

29 Ventilation ductwork & system cleaning

This two day course is designed to provide basic information on the cleaning of ventilation ductwork and associated mechanical systems. The course explains how systems work and where and how contamination develops. Industry standards are followed regarding procedures and standards of cleanliness. The cleaning of kitchen ductwork is explained together with explanation of liabilities in certification.

The course follows these points:

- Overview of HVAC systems
- Health & safety issues
- Lock out and Tag out
- Recognised standards
- Measurement of contamination
- Scope of works and completion
- Inspection techniques
- Types of system
- Types of ductwork
- Cutting access panels
- Fitting access doors
- Understanding plans
- Access to ductwork
- Air handling units
- Filter housing inspections
- Fan coil units
- Methods of cleaning
- MMMf and other linings
- Asbestos issues
- Use of negative pressure
- Collection of contaminate
- Hands on section

Kitchen ductwork

- Health & safety risks
- Access
- Inspection
- Previous cleaning
- Grease traps
- Condensation issues
- Cleaning techniques
- Fire safety
- Post clean surveys and certification