

Date	Project	Customer
07/04/2022	Ramada - Manchester	Acorn Catering Equipment

Canopy Reference	Drawing Reference
GF Extract Hood	Ground Floor Main Kitchen



Multiple unit rule

Item	Quantity	Appliance	Equipment	Fuel	Co-Efficient	Surface temp	Width	Depth	Area	m3/s
1	1	BoilRoastSteam	BrattPan	Gas	0.6	240	900	800	0.72	0.43
2	2	BoilRoastSteam	OpenTopRangeAndOvens	Gas	0.5	190	900	770	0.693	0.69
3	1	BoilRoastSteam	OpenTopRangeAndOvens	Gas	0.5	190	1100	730	0.803	0.40
4	1	GrillingAndBroiling	ChargrillOrCharbroiler	Gas	0.95	350	900	810	0.729	0.69
5	2	GrillingAndBroiling	Salamander	Gas	0.75	260	900	560	0.504	0.76
6	1	Frying	DeepFat	Electric	0.45	190	600	765	0.459	0.21
28	1	BoilRoastSteam	BoilingPanOrSteamKettle	Gas	0.35	146	900	900	0.81	0.28
29	1	BoilRoastSteam	Combi10GridStandMounted	Gas	0.45	92	850	770	0.6545	0.29
Volume m3/s										3.76

*Open-top range and oven	x3	0.5
	4+	0.6
**Boiling table/Hob	x3	0.45
	4+	0.55
***Deep ft fryer	x3	0.6
	4+	0.75

Type	Open/Closed	Co-Efficient
Island	Open both ends	1.35

Total extract flow rate (m3/s)	5.08
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