
SYSTEM HYGIENICS

Air and Kitchen Hygiene Specialists

**CLEAN AIR IS
OUR BUSINESS**

JETVENT

Air Hygiene Ductwork Cleaning

The Cleanest Act in Air Hygiene

Clean, fresh air in buildings is the key to safe, comfortable and efficient working conditions. To maintain a fresh flow of air, a clean heating, ventilation and air conditioning (HVAC) ductwork system is essential.

Over time, a build-up of contaminants can lead to a fouled ductwork system. The accumulation of dust, textile fibres, skin flakes and impurities from the local environment, together with a range of contaminants generated by HVAC systems themselves – rust, corrosion, insulation material, moulds and fungi – are all contributing factors.

The Workplace (Health, Safety and Welfare) Regulations 1992 Approved Code of Practice stipulates:
“Mechanical ventilation systems (including air conditioning systems) should be regularly and properly cleaned, tested and maintained to ensure that they are kept clean and free from anything which may contaminate the air and cause health problems.”



Hospital operating theatre



Heathrow Terminal 5

© BAA Limited see www.baa.com/photlibrary

SYSTEM HYGIENICS offers a thorough, professional duct cleaning service that maximises the effect of cleaning whilst minimising disruption by utilising superior cleaning technology. Our Jetvent system guarantees a fast and efficient cleaning process carried out to meet the Heating and Ventilation Contractors' Association (HVCA) TR19 standards and comply with the Workplace (Health, Safety and Welfare) Regulations 1992 Approved Code of Practice.

Whether you are in an office, factory, hospital, airport, hotel, retail, marine or pharmaceutical premises, our highly qualified, well trained staff will ensure your job is carried out efficiently and with the minimum of disruption. Competencies include Industrial Rope Access Technique Association (IRATA) and Confined Space.

The main features of our Jetvent system include:

- Up to 50 metres reach from one point
- Minimal access required
- Swift operation with negligible disruption
- No leakage of contaminants
- Cleaning to internationally recognised standards
- Ultra-safe spark-free operation

For specialist guidance on maintaining your ventilation system, contact our team of expert engineers on 01323 481170 or email info@systemhygienics.co.uk



Risk Assessment & Fire Damper Surveys

Risk Assessment Surveys

SYSTEM HYGIENICS conducts full ventilation risk assessments to evaluate the health of your HVAC ductwork and kitchen extract systems.

Our combination of advanced testing techniques and state-of-the-art equipment enables us to provide a detailed analysis, comprising dust and microbiological samples, indoor air quality measurements, before and after photographic reports and a certification of cleanliness.

We offer a programme of regular environmental hygiene checks using techniques that monitor indoor air quality. Our testing techniques include:

- HVCA TR19 Vacuum Test to verify the effectiveness of air hygiene cleaning
- HVCA TR19 Deposit Thickness Test to measure the build-up of dust
- HVCA TR19 Wet Film Thickness Test to measure the build-up of grease
- Airborne and surface contact fungi and bacteria testing
- Particle counters and air contaminant testing
- MRSA, C. difficile, Aspergillus and Acinetobacter testing
- Indoor Air Quality testing for CO, CO₂, O₃, CH₂O
- Airflow readings
- Temperature and humidity readings
- Endoscopic camera inspections
- Video camera inspections



Fire Damper Maintenance Surveys

SYSTEM HYGIENICS provides a valuable fire safety service to check your fire dampers are in perfect working order and comply with the Regulatory Reform (Fire Safety) Order 2005 and the guidance provided by BS 9999 on annual testing of spring operated fire dampers. We will locate your fire dampers to ensure they are within the fire containment area. Following a process of thorough cleaning and lubricating, your fire dampers will be drop-tested and reset. If we identify faults within your system, we will repair any damaged parts and compile a report to record the fault and the action taken to ensure fire safety compliance.

About Us

SYSTEM HYGIENICS specialises in air hygiene ductwork cleanliness and kitchen extract cleaning.

Established in 1993, we are UK market leaders and one of the largest ventilation hygiene specialists in the world. We are certified members of the US National Air Duct Cleaners Association (NADCA) and founding members of the Ventilation Hygiene Specialists Branch within the Heating and Ventilating Contractors' Association (HVCA).



Our highly skilled site operatives and engineers are trained to the latest industry standard – HVCA TR19 – and are SKILLcard certified. We are committed to monitoring competence and health and safety in the workplace and are accredited by the Contractors Health and Safety Assessment Scheme (CHAS) and SAFEcontractor. We are also registered members of Construction Skills Certification Scheme and Constructionline.



Kitchen Extract Duct Cleaning

Preventing Kitchen Nightmares

Cleanliness and fire safety are essential ingredients of every well managed kitchen. At the heart of the matter is your kitchen extract system, the perfect landing place for grease, oil, food debris and other potentially harmful bacteria.

Keeping canopy hoods and filters regularly cleaned is the easy part. But what happens to the ductwork and fans, the parts you can't see?

Cleaning only as far as you can reach is not effective at preventing a fire; only complete system cleaning is effective.



Fire Safety Compliance

Building and facilities managers have a legal obligation to prevent the risk of fire within the buildings they manage under the Regulatory Reform (Fire Safety) Order 2005. Fire safety obligations include conducting a "sufficient assessment of the risks to which relevant persons are exposed for the purpose of identifying the general fire precautions" of the building.



Kitchen extract duct before cleaning



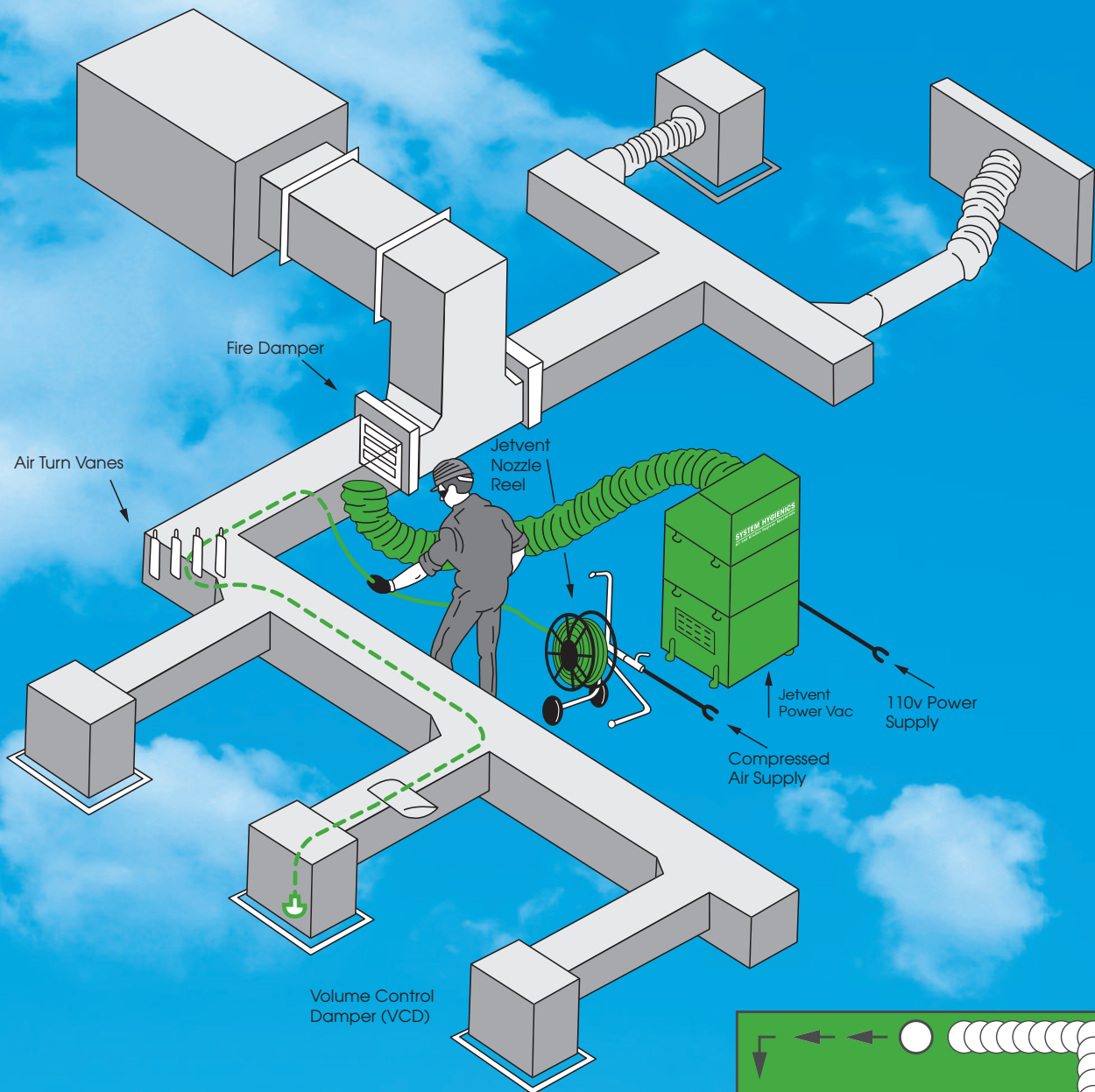
Kitchen extract duct after cleaning

SYSTEM HYGIENICS can take the worry out of your hands with an expert kitchen extract duct cleaning service that ensures you meet your fire safety obligations under the Regulatory Reform (Fire Safety) Order 2005, minimising the fire risk by removing grease deposits with regular cleaning programmes which are devised to suit your individual kitchen needs.

Whether you are a restaurant, hotel or any type of catering facility, our service can be tailor-made to suit your needs at regular intervals from weekly to annually and with it comes peace of mind. We are insurance company compliant and the complete system is cleaned to HVCA TR19 standards. The clean is verified with a comprehensive report, before and after photographs and HVCA TR19 Wet Film Thickness Gauge measurements of grease levels.

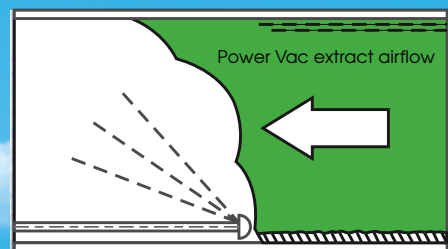
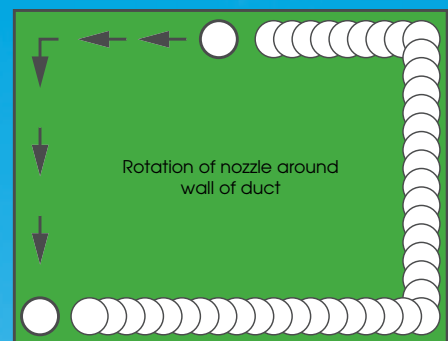
For specialist advice on safeguarding your kitchen extract system, contact our team of expert engineers on 01323 481170 or email info@systemhygienics.co.uk

The Jetvent System



The benefits of clean systems

- Safer working environment
- Improved mechanical efficiency
- Improved fire safety
- Reduced energy consumption and operational costs
- Compliance with legislation and codes of practice
- Compliance with health and safety regulations
- Protection against potential litigation
- Insurance compliance
- Protection of expensive equipment



Air Duct Cleaning
Kitchen Duct Cleaning
Rubbish Chute Cleaning
Air Hygiene Surveys
Risk Assessment Surveys
Fire Damper Testing
Environmental Hygiene Management Programmes

SYSTEM HYGIENICS is a member of the Hotchkiss Group of Companies,
which provides specialist services in the ventilation, air conditioning,
fire protection and environmental industries.

SYSTEM HYGIENICS

System Hygienics Limited

Chaucer Industrial Estate, Dittons Road, Polegate, East Sussex BN26 6JF

Tel: 01323 481170 Fax: 01323 483061 E-mail: info@systemhygienics.co.uk Website: www.systemhygienics.co.uk