

From: Village Chip Shop <hello@thevillagechipshop.co.uk>
Subject: Fwd: Extraction details
Date: 3 January 2024 at 16:40
To: Penny Alexis<serviamplanning.co.uk>

VS

Sent from my iPhone

Begin forwarded message:

From: Village Chip Shop <hello@thevillagechipshop.co.uk>
Date: 7 August 2023 at 14:23:38 BST
To: Penny <Alexis@serviamplanning.co.uk>
Subject: Fwd: Extraction details

Sent from my iPhone

Begin forwarded message:

From: Mallinson's Of Oldham <Office@mallinsonsofoldham.com>
Date: 7 August 2023 at 14:21:12 BST
To: hello@thevillagechipshop.co.uk
Subject: FW: Extraction details

Mallinson's of Oldham

Tel. 01706 299 000

www.mallinsonsofoldham.com

Designer and Manufacturer of Bespoke Frying Ranges, serving the industry since 1920



MALLINSON'S
OF OLDHAM

From: Mallinson's Of Oldham
Sent: Tuesday, August 1, 2023 9:32 AM
To: hello@thevillagechipshop.co.uk
Subject: FW: Extraction details

Hi Frank
Hope this helps.
Kind regards
Susan

Mallinson's of Oldham

Tel. 01706 299 000

www.mallinsonsofoldham.com

Designer and Manufacturer of Bespoke Frying Ranges, serving the industry since 1920

From: Martin Lever <Martin@mallinsonsofoldham.com>

Sent: Tuesday, August 1, 2023 9:21 AM

To: Mallinson's Of Oldham <Office@mallinsonsofoldham.com>

Subject: Extraction details

Martin

Director

Mallinson's of Oldham

Mob. 07976 613 626

Tel. 01706 299 000

www.mallinsonsofoldham.com

Designer and Manufacturer of Bespoke Frying Ranges, serving the industry since 1920



MALLINSON'S
OF OLDHAM



MALLINSON'S
OF OLDHAM

Trent Industrial Estate, Duchess St,
Oldham, Lancashire, OL2 7UT

mallinsonsofoldham.com
office@mallinsonsofoldham.com
01706 299 000

Range Specification

TECHNICAL SPECIFICATIONS.

Natural Gas G20	30.8kW Gross	105000Btu/h Gross
Main Jet	Size 62 0.98mm	24 per pan
Pilot Jet	N68	Two hole a:0.30mm b:0.38mm
Gas consumption per pan	2.93cu.m/h	
Supply Pressure	20.0mbar	
Burner Pressure	15.0mabar	

Extraction System

All Mallinson extraction systems are individually designed for each installation. All Mallinson fish frying ranges are fitted with individual stainless steel baffle filters in the rear of each pan, which helps virtually eliminate any grease/oil from entering the extraction system at source. From the frying range a twin extraction system is employed (180mm for grease/steam and 150mm for fume) in order to keep grease and oil separate from the hot gas fumes that are extracted until they meet at the condenser box (sump) measuring approximately 406mm (16") square. From this point they are then disbursed in the atmosphere via a single 250mm (or larger) spiral duct with a motorised fan unit, which terminates approximately 1 metre above the eaves.

The motorised fan unit consists of a 0.75 h.p. Centrifugal motor with a running noise of 73dba, which is seated on rubber mounts to eliminate any vibration noise that may occur. The motor then drives a multi-vane impellor that rotates at 1420 rpm. Please note that the situation of the fan unit varies in accordance with each individual installation.

Sound power levels for extraction fan type GTLB/MAL:

Sound Power Level Spectrum (Lw) 63Hz 125Hz 250Hz 500Hz 1KHz 2KHz 4KHz 8KHz
Inlet Sound Power (Lw) 81dB 78dB 81dB 76dB 76dB 72dB 69dB 64dB
Sound Pressure Level 62 dBA @ 3 Metres
Breakout Level 54 dBA @ 3 Metres
SFP : 0.61 W/L/S

