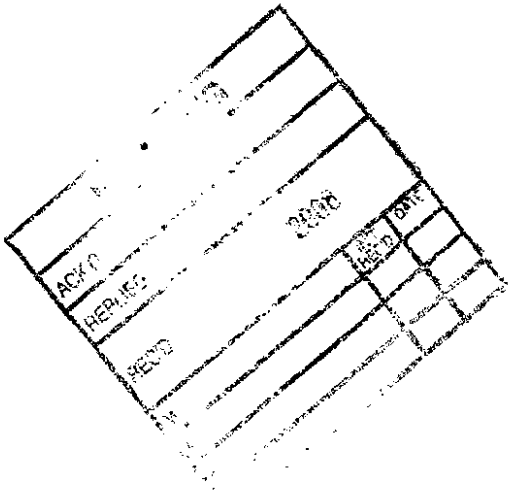

Details of Fume Extraction System

A 3m x 1m stainless steel extract canopy will be installed above the food cooking area complete with 5 grease filters 450 mm diameter fan and speed control. This is a fairly standard specification provided by several manufacturers.

450mm diameter ducting will carry the exhaust fumes to the rear of the premises via the kitchen extension roof space to ensure the outside duct does not obscure the rear window of the upstairs flat as shown on the rear elevation.

Make up air will be supplied through grills in the face of the extract canopy and via a permanently open louvre in the rear window of the kitchen extension.

The fume extraction system will provide an extract volume of one cubic metre per second (1m 3/s). The fresh air supply volume will be 0.5m 3/s.

The rear elevation drawing shows the ducting terminating at least 1m above eaves level via a vertical discharge cowl. A fan will be mounted on anti-vibration mountings in the lower part of the vertical duct with a silencer on either side.

The vertical duct will be 450 mm in diameter and made from galvanized spiral wound steel and can be painted to match the brick work if necessary.