

Over the years we have witnessed many disasters from fires, some small, some catastrophic. Eating and drinking establishments report over 10,000 structural fires per year. Half of these fires originate in the cooking areas, which can quickly spread into the exhaust system. In every case, lives are affected and companies face serious financial problems and liabilities from injuries and deaths. Ductwork is a key component in the spread of these fires. Without proper safety measures, fires will get out of control. Certain precautionary steps should be taken in order to thwart this from occurring. Ductmate Industries has worked hard to prevent the spread of fires through ductwork.

In order to minimize or prevent fires, some basic principles need to be followed:

1. Design the duct system with fire prevention in mind.
2. Train your people to look for and detect fire issues.
3. Maintain and clean the duct systems.

Designing the proper duct system is crucial for fire safety, along with following the guidelines set on local and state building codes. Architects and Specifying Engineers are essential for completing this task. Designing a state-of-the-art system, with proper smoke/fire damper systems, smoke-detectors, and access door for clean out, can initially add to the building cost. However, these devices will aide to the prevention of fires, and save people's lives for years to come.

Train your personnel to check system, identify problems, check for negligent designs and installations, and notify the proper authorities of issues. In most cases, these issues can be rectified before a crisis occurs. If not already in place, cleaning and preventative maintenance programs need to be established and followed. Again, if your personnel are able to detect a problem before it even occurs, your risk of a fire disaster will dramatically decrease.

Maintaining and cleaning systems will also minimize the risk of fires. Regular cleaning by reputable cleaning companies is essential to minimize the IAQ liabilities and prevention of fires in duct systems. Kitchen exhaust system, grease ducts cleaning, and inspection intervals depend on the volume of cooking, buildup in the system, local codes, and insurance guidelines. Insurance policies generally require a minimum semi-annual cleaning of kitchen exhaust hoods, filters, ductwork, and blowers. Many existing systems contain areas inaccessible to cleaning personnel. If the ductwork interior cannot be inspected, it cannot be cleaned properly. In addition to preventing the chances of fires, regular exhaust cleanings improve operations efficiency and cleanliness.

Ductmate Industries has stepped up to the plate to meet the challenge of proper cleaning in the duct with a variety of access doors for HVAC ductwork and grease ductwork systems. The fast installation times for their access doors sets them apart from competitors. Less time equals less money. DMI has access doors to fit all of your kitchen exhaust and grease duct needs.

Many state and local communities now require access doors to meet specific mechanical codes such as UL 1978. For this specific requirement DMI developed two UL 1978 Listed grease duct access doors, the Ultimate and Ultimate II. The Ultimate door is a Sandwich style door, which means minimal protrusion in the air stream. The Ultimate has a quick installation time, with no measuring required. Only four screws are used, regardless of the size of the door. The door is effortlessly opened and closed with no tools required. This allows for thorough cleaning of the ductwork. It is so easy to install because there is no frame, no holes to drill, and no welding required. With an Ultimate access door, not only is the gasket's base made of ceramic, but the door itself also has a ceramic base. This ceramic can withstand temperatures up to 2300°F. As well as being UL 1978 listed, it also meets the NFPA 96 requirements.

The Ultimate II is a U.S. patented door. It can be easily installed on either the outside or inside of the duct. It is available with a hinge. That is a feature that makes the Ultimate II a one of a kind access door. Along with the Ultimate, the Ultimate II has minimal air protrusion, which in turn prevents excessive buildup of grease around the door or frame. Both doors require no clips and have a unique collapsible handle, both of these aspects add to the easy installation of DMI's Ultimate access doors. Another feature only exclusive to the Ulimatte doors is that they are constructed from 11 gauge steel which exceeds the minimal requirement set by the UL.