

E·R·A·S·E

Extraction Duct Cleaning Division

E.R.A.S.E offers specialised Kitchen Exhaust/ Extraction Systems cleaning services scheduled night or day for your convenience.

Commercial Kitchen Exhaust Systems need to be regularly maintained from the point of entry (kitchen hood) all the way to the exhaust exit vent. Over a period of time dirty ducts become inefficient & pose a severe fire hazard as well as raise many health issues.

Did you know that the regular cleaning of cooking exhausts systems is required by all insurance policies? Should an incident occur, Certificates of compliance will need to be submitted, or your insurance policy deemed invalid.

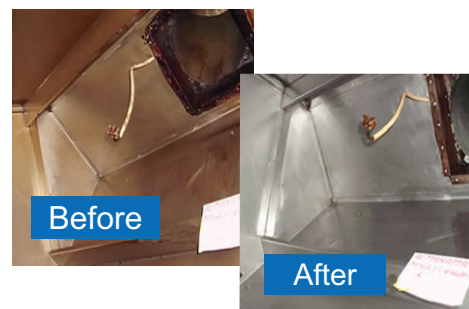
Professionally cleaned kitchen exhaust systems offer the following benefits:

- improved health standards
- decreased risk of fire
- better ventilation for smoke and odor removal
- compliance with local and national fire and health codes
- compliance to insurance requirements
- greater energy savings
- cleaner working environment and minimized product contamination



Kitchen Exhaust Cleaning Maintenance Program

A scheduled kitchen exhaust duct cleaning program with ERASE will help eliminate health and safety hazards. Let us remind you when your due for your next exhaust duct cleaning service.



Ensure your safety; comply with fire and safety codes.

Our established cleaning methods remove the grease and flammable residues from the interior surfaces of the hood, filters, ductwork and exhaust fans to ensure compliance with all applicable municipal and National Fire Protection SANS codes. Upon completion of the cleaning process, a SANS 1850 : 2012 certificate of compliance will be issued.

