using the following methods:

- **Hoods:** Pressure-cleaned with hot water and special nozzles to reach and remove grease in tight spaces.
- **Ducts:** Pressure-cleaned with various yields and temperatures, based on the situation. Rotating nozzles clean up to 30 feet from the point of origin. Liquids are suctioned and poured down sinks.
- **Filters:** Deep pressure-cleaned on site to maintain optimal efficiency.
- **Fans:** Pressure-cleaned. A grease remover is sprayed in vertical ducts, followed by pressure-cleaning with rotating nozzles adapted to the duct dimensions and high temperatures. Liquids are also suctioned and poured down sinks
- All products poured in ducts are filtered, both in the kitchen and on the roof, and all grease is recovered before reaching the membrane.

Cadexair is also certified to install grease extractors around roof fans. This system removes all grease overflow, which can seriously impact membranes when it rains. The absorbing filters must be replaced approximately once a year.

### Maintenance Programs Certified to Current Standards

The Quebec Construction Code refers to NFPA96 2011 standards to regulate the construction and maintenance of air ventilation systems for commercial kitchens. The authorities having jurisdiction, including fire protection services and insurers, are mandated to uphold the application of this standard.

**11.4\*** Inspection for accumulation of fat. The complete exhaust system must be inspected by a competent company or person(s) with appropriate training and certification recognized by the authorities having jurisdiction, in accordance with the table below.

Type or Volume of Cooking	Frequency
Systems serving solid fuel cooking operations	Monthly
Systems serving high-volume cooking operations, such as 24-hour cooking, charbroiling or wok cooking	Quarterly
Systems serving moderate-volume cooking operations	Semi-annual
Systems serving low-volume cooking operations, such as churches, day camps, seasonal businesses or seniors' homes	Annual

**11.6.1\*** Following the inspection, the sections of the evacuation system contaminated by grease deposits must be cleaned by a competent company or person(s) with appropriate training and certification recognized by the authorities having jurisdiction.

\*Unofficial translation for reference purposes only.

## When to Clean

In conjunction with NFPA96, a system for measuring fat deposits to determine whether cleaning is necessary has been established.

Measurement is performed using a depth gauge comb, shown above, which is scraped along the surface of the horizontal and/or vertical duct. A measured depth of 2,000 microns (0.078 inches) indicates the need for cleaning to eliminate the risk of fire. The comb also indicates when the depth reaches the critical level of 3,175 microns (0.125 inches). At this point, ducts made of 16-gauge galvanized steel will not be able to withstand the heat of a fire, which will therefore be liable to spread.



## The Many Reasons for Selecting Cadexair

### Qualified Staff Pursuing Continued Development

From the first time you contact us for information to delivering the inspection certificate to scheduling an appointment, our trained staff will guide you through what needs to be done, in accordance with the Quebec Construction Code and NFPA96. This will ensure that you meet the standards set by all the relevant authorities, such as fire protection services and insurers.



- More than 30 years of experience
- Many teams across the province
- ContractorCheck-certified
- Compliant with current NFPA96 regulations
- IKECA-certified and -trained technicians
- Technicians trained in working in confined spaces
- Technicians trained in working at heights
- Technicians trained in lockout procedures
- SIMDUT-trained technicians
- Our technicians meet the strictest safety inspection standards in the industry
- Our technicians have access to the expertise of our engineering department
- Our technicians are authorized to work at various restricted sites

### Head office

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