



**FREE  
ESTIMATES**



**A1 Specialty Cleaning Service**

**Phone: 780-747-1369**

**Fax: 780-747-1101**

**Web: A1SCS.NET**

## **Kitchen Exhaust Hood Cleaning**

Whether you need a general assessment, hood cleaning or complete kitchen exhaust cleaning, A1 SCS has the experienced staff to do the cleaning the right way, the first time. Our professionals clean the entire kitchen exhaust system, from the roof-top to cook-top, adhering to the National Fire Protections Association (NFPA) Standard-96, devoted to ventilation control and fire-protection of commercial cooking operations. We will help customize a cleaning program to fit your exact needs.

Grease from the kitchen travels into the hood, through the vent hood filters, into the ductwork that leads to the exhaust fan on the roof. Grease is a fuel that can ignite with a simple spark from the kitchen cooking line and spread throughout the attic and onto the roof within seconds, causing severe damage and potential loss of life. The owner of the exhaust system has the ultimate responsibility to ensure the system is safe, at all times.

### **Out of Sight is NOT Out of Mind**

A1 SCS kitchen exhaust cleans from roof-top to cook-top. Many of our competitors clean only the areas you can see and do not spend the necessary time on the areas that are not obvious and visible. A1 SCS cleans the hood, ductwork, fan, and the roof. We even prove our positive results with a Picture Verification System, which is provided with every visit.

Having your exhaust system cleaned regularly is not just for the safety of your customers, employees and building, but it is mandated by law. Click here to see the NFPA law on how often your exhaust system requires inspection.

### **Additional Services**

In addition to cleaning your kitchen exhaust system, we also provide many valuable services for your restaurant and eating area, such as kitchen equipment, vent hood filter cleaning, exhaust fan hinge and fan access panel installation, and much more.

### **Kitchen Equipment & Floor Cleaning**

As any restaurant owner knows, kitchen equipment and flooring can become tremendously dirty and grease can build up quickly, becoming very difficult to remove. A1 SCS can clean your kitchen equipment and flooring, using our proprietary, eco-friendly degreasers and high powered pressure washers, helping to create a cleaner and safer kitchen.

### **Vent Hood Filter Cleaning**

Vent hood filters should be cleaned on a regular basis by restaurant staff. Additionally, a quarterly deep cleaning by A1 SCS helps the vent hood filters functions properly, resulting in less smoke and smoke damage. We deep clean your hood filters by using our specialized equipment and degreasers. A1 SCS will also measure, order and purchase to correct filters for your restaurant.

### **Exhaust Fan Hinge Installation**

The NFPA Standard-96 requires each exhaust fan to be hinged, allowing appropriate inspection and cleaning. Hinging of the exhaust fan is not only required by the law, but it also helps increase the lifespan of the fan. In not hinged, the electrical wiring can tear and the exhaust fan will be damaged. A1 SCS can purchase and install exhaust fan hinge kits at a very competitive price, due to our exclusive relationship with industry manufacturers.

#### **Monthly**

Systems serving solid fuel cooking operations.

#### **Quarterly**

Systems serving high-volume operation, such as 24-hour cooking, charbroiling or wok cooking.

#### **Semi-Annualy**

Systems serving moderate-volume cooking operations.

#### **Annually**

Systems serving low-volume cooking operations, such as churches, day camps, seasonal businesses or senior centers.