Canopy Uk Direct Ltd
20 The Metro Centre
Welbeck way
Peterborough
PE2 7UH

Site Address
Red Cherry
717 Stockport Road
Manchester
M19 3AG

Re: Ventilation and Extraction Statement

Purpose of Statement

This statement provides details of the ventilation and extraction equipment in existence at the above premises. This statement will outline if this system has been installed in accordance with DEFRA, DW172, TW/19, BS6173 & EMAQ Guidelines.

The Cooking Style

Opening Hours - 7:00-19:00 Daily
Cooking Style – Low to medium style cooking
Gas & Electric Cooking Equipment

- Chip Fryer
- Flat plate
- Griddle

System Performance

There is a stainless-steel extraction canopy over the cookline, which incorporates stainless steel baffle filters and a drain tap for cleaning. The canopy has been built with an air supply plenum to allow for 85% of the extracted air to be returned back into the kitchen.
Both the extraction and air supply have been connected to rigid galvanised ducting which will run to the external termination points.

Extraction Canopy

The Canopy is manufactured from 1mm Stainless Steel. The canopy is 2850mm x 1000mm x 500mm and has been fitted with no. 495x495mm stainless steel baffle filters for primary filtration. The airflow for the canopy at face velocity is 2.064m³/s based on medium loading. The canopy has been fitted with 2no heat & vapour proof LED lights
Canopy is built with the guidance of DW/172 & EMAQ

Make Up Air

2no 250mmø will sit on the roof of the Kitchen, with a short length of 250mmø Galvanised Spiral Duct from each going through the roof on top of the hood. Filtrated fan box, with CBM9/9 fan box.

Airflow – This fan peaks @	1.44m³/s @ 100PA
Noise Rating -	63dB(A) Inlet @ 3m
	64dB(A) Outlet @ 3m
	40dB(A) Breakout @ 3m

Ducting & Extract Fan

2 x duct exits onto roof line, into 450mmø Galvanised Spiral Duct. This will run horizontally along the roof, where TCBB450mmø Fan & 2 of 450mm Attenuators will be situated, turn 90° vertical to the wall, where duct will run up the wall & then turns 90° out to a 450mm Bird Beak termination. High level extraction point & grease baffle filters will control low level odour nuisances.
Fans, ducting & attenuators have all been installed in accordance with DW/172 TR/19 & EMAQ guidelines

Airflow – This fan peaks @	1.86m³/s @ 300Pa
Noise Rating –	66dB(A) Inlet @ 3m
	67dB(A) Outlet @ 3m
	43dB(A) Breakout @ 3m

Noise Attenuation

Extract:
There are 2no Melinex Lined Attenuators installed 450mmø x 600mm (l) which will be situated on both the inlet & outlet side of the fan to reduce the dba levels by a further 8-14, anti-vibration mounts and flexible duct connectors have been used to prevent any vibration through the system.
Attenuators have all been installed in accordance with DW/172 TR/19 & EMAQ guidelines

Supply:
There are 1no Melinex Lined Attenuators installed 400mmø x 600mm (l) which will be situated on both the inlet & outlet side of the fan to reduce the dba levels by a further 8-14, anti-vibration mounts and flexible duct connectors have been used to prevent any vibration through the system.
Fans, ducting & attenuators have all been installed in accordance with DW/172 TR/19 & EMAQ guidelines

Gas Interlock System

A Merlin CT1250 Gas Interlock system has been installed along with a gas solenoid valve and emergency stop button
Gas Interlocking system has been installed in accordance the BS6173 guidelines.

System Maintenance

It is essential that this system is maintained to allow for it to work efficiently.

1, Baffle filters must be removed and washed on a weekly basis by on site staff and can be ordered from Canopy UK when required.
2, Dependent on usage the entire system must be checked a cleaned by a Commercial Kitchen Extraction Duct Cleaning Specialist, please see table below;

Light Usage	2 – 6 hours per day	Clean once a year
Medium Usage	6 – 12 hours per day	Clean twice yearly
Heavy Usage	12-16 hours per day	Clean quarterly

Highlighted in red is the maintenance schedule needed to follow.