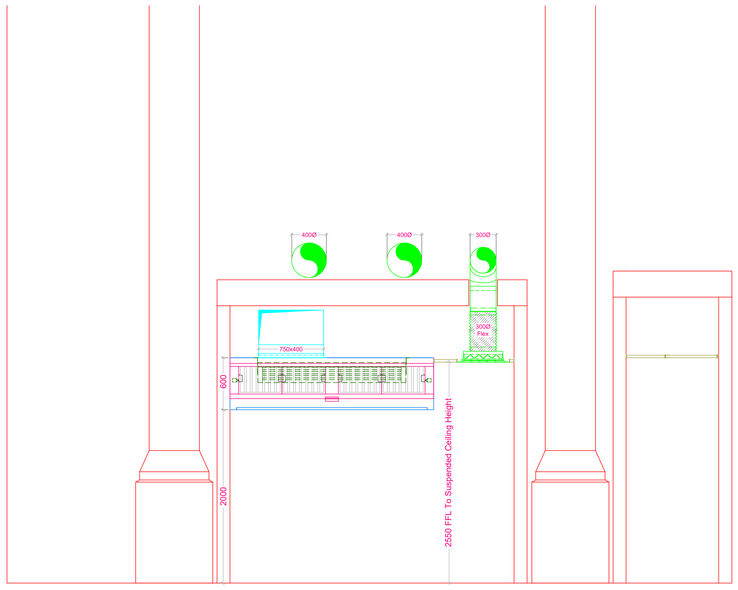
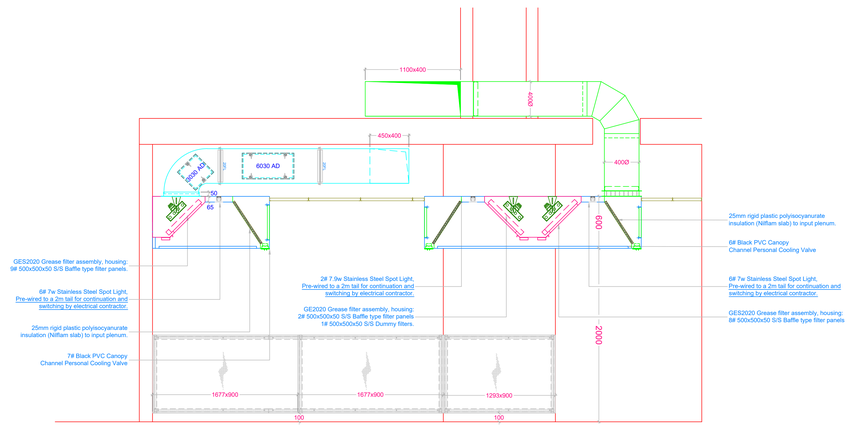
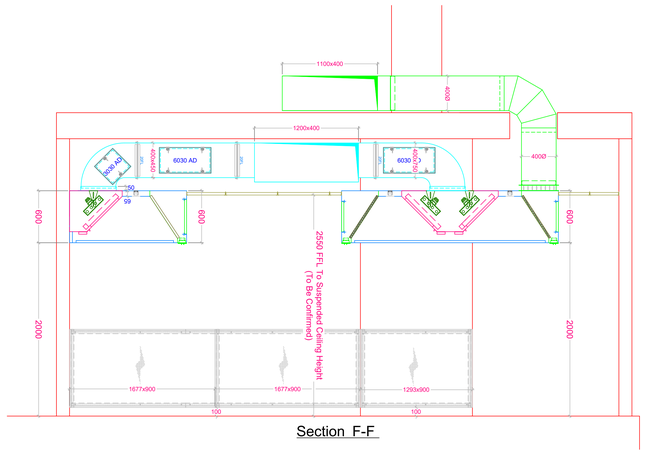
Do Not Scale: If In Doubt Ask
All Discrepancies Should Be Reported



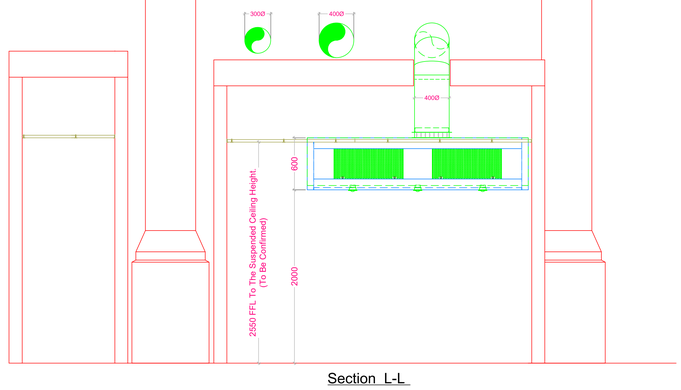
Section B-B



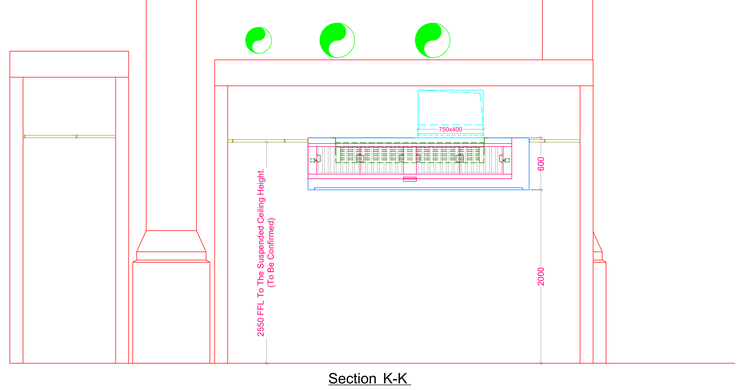
Section G-G



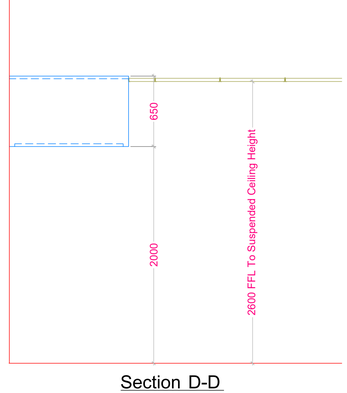
Section F-F



Section L-L



Section K-K



Section D-D

Notes:

1) Materials Canopy& Grease filter assemblies: 0.9mm Stainless Steel Ductwork: Galvanised mild Steel.
2) All ductwork & canopies to be sealed to building with anti-fungal silicone.
3) Installation subject to building control & planning regulations to be checked independently by the architect /client.
4) Electrical connection to Fans & Controller and canopy lighting by electrical contractor full in accordance with the latest IEE Standards.
5) All services & lighting by others to be routed external to canopies and ductwork routes.
6) All earth bonding to ventilation equipment to be carried out by Electrical Contractor in line with current regulations.
7) All builders work openings to be formed prior to system installation, and made good following installation by building contractor.
8) Suspended Ceilings to be installed following Canopy installation.

Replacement air

If not included within kitchen ventilation package, to be provided by others, to achieve adequate combustion air in accordance with CORGI requirements. Gas appliances i.e. Heating boilers located in vicinity of the kitchen are to be isolated (by others) from the kitchens negative air pressure.

Tempered Air

HVCA Specification DW/172 recommends a minimum supply air temperature of 10ºC when discharged from canopy and 16ºC when discharged from ceiling. If tempered air is not included within kitchen ventilation scheme, supply air will be introduced at ambient temperature, this may create staff comfort issues. Tempered air can be added to the initial scheme or retro installed in most circumstances, subject to suitable electrical power, gas or heating plant being available . If tempered air is not utilised we cannot offer definitive air entry temperatures and consequently accept no responsibility.

Gas Interlock.

Supply and extract fans to be interlocked to gas supply in accordance with BS 6173:2001. Note: If not included within the ventilation package this is to be provided by others to achieve compliance. Note : Electrical wiring and gas solenoid valve to be provided by relevant contractor.

Fan Details

Kitchen Extract Fan	Kitchen Supply Fan
MUB 100 710 EC	MUB 100 630 EC
Controller: ECP2-S-P	Controller: ECP2-S-P
Motor: 6.42 KW 400/3/50	Motor: 3.1 KW 415-3-50
Run Load: 9.58 Amps	Run Load: 5.01 Amps
Start Load: 9.58 Amps	Start Load: 5.01 Amps
Noise level: 74 dbA @ 3m	Noise level: 68 dbA @ 3m
FAN WEIGHT = 175Kg.	FAN WEIGHT = 136Kg.

REVISION DETAILS			
REV	DESCRIPTION	APPROVED	DATE
A			

Please note this drawing is based upon catering layout:

To Be Confirmed

and is subject to amendment in accordance with any further revisions to the aforementioned drawing

Drawing Status: WIP

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Tel: 01904 693905 | chris@wardscatering.co.uk | www.wardscatering.co.uk

Title:
Kitchen Ventilation System

Project:
CUT & CRAFT

Location:
38-42 Mosley Street,
Manchester, M2 3AZ

Scale:	Sheet:	Date:	Drawn:	Checked:
1:25	A0	21 January 2025	LS	

Sheet 3 of 4

Project No. T. 251.. -3

Revision B