

A. A. F. Cleaning

Dirty or improperly maintained kitchen range hoods aren't just horrible to look at; they're also a fire hazard and need to be kept clean for insurance purposes. They can also create an unhealthy smokey kitchen. Fortunately having your range hoods and filters professionally cleaned and maintained is easy, with *Advanced Air Filter Cleanings'* kitchen filter exchange and cleaning service.

Kitchen grease filter exchange

Your kitchen's exhaust system works by drawing cooking vapour, steam, and particulates away from the cook top, through your grease filters and ducting, before expelling them from the building.

As this process takes place grease residue builds up on your filters affecting their appearance and effectiveness.

The best way to keep to your kitchen filters clean and performing their best, is with regular filter exchange and cleaning.



Here's what a commercial filter looked like, before and after our services.

Your partners in time

How our filter exchange service works

Step 1: Create a filter cleaning schedule

Together with you we will create a cleaning schedule, that ensures filters are exchanged on a regular basis.

Step 2: Filter exchange is carried out

The filter exchange will be performed by qualified and trained personnel.

Step 3: Post exchange clean-up

We will ensure that the workplace is left in the same condition as on arrival to site. That includes removing all of our equipment, and cleaning-up after ourselves.

Recommended filter cleaning schedule

How often you should have your kitchen filters exchanged and cleaned will depend on your business, your commercial kitchen, and the type of cooking taking place. Below is our guide to how often you should have your filters cleaned.

Of course, every exhaust system is still unique, and your filters may require more/less frequent cleaning accordingly. For the most accurate recommendation request a free, no-obligation quote.



EVERY 4 WEEKS



EVERY 2 WEEKS



WEEKLY

*General guide only