



香港餐飲聯業協會

Hong Kong Federation of Restaurants & Related Trades

**Support Programme for
Mitigation & Control of
Cooking Fume Emissions
Technical Guide for
Restaurant Trade and
Catering Industry**

Funded by SME Development Fund



工業貿易署

Trade and Industry Department

1.

Introduction

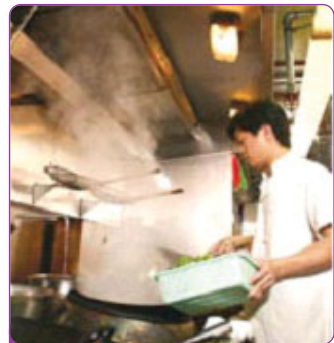
Cooking emission is one of the major sources of roadside air nuisance owing to the highly compact environment and the large number of restaurants in Hong Kong. Many restaurants have installed different types of cooking fume control equipments to tackle the problem. However, some cooking fume control equipments are subject to criticism because of their low cooking fume removal efficiency.

The Environmental Protection Department (EPD) has been working very closely with the restaurant trade to further explore the control measures of the cooking fume emission in order to minimize or prevent environmental problems brought by the oily fumes from the kitchens. In 2004, EPD developed a set of standard testing procedures to evaluate the oily fume removal efficiency of the control equipments commonly used in Hong Kong. In recent years, the Hong Kong University of Science and Technology (HKUST), CMA Testing and Certification Laboratories (CMA), and Business Environment Council (BEC) were commissioned by Hong Kong Federation of Restaurants and Related Trades (HKFORT) with fundings sponsored by the SME Development Fund of the Trade and Industry Department (TID) of HKSAR Government to conduct a study on mitigation and control of pollution emissions from restaurant trade.

Through this technical guide, HKFORT would like to share the findings of this study with the trade operators and to suggest the right type of cooking fume control equipments for use in local restaurant and catering industry.



Cooking fume emissions can be a nuisance to the public¹



Cooking fume emissions during the cooking process²

¹ Source: EPD — Control of oily fume and cooking odour from restaurants and food business

² Source: EPD — Green restaurant - statutory requirements

2.

Common cooking fume control equipments and their principles¹

2.1 Grease filters

Use: Suitable for use as a preliminary treatment, as it may filter out big oil droplets. The price of grease filter is affordable and generally lower than other control equipments, about \$10,000 to \$18,000*. Grease filter is easy to install and suitable for restaurants with low cooking fume emission level.

Principle: When the fume passes through the filter, the oil granules would be trapped and separated by the filter.

Suggested area for installation*: Depending on the number of cooking stoves; approximately 1m(l) x 1m(w) x 0.5m(h).

Points to note: Suggested to use with air washers.



Grease Filter¹

2.2 Hydrovent

Use: Each set of hydrovent costs about \$30,000 to \$50,000*. It is suitable for restaurants with low to medium level of cooking fume emissions. For restaurants with high level of cooking fume emissions, hydrovent can be used as a preliminary measure to eliminate oil particulates and cooking fumes.

Principle: Passing through the water jets, the oil grains would be gathered and trapped in the oil board installed in the hood. The oil grains would then be carried away by the water current.

Suggested area for installation*: Depending on the number of cooking stoves; approximately 4m(l) x 1.2m(w) x 1.2m(h).

Points to note: Using hydrovent by itself may not be able to remove cooking fume emissions to an acceptable level. Its efficiency can be easily affected by many factors, such as

- Avoidance of channeling
- Sufficient residence time
- Adequate air-to-water ratio
- Choices of scrubbing liquid
- Easy maintenance and cleaning
- Regular cleaning



Hydrovents

2.3 Electrostatic precipitators (EPs)

Use: Extra high tension ionizer is used to charge particles. When the oily fume is positively charged, the charged particles would be trapped and gathered. If properly designed and maintained, EPs can achieve a high collection efficiency for oily fume. Each set of EP costs around \$30,000 to \$50,000*. EPs are suitable for restaurants with medium to high cooking fume emission level.



Electrostatic Precipitators¹

Principle: When the oily fume is positively charged with the extra high tension ionizer, the collector plate would be able to collect the charged particles.

Suggested area for installation*: Approximately 3m(l) x 3m(w) x 1.5m(h).

Points to note: Since oily fume is sticky and easily coated on the collector plate, thus affecting the normal operation of the equipment, EPs should be cleaned and serviced regularly and properly.

2.4 Packed tower scrubbers

Use: Packed tower scrubbers are suitable for restaurants with medium to high cooking fume emission level.



Packed Tower Scrubbers¹

Principle: Packed tower scrubbers remove oily fume by absorption as stream of scrubbing liquid is sprayed on the oily fume laden gas stream. The scrubber is filled with specially designed packing materials to increase the contact surface area between the scrubbing liquid and the waste gas stream to enhance the absorption efficiency.

Suggested area for installation*: Approximately 5m(l) x 3m(w) x 2m(h).

Points to note: Packed tower scrubbers generally occupy more space for installation and may cause noise pollution problem.

*The above information on cooking fume control equipments is for reference only. The removal efficiency may vary significantly depending on the types and brands of selected equipments. Please consult your contractors or suppliers during installation.

3. Method of study³

In this support programme, the Cooking Fume Emission Testing Centre of CMA and HKUST have conducted different tests on the removal efficiency of a wide range of cooking fume control equipments, including hydrovents, metallic grease filters, electrostatics precipitators, and water scrubbers according to Method 5 “Determination of Particulate Matters Emissions from Stationary Sources” developed by the U.S. Environmental Protection Agency (USEPA) .

3.1 Equation on concentration of oily fume

$$\text{Concentration of oily fume of air sample} = \frac{(\text{Concentration of oily fume in extract, mg/ml}) \times \text{extract volume, ml}}{\text{Total air sample volume at 0}^\circ\text{C and 101.3 kPa, m}^3}$$

3.2 Equation on oily fume removal efficiency of control equipment

$$\text{Oily fume removal efficiency of control equipment} = \left(1 - \frac{(\text{Concentration of oily fume in outlet stream, mg/m}^3)}{(\text{Concentration of oily fume in inlet stream, mg/ m}^3)}\right) \times 100\%$$

4. Test results (in-vitro and in-vivo testing)

4.1 In-vitro test results

In this project, CMA has conducted in-vitro tests on the following 5 types of cooking fume control equipments.

Control equipment	Average removal efficiency (%)
Hydrovents	30 - 40%
Metallic grease filters	30 - 50%
Water scrubbers	50 - 70%
EPs	50 - 90%
Grease filters + Duct-type EPs	80 - 90%

³Source: “In-vivo study of cooking fume removal efficiency of pollution control equipments in Hong Kong”, Department of Chemistry, Hong Kong University of Science and Technology (2007)



4.2 In-vivo test results³

HKUST had conducted an in-vivo study in 20 selected restaurants to ensure that the removal efficiency results obtained from the in-vitro tests reflect a real-life operation. Three types of control equipments were tested singly in this study, namely metallic grease filters, hydrovents and EPs.

- Results from the in-vitro study on metallic grease filters and hydrovents correspond closely with the results from the in-vivo study. The average removal efficiency rates of metallic grease filters and hydrovents were around 22.2% and 35.6% respectively.
- However, the average removal efficiency rate of EPs was around 37.2% only. This result was significantly lower than the results obtained from the in-vitro study. The low performance rate of EPs may be caused by many reasons, such as:
 - Poor/improper maintenance services
 - Overloading of the control equipments
 - Inappropriate linear air flow velocity in the air-duct.

4.3 Case studies

BEC and CMA had conducted 4 case studies in 4 different restaurants to validate the oily fume removal efficiency of the various types of control equipments and to further examine the operations and maintenance of the installed cooking fume control equipments.

Case study 1 - Hydrovent coupled with electrostatic precipitator (EP)	
	Average removal efficiency before cleaning
	39%
	Average removal efficiency after cleaning
	48%
Conclusions	
 <p style="color: #800000; font-weight: bold; margin-top: 5px;">Hydrovent</p>  <p style="color: #800000; font-weight: bold; margin-top: 5px;">Electrostatic precipitator</p>	<p>Although the In-vitro tests indicate that a combined-type equipment could perform better than single equipment, this case study demonstrated a relatively lower removal efficiency than anticipated. After examining the equipment on site, it is envisaged that due to physical constraints, restaurant operator was unable to comply with all the installation requirements stipulated by the equipment supplier. This might affect the air flow velocity which would sequentially reduce the removal efficiency of the combined control equipments. It is suggested that restaurant operators should take this into consideration the air pollution control equipment to be installed during site selection and design of the new restaurants.</p>

Case study 2 - Electrostatic precipitator



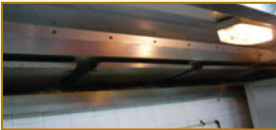
Electrostatic precipitator

Average removal efficiency before cleaning	28%
Average removal efficiency after cleaning	70%

Conclusions

The removal efficiency was rather low before cleaning of the control equipment. After cleaning, the removal efficiency increased to a reasonably competent level. This explained the importance of regular cleaning, servicing and maintenance by competent contractors.

Case study 3 - Hydrovent



Hydrovent

Average removal efficiency before adding scrubbing liquid	0.9%
Average removal efficiency after adding scrubbing liquid	34.5%

Conclusions

Hydrovent was suitable for restaurants with low to medium level of cooking fume emissions due to its limited removal efficiency. Hydrovent might be installed as a preliminary treatment to eliminate oil particulates and cooking fumes. Restaurants with medium and high level of cooking fume emissions are suggested to install hydrovent coupled with EP to further purify the air before channeling through the exhaust system.

Case study 4 - Grease filter



Grease filter

Average removal efficiency of grease filter	7.1%
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Conclusions

Although the average removal efficiency of grease filter in this case study is relatively low, grease filter can still be used as a preliminary treatment to eliminate oil particulates and cooking fumes, thereby extending the maintenance cycle of other secondary cooking fume control equipments.

5.

Conclusions of the in-vitro and in-vivo tests





- 5.1.** The removal efficiency of the commonly used control equipments in Hong Kong varies significantly.
- 5.2.** The average removal efficiency of hydrovents and metallic grease filters is around 30% to 50%.
- 5.3.** The average removal efficiency of water scrubbers is better than grease filters and hydrovents, around 60% °
- 5.4.** EPs give the best performance, around 80%.
- 5.5.** Grease filters coupled with EPs give the best removal efficiency rate, around 90%. On the whole, none of the control equipment alone performs better than a combined design. Restaurants are suggested to consider using simple equipment, such as grease filters and hydrovents, as a primary treatment to remove the big droplets, followed by EPs to further clean up the concentration of the oily fumes before channeling through the exhaust systems. However, in order to maintain the higher performance of the control equipments, equipments must be regularly cleaned, serviced and maintained.
- 5.6.** Suggestion on control equipments:

Size of restaurants	Small	Medium	Large
Number of stoves	1-2	3-5	≥6
Suggested equipment	Can consider hydrovents, grease filters, or EPs	Can consider hydrovents, EPs or EPs coupled with grease filters or hydrovents, etc.	Can consider EPs or EPs coupled with grease filters or hydrovents, etc.

- 5.7.** EPs or EPs coupled with grease filters or hydrovents, etc. are more suitable for medium and large restaurants.
- 5.8.** The outlets of the exhaust systems should not be positioned in any places that would cause nuisance to the public.
- 5.9.** Restaurants should reserve space for extra control equipments to satisfy future additional requirements during the initial design stage.

6.

Application of cooking fume emission control equipments

Control equipment	Removal Efficiency	Advantages	Disadvantages
EPs		With good maintenance, the efficiency of the equipment is high.	If no auto-cleaning system is installed, they should be checked and cleaned regularly.
Grease filters		Simple installation and operation. (Suggested to be used with other control equipments to give high performance level of removal efficiency.)	The removal efficiency of grease filters is low. Filters need to be frequently cleaned.
Hydrovents			The removal efficiency of hydrovents is low. Cannot effectively remove small oil droplets.
Water scrubbers		If used with appropriate scrubbing liquid, it can effectively control oily fume and odour.	More spaces are needed.

7.

Operation and maintenance of control equipments^{1/2}

- 7.1. Operation and servicing of the cooking fume control equipments should only be carried out by competent staff with sufficient training and relevant skill, and in accordance with the manufacturers' recommendations.
- 7.2. To ensure proper performance, the equipments should be regularly monitored. Components should be inspected, cleaned and serviced regularly.
- 7.3. Whenever a sign of deterioration in performance is noted, they should be cleaned immediately.
- 7.4. Duct works should be cleaned and serviced at least once every six months.
- 7.5. For more details on operations and maintenance of cooking fume control equipments, please refer to EPD website (www.epd.gov.hk) and Green Restaurant website (www.greenrestaurant-hk.org).

8.

Self-evaluation

Below measures may help you control oily fumes. Restaurants are advised to take remedial actions when needed.

During site selection :

1. Have you refrained from selecting a site that would cause air pollution problems to the public?
2. Have you provided a sufficient distance from any sensitive receptors in the vicinity?
3. Would the new site provide different choices for the positioning of exhaust outlets?
4. Have you considered utilizing common air ducts provided and maintained by the property management or the premises, if situation applies?

During the design, selection and installation of control equipments:

1. Have you reserved sufficient spaces for installing control equipments?
2. Have you reserved sufficient spaces for future requirements of additional control equipments?
3. Have you installed exhaust outlets adequately above the stoves emitting heavy oily fumes?
4. Inappropriate kitchen cooking equipments may produce unnecessary cooking fumes. Have you installed appropriate cooking equipments that would satisfy the needs of your restaurants?
5. To avoid overloading of control equipments, have you installed independent exhaust outlets for each cooking process?
6. Would your control equipments be able to control cooking fume emissions during peak business hours (such as during lunch and dinner time)?
7. Is your control equipment easy to clean and maintain?
8. Have your complied with the manufacturers' requirements when installing the control equipments in your restaurants?

When operating a restaurant:

1. To avoid excessive cooking fume emissions, have you adjusted the heat of your stoves at a right energy level that would suit your cooking needs?
2. Have you used cooking facilities with high efficiency?
3. Have you installed adequate device that would monitor the temperature of the cooking oil for the frying pan?
4. Have you regularly cleaned the food wastes from the oil?
5. Have you prevented the oil or animal fats dropping onto the open fire or heating plate?
6. Have you considered providing less oily foods in your menu, such as less fried foods?
7. Have you arranged your staff members to inspect the cooking fume emissions from the exhaust outlets during peak hours, such as lunch and dinner time?
8. Have you arranged competent contractors to maintain and repair your control equipment?

9.

Major requirements on cooking fume emissions from the restaurant trade[#]

- 9.1. Control equipment must be installed directly above the stoves and properly connected with the exhaust ducts to prevent cooking fume leaking through possible cracks.⁴
- 9.2. Ducts must be connected with exhaust fans of adequate capacity.⁴
- 9.3. If solid fuel or diesel oil is used for cooking, independent chimney must be installed outside the building, preferably on the rear part of the building.⁴
- 9.4. If the total fuel consumption rate level exceeds the statutory limits, prior approval for installation of chimney must be obtained from the Building Authority and the Director of Environmental Protection.⁴
- 9.5. The cooking fume emissions from the exhaust outlets should not be visible. Odour should be adequately dispersed without causing nuisance to the sensitive receptors in the vicinity.²
- 9.6. According to the “Guide to the Air Pollution Control (Furnaces, Ovens and Chimneys) (Installation and Alteration) Regulations”, prior approval from the Environmental Protection Department (EPD) must be obtained for installing and altering any chimney or furnace with total fuel consumption rate exceeding the following statutory limits.
 - (i) 25 litres of liquid fuel per hour; or
 - (ii) 35 kilograms of solid fuel per hour; or
 - (iii) 1,150 megajoules of gaseous fuel per hour.

Application must be made not less than 28 days before the commencement of the work with supporting documents. Decision on approval will be made on the submitted documents. Any installation or alteration of fuel-burning equipment and chimney before approval is against the law.²

- 9.7. Ventilations in restaurants are monitored by the Ventilation Division of Hong Kong Fire Services Department (HKFSD). All restaurants are requested to obtain their approval when applying for a food licence.⁴

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- 9.8.** To avoid any delay in licence application, all applications for installing ventilation and duct works as exhaust systems must be submitted together with the application of a food licence. ⁴
- 9.9.** Generally, applications are to be submitted by qualified engineer or registered contractors on behalf of the restaurant owners or applicants.⁴
- 9.10.** Exhaust duct works cannot be extended more than 600mm outside the wall of the building.⁴
- 9.11.** Exhaust duct cannot be installed at a height of less than 2.5m above ground.⁴
- 9.12.** Indoor hanging exhaust systems must be carried out by registered contractors/ authorized persons who would be responsible for the structural safety and safety assessment.⁴

⁴ Source: Report on Statutory Requirements of Cooking Fume Emissions in the Application of a Food Licence- Arts & Design Consultancy Ltd

[#] Information on major requirements is for reference only. Enquiries should be addressed to the relevant government department when needed.

10.

Important notes⁴

10.1 Design & installation of cooking fume control equipments

- Cooking fume control equipments are complicated; applicants are advised to consult a qualified engineer or contractor when designing and installing cooking fume control equipment and for the preparation of the application for approval by related authorities and government departments.

10.2 Site selection

- Space must be reserved for installing cooking fume control equipment when opening a new restaurant. The oily fume emitted from the exhaust outlet must not cause any nuisance to the public in the vicinity i.e. a distance between 5m and 20m depending on the level of fuel consumption.
- Space must be reserved for cleaning and maintaining the cooking fume control equipment.
- Restaurant operators may consider utilizing common air ducts provided and maintained by the property management or the premises, if situation applies.
- All cooking fumes must be discharged through the properly maintained exhaust systems. Odour together with the cooking fume must be appropriately dispersed.

10.3 Design and installation of exhaust systems

- Cooking facilities must be properly designed, thereby minimizing excessive cooking fume.
- Restaurants are suggested to reserve sufficient spare parts for repairing cooking fume control equipments.

10.4 Positioning of exhaust outlets

- Locate the outlets at such a place where the ventilation is good and the emissions from these outlets can be adequately dispersed without hindrance, and provide sufficient separation distance from any sensitive receptor in the vicinity so that the emissions will not cause, or contribute to, an odour nuisance or other types of air pollution to the public.
- Ensure the emission from the exhaust system will not be restricted or deflected by, for example, the use of plates or caps.

11.

Useful telephone numbers



Department/Company	Tel. No.
Buildings Department - Licensing Unit	2626 1257
H.K. Fire Services Department - Hong Kong Regional Office	2549 8104
H.K. Fire Services Department - Kowloon Regional Office	2302 5310
H.K. Fire Services Department - New Territories Regional Office	3604 7223
H.K. Fire Services Department - Ventilation Division	2251 4143
Food and Environmental Hygiene Department - Hong Kong Regional Licensing Unit	2879 5738
Food and Environmental Hygiene Department - Kowloon Regional Licensing Unit	2729 1632
Food and Environmental Hygiene Department - New Territories Regional Licensing Unit	2601 8743
Home Affairs Department - the Office of the Licensing Authority	2881 7034
Electrical and Mechanical Services Department - Facilities Management Office	2808 3602
Lands Department	2231 3294
The Land Registry - Customer Centre	3105 0000
Environmental Protection Department - Compliance Assistance Centre (Press "5" after selecting language)	2838 3111
Labour Department - Occupational Safety Department	2717 1771
Inland Revenue Department - Business Registration	2594 3146
Company Registry - Public Search Division	2861 2571
Water Supplies Department - Customer Services Hotline	2824 5000
The Hong Kong and China Gas Company Limited (Towngas) - Customer Services Center	2880 6988
CLP Power Hong Kong Limited - Customer Services Center	2678 2678
Hongkong Electric Holdings Limited - Customer Services Center	2887 3411

12.

References

- 12.1. **Standard Testing Procedures for Evaluation of Removal Efficiency of Cooking Fume Control Equipment** - Environmental Protection Department
- 12.2. **Control of Oil Fume and Cooking Odour from Restaurants and Food Business** - Environmental Protection Department
- 12.3. **Environmental Guide for Smart Business** - Environmental Protection Department
- 12.4. **A Guide to the Air Pollution Control (Furnaces, Ovens and Chimneys) (Installation and Alteration) Regulations** - Environmental Protection Department
- 12.5. **Environmental Protection and Restaurant and Catering Industry DVD (飲食業與環保影像光碟)** - Environmental Protection Department
- 12.6. **Guide for Environmental Protection for the Restaurant and Catering Industry (飲食業環保措施指南資料光碟)** - Environmental Protection Department
- 12.7. **Report on the In-Vivo Study of Cooking Fume Removal Efficiency of Common Pollution Control Equipments in Hong Kong (2007 edition)** - Department of Chemistry, HKUST
- 12.8. **Report on Statutory Requirements of Cooking Fume Emissions in the Application of a Food Licence** - Arts & Design Consultancy Ltd
- 12.9. **Food and Environmental Hygiene Department Website** - www.fehd.gov.hk
- 12.10. **Environmental Protection Department Website** - www.epd.gov.hk
- 12.11. **Environmental Protection Department Green Restaurant Website** - www.greenrestaurant-hk.org
- 12.12. **Hong Kong Fire Services Department Website** - www.hkfsd.gov.hk
- 12.13. **Buildings Department Website** - www.bd.gov.hk

13.

Sources of photos and information

- ¹ **Control of Oil Fume and Cooking Odour from Restaurants and Food Business** - Environmental Protection Department
- ² **Green Restaurant Statutory Requirements** - Environmental Protection Department
- ³ **Report on the In-Vivo Study of Cooking Fume Removal Efficiency of Common Pollution Control Equipments in Hong Kong (2007 edition)** - Department of Chemistry, HKUST
- ⁴ **Report on Statutory Requirements of Cooking Fume Emissions in the Application of a Food Licence** - Arts & Design Consultancy Ltd

14.

Acknowledgements

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Organizer



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and Certification
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香港科技大學
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Association for Hong Kong Catering
Services Management Ltd.

Association of Restaurant Managers Ltd.

Air & Water Purification Equipment Co. Ltd.

Arts & Design Consultancy Ltd.

Chinese Cuisine Training Institute

Chinese Cuisine Management Association

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Sailing Boat Catering Management Ltd.

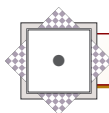
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Wellable Limited

Yiu Wing Air-Condition & Iron Works

Yue Po Engineering Co., Ltd.

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- Hong Kong Federation of Restaurants and Related Trades

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- Business Environmental Council
- CMA Testing & Certification Laboratories
- Hong Kong University of Science and Technology

Funding Organization

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Supporting Organization

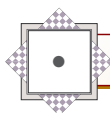
- Environmental Protection Department

PR and Event Management Organization

- Unique Concept Production Ltd

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