



COMPLIANCE IS OUR FOCUS

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WHO WE ARE



Interduct UK Ltd was established in 2005 and our office is based in Bicester Oxfordshire with an experienced network of teams operating nationwide. Our company has seen growth in the years of trading which has allowed the expansion of our services and permitted us to bring a professional approach to the industry. We are the market leaders and innovators in our unique method of chemical wash cleaning for vertical risers, winning the H&V News Award in 2017.

Interduct UK Ltd take compliance and safety very seriously, providing people and companies with a "peace of mind", by making Compliance our Focus



Le-Ann Eyles
Managing Director



Paul Phillips
Operations Director

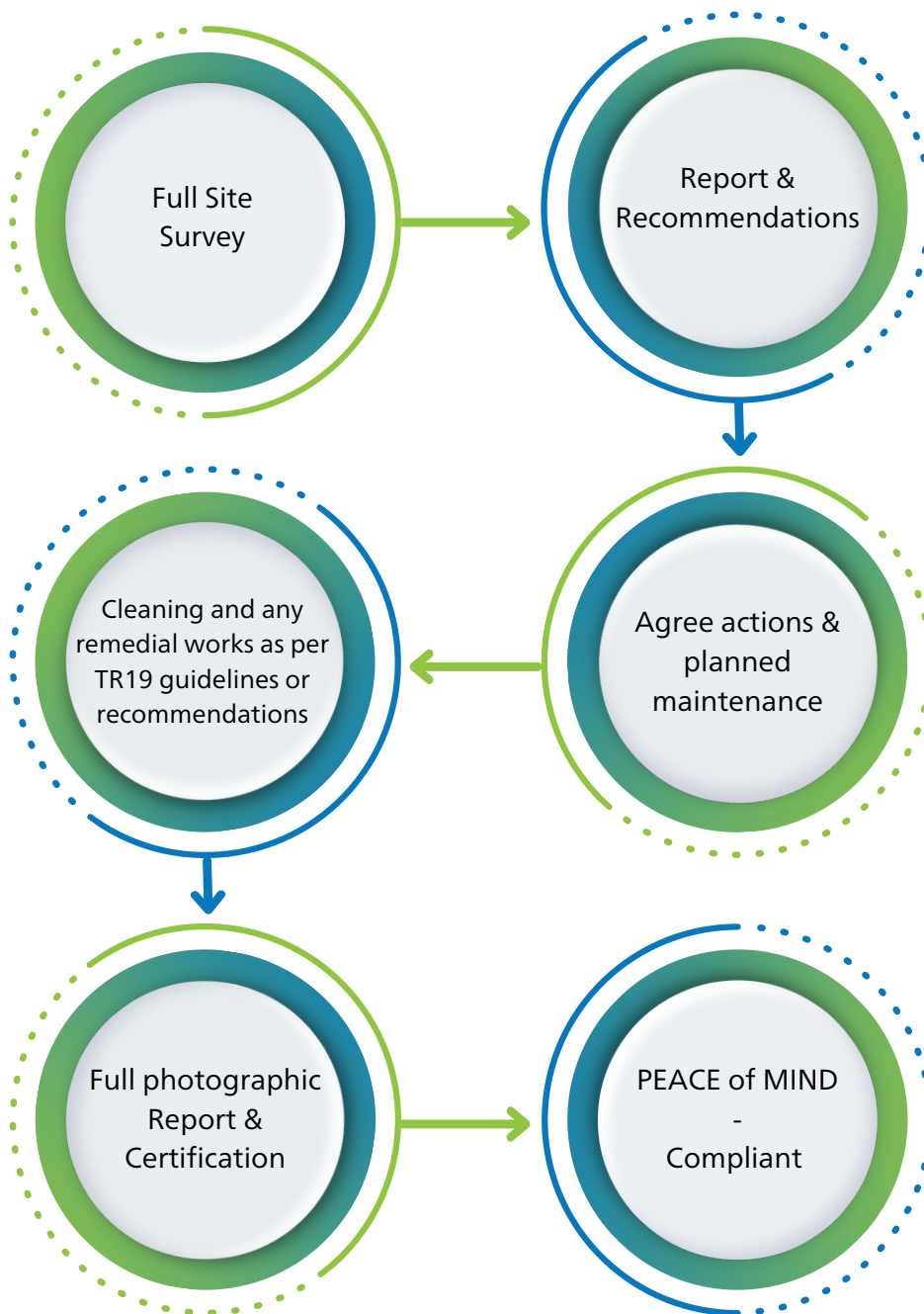
OUR EXPERIENCE NETWORK OF TEAMS ARE ABLE TO COVER THE FOLLOWING AREAS

- North East
- North West
- Midlands
- East of England
- South East
- South West
- London
- Wales



OUR PROCESS

Compliance Service



OUR SERVICES



KITCHEN EXTRACTION
CLEANING



VERTICAL RISER CLEANING



COMPLIANCE SITE SURVEYS



TR19 ACCESS & REMEDIAL
WORKS



BATHROOM VENTILATION
CLEANING & MAINTENANCE



FIRE DAMPER COMPLIANCE



“INTERDUCT HAVE SHOWN GREAT
COMMITMENT IN ENSURING OUR SITE
REMAINS COMPLIANT AND MEETS THE
REQUIRED STANDARDS”

NIKOLINA
RHUBARB HOSPITALITY COLLECTION

KITCHEN EXTRACTION CLEANING



Ensures a healthy and safe environment for all employees and customers. Regular cleaning and removal of grease, oil and any other deposits that accumulate in the system ensure that the site is compliant, and the risk of FIRE is substantially reduced.

Our nationwide teams adhere to the regulations and guidance of BESA TR19 Grease by cleaning the entire system using safe methods and provide a full photographic report and certification of the clean for issue to your insurance company

VERTICAL RISER CLEANING



We ensure that the part of the extraction system that vertically exits the building internally and externally is cleaned using our chemical wash method and ensures that the entire system from internal to exit is clean, safe, and meets the national specification required by BESA TR19 Grease recommendations.

Full photographic report and certification of the clean is provided for issue to your insurance company

COMPLIANCE SITE SURVEYS



We provide a full assessment of your ductwork system, accessibility requirements, and condition.

A full report is issued with photographic evidence and with recommendations for compliance with the BESA TR19 Grease regulations

TR19 ACCESS & REMEDIAL WORKS



BESA TR19 Grease regulations require all ductwork to be safely accessible. Our nationwide experienced teams can install access doors, walkways, hatches and any other remedial works to ensure that your system remains compliant in line with the regulations. Ensuring your ductwork is accessible increases the safety of your system and reduces the risk.

BATHROOM VENTILATION CLEANING & MAINTENANCE



It is crucial to ensure the air circulation within a bathroom is working properly and drying the area. This will prevent the accumulation of damp, mould, and bad odour.

Our experienced engineers will ensure the bathroom ventilation fan is cleaned and maintained and the air circulation is efficient. Full photographic report and certification of the clean and maintenance is provided.

FIRE DAMPER COMPLIANCE



Ensures that in the event of a fire, the spread of flames within the building's ductwork is prevented. Under the Regulatory Reform (Fire Safety) Order it is a legal requirement to test fire dampers at regular intervals in accordance with fire safety in the design, management and use of building code of practise (BS:9999 2017).

Our qualified and experienced engineers will ensure that these fire safety regulations are met, and a full photographic and certified report is provided

WHITBREAD CASE STUDY

Client:

Whitebread PLC

Job Type:

Commercial Kitchen Extract Cleaning

Special features:

System comprises of one canopy hood with 9 Baffle style filters with approximately 5 metre² of extract ductwork and a MUB fan unit installed.

Canopy

Before



After



Due to the amount of cooking carried out and previous wet film thickness tests (WFTT) this system is clean on a 2 monthly basis.

Kitchen Extract Systems have an increased fire, odour, vermin & hygiene risk compared to general supply and extract systems. This is due to the grease build up acting as a potential ignition source, contributed by the heat in the kitchen, possibly elevated oxygen levels from a fresh air supply source and the general deposition of cooking oils on ventilation system components and the ductwork itself acting as fuel.

What We Did:

Wet Film Thickness Tests (WFTT) were carried out from at least 8 points as per TR19 Grease. to determine the overall level of grease deposition. The mean result for the system was 325 confirming that a clean was required of the system. Any individual readings in excess of 500 microns require immediate attention.

The work was carried out successfully by degreasing and deep cleaning the canopy, grease filters all the internal surfaces of the associated ductwork and the fan unit.

All areas were thoroughly cleaned with results below 50 microns.

Interior Fan

Before



After



The Outcome:

No faults or recommendations other than continued cleaning at the recommended intervals.



CASE STUDY

Client:

JD Wetherspoon PLC

Job Type:

Commercial Kitchen Riser Extract Cleaning

Special features:

An eleven story riser constructed up the side of a hotel. Access to the riser using vertical scaffolding was not viable. A counter-lever scaffold system was erected on the top of the building giving the team access to the length of the riser system.



This method allowed unhindered safe access for the engineers to commence and complete the clean using our award winning chemical clean process.



What We Did:

Our unique method supports the engineers in cleaning the entirety of the system using our specially formulated chemical and bespoke equipment

Before



After

