Cooking Strategy
194 Deansgate, Manchester, M3 3ND

Service Details

Federal Café and Bar Deansgate will serve food seven days a week, providing All day Brunch and Lunch, incorporating antipodean café culture. Dishes include egg dishes, sweet breakfast dishes, and grilled dishes, such as steak and halloumi. The Defra risk assessment on the type of food is to be served is Type Low.

Cooking methods are standard for the type of menu incorporating ovens, hobs, grille, with no smokers, charcoal grills, or fryers proposed.

The kitchen will serve food between 730am and 6pm and is aiming to serve 1800 covers average per week.

Defra Risk Assessment

- Good dispersion 5 points
- Medium Proximity 5 Points
- Large kitchen 5 Points
- Cooking Type Low 1 Point

Total 16 points Low to Medium
Method of control ESP + Ozone

Extract Strategy

Kitchen extract will be treated using O-zone and ESP systems. The canopy has been designed to comply with all relevant regulations. The fan is located at roof level, adjacent to the ESP system, as shown on the accompanying roof plan.

The extract duct will rise from the ground floor before exiting into the building light well as shown in the materials submitted. The duct rises to the roof level after passing through the filtration system above the flat roof level.

The number of bends within the ductwork have been minimised and the internal surface is smooth as good practice.

Maintenance

All maintenance will be carried out strictly in accordance with manufacturers recommendations. Canopy filtration will be maintained weekly, ESP every three months, and Ozone annually.