

Co-op Castlefield, Chester Rd (Cornbrook) – Bakery Ventilation

The Bakery contains a warming oven that is used predominantly for warming product i.e. pies etc and other pasty items. It also has workspace for minor food preparation and washing.

There are no other cooking facilities.

A bespoke ventilation system will be provided for the warming oven, comprising a 400x400mm extract ventilation grille mounted directly above the oven, and an extract fan to remove any excess heat from the Bakery area. This system discharges to atmosphere on the rear elevation of the building into the louvre provided by the developer.

The system will be provided with grease, smoke, and odour control filtration.

The filtration unit will be an **Airclean Kitchavent 2000** system, this unit comprises a F5 Bag filter and an Activated Carbon Filter (the system is designated as light grease/odours).

The system has been designed in consultation with the specialist supplier to ensure the requisite 'contact time' i.e. the time the grease, smoke and odour contaminated air takes to pass through the carbon filter is maintained and that full grease, smoke and odour control is achieved.

The system will be fully commissioned upon project completion to ensure the correct operation.

In operation the Coop's facilities management team will undertake all necessary annual maintenance on the equipment, these requirements will be stated within the Operation & Maintenance manuals (Health & Safety file) for the site.