

DEXTHERMIC®



The Dexthermic unit has been designed to be easily cleanable. The internal heat exchanger is on rails, and can be withdrawn from the duct section for degreasing and cleaning.

You will need:

Mild degreaser (Aluminium Safe)¹

Jetwash or hosepipe spray

10mm spanner or ratchet

Wet vacuum cleaner (optional)

Receptacle for collecting wastewater (optional)



Undo



Manual



Look



Apply Degreaser



Wait



Rinse

It's essential to use cleaning chemicals and degreasers that are safe for aluminium surfaces and to follow the manufacturers' recommendations and mixing ratios.¹

Always adhere to the manufacturer's instructions when using any cleaning products.¹

Remember to wear suitable personal protective equipment (PPE) when handling cleaning chemicals and avoid using them alone for safety reasons.

Additionally, when cleaning a plate heat exchanger, never use any scrapers on its surface to prevent damage to the aluminium plates.

Flush and Rinse: After the cleaning period, flush the heat exchanger with clean water to remove any remaining cleaning solution and loosened debris. Rinse thoroughly until clear.

Step 1



Undo Locking Handles or using 10mm spanner or ratchet, remove the 6 of 6mm bolts holding the unit closed.



Step 2



Using the two handles, pull the heat exchanger unit out of the duct section.



Step 3



Open the drain valve on the underside of the unit (if fitted).

If a cap is fitted onto the drain connection, remove the cap.

Ensure that the drain outlet will discharge into a drain, or place a suitable receptacle underneath for collection of wastewaters.



Step 4



Using your preferred application method, cover the surface of all the internal panels with the mild degreaser.¹

The internal panels are manufactured from aluminium. Follow degreaser manufacturer's recommendation and mixing ratios.¹ Suitable PPE is required and don't use alone.

Do not use a scraper on the surface of the panel.

Leave the degreaser for the recommended amount of time to break down the grease.¹



Step 5



Using a jetwash or hosepipe with spray attachment, remove all degreaser and broken-down grease from the panels and manifold.

A wet vac can be used to collect wastewater from the underside of the unit if necessary due to site conditions.



Step 6



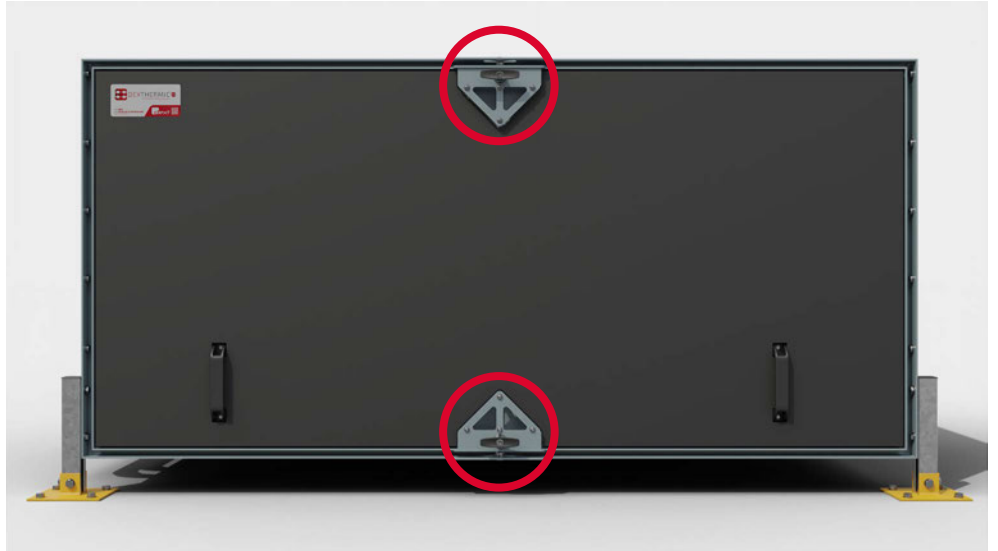
Push the heat exchanger unit back into the duct section.



Step 7



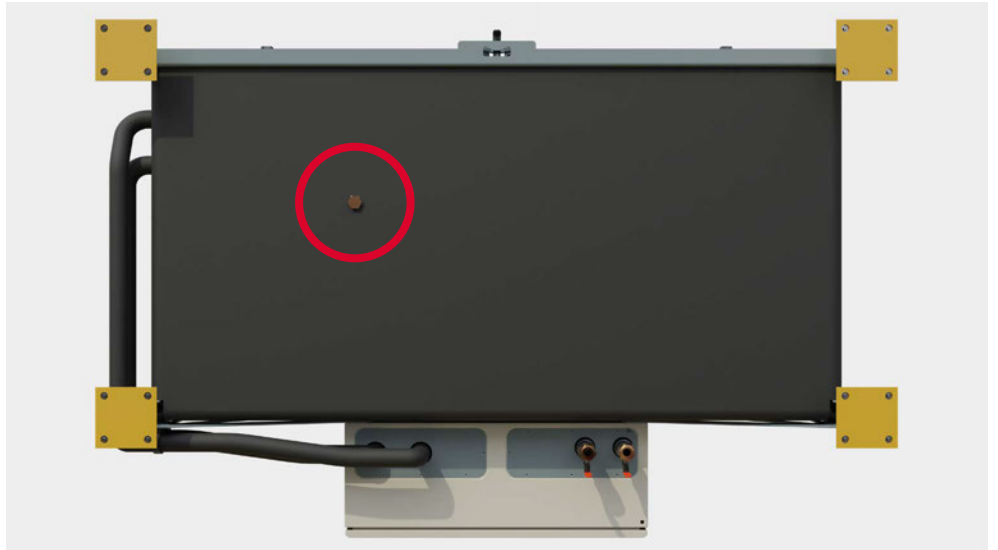
Fasten the Locking Handles or using 10mm spanner or ratchet, attach the 6 of 6mm bolts holding the unit closed.



Step 8



Close the drain valve, or reattach the drain cap.





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Disclaimer

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References

- 1 Building Engineering Services Association (BESA), "TR19[®] Grease Specification for Fire Risk Management of Grease Accumulation within Kitchen Extraction Systems," 01 08 2020. [Online]. Available: <https://www.thebesa.com/besa-publication-details-non-member?id=7684513759398>.

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