

Kitchen Extraction Strategy

Location: 19-20 George Street, Manchester City Centre, M1 4HE

Introduction

This kitchen extraction strategy outlines the proposed system to manage air quality, control odour, and ensure proper ventilation for the kitchen area. The system is designed to meet the necessary regulatory standards and is tailored to support the specific needs of the kitchen's operations. This document details the measures for odour control, the filtration system, maintenance and servicing procedures, and the provision of replacement air, ensuring a clean and comfortable environment for both staff and surrounding areas. The strategy also aligns with the odour risk assessment to mitigate any potential impact on neighbouring properties.

1- Odour Controls

Odours will be controlled using high-performance carbon filters capable of capturing 95% of airborne particles. Additionally, UV filtration will be incorporated to reduce grease and odour molecules, ensuring minimal impact on surrounding areas.

2- Filtration

The system will utilize a five-stage filtration process: vortex high-efficiency baffle filters in the canopy, G4 particulate filters, F6 pocket filter units, H10 HEPA filters, and activated carbon filters, ensuring clean and odour-free air circulation. This ensures clean and odour-free air circulation.

3- Maintenance & Servicing

The system will be maintained through monthly inspections and filter replacements every 3 months or as needed, depending on usage levels. A servicing contract will be in place to ensure the system operates efficiently.

4- Replacement Air

Replacement air will be provided through a dedicated make-up air system that supplies fresh, filtered air to the kitchen. This system ensures balanced airflow and prevents negative pressure within the building.

Conclusion

In conclusion, the proposed kitchen extraction system is designed to effectively manage odour, maintain air quality, and comply with relevant regulations. The combination of high-performance filtration, regular maintenance, and a balanced air supply ensures the system will operate efficiently and mitigate any potential risks. We are confident that this strategy will support a safe and healthy environment for the kitchen while minimizing any impact on the surrounding area. Should you require any additional information or clarification, we are happy to provide further details.