

Fume, Vapour, and Odour Extraction Management Scheme for Mr. Chaat (Cheetham Hill Road)

Premises Address: 595 Cheetham Hill Road, Manchester, M8 5EJ

Business Name: Mr. Chaat

Prepared by: KAA Canopy Cleaning & Insulation Ltd

Date: 23rd May 2025

1. Introduction

This document outlines the fume, vapour, and odour extraction management scheme for the above premises in accordance with Manchester City Council's planning and environmental health requirements.

The aim is to ensure that extraction and filtration systems are properly specified, installed, and maintained to minimize nuisance and ensure compliance with statutory obligations.

2. Type of Activity Undertaken

The premises will operate as a Indian street food kitchen and involve cooking processes such as frying, baking in tandoor.

3. Extraction and Filtration System

System Components:

- **Canopy Hood:** Stainless steel canopy, full-width, wall-mounted, with grease filters.
- **Ductwork:** Rigid, fire-rated galvanised steel ducting running to external discharge point.

- **Filtration Stages:**

1. Grease filters baffle-type will be used which are constructed from 18 gauge stainless steel and it meets the fire safety standards.



2. Pre-filter: To capture finer particles that the grease filter might miss.
3. Electrostatic Air cleaner: Removes **smoke, fine grease mist, and microscopic particles and** Improves air quality and protects downstream filters. Product used in our case: RY 7500B (Appendix has the data sheet for the product)
4. Given the strong and distinctive odours associated with Indian cuisine, including the use of spices, oils, and prolonged cooking methods, enhanced odour control is necessary. To address this, a **Controlled Ozone Product (Model: CO200 Professional)** will be installed as part of the kitchen extract system. This unit is positioned downstream of the grease filtration stages (baffle filters and pre-filters) and the electrostatic precipitator (ESP). The **CO200 Professional** generates controlled amounts of ozone into the ductwork to chemically oxidise residual cooking odours and volatile organic compounds (VOCs) before the air is discharged. The ozone levels are strictly regulated and compliant with UK health and safety and DEFRA odour abatement guidelines. A catalytic converter is fitted after the ozone injection point to ensure any excess ozone is neutralised before release. The system is maintained in accordance with manufacturer recommendations, including quarterly servicing, and a maintenance log will be kept on-site and made available to Manchester City Council Environmental Health

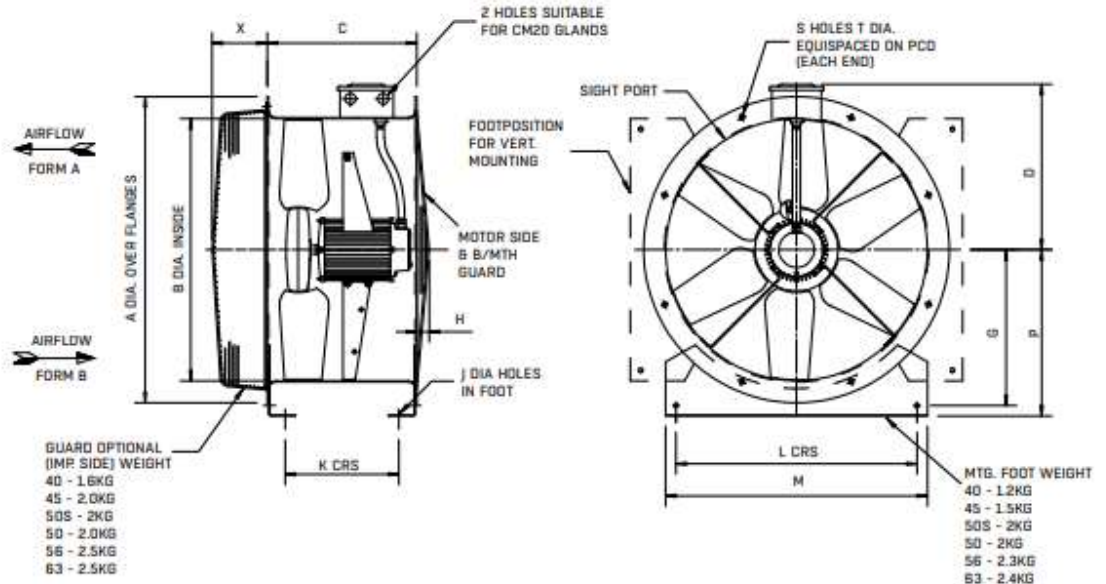
officers upon request.

- **Fan/Extractor:**

The Casings are spun sheet steel, then hot dipped galvanized to give a finish highly resistant to corrosion and can be mounted externally and internally. The impeller (the bit that goes around and moves the air) is manufactured die cast aluminium. The motors are totally enclosed with class F insulation with protection to IP55.

FAN CODE	45 MaXfan Compac
Fan Diameter / Size	450 size / mm
Fan Speed	2910 rpm
Velocity	7.5 m/s
Blade Angle	16
Installation type	D / AB
Fan Casing	Long
Outlet dynamic pressure	34 Pa
Duty Shaft Power	1.32 kW
Max Shaft Power	1/43 kW
Electrical supply	220-240 Volts 50 Hz 1 Phase
ErP (FMEG) Rating	N 60 (ErP Compliant 2015)
ErP (FMEG) Target	N 58
Fan + Motor Efficiency	55.4% (1.67 m ² /s @ 515 Pa)
Motor Input Power (ErP)	1.55 kW
Energy Consumption	4904 kWh
Air Density	1.2 kg/m ³ / 20 deg C / 0 m/ 50% RH

DRAWING - MAXFAN COMPAC



Discharge Point:

- Located at least 1 meter above roof ridge, vertically directed, minimum 1 meter from adjacent openings.
- Positioned to avoid adverse impact on neighbouring properties.

4. Maintenance & Cleaning Schedule

- **Daily:** Grease filters cleaned.
- **Monthly:** Pre-filters checked and replaced if needed.
- **Annually:** Full system inspection and duct cleaning by certified contractor TR19 standards.

Records of all maintenance activities will be logged and available for inspection.

5. Noise Control

- The system is designed to operate within acceptable noise levels, as per BS 4142.
- Fan units are acoustically treated and mounted using anti-vibration fixings.
- Silencers and duct insulation are fitted. Silencer information available in a report attached in attachments.

6. Odour Control Measures

- Use of multi-stage filtration.
- All filters are maintained regularly.
- Cooking methods that generate high levels of odour are minimised during peak residential hours.

7. Plans and Technical Data

Please see **Attachments** for:

- RY 7500B Datasheet
 - CO200 Professional Datasheet
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8. Contact Details for Maintenance & Emergencies

Responsible Person & Maintenance Contractor:

Name: FARIS KARIM

Role: Owner

Contact: 07402004006 / fanservice92@yahoo.com

Declaration

I confirm that the above system will be installed and operated in accordance with the scheme described and will be maintained to ensure its ongoing effectiveness.

Date: 23rd MAY 2025

Name: FARIS KARIM

Position: Owner

