

Commercial Grease and Extract Duct Cleaning Services

The background of the entire image is a photograph of a commercial kitchen. It shows stainless steel equipment, including a large range hood with multiple filters, a deep fryer, and various other kitchen fixtures. The kitchen is brightly lit, and the surfaces are clean. The image is partially obscured by a large, diagonal graphic element that splits the right side into orange and blue sections.

**LEX
HYGIENE**

Keeping you
SAFE - LEGAL - COMPLIANT

ABOUT US

At Lex Hygiene, our mantra is "Our business is keeping you in business." We provide first-class service, ensuring your kitchen areas remain clean and Compliant with current legislation. Our trained and qualified staff follow the highest standards to deliver reliable cleaning services.



Keeping you
SAFE - LEGAL - COMPLIANT



CLEANING
EXPERTS



www.lexhygiene.co.uk



Lex Hygiene formed on the 16th of October 2016 by managing director John Owens, an already accomplished business owner who had sold his previous companies. John wanted to move forward with a new business venture that had longevity with the long term dream of passing it on to his nearest and dearest; his daughter Lexie- the inspiration behind the name LEX Hygiene.

OUR SERVICES

Grease Duct Cleaning.

When it comes to your kitchen ducts, don't take the risk - unkempt ducts are unhygienic, illegal and bad for business!

Air Duct Cleaning

Air ventilation should be routinely cleaned to maintain a safe and healthy environment.

Fire Damper Testing

We test fire dampers to ensure they will operate correctly in the event of a fire.



SAFE
LEGAL
COMPLIANT

WHY CHOOSE US?

- ✓ **Minimal downtime**
Lex Hygiene can at a time convenient to all, arrange for deep cleaning to take place monthly, quarterly, six monthly or annually. This can take place when no actual cooking is taking place and the kitchen is free, to avoid disruption to your business practices.
- ✓ **Pre and post photographs**
We will provide you with pre and post photographs so you can see the unbelievable difference once our skilled team have completed their work. This is something our customers really value about our service.
- ✓ **Certificate of Compliance**
A report and a Certificate of Compliance is issued when the work is complete, keeping you Compliant with your insurance company



GREASE

THE DANGERS

Neglecting to clean kitchen extract ducts can lead to serious risks. Over time, grease and debris build up inside the ducts, creating a significant fire hazard. If the accumulated grease ignites, the flames can rapidly spread through the ductwork, endangering the entire building and its occupants. Kitchen fires that start in extract systems are particularly difficult to control and can cause extensive damage.

Grease fires can start even after the appliance has been turned off.



Additionally, unclean ducts hinder proper ventilation, reducing air quality in the kitchen and increasing the risk of health issues for staff. Poor airflow can also lead to overheating of kitchen appliances, reduced efficiency, and unpleasant odours. Regular cleaning ensures safety, compliance with fire safety regulations, and a more productive, healthy kitchen environment.

- ✔ **Highly Flammable:**
Grease can ignite at around 600°F (315°C), and once it catches fire, it spreads rapidly. Hot grease becomes volatile, and if it reaches its flashpoint, even a small spark or high heat source can ignite it.
- ✔ **Common Cause of Commercial Kitchen Fires:**
Grease fires are one of the leading causes of fires in commercial kitchens. Grease from cooking accumulates in hoods, ducts, and ventilation systems, becoming a hidden fire hazard if not cleaned regularly.
- ✔ **Duct Fires Spread Quickly:**
If grease ignites in the exhaust or ductwork, it can spread through the ventilation system, this can result in larger and a more dangerous fire

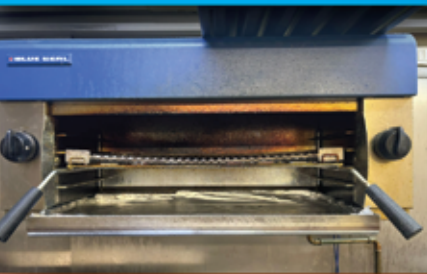


**DON'T TAKE
THE RISK**

THE
REAL
DANGERS

KITCHEN DEEP CLEANS

Deep cleaning is essential in commercial kitchens to maintain high standards of hygiene, safety, and operational efficiency. Unlike regular cleaning, deep cleaning removes grease, bacteria, and other contaminants that accumulate in hard-to-reach areas, preventing foodborne illnesses and reducing health inspection risks. This thorough cleaning extends the life of kitchen equipment, improves air quality by reducing buildup in ventilation systems, and minimises fire hazards. Regular deep cleaning not only supports a safe work environment but also helps ensure compliance with health and safety regulations critical to food service success.



Lex Hygiene provides a comprehensive approach to deep cleaning commercial kitchens, ensuring that kitchens meet high standards of hygiene and comply with regulatory requirements. Our process begins with a thorough evaluation of kitchen to create a thorough cleaning plan. We then use a combination of cleaning agents and equipment that best suits the job in hand. This approach not only maintains cleanliness but also helps prevent fire hazards by removing flammable residues from areas such as work surfaces, walls and cooking equipment.

Our services cover a full range of kitchen cleaning needs, from canopies and grease filters to structural surfaces, cooking equipment, and high-level wall areas, which often accumulate significant grease and carbon buildup. Lex Hygiene's teams are trained to minimise disruption to business operations, scheduling cleaning at convenient times and even installing necessary access panels if required to reach all areas. Following the service, they provide both pre- and post-cleaning photos, a detailed compliance report, and a Certificate of Compliance, which businesses can present to insurance companies and health inspectors as evidence of proper maintenance.

This rigorous process not only enhances safety and hygiene but also helps businesses sustain favorable hygiene ratings, supporting overall reputation and customer trust.



Appliance Cleaning

- ✔ **Ovens and Ranges:**
Remove racks, soak if necessary, scrub and degrease interior and exterior surfaces.
- ✔ **Fryers:**
Scrub interior and exterior, and clean filters and baskets.
- ✔ **Grills and Griddles:**
Scrape off residue, apply degreaser, scrub, and wipe down thoroughly.
- ✔ **Refrigerators and Freezers:**
Empty, defrost if needed, clean shelves, walls, and seals, and allow to dry.

AIR VENTILATION EXTRACT DUCT CLEANING

Dust and debris can accumulate in ventilation ductwork over time, creating serious health risks. Warmth and humidity inside ducts provide the perfect breeding ground for bacteria and mould. As air circulates, these allergens and pathogens spread throughout the building – directly affecting the health of occupants.

The impact on businesses is greater than many realise: **studies show that 38% of workplace illnesses are linked to respiratory problems.** Poorly maintained ventilation systems can also contribute to Sick Building Syndrome, causing recurring minor illnesses such as colds, flu and allergies.

A Legal Requirement

Regular air duct cleaning is not just best practice it is a legal requirement under Health & Safety and Fire Safety legislation.



38% of workplace illnesses are linked to respiratory problems.

**COVERING
THE WHOLE
OF THE UK.**



Why Choose Lex Hygiene?

- Professional cleaning in line with industry standards
- Fully Compliant with legislation
- Certification provided upon completion for your records

With Lex Hygiene, you can be confident your ventilation systems are safe, Compliant and protecting the health of everyone in your building.



KITCHEN GREASE EXTRACT DUCT CLEANING

Grease deposits in kitchen extraction systems are one of the leading causes of fire in commercial kitchens. Using our unique foam and brushing system, Lex Hygiene can clean beyond "arm's length," reaching deeper into your ductwork for a superior clean.

Special focus is given to the plenum (behind the grills), where grease accumulates closest to the heat source – making it critical to clean to the highest possible standard.

- Filters are removed, soaked in our powerful LEX Hygiene Duct Cleaner, rinsed and replaced.
- Our system reduces the need for multiple access panels. Where panels are required, our trained technicians will fit them safely and install drain-off valves if necessary.



NAAD 
National Association of Air Duct Specialists UK



Keeping you

- ✓ CLEAN
- ✓ SAFE
- ✓ COMPLIANT

Certification & Compliance

On completion, you will receive:

- A Certificate of Compliance for insurance, Environmental Health inspections or Fire Risk Assessments
- A detailed post-clean report for your records

This documentation provides peace of mind and proof that you are actively reducing fire risk within your premises.



TESTING FIRE DAMPERS

Why Testing is Essential

Fire and smoke dampers are a key element of a building's fire protection strategy. To remain effective, they require regular cleaning, inspection and testing. **British Standard BS9999:2017** stipulates that all fire and smoke dampers must undergo a comprehensive inspection and functional test at least once a year.

With an estimated 2.5 million fire dampers currently in service across the UK, annual testing is **not just a regulatory requirement – it is an essential safety measure.**



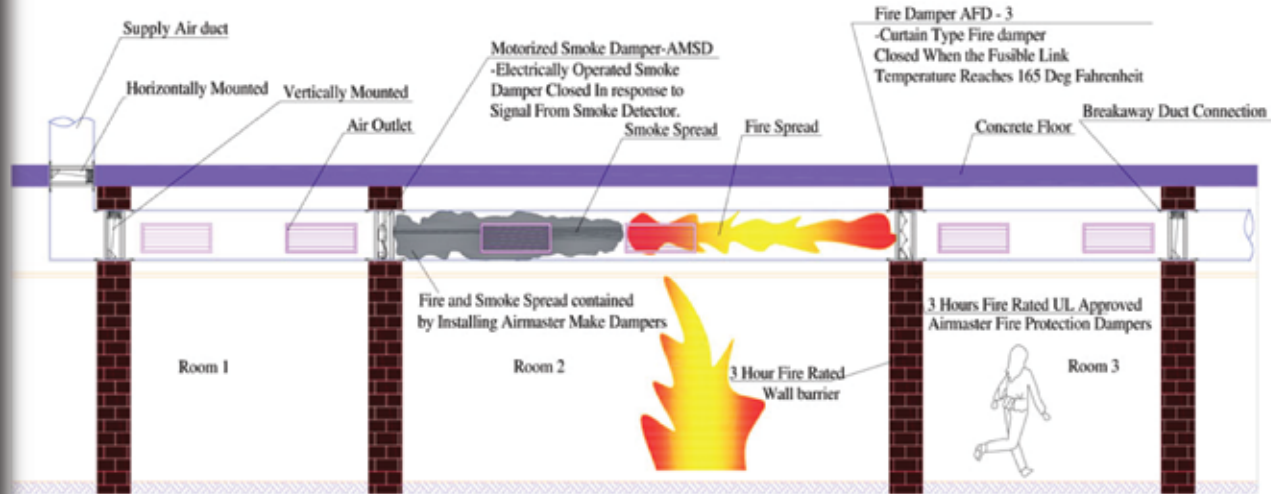
Our Service

We provide a complete fire damper testing service in line with BS9999 standards, including:

- Cleaning, inspection and testing of dampers
- Photographic evidence of findings
- A detailed compliance report upon completion
- Maintenance advice where required

Peace of Mind

Whether your building is fitted with older fusible-link dampers or modern automatic fire and smoke dampers with electronic actuators, our testing ensures they are functioning as intended and ready to protect when needed most.



PREVENT GREASE DUCT FIRES PROTECT YOUR BUSINESS

Did you know?

- 🔥 70% of fires in commercial kitchens start in faulty or dirty extract ventilation systems.
- ⚠️ Grease build-up is not only a fire hazard, but also a breeding ground for bacteria, creating serious environmental health risks.



You are required to be

- ✓ LEGAL
- ✓ SAFE
- ✓ COMPLIANT

Act now.

Why Regular Cleaning & Maintenance Matters

- ✓ Reduces the risk of fire and protects lives.
- ✓ Prevents grease and bacteria build-up in your system.
- ✓ Ensures compliance with the Regulatory Reform (Fire Safety) Order 2005.
- ✓ Helps avoid breaches of Environmental Health regulations.
- ✓ Keeps your fire insurance valid.

Book your FREE SURVEY TODAY.

For more info
SCAN HERE



www.lexhygiene.co.uk

How Often Should You Clean?

In line with current regulations, we recommend you clean your ducting using these simple to follow guides

- Heavy use (12-16 hrs/day): Every 3 months
- Moderate use (6-12 hrs/day): Every 6 months
- Light use (2-6 hrs/day): Every 12 months
- ✚ Daily cleaning of hoods & filters is also essential.

Our trained duct specialists will advise on a schedule that keeps you well within the required standards and ensure you are running safely at all times.

Spotting Potential Hazards

- Evidence of grease on filters, canopies, or discharge grills.
- No access panels fitted to ductwork (likely never cleaned).
- Certificates issued for partial cleaning jobs (fire risk remains).-

Don't Take the Risk

Regular, professional cleaning of your extraction and ventilation systems keeps you:

Safe

Compliant

Covered by insurance

Protect your staff, customers, and business

LEX HYGIENE

For more info
SCAN HERE



lexhygiene.co.uk

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