ONE STOP SOLUTION

KWIKOOL

Refrigeration and HVAC Specialist

Proposed Kitchen Canopy Extract – FOMO Lounge, Manchester

Kitchen Ventilation Specification

This specification to be read in conjunction with proposed Kitchen Extraction Layout.

Please find proposed design and specification for the extraction ventilation system at the above address in accordance to DW172 specification.

Kitchen Extract Canopy – 3m box canopy manufactured from 304 grade, stainless steel, measuring 3,000 (long) x 1,200 mm (deep) x 500 mm (height). Incorporated within the canopy is filter housing accommodating 5 off, 495mm (wide) x 495mm (high) x 50mm (deep) stainless steel baffle type grease filters.

Ductwork - The duct work would be manufactured from galvanised mild steel sheet of spiral construction in accordance with DW144 specification. The ductwork will connect on top of the canopy and terminating to atmosphere via a Wall Louvre.

Baffle Filter Details - It is universally recognised that there is an increasing need to maintain & improve hygiene standards & reduce fire hazards within kitchens. The baffle grease filter accomplishes both needs through its clever design of interlocking baffles that provide a tortuous route for the passage of air through the filter by creating two rapid 180o air direction changes simultaneously. The grease molecules having a far greater inertial force than air impact themselves on the vanes. A series of vertical Stainless Steel vanes are housed in a channel frame, with each of the baffles strategically aligned to provide the highest potential for grease removal. Due to the smooth nature of the vanes the grease naturally runs downwards, through the drainage holes and into the collecting trays normally provided within the canopy holding casings. The baffle filters are robustly constructed with filter removal handles fitted as standard.

Extract Fan – Located upon the above flat roof and mounted externally with the ductwork, is a SystemAir MUB 042 400EV Sileo Multibox, fan running via speed controller. The datasheet is attached for more details.

Rydair Electrostatic Precipitator + UV

Kitchen Extract ductwork system from the canopy hoods will be connected to a high level odour filtration unit as per odour assessment report. The filtration system consist of 1 No ESP Ryd air 5000 unit to eliminate cooking smoke , grease and odour, recommended to be serviced every 6 months depending on the usage. Datasheet attached.

Maintenance schedule

UV-C System

Clean lamps / lamp change.

Check operation.

E.S.P

Replace pre-filter, ioniser, collector and final filter.

Drain off accumulated grease from filter compartment.

Clean inside and outside of product with detergent.

Check door Sealing material.

Check high voltage circuit.

Check function of indicator lamps.

Task Frequency

Service ESP	3-6 months
Lamp Change, UV-C	Annually

Cleaning & Maintenance Canopy and Duct - We recommend that the canopy and the duct work should receive a full deep clean 6 months after installation and then every 6 months thereafter by a professional cleaning company, to maintain the maximum efficiency of the extraction system. It is imperative that this product is regularly cleaned – according to use. This may be accomplished by steam cleaning, washing in a dishwasher using conventional detergents or cleaners.

- Grease filters to be cleaned daily by soaking in detergent overnight.
- Grease trap and condense channel must be cleaned daily.

General Cleaning

- Using a damp cloth with mild detergent diluted in water wipe all stainless steel services.
- Once dry using a mixture of 50% baby oil and 50% white spirits mixed together, applied to a non-abrasive cloth, lightly wipe down following the grain to maintain the stainless steel.

DO NOT USE ANY ABRASIVE MATERIAL TO CLEAN OR CONCENTRATED CHEMICALS i.e. mild steel wire wool cleaners