



7 Progress Buildings
491 Cheetham Hill Road
Manchester, M8 9HJ

EXTRACTION SYSTEM SPECIFICATION

This site is using two canopies in two separate kitchens with two separate extraction systems.

Canopy: 1

Wall mounted L shaped stainless steel canopy 2570mm x 2000mm x 1200mm, 500mm to rear and 400mm to the front. A filter back will run along the back side of the canopy with drainage channel for cleaning purposes.

Canopy: 2

Wall mounted stainless steel canopy 3350mm x 1200mm, 500mm to rear and 400mm to the front. A filter back will run along the back side of the canopy with drainage channel for cleaning purposes.

Finish Both Canopies:

Stainless steel 304 grade fine grain satin

Filters Both Canopies:

Stainless steel baffle style filters with be fitted 495mm x 495mm x 40mm

Extraction Fans for both canopies:

The fan specified in the extraction system is a Flakt wood 500 fan 50JM/20/4/6/32. The fan will be fitted with anti-vibration mounting with flexible connections between the fan and the silencer this will stop any reverberation noise travelling through the ceiling and walls

Extract Fan Silencer for both canopies:

The silencer fitted to the system will be an Elta Compact 068-500-DPC. The construction for this range is manufactured in accordance with HVCA DW144 specification.

Odour Control for both canopies

The system will be fitted with a three-stage air cleaning system that will combat the odour and smoke by neutralizing the air. This will consist of a set of ESP filters and OC unit to remove all oil, grease, smells and smoke that will come from the kitchen canopy that are created in the cooking process. No heavy-duty actuated carbon cell will be used in the system.

First Stage:

The canopy will be fitted with stainless steel baffle filters which will remove some of the oil, grease from the air. The air will pass through and will slow the air speed down which will help to prolong the life of the fan and ESP filter.

Stage Two:

The air will then pass through the ESP filter unit which will take any smoke and leftover grease out of the air that is passing through the system. The ESP unit will also take any used ozone out of the air, this system will give you 98% clean air at the termination point

Stage Three:

Once the air is into the duct work this will then pass the OC unit that injects ozone it the air flow to help neutralize the smells, this will be mounted alongside the ductwork before the discharge cowl.

Supply Fan:

The fan specified in the system is a Flakt Woods 40JM/16/4/5/40 The fan will be mounted on anti-vibration fixings which will stop any reverberation noise travelling through the ceiling and walls.

Ductwork:

Is manufactured galvanised steel

Gas interlock:

The system specified is a Merlin CT1250 as per attached spec sheet.

Iain Addison
Director

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