

FENIX RESTAURANT

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Project: FENIX RESTAURANT - MANCHESTER GOODS YARD

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KITCHEN EXTRACT STATEMENT

We are pleased to inform the Manchester City Council Planning Team that the extract system we are installing at FENIX restaurant complies with the requirements outlined in the planning approval. Our system has been designed to effectively capture and discharge fumes, vapours, and odours generated from the kitchen, in accordance with the highest industry standards.

The extracted fumes and odours are discharged through internal ducts in the risers, which rise to the roof level. The filtration system consists of a bank of six electrostatic precipitators, which are designed to effectively remove smoke and grease particles from the kitchen exhaust air. The electrostatic precipitators work by electrically charging the particles and capturing them on a collection surface, thereby preventing their release into the atmosphere.

In addition to the electrostatic precipitators, we are also implementing atmospheric and room side attenuation measures in-line with a 3rd party acoustic report to ensure sounds break out from the extract fan is reduced to a minimum.

Our extract system is designed to comply with relevant BS standards of performance and compliance, such as BS EN 16282-7 for kitchen exhaust hoods and DW172 Specification for Kitchen Ventilation Systems.

The kitchen extract system has been designed with fire safety in mind. We have taken steps to ensure that the kitchen extract riser duct work is cleaned regularly to reduce the risk of fire. To this end, we have arranged for abseil cleaning support to be provided at the top of the kitchen extract riser duct work. This allows for thorough and safe cleaning of the duct work, which helps to minimize the accumulation of grease and other combustible materials that could pose a fire risk. We believe that this extra measure will help to ensure the fire safety of our kitchen extract system, and we are committed to maintaining it to the highest standard.

In conclusion, we are confident that our extract system will effectively manage fumes, vapours, and odours from the kitchen and meet the requirements outlined in the planning approval. We look forward to the opportunity to demonstrate the effectiveness of our system to the Manchester City Council Planning Team.