

CADEXAIR

EXPERTISE & INNOVATION

User Manual CA Series

Version : V1.1



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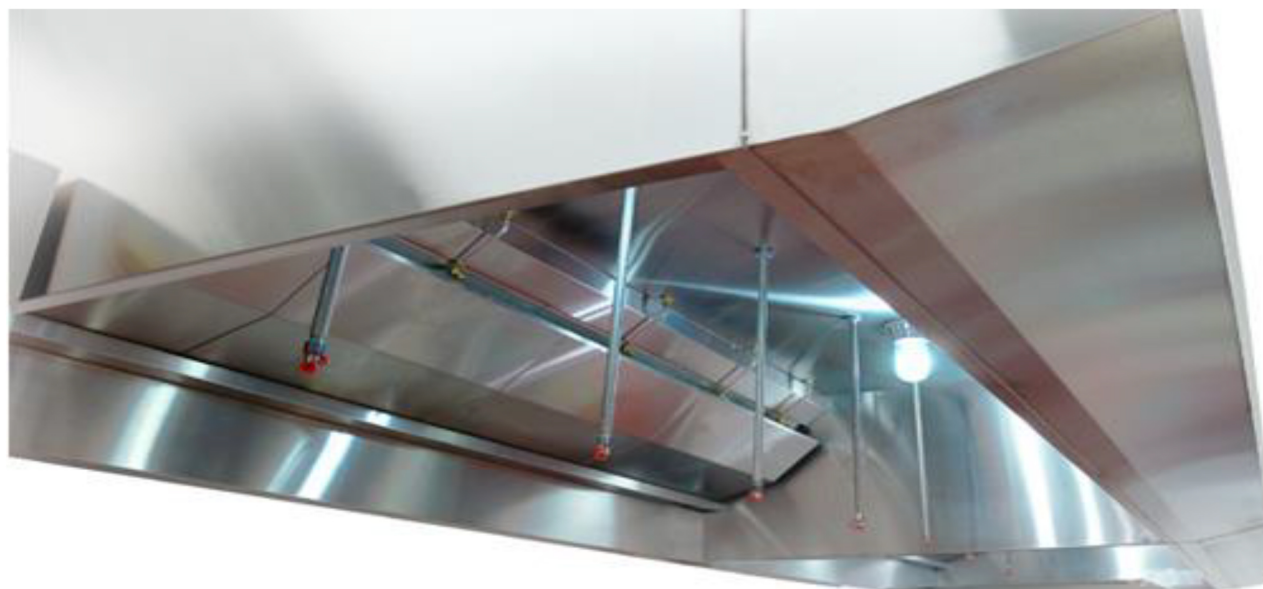
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Installation and maintenance manual for commercial kitchen hoods



IMPORTANT / ATTENTION / DANGER

A commercial kitchen hood must always be installed by professionals according to the local construction codes in force.

A commercial kitchen hood ventilation system can have many different power sources such as electric, gas and mechanical involving the hood system and other systems. Make sure to have the necessary qualifications before proceeding to installations, repairs or

maintenance. The lack of knowledge of this type of system can cause material damage, injuries and death.

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Delivery, handling, reception and storage

Delivery

Kitchen hoods are bulky units; it is the buyer's responsibility to coordinate adequately the delivery on site in order to have the best mode of transport such as flat bed, small truck for narrow access or tailgates.

Handling

The buyer must provide necessary equipment on site to unload the truck. When using a forklift for any item over 6 foot (1.8 meter), the forklift must be equipped with long forks.

Reception

Upon reception, inspect the material to make sure it is in good condition before signing the bill of lading or any approval document provided by the carrier. If there is damage, write it clearly on the bill of lading or any approval document provided by the carrier. As soon as possible, advise Cadexair and provide pictures of the damaged equipment.

Verify the packing slip attached to the bill of lading to make sure all the items listed on the packing slip are received. It is possible that some items are not sent in the same shipment. Refer to the packing list included with the bill of lading for verification.

Claims on missing items must be sent within 72 hours following the reception of material. If claims are done after this delay, Cadexair reserves the right to refuse the claim.

Storage

Do not store the exhaust kitchen hood outside; avoid exposing the exhaust kitchen hood to the sun and to a temperature above 35° Celsius. These conditions can affect the adherence of the protective film glue protecting the exhaust kitchen hood and may damage the stainless steel when removing the protective film.

Installation

IMPORTANT

Cadexair does not take responsibility for the installation of the exhaust kitchen hood on site unless it is clearly stated in the sales contract.

A commercial exhaust kitchen hood must always be installed according to the applicable NPFA 96 edition and local standards.

Cadexair does not recommend walking or standing on top of the exhaust kitchen hoods. These actions may damage and deform the exhaust kitchen hood which will void the guaranty. If an access is mandatory, installed boards to distribute the weight evenly on the exhaust kitchen hood joints and not to the center of the stainless steel sheets. If needed, additional supports must be used to support the boards.

Material clearance

Make sure to respect the clearance standards from combustible and semi-combustible material. The exhaust kitchen hood must be installed 3 inches (75mm) from semi-combustible classified material and 18 inches (460mm) from combustible material. This clearance standard is applicable to walls, ceiling and structural components of the building. Verify with the fabrication plans if clearance reduction methods have been applied.

Kitchen exhaust hood positioning

Make sure to respect the kitchen exhaust hood homologation when installing. The hood must be installed to 78 inches (1980mm) from the finished floor in the front. The exhaust kitchen hood must have an overhang of 6 inches (150mm) on each side and an

overhang of 12 inches (305mm) in front of the cooking equipment or according to the homologation stickers affixed on the kitchen exhaust hood.

Validate with the kitchen exhaust hood shop drawings for dimensions to install the kitchen exhaust hood at the right place (hood orientation, hood position in cooking island, etc.).

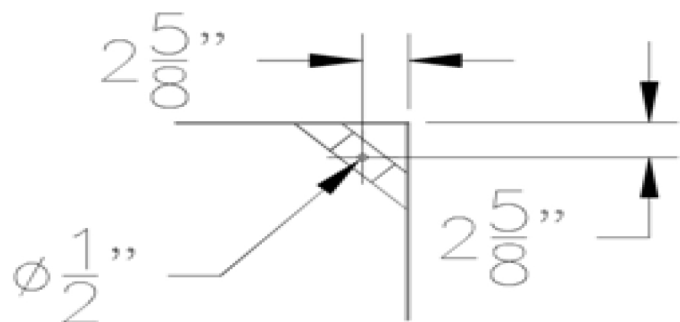
When the kitchen exhaust hood is on the floor, place a protection material under the hood to avoid damages to the stainless steel.

Weight validation

Perform validation of the weight of each kitchen exhaust hood according to the hoods weight table to make sure your anchorage and methodology are appropriate to the weight of the component.

Lifting, suspension and levelling

Fix the anchor points to the building's structure according to the position of the kitchen exhaust hood mounting brackets and install 7/16 inches (11mm) threaded rods in the anchor points according to the positions of the brackets. See below for the typical positioning of exhaust hood mounting brackets **without** spacer for the combustible material clearance.



Top view of mounting brackets

Adjust the length of threaded rods to respect the kitchen exhaust hood height installation.

Lift the kitchen exhaust hood and fix the hood with the threaded rods. All of the kitchen exhaust hood mounting brackets must be held by a threaded rod. Adjust the height of the hood via the threaded rods

bolts installed in the mounting brackets to level the kitchen exhaust hood.

When lifting an island exhaust hood with assembly joints, we suggest proceeding to the assembly of the sections on the ground and then lifting the whole assembly of the exhaust kitchen hoods. Refer to annex 2 for assembly.

IMPORTANT

Maintain the kitchen exhaust hood relatively levelled when lifting to avoid flexion and torsion of the hood. We highly recommend to use a lifting device such as Genie Lift.

During installation of multiple kitchen exhaust hood, we highly recommend to use a laser level device. Each mounting bracket must be used for the suspension of the kitchen exhaust hood.

Connection of the kitchen exhaust hood collar

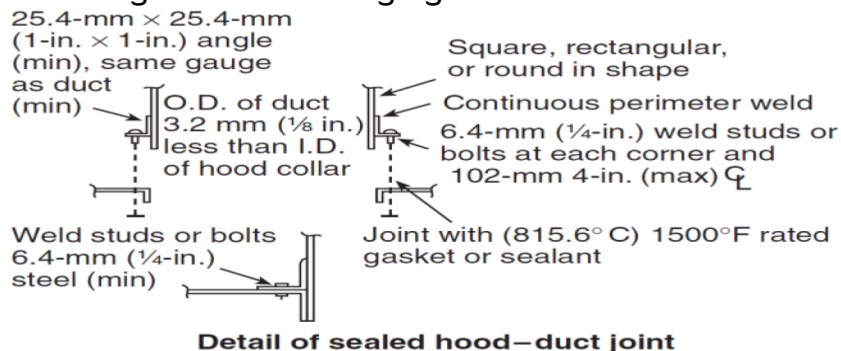
IMPORTANT

According to the NFPA96 code, the duct must be at minimum made from 16 gauge steel or 18 caliber stainless steel. The duct must be welded entirely and waterproof.

Sometimes there are openings made in factory on the kitchen exhaust hood. Always make sure that these openings are not obstructed for future installation of components on site.

The connection of the exhaust collar must be made with a full and continuous welding. While welding, protect the stainless steel surfaces to avoid contamination.

It is possible to connect the kitchen exhaust hood collar according to the following figure from NFPA96.



Exhaust hood collar joint and air supply collar joint on PE series

Type 2, C3 series exhaust hood are note regulated by NFPA 96 standards. A welded duct is not mandatory. The junction can be soldered by point to intervals from 1 to 2 inch (25 to 50 mm) or with metal screws every 3 to 6 inch (75 to 150 mm).

Self-cleaning hood CA1M series plumbing fitting

Self-cleaning hood series are equipped with a NPT type 3/8 brass fitting for each hood section. CA-W exhaust hood series are equipped with 2 connections. Single and double hoods will be provided with a connection for a 2 inch male NPT drain.

Electrical wiring

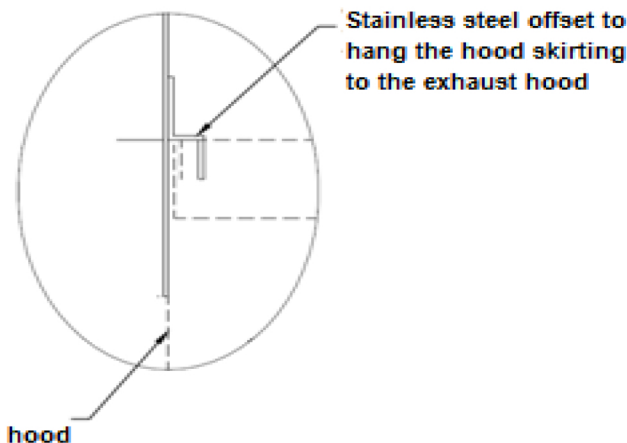
Hoods are frequently equipped with lighting. Depending on the product, the lighting is pre-wired by hood section to a junction box. Certain model requires that each fixture to be connected. Refer to the schematic of this control provided on the manufacturing plans to ensure that the wiring is done properly.

Access on top of exhaust hoods

Provide an access on top of the hood to perform maintenance, electrical wiring and access control components, plumbing fittings, and fire suppression system components even after the installation and construction is completed.

Exhaust hood skirting

It is possible to install a hood skirting provided by Cadexair or not above the hood. The installation method may vary according to the exhaust hood model. The hood skirting can be installed with a "Z" component installed on the back panel of the hood skirting. Depending on the height of the hood skirting, tracks or any other methods might be necessary to support the hood skirting. An assembly with screws allow keeping corners together.



IMPORTANT

Never pierce the hood for installation of hood skirting, suspended ceilings or other. This will void the exhaust hood homologation

Silicone usage

Once the exhaust hood is in place, it is recommended to apply a silicone joint between different hood sections or between the exhaust hood and walls.

Recommended silicone: Kason RubbaSeal, aluminum color

Seismic performance

It is the buyer's responsibility to perform a seismic installation according to plans provided by a seismic specialized engineer.

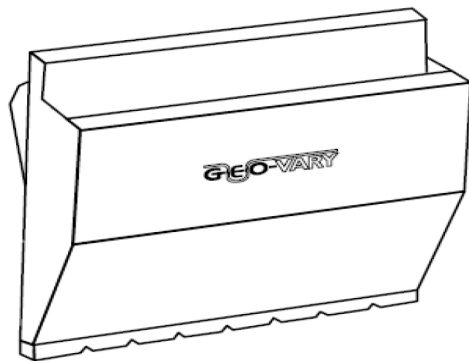
Fire suppression system

According to NFPA 96, a fire suppression system is mandatory with this type of hood above cooking equipment for the exhaust ducts and cooking equipment. This system is activated by fusible links or thermal detectors integrated to the exhaust hood. In case of fire, the air exhaust is maintained and the air supply is stopped. Filters housing, exhaust collar and cooking surface are sprayed with a chemical product. Energy sources like gas and electricity are interrupted for the cooking equipment and hood lightings and an alarm system sounds.

Filters installation and Geo-Vary grease extractor adjustment

Before starting the exhaust hood, install filters starting with inserting the top of the filter first in the top slot then lay down the base of the filters in the bottom slot where grease will be collected.

Geo-Vary grease extractor has a pre-determined setting as well as an adjustment level. The Geo-Vary identification must always be in front. Perform the adjustment according to the label in each exhaust hood. Refer to Annex 3.



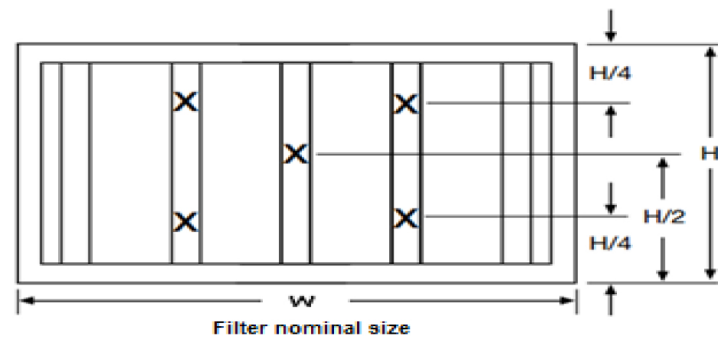
Air flow balancing

Exhaust hood with baffle filters CAS series

Start the exhaust fan and validate the rotation direction before starting the air balancing and make sure all filters are installed in the exhaust hood. Have in hand the specified air flow requirement for the good functioning of the exhaust hood.

Cadexair recommends the following method with measurements read with a propeller anemometer with a 2.75 inch wheel (70 mm).

Perform 5 speed readings in the filters slot according to the image below. Readings must be performed perpendicularly to the filters at an approximate distance of 2 inch (50 mm). Evaluate the average speed by filters adding the 5 speed values then divided by 5.



Then, multiply the average speed value by an effective area factor according to the filters size (refer to table below).

Size	Effective Area	
	H x W (in)	SQ.FT
16 x 16	1,36	0,126
16 x 20	1,75	0,163
16 x 25	2,24	0,208
20 x 16	1,75	0,163
20 x 20	2,25	0,209
20 x 25	2,88	0,268

For Imperial calculations, use air flow speed units in feet per minute and use the effective area in square feet (SQ.FT) to get an air flow in cubic foot per minute (CFM).

For Metric calculations, use air flow speed units in meters per hour and use the effective area in square meters (SQ.M) to get an air flow in cubic meter per hour. To convert a cubic meter per hour air flow into liters per seconds, multiply the value by 0.278.

Exhaust hood with Geo-Vary grease extractors CAM series

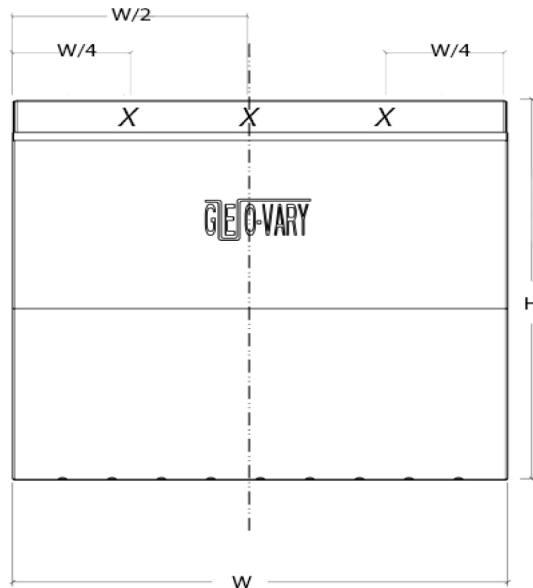
Before proceeding to balancing, make sure that the filters are installed in the exhaust hood and adjusted as indicated on the label inside the exhaust hood (Refer to Annex 3).

Start the exhaust fan and validate the rotation direction before starting the air balancing. Have in hand the specified air flow requirement for the good functioning of the exhaust hood.

Cadexair recommends the following method with measurements read with a propeller anemometer with a 2.75 inch wheel (70 mm).

Perform 3 speed readings in the filters slot according to the image below. Readings must be performed perpendicularly to the filters top opening at an approximate distance of 2 inch (50 mm). Evaluate the

average speed by filters adding the 3 speed values then divided by 3.



Then, multiply the average speed value by an effective area factor according to the filters size (refer to table below).

Size	Effective Area	
	H x W (in)	SQ.FT
16 x 16	0,431	0,040
16 x 20	0,542	0,050
16 x 25	0,681	0,053
20 x 16	0,431	0,040
20 x 20	0,542	0,050
20 x 25	0,063	0,053

For Imperial calculations, use air flow speed units in feet per minute and use the effective area in square feet (SQ.FT) to get an air flow in cubic foot per minute (CFM).

For Metric calculations, use air slow speed units in meters per hour and use the effective area in square meters (SQ.M) to get an air flow in cubic meter per hour. To convert a cubic meter per hour air flow into liters per seconds, multiply the value by 0.278.

Air flow adjustment

If an exhaust hood air flow is too high or too low, adjust the amount of rotation per minute of the wheel on the exhaust fan.

- Pulleys and belt adjustment;

- Manual dimmer adjustment with provided screw ;
- Adjustment via inverter (variable frequency drive) of the maximum frequency operation.

Some exhaust hood model may be equipped with a manual damper located under the exhaust hood collar. The air flow will adjust according the opening. The manual damper is used to facilitate balancing of many exhaust hoods on the same exhaust fan.

The Geo-Vary grease extractor can be used the same way to facilitate the balancing of many exhaust hoods on the same exhaust fan. The air flow will adjust according to the opening of the Geo-Vary grease extractor. If modifications are to be made to the adjustment of the Geo-Vary filters according to new balancing requirements, contact Cadexair to receive new labels according the required adjustment.

Maintenance

Stainless Steel

Stainless steel is very resistant to corrosion but it is not foolproof. It is necessary to clean frequently in order to preserve the surface integrity. It is recommended to clean the metal when it is dirty and to not wait until a deep cleaning is necessary to keep the original appearance.

A regular cleaning with a soap or soft detergent followed by a hot water rinse usually provides good results. Si the water used contain a high percentage of minerals, it is recommended to dry the surface with a soft cloth.

Commercial products with the mention “suitable for stainless steel” can and should be used. Some commercial cleaning products containing phosphates, synthetic detergents and alkali can be used to clean severely stained or tarnished stainless steel. These products ensure a cleaning without danger to the surface and are effective. It is recommended to read carefully the manufacturer’s instructions before using a product.

IMPORTANT

Never use a chlorine based cleaning product or by-product such as hydrochloric acid (bleach, Lysol, etc.)

How to apply cleaning products

Cleaning products are applied directly on the surface to clean or using a soft cloth or sponge. In both cases, carefully rinse with clear hot water and wipe with a dry and soft cloth or let the surface dry.

Always rub with the grain.

To get rid of water stains, rinse with clear hot water. You can also avoid water stains by wiping the surface with a soft and dry cloth. A non-abrasive cream product or a cleaning product can be used for light superficial stains. Products specifically designed for stainless steel cleaning and containing citric acid can be used. Nylons scouring pads are recommended to remove the majority of food premises. If a more severe treatment is required to get rid of stripes and surface scratches, it is recommended to use a very thin abrasive to avoid damaging the surface. If stainless steel has a direction or a special pattern, repairs must be aligned with the direction of the original finish to obtain a more esthetic result. If a metallic brush is used, it should be made of stainless steel from the same steel gauge then the exhaust hood material. It is important to verify that the abrasive used are exempt of all contamination like chloride and iron. If you need to clean the surface with a chemical product or an abrasive, we recommend making a test first on a non-showing surface to verify the results.

If the above advice does not provide a satisfying result, remember that stainless steel can be polished on site by specialists, manually or mechanically. Stainless steel is solid and not plated; therefore, it doesn't lose its corrosion resistance properties following a polishing.

Daily maintenance

- Wipe the visible inner and outer parts of the exhaust hood.
- Verify the control panel display to ensure good functioning of the system.
- Wipe the visible parts of the Geo-Vary grease extractor.

Weekly maintenance

- Remove baffle filters and clean or soak with a hot water and degreaser solution.
- Empty all grease cups located under modular extraction baffles.

Monthly maintenance

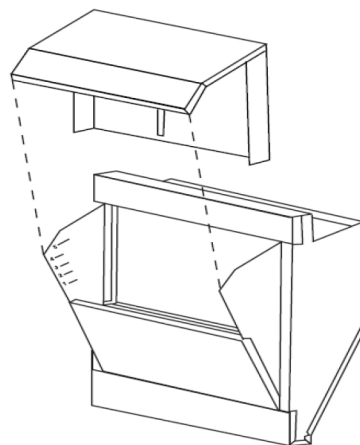
- Remove and clean all filters.
- Clean the grease gutter.
- Verify the exhaust fan motor belt.
- Verify the filters from you air supply system.

Geo-Vary grease extractor maintenance

When necessary:

- Remove the Geo-Vary grease extractor from the exhaust hood filter cage. Remove the guillotine from the extractor by removing the wing nut located inside the extractor, in the back.

- Put the guillotine and extractor upside down in a dishwasher or simply wipe the inside surfaces with detergent and hot water.
- Put back the guillotine in the extractor according to hit initial setting and screw back the wing nut.
- Install the Geo-Vary grease extractor according to indications of Annex 3.



Inspection and cleaning of the commercial kitchen exhaust system

Inspection of the commercial kitchen exhaust system is mandatory.

Owner of commercial kitchen are obligated to regularly have their exhaust system inspected in order to ensure the security of their employees and the public in general. The system includes: exhaust hoods, filtration units, exhaust ducts and exhaust fans.

Make an inquiry to your insurance provider about the required inspection by local standards for your type of establishment. Refer to annex 4 for more information about the required inspection schedule according to the NPFA96 standards.

IMPORTANT

Inspection and cleaning of commercial kitchen exhaust system is mandatory according to the law and some insurance firms.

Inspection and maintenance of the exhaust hood fire suppression system

Fire suppression components require a regular maintenance to ensure they are in conformity with local fire standards and regulations. NFPA96 standards require two (2) annual inspections including replacement of components intended in the standard.

Tips and tricks

A commercial kitchen operates usually out of standard working hours (evenings and week-end). It is recommended to have in inventory replacements exhaust and air supply fan motor belts. Furthermore, for critical components with motor, a replacement motor should be kept in inventory. Most of the components are hard to find during the week-end; having them on hand facilitate maintenance.

Problems and solutions

**** Important – For your own and your staff safety, you may need to contact a qualified technician or electrician according to the type of problem you encounter ****

Problem	Causes	Possible solutions
Ventilation is not working	Exhaust fan problem	<ul style="list-style-type: none"> - Verify that the disconnect is in open position - Verify that the exhaust fan motor belts are in good conditions and replace them if necessary
	Electrical supply problem to the exhaust fan and components	<ul style="list-style-type: none"> - With a multi-meter, verify if there is electrical power reaching the disconnect of the exhaust fan - If not, verify if there is electrical power reaching the magnetic starter or inverter (variable frequency drive) - Test the motor with an ohmmeter (need an electrician or qualified technician) and change the motor if necessary
	Problem with magnetic starter	<ul style="list-style-type: none"> - Verify if the magnetic started is powered on the primary side; if not, verify the power system of the disconnect and the fuse on the distribution panel (contact an electrician if needed) - If the magnetic started has a “Manual/Off/Auto” type selector, put the selector in manual mode; if the ventilation start, the problem is related to the start-up control selector; verify electrical wiring (contact an electrician if required) - Verify if the overload protection is snapped in; if yes, press on reset; adjust the overload protection to 1.15 times la motor FLA value (refer to the motor safety plate) - Contact a qualified technician
	Problem with inverter (variable frequency drive)	<ul style="list-style-type: none"> - Verify if the inverter has power on the primary side or if there is text on the screen; if not, verify the power system of the disconnect and the fuse on the distribution panel (contact an electrician if needed) - Verify if the inverter shows an error code; verify with the inverter owner’s manual for the error code and proposed solutions - If the inverter has power, cut the power and put it back on; some overload faults from the electrical network requires a reboot - Contact a qualified technician

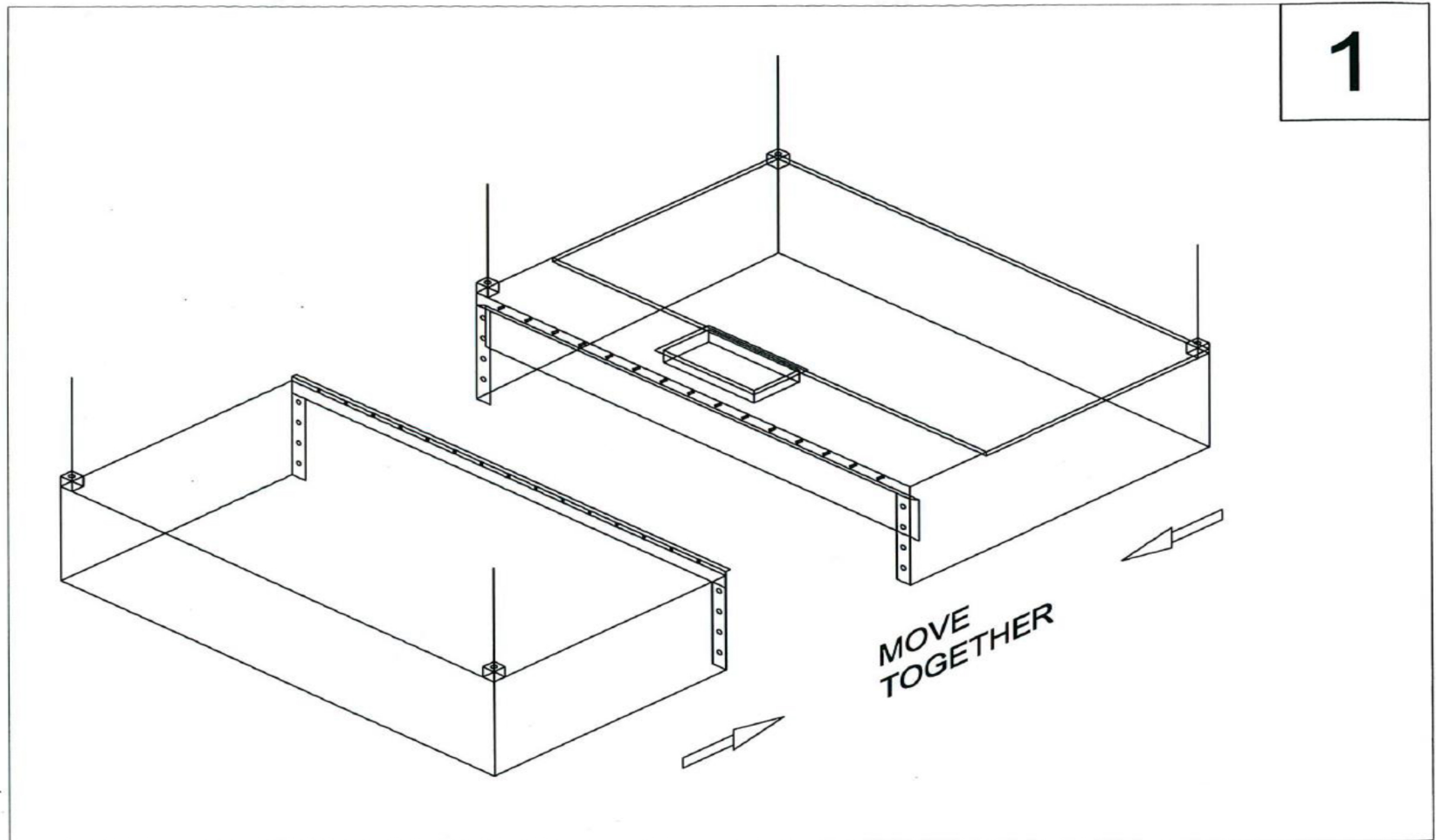
A lot of noise from exhaust hood	Exhaust fan problem	<ul style="list-style-type: none"> - Motor belts are damaged; change the motor belts - The exhaust fan wheel is unbalanced or there is a bearing problem; contact a qualified technician - Verify and adjust Geo-Vary grease extractor according to the manufacturers indications and refer to Annex 3
Exhaust hood is working but does not suck air as usual	Duct problem	<ul style="list-style-type: none"> - Duct access door open in the exhaust duct or obstruction in the exhaust duct
	Exhaust fan problem	<ul style="list-style-type: none"> - Verify and adjust or change the exhaust fan motor belts
	Geo-Vary adjustment	<ul style="list-style-type: none"> - Verify and adjust - Verify and adjust Geo-Vary grease extractor according to the manufacturers indications and refer to Annex 3
Fire suppression triggering	Fire or accidental trigger	<p>ONCE THE DANGER IS ELIMINATED AND ALARMS ARE NEUTRALIZED</p> <ul style="list-style-type: none"> - Clean as fast as possible the suppression liquid - Call the company in charge of you fire suppression system maintenance to put the system back in operation - If the system is equipped with a rearming relay or Cadexair control panel, press on the reset button to power the cooking equipment back on
Exhaust hood lights not working		<ul style="list-style-type: none"> - If the system is equipped with a Cadexair control panel, press on the reset button inside the control panel - Verify if the light bulbs are in good condition - Verify the electrical power to the lights (contact an electrician if needed)
Cooking equipment not working		<ul style="list-style-type: none"> - If the system is equipped with a Cadexair control panel, press on the reset button inside the control panel
Auto-cleaning system	Auto-cleaning system not working	<ul style="list-style-type: none"> - Verify that the water supply valve is open inside the Cadexair control panel - Activate the selector in test mode on the control panel to verify it's operation; if the test works, adjust the BIO option ON in the menu Set Param of the Bio automate then contact Cadexair - If the test does not work; verify the water supply to the control panel and verify the good functioning of the

		water valves and change them if necessary then contact Cadexair
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ANNEX 1: Exhaust hood weight evaluation table

Exhaust hood weight table: weight units in pounds per feet of hood length and in (kilogram per meter of hood length)																
Exhaust hood model	Exhaust hood width in feet (in meter)															Width
	3 (0,9)	3,5 (1,05)	4 (1,2)	4,5 (1,35)	5 (1,5)	5,5 (1,7)	6 (1,85)	6,5 (2)	7 (2,15)	7,5 (2,3)	8 (2,45)	8,5 (2,6)	9 (2,75)	9,5 (2,9)	10 (3,05)	
CA-S	27 (12)	30 (14)	33 (15)	36 (16)	39 (18)	42 (19)	45 (20)	48 (22)								
CA-S-PE	50 (23)	55 (25)	60 (27)	65 (29)	70 (32)	75 (34)	80 (36)	85 (39)								
CA-S-M	33 (15)	37 (17)	41 (19)	45 (20)	49 (22)	53 (24)	57 (26)	61 (28)								
CA-S-M-PE	67 (30)	71 (32)	75 (34)	79 (36)	83 (38)	87 (39)	91 (41)	95 (43)								
CA-W								50 (23)	55 (25)	60 (27)	65 (29)	70 (32)	75 (34)	80 (36)	85 (39)	Weight
CA-W-PE								95 (43)	100 (45)	105 (48)	110 (50)	115 (52)	120 (54)	125 (57)	130 (59)	
CA-W-M								80 (36)	85 (39)	90 (41)	95 (43)	100 (45)	105 (48)	110 (50)	115 (52)	
CA-W-M-PE								125 (57)	130 (59)	135 (61)	140 (64)	145 (66)	150 (68)	155 (70)	160 (73)	
C3	21 (10)	24 (11)	27 (12)	30 (14)	33 (15)	36 (16)	39 (18)	42 (19)								

ANNEX 2 : Assembly diagram of an exhaust hood with mechanical joints (CA-W series)



NOTE: Verify carefully the installation direction of the exhaust hood according to plans

ANNEX 3: Installation, adjustment and cleaning of Geo-Vary grease extractor

LIRE ATTENTIVEMENT

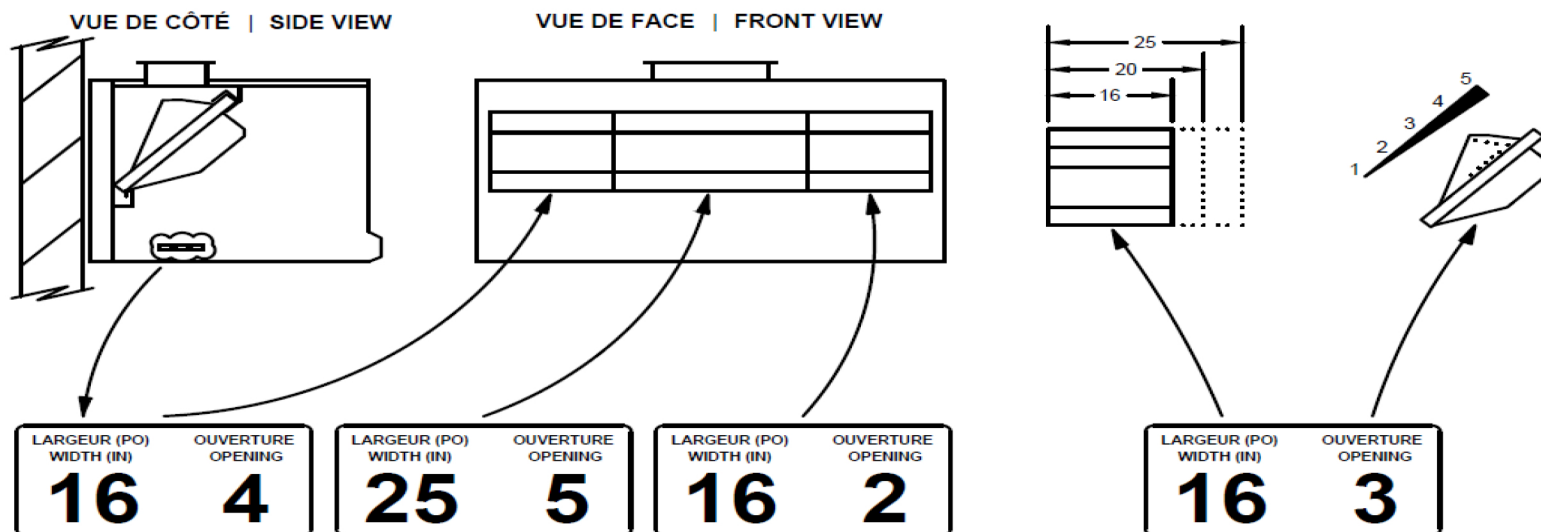
L'AJUSTEMENT DU DÉFLECTEUR DE CHACUN DES MODULES CORRESPOND À UN NUMÉRO DÉTERMINÉ PAR LE MANUFACTURIER POUR UNE ÉVACUATION OPTIMALE SELON LES APPAREILS DE CUISSON.

VOIR L'ORDRE DES MODULES ET LEUR AJUSTEMENT CI-BAS, DE GAUCHE À DROITE, FACE À LA HOTTE DU CÔTÉ OPÉRATEUR.

READ CAREFULLY

EACH BAFFLE ADJUSTMENT CORRESPOND TO AN OPENING NUMBER SET BY THE MANUFACTURER FOR THE BEST EXHAUST ACCORDING TO COOKING EQUIPMENTS.

PLEASE REFER TO THE MODULE SEQUENCE AND SETTING BELOW, IN THE ORDER, FROM LEFT TO TO RIGHT, FACING THE HOOD FROM OPERATOR SIDE.



Position and adjust the opening of the Geo-Vary grease extractor according to the plan:

1. Unscrew the wing nut;
2. Move the guillotine to the required adjustment;
3. Screw back on the wing nut.

A bad adjustment may cause performance issues.

Cleaning of the Geo-Vary grease extractor

When necessary, remove the Geo-Vary from the exhaust hood filter cage carefully noting the guillotine adjustment and position for each Geo-Vary.

- Remove the Geo-Vary grease extractor from the exhaust hood filter cage. Remove the guillotine from the extractor by removing the wing nut located inside the extractor, in the back.
- Put the guillotine and extractor upside down in a dishwasher or simply wipe the inside surfaces with detergent and hot water.
- Put back the guillotine in the extractor according to hit initial setting and screw back the wing nut.

ANNEX 4: Exhaust system NFPA96 inspection schedule

According to the cooking type	Frequency
Systems serving solid fuel cooking operations	Monthly
Systems serving high-volume cooking operations, such as 24-hour cooking, charbroiling or wok cooking	Quaterly
Systems serving moderate-volume cooking operations	Semi-annually
Systems serving low-volume cooking operations, such as churches, day camps, seasonal businesses, or senior centers	Annually