

## WASHBURN CULINARY INSTITUTE SITE REPORT

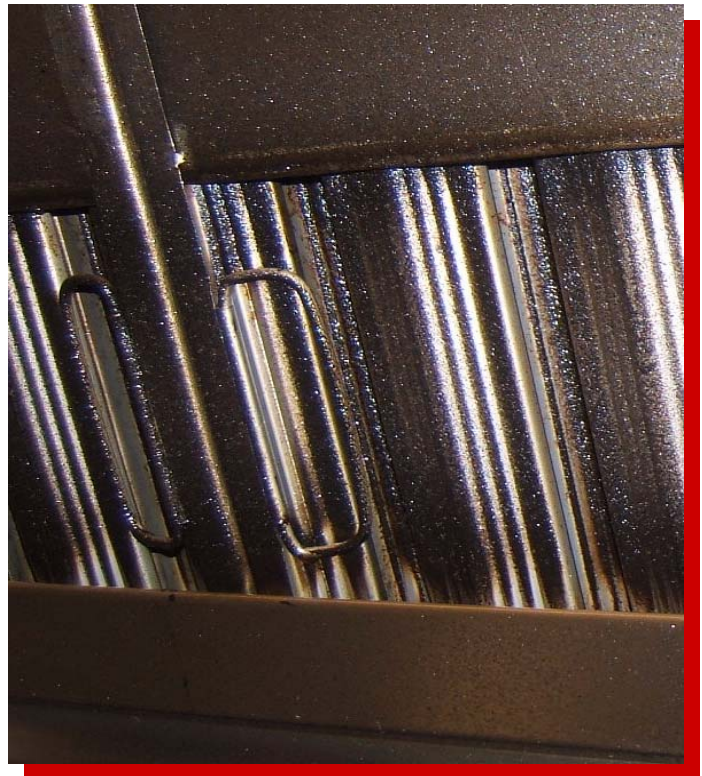
THE WASHBURN CULINARY INSTITUTE IS LOCATED IN CHICAGO ON THE LAKE SHORE. ONE OF THE MAIN KITCHEN TEACHING FACILITIES IS LOCATED UP ON THE 4<sup>TH</sup> LEVEL WHERE SEVERAL COOKING ISLAND SUITES WITH CARTRIDGE HOOD BANKS ARE USED. ONE OF THE COOKING SUITES HAS TWO GAS FIRED CHAR BROILERS AND DOUBLE FRYER BANKS BUILT IN INTO THE SUITE.

ON THIS ISLAND HOOD SYSTEM WE USE CADDY'S ULTRA SERIES UVC LIGHT TECHNOLOGY.

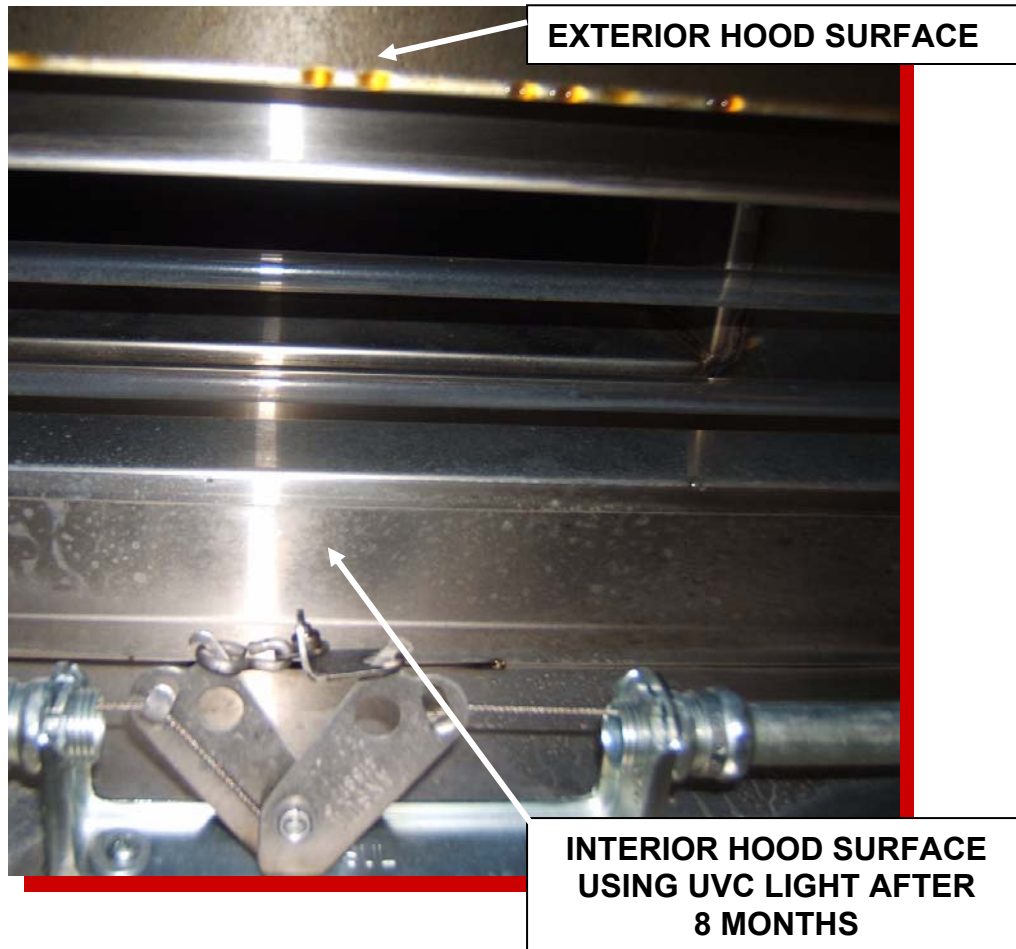




THE UVC ISLAND HOOD TAKES IN A GREAT DEAL OF HEAVY DUTY COOKING DURING CLASS SESSIONS. AS SHOWN IN THESE PICTURES GREASE BUILD UP ON THE NEW CARTRIDGES IS HEAVY, BLACK AND OILY.



THE UVC LIGHT CASSTTES KEEP THE INTERIOR OF THE HOOD AND DUCT WORK CLEAN



EXTERIOR HOOD SURFACE

INTERIOR HOOD SURFACE  
USING UVC LIGHT AFTER  
8 MONTHS

## RECOMMENDATIONS

1. AS CONFIRMED BY DEAN JARAMILLO THE UVC HOOD SYSTEM IS TURNED OFF ALWAYS BEFORE ANY FILTER REMOVAL AND CLEANING TAKES PLACE.
  2. THE UVC HOOD, FILTERS (BOTH THE CARTRIDGE AND SECONDARY MESH FILTER) SHOULD BE RUN THROUGH THE DISH WASHER SYSTEM AFTER EVERY 4 – 8 HOURS OF COOKING ON THE BROILERS. (IT WAS NOTED THAT THE FILTERS SHOWN HAD NOT BEEN CLEANED FOR 4 MONTHS)
  3. THE UVC LIGHT SYSTEM SHOULD BE WIPED DOWN EVERYTHING 4-6 MONTHS. THE LIGHT CASSETTE UVC TUBES SHOULD BE WIPED DOWN WITH A DAMP CLOTH ONLY (NO DETERGENTS OR CAUSTIC SOLUTIONS ARE REQUIRED FOR CLEANING THE TUBES).
  4. IF THE TUBES EVER GET GREASE ON THEM THEN THEY CAN BE CLEANED WITH A MILD SOAP & WATER SOLUTION.
  5. TUBE CLEANING SHOULD ONLY BE PERFORMED BY A SERVICE AGENCY OR BY THE BUILDING MAINTENANCE STAFF.
  6. **NOTE:** The UVC lamps will help keep the duct and exhaust hood clean (AS SHOWN IN THE ABOVE PICTURES). If there is any grease accumulation starting within the hood interior or duct just make sure that the tubes are clean and run the system continuously every night for a couple of weeks to clean off the build up.
  7. TO REDUCE THE WISTLING NOISE WITHIN THE UVC HOOD SYSTEM THE EXHAUST FAN CAN BE SLOWED DOWN BY 20%, BY A SERVICE AGENCY IN THE HEATING VENTILATION FIELD. THE HOOD SHOULD BE RETESTED AFTER THIS ADJUSTMENT TO CONFIRM THAT ALL SMOKE IS STILL BEING CAPTURED WHEN THE BROILERS ARE BEING USED.
  8. CADDY WILL ARRANGE FOR SEVERAL SPARE FILTERS TO BE SHIPPED TO DEAN JARAMILLO'S ATTENTION. THESE SPARE FILTERS CAN BE USED TO BE ROTATED INTO EACH SIDE OF THE HOOD AS DIRTY FILTERS ARE BEING TAKEN OUT FOR CLEANING. THIS WILL SAVE TURN AROUND TIME IN THE KITCHEN AREA AND MAKE IT EASIER TO REMOVE AND REPLACE DIRTY FILTERS DURING EACH CLEANING CYCLE.
  9. **NOTE:** IT IS ALWAYS EASIER TO REMOVE AND REPLACE FILTERS IN THE MORNING WHEN THE EQUIPMENT IS COOL AND NOT YET TURNED ON.
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