



**ZYNTRA**

WHERE COMPLIANCE MEETS PERFORMANCE

# **Commercial Kitchen Exhaust Cleaning Certification Program**

*Professional Training • NFPA 96 Standards • Business + Field Systems*

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# HOW A KITCHEN EXHAUST SYSTEM REALLY WORKS

## Technical Understanding of the Complete System

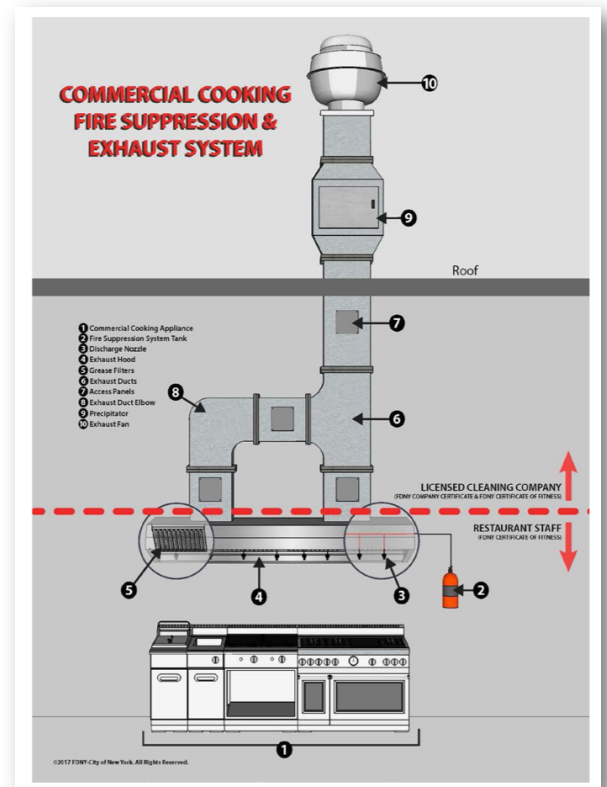
A commercial kitchen exhaust system is designed to **capture, transport, and expel vapors, smoke, and grease** produced during the cooking process. Its proper operation depends on **all components working together** as an integrated system.

Professional cleaning should not focus only on what is visible, but on **the entire path of the system**.

## Main Components of the System

A typical exhaust system is composed of the following elements:

- **Exhaust Hood**  
Captures vapors and particles generated during cooking.
- **Filters**  
Retain part of the grease before it enters the ductwork.
- **Ducts**  
Transport contaminated air through the building structure.
- **Exhaust Fan / Blower**  
Creates the suction necessary to move air throughout the system.
- **Exterior Discharge Point**  
Expels contaminants outside the building.



Each of these components is exposed to the **progressive buildup of flammable grease**.

# WHY THIS INDUSTRY IS REGULATED

*(It is not an optional service)*

The cleaning of commercial kitchen exhaust hoods is part of a **critical fire prevention system**.

For this reason, it is not an aesthetic or discretionary service, but a **regulated and supervised** activity subject to strict compliance standards.

Unlike other general cleaning services, this industry is directly linked to safety, risk, and legal responsibility.

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## Regulatory Reference Framework: NFPA 96

In the United States, the cleaning and maintenance of commercial kitchen exhaust systems are governed primarily by **NFPA Code 96**.

This code establishes general guidelines related to:

- Fire safety in commercial kitchens
- Acceptable conditions of system cleanliness
- Maintenance frequency based on the type of operation
- Responsibilities of both the owner and the service provider



Although specific enforcement may vary by state, county, or city, **NFPA 96 serves as the technical and regulatory foundation** for authorities, insurance companies, and fire departments.

Other important factors include:

- ⇒ **Real fire risk**
- ⇒ **Direct relationship with insurance providers**
- ⇒ **Fire Marshal inspections**
- ⇒ **Responsibility of the establishment owner**

# PRICING STRUCTURE

## How Pricing Is Calculated and Why It Is a Profitable Model

Commercial kitchen exhaust hood cleaning is not quoted as a generic service. Pricing is determined by **technical, operational, and risk-related variables** that define the time, responsibility, and resources required to perform the job correctly.

## Factors That Influence Service Pricing

The cost of a professional service depends mainly on:

- **System size**
- **Accessibility**
- **Level of grease accumulation**
- **Estimated labor time**
- **Required equipment and tools**
- **Operational risk and liability**

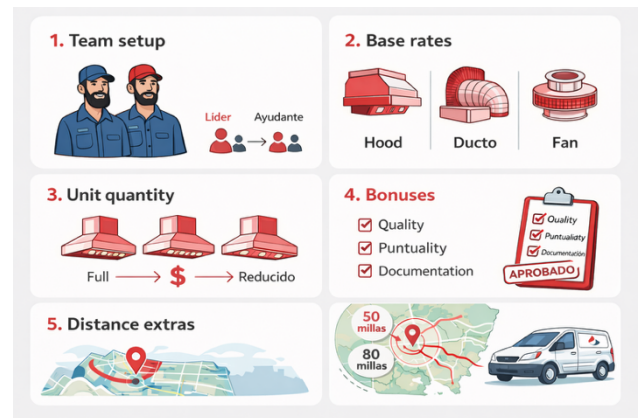
For these reasons, **there are no universal standard prices**, but rather ranges based on technical criteria.

## Common Price Ranges in the United States

In general, typical market ranges are:

- **Simple system:** \$400 – \$600
- **Medium system:** \$800 – \$1,200
- **Complex / high-volume system:** \$1,500 or more

**Our program teaches how to price services correctly from day one.**



# SERVICE DOCUMENTATION AND EVIDENCE

## Standard of a Professional Company

In a regulated industry, proper service execution **does not end with the cleaning itself.**

**Documenting the work** performed is an essential component to ensure compliance, traceability, and legal protection.

Companies that operate professionally use clear processes **to record, validate, and support every service completed.**

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## What Does Service Documentation Include?

A properly documented exhaust hood cleaning service should include, at minimum:

- **Before-and-after photographs**  
Visual evidence of the system's condition prior to and after the service.
- **Service report**  
Description of the work performed, areas serviced, and relevant observations.
- **Service date and signature**  
Formal record of execution and validation of the work.
- **System identification**  
Location, type of system, and components cleaned.
- **Maintenance history**  
Cumulative record of cleanings performed and service frequency.



## **REAL REQUIREMENTS TO START THE RIGHT WAY**

*(No unrealistic promises or shortcuts)*

Entering the commercial kitchen exhaust hood cleaning **industry requires technical, operational, and regulatory preparation.**

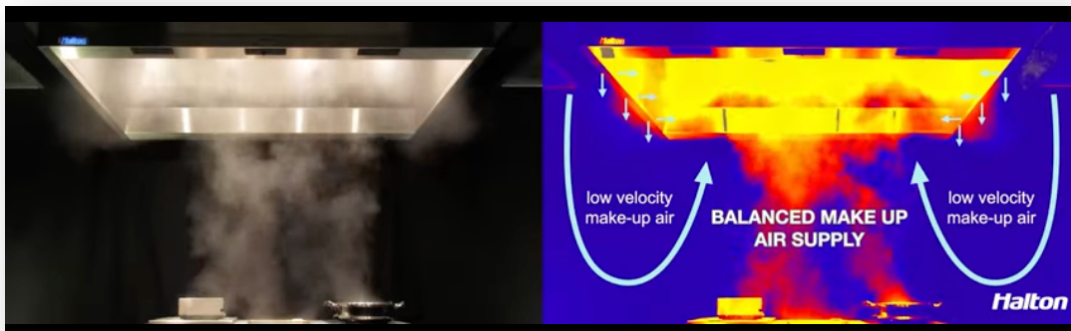
Starting without a solid foundation often leads to problems from the **very first client**, especially in a regulated industry.

### **⇒ Basic Technical Knowledge of the System**

It is essential to understand how an exhaust system works as a whole:

- System components
- Critical grease accumulation areas
- Airflow and contaminant movement
- Risks associated with incomplete cleaning

This knowledge allows you to properly evaluate each system before quoting or performing any service.



### **⇒ Code Knowledge and a Compliance-Based Approach**

The industry is governed by recognized standards, such as **NFPA Code 96**, which establishes general principles of safety and maintenance for exhaust systems.

### **⇒ Proper Certification and Training**

Certification is not a decorative requirement, but a tool for preparation and professional credibility.

“Zyntra Academy was built precisely to guide students through these requirements step by step.”

# ZYNTRA AS AN ACADEMY

## What Does Zyntra's Training Focus On?

The programs developed by Zyntra are designed to provide a comprehensive understanding of the industry, covering the following pillars:

- **Technical System Understanding**  
Complete operation of the exhaust system, identification of critical components, and high-risk areas.
- **Regulatory Compliance**  
Introduction to and understanding of recognized standards such as **NFPA Code 96**, and their practical application in daily operations.
- **Operational Processes**  
Structured work methods, clear procedures, and consistent service execution.
- **Professional Documentation**  
Service records, visual evidence, reports, and maintenance traceability.
- **Business Structure**  
Basic organization of the operational model, service recurrence, and sustainable business projection.



## Academic Approach Based on Real Market Conditions

The training provided by Zyntra is built from **real industry scenarios**, prioritizing:

- Preparation to operate from the very first service
- Reduction of common beginner mistakes
- Understanding of legal and operational responsibility
- Alignment with standards used by professional companies