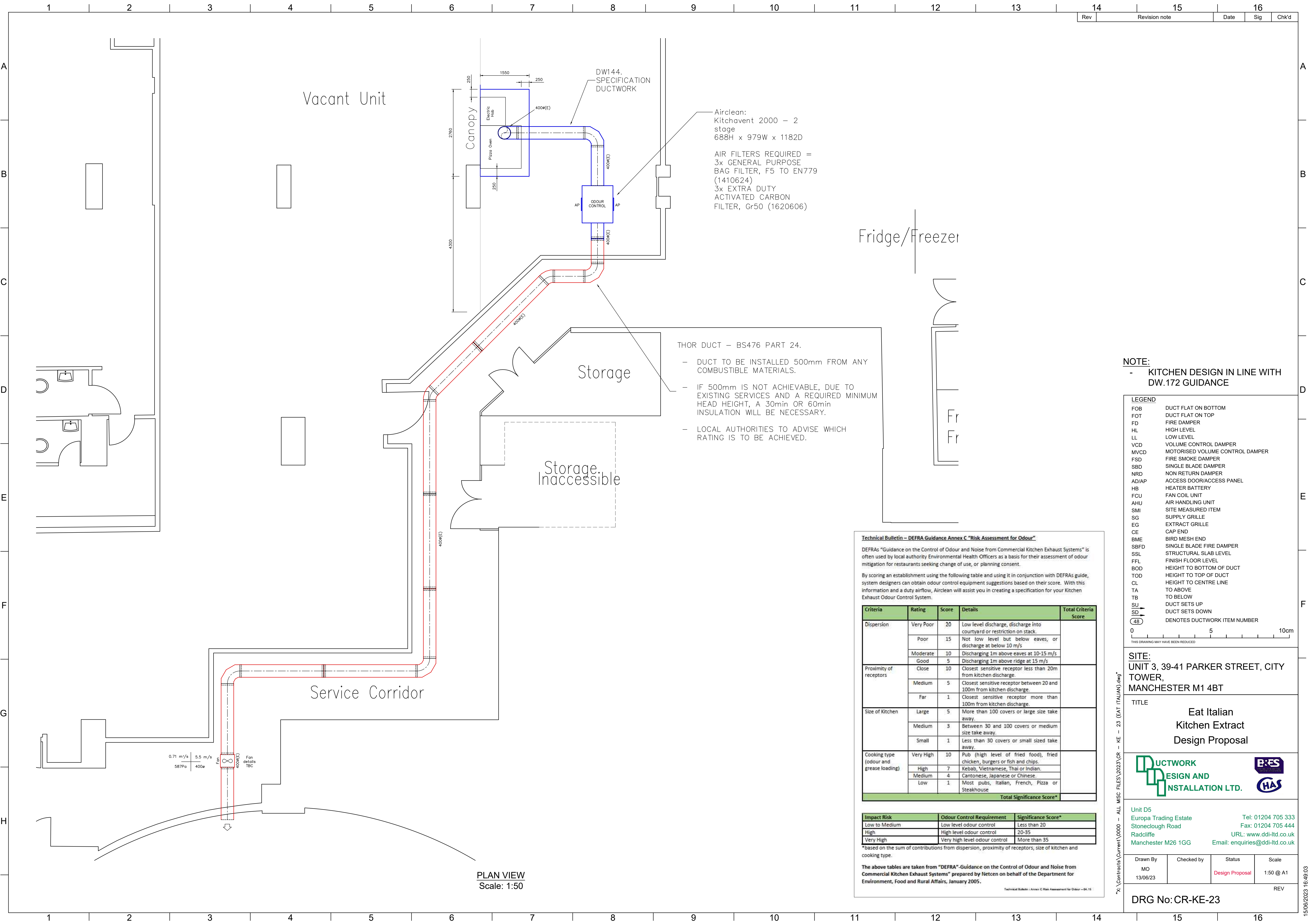




NOTE:
- KITCHEN DESIGN IN LINE WITH DW.172 GUIDANCE

LEGEND	
FOB	DUCT FLAT ON BOTTOM
FOT	DUCT FLAT ON TOP
FD	FIRE DAMPER
HL	HIGH LEVEL
LL	LOW LEVEL
VCD	VOLUME CONTROL DAMPER
MVCD	MOTORISED VOLUME CONTROL DAMPER
FSD	FIRE SMOKE DAMPER
SBD	SINGLE BLADE DAMPER
NRD	NON RETURN DAMPER
AD/AP	ACCESS DOOR/ACCESS PANEL
HB	HEATER BATTERY
FCU	FAN COIL UNIT
AHU	AIR HANDLING UNIT
SMI	SITE MEASURED ITEM
SG	SUPPLY GRILLE
EG	EXTRACT GRILLE
CE	CAP END
BME	BIRD MESH END
SBFD	SINGLE BLADE FIRE DAMPER
SSL	STRUCTURAL SLAB LEVEL
FFL	FINISH FLOOR LEVEL
BOD	HEIGHT TO BOTTOM OF DUCT
TOD	HEIGHT TO TOP OF DUCT
CL	HEIGHT TO CENTRE LINE
TA	TO ABOVE
TB	TO BELOW
SU	DUCT SETS UP
SD	DUCT SETS DOWN
(48)	DENOTES DUCTWORK ITEM NUMBER

0 5 10cm

THIS DRAWING MAY HAVE BEEN REDUCED

SITE:
UNIT 3, 39-41 PARKER STREET, CITY TOWER,
MANCHESTER M1 4BT

Eat Italian
Kitchen Extract
Design Proposal



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Drawn By MO 13/06/23	Checked by	Status Design Proposal	Scale 1:50 @ A1
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DRG No: CR-KE-23

Technical Bulletin – DEFRA Guidance Annex C “Risk Assessment for Odour”

DEFRA’s “Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems” is often used by local authority Environmental Health Officers as a basis for their assessment of odour mitigation for restaurants seeking change of use, or planning consent.

By scoring an establishment using the following table and using it in conjunction with DEFRA’s guide, system designers can obtain odour control equipment suggestions based on their score. With this information and a duty airflow, Airclean will assist you in creating a specification for your Kitchen Exhaust Odour Control System.

Criteria	Rating	Score	Details	Total Criteria Score
Dispersion	Very Poor	20	Low level discharge, discharge into courtyard or restriction on stack.	
	Poor	15	Not low level but below eaves, or discharge at below 10 m/s	
	Moderate	10	Discharging 1m above eaves at 10-15 m/s	
	Good	5	Discharging 1m above ridge at 15 m/s	
Proximity of receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge.	
	Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge.	
	Far	1	Closest sensitive receptor more than 100m from kitchen discharge.	
Size of Kitchen	Large	5	More than 100 covers or large size take away.	
	Medium	3	Between 30 and 100 covers or medium size take away.	
	Small	1	Less than 30 covers or small sized take away.	
Cooking type (odour and grease loading)	Very High	10	Pub (high level of fried food), fried chicken, burgers or fish and chips.	
	High	7	Kebab, Vietnamese, Thai or Indian.	
	Medium	4	Cantonese, Japanese or Chinese.	
	Low	1	Most pubs, Italian, French, Pizza or Steakhouse	
Total Significance Score*				

Impact Risk	Odour Control Requirement	Significance Score*
Low to Medium	Low level odour control	Less than 20
High	High level odour control	20-35
Very High	Very high level odour control	More than 35

*based on the sum of contributions from dispersion, proximity of receptors, size of kitchen and cooking type.

The above tables are taken from “DEFRA”-Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems” prepared by Netcen on behalf of the Department for Environment, Food and Rural Affairs, January 2005.

Technical Bulletin – Annex C: Risk Assessment for Odour – 04-15

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