

# Guidelines for installation and maintenance of mechanical ventilation hoods

**All food premises must have sufficient natural or mechanical ventilation to effectively remove smoke, fumes, steam and vapours from the food premises. This information gives an overview of mechanical ventilation system requirements and is drawn from Australian Standard 1668.2, which should be referred to for specific requirements.**

- 1 Natural ventilation will only be suitable in premises where there is little or no cooking that generates steam or greasy air.
- 2 Hoods shall be designed:
  - To capture cooking vapours and or grease and associated products of combustion.
  - Prevent condensate and or grease falling into food, or contaminating surfaces.
  - Of a durable material that is not combustible and is to be made of a smooth even surface.
  - Free of protrusions where hood is exposed to appliances, other than fire extinguisher heads.
- 3 The inside edge of the grease gutter must extend at least 150mm beyond the perimeter of the appliance.
- 4 Any internal lights must be mounted flush against and the hood.
- 5 The lower edge of the hood must be at least 2 metres above the floor level at the operator side and no higher than 1.2 metres above the cooking appliance.
- 6 The hood must incorporate an adequate number of filters, at least 30% of the hood base area. Filters must be evenly spaced and sloped at an angle not greater than 30 degrees from vertical.
- 7 Filters must be easily accessible and detachable, by hand without tools, for maintenance and cleaning.
- 8 Canopy outlets must be ducted to the outside of a building and terminate above the roof at a height and position which will ensure dispersion of fumes without contaminating any roof or building structure, and be fitted with an approved cowl.
- 9 The distance between the lowest edge of the grease filters and the cooking surface must be in accordance with the Gas Fitting Regulations 1992 i.e. not less than:
  - 1.35m for exposed charcoal and charcoal type fires
  - 1.05m for exposed flame type
  - 0.6m for hot plates and deep fryer
- 10 Canopy outlets must be evenly spaced in accordance with the following ratios:
  - less than 3.5 metres – 1 outlet: or
  - between 3.5 and 7.5 metres – 2 outlets.



If Environmental Health Officers detect an issue with ventilation at a premises they will instruct you to rectify the problem.





For more information on mechanical exhaust ventilation hoods in your food business contact an Environmental Health Officer at the Environmental Health & Local Laws Unit on 5434 6075



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## Safety and cleaning

Most fires in restaurants and commercial kitchens are caused by overheating of cooking fats and oils and the ignition of fatty residues within range hoods and ducting.

It is important that hoods and canopies are maintained, working well and are adequate for the equipment they service to prevent fires from occurring..

- Cleaning and servicing of filters, flue and motors must be carried out regularly.
- Ensure the correct type fire extinguisher and fire blanket is hung in the cooking area conveniently located in relation to the cooking appliances.
- Fat fryers must be installed a minimum of 400mm away from surface flame cooking equipment.
- Salamanders and shelving must not be installed above burners, fryers or other cooking equipment which may interfere with its safe operation, or in a position which may impair the efficiency of the canopy.
- Cooking fats and oils must not be stored adjacent to or under cooking equipment.
- Train staff in safety procedures.
- Grease traps must be cleaned regularly. Please contact Coliban Water.



Please contact City of Greater Bendigo's planning and building departments on 5434 6000 in relation to their requirements when installing or altering mechanical exhaust ventilation systems. Energy safe Victoria should also be contacted on 1800 652 563 to ensure the safe installation of these systems.



← Salamander's and shelving must never be installed above cooking appliances as they obstruct airflow and attract grease and oil buildup.