Olive School.

by

CKS Catering Equipment.

Full Kitchen Ventilation System

Operation & Maintenance

Manual

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Project Details

Client Name:

Project Name: Olive School.

Site Address: Heywood Street,
Cheetham Hill,
Manchester.
M8 0SE

Commissioned Date: 18th July 2024.

Canopies Installed:

Extract and Air Supply Island Style Wall Canopy.

Additional Installations:

Service distribution Unit.
Valance to Top of Canopy.
Condense Hood.
Valance to Top of Canopy.

Associated Personnel.

Contracted Supplier of Catering Equipment

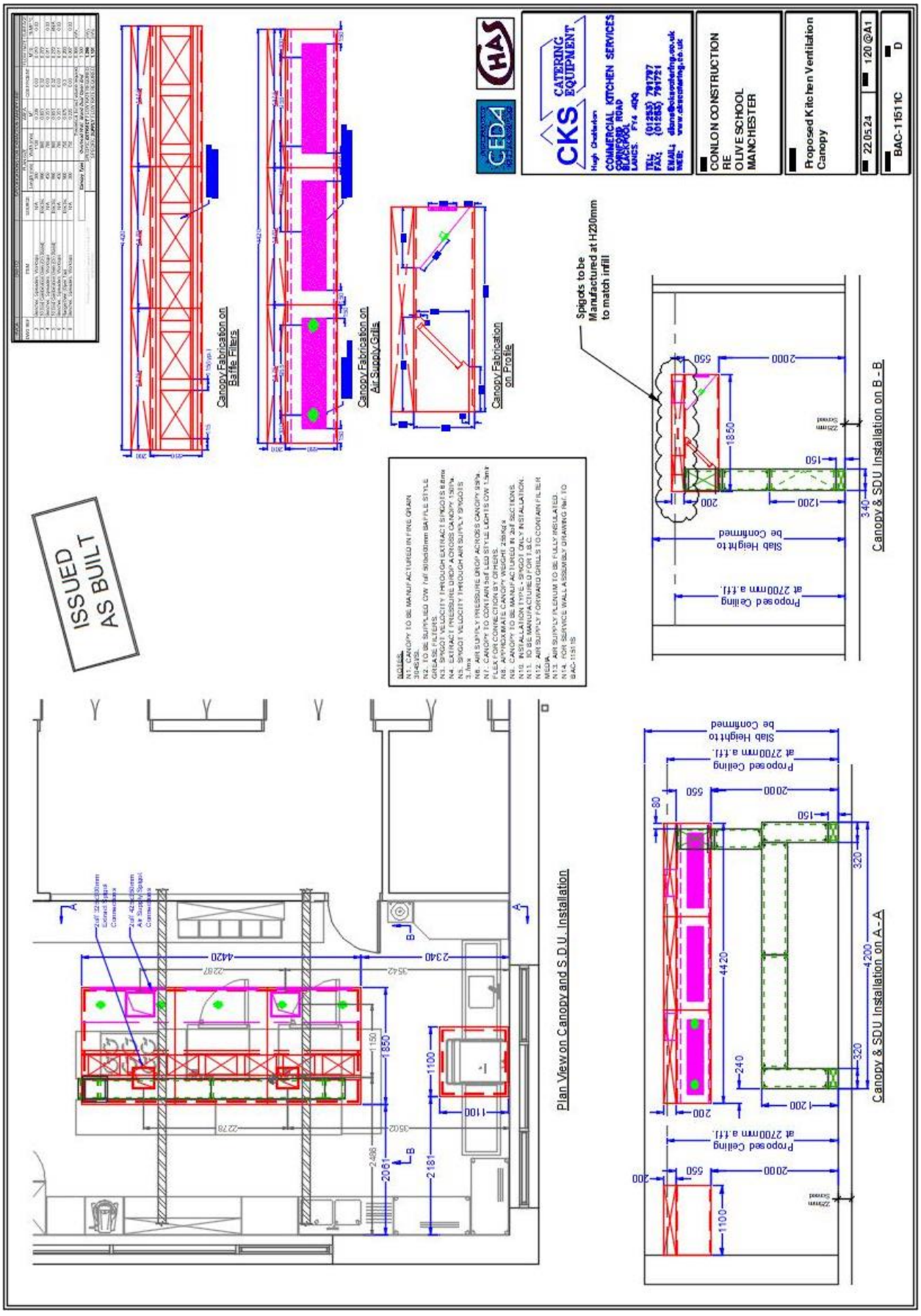
- Commercial Kitchen Service Ltd.
    - David (Project Manager)
    - Suzannah (Design)

Sub-Contractor Ventilation

- Bridge Air Control Systems
    - Dale Thomas (Project Manager)
    - Jason Hindle (Design)
    - Paul Ruleman (Site Supervisor)
    - Terry Chadderton (Fitter)

Associated Drawings

Dwg. No.	Description.	Ref.
BAC – 11511C	Canopy Fabrication and Installation Drawing.	P.5


CKS CATERING EQUIPMENT
COMMERCIAL KITCHEN SERVICES
CONLON CONSTRUCTION
RE
OLIVE SCHOOL
MANCHESTER
Proposed Kitchen Ventilation Canopy
BAC-11511C
D
ISSUED AS BUILT
Canopy Fabrication on Baffle Filters
Canopy Fabrication on Air Supply Grills
Canopy Fabrication on Profile
Spigots to be Manufactured at H230mm to match infill
Canopy & SDU Installation on B - B
Canopy & SDU Installation on A - A
Plan View on Canopy and S.D.U. Installation
Proposed Ceiling at 2700mm a.f.f.
Slab Height to be Confirmed

Canopy Operation.

Ventilation canopies utilize a negative pressure within its operating area using vacuum to remove the various contaminates from the working environment.

This installation has been designed to include standard Baffle Style grease filters.

Extract canopies operate on an automatic process utilizing vacuum to remove contaminates from the working environment through a filtration process in commercial kitchens.

Where an Air Input system has been installed there would typically an in line filter built into the fan housing which can be removed for cleaning (see Section 6 ‘Canopy Maintenance) this allows clean air into the system to prevent debris entering the system.

Canopy Extraction and filtration is achieved by pulling in dirty air through the extract chamber at the rear of the canopy where the baffle filters are located, these filters condense and trap moisture created by various cooking methods trapping grease & moisture and draining them into the ‘Grease Pots’ as supplied in the canopy.

To ensure maximum efficiency of the complete system regular checks should be performed as highlighted in the ‘Canopy Maintenance’.

Canopy Maintenance

Recommended Cleaning Requirements

The following recommendations for inspection and cleaning based on medium* usage are as follows.

Baffle/Mesh Filters	Once – Weekly
'Grease Pot's'	Once – Daily (irrespective)
Canopy Surface (Inside)	Once – Daily (irrespective)
Canopy Surface (Exterior)	As Required

Baffle/Mesh Type Filter Cleaning



Baffle/mesh Filters are installed in the canopies using a gravity slot system, the grooved system at the top and bottom of the filter allows easy removal for the cleaning process. To remove the filter grip both handles located at either side of the filter and lift both toward the body and upwards allowing the lower end of the filter to drop free of the bottom groove.

There are three general methods of cleaning the filter, firstly it can be placed into a dishwasher, secondly it can be sprayed with a Non-Bleach, Non-Caustic based detergent and wiped down, finally it can be placed into 'Soak' using a Non-Bleach, Non-Caustic based detergent and rinsed, the method used can vary depending on the condition.

With the filter removed it is generally a good idea to check the filter housing for debris or buildup of grease to aid future filter maintenance

Oil/Grease Pot Cleaning



The 'Grease Pot's' as supplied with the canopy should be checked on a daily basis these should be emptied where required and washed with a Non-Bleach, Non Caustic based detergent Where build up has developed they can put to soak.
Where build up has developed they can put to soak. Once dry should be wiped using oil based product to protect surfaces from dust and potential staining.

*low usage would indicate locations i.e. café's, coffee shops & low volume eateries, medium relating to schools, colleges & medium volume traffic, high usage being main food chains & take away restaurant's.

Canopy Surfaces Interior & Exterior



The interior of the canopy should be wiped down on a daily basis, this should be achieved by the use of Non-Bleach, Non Caustic based cleaner and damp cloth, this would generally be at the end of use, once dry should be wiped over using an oil based product to protect surfaces from dust and potential staining. Caution should be used where surfaces may be hot! (Operators discretion required)

Any Wall Cladding or Splash backs that has been installed as a part of the installation should be wiped down and treated as described above.

Fault Finding

Excessive build-up of fumes within work space	Check and clean baffle filters and extract system where possible, contact fan & ducting engineers where required.
Grease dripping into workspace	Clean all baffle filters, 'Grease Pots' and canopy interior, if problem persists contact fan & ducting engineers.
Extract or Supply Fan not working	• Check Isolators are in the 'ON' Position • Press 'Manual ON' • Increase/Reduce Fan Speeds using Up/Down Arrows. ***NOTE:*** Isolator should remain switched on at all times unless for servicing and maintenance, fan controller speeds are stored automatically by the device in the event of power failure.

Technical Information

Description	Ref	S/N	Supplier	Qty.
Baffle Filter	500x500x50	-	Longar	7
LED Down light	Echoshield (warm)	73788	Saxby	6

Note. All Spares and Accessories may be obtained via CKS Catering Equipment.

Tel: 01253 791797
E-mail: sales@ckscatering.co.uk
CKS Catering Equipment Ltd,
Cornford Road,
Blackpool.
FY4 4QQ.

Warranties

Canopy Equipment as Installed and Commissioned by Bridge Air Control Systems Ltd. Is covered by a 12 month warranty starting from the 'Commissioning Date' which can be found at the beginning of this document*, Canopy Equipment is defined by the Canopy housing, light fittings (excluding bulbs & ballasts) Air Input Grilles, Baffle Filters, Spigots & Canopy Supports where reasonable usage applies.

It is in the interest of the end user to ensure that all procedure's for the care of this product are employed as described in the 'Canopy Maintenance' section of this Operation & Maintenance manual, canopies that are deemed as neglected or have experienced wilful misuse will be deemed chargeable.

Note that warranty will not cover for third party involvement during install i.e. ductwork, wiring and control systems, any installations carried out as such is the operators responsibility to contact the relevant installers.

Where additional installations and commissioning have been carried out by Bridge Air Control Systems Ltd this will be covered by the 12 month warranty.

Fan and Controller units installed within the system carry a Manufacturer's warranty and can be contacted via Bridge Air Control, pleated filters housed within the 'Air Input' chamber are not covered by Bridge Air warranty but replacements may be purchased.

Commissioning Certificate

Location of Equipment: Olive School.
Heywood Street,
Cheetham Hill,
Manchester.
M8 0SE.

Equipment Installed: Island/Wall Style Ventilation Canopy *c/w service distribution unit, condense hood, canopy valance to main hood & condense.*

Statement:

This Certificate Confirms that the Installation sited at the above address has been installed and tested for extract capabilities and exceeds the requirements as required by the DW172.
NOTE: during the installation of the ventilation and cooking equipment one items was removed from the cook line increasing ventilation rates, this will allow for an additional piece of equipment to be installed at a later date but MUST be confirmed with the original ventilation supplier Bridge Air Control Systems Ltd. Or the designer of the system. Any modifications to the ventilation system will nullify any warranties thereof.

Date Commissioned: *18th July 2024*

Commissioned by: *BACSL*

Cert Ref. BAC-11511-CC