

Carys Jones
Darwent Architecture Ltd
The Island
Castleton
Hope Valley
Derbyshire
S33 8WN

RE: 516 Wilbraham Road

Dear Carys,

Monarch Catering Equipment is a commercial catering equipment company that has for almost 40 years supplied and fitted kitchens and bars throughout the country, including numerous ventilation systems.

The EMAQ report for this project includes the UVO100, ESP3000 and ON100. Data sheets for these are attached to this letter which provide the capabilities of these units. These items are specifically manufactured to perform the job in question.

- The UV-O range uses UV-C technology to produce ozone and hydroxyl free radicals to oxidise cooking odours through a process of ozonolysis.
- The ESP's have been specifically designed for kitchen extract systems; they have integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust.
- Once the airstream in the exhaust duct has had the majority of the particulates removed by one of our ESP units the gaseous phase or malodour can then be treated by the ON 100. The vapour from a specially blended neutralising agent, ELIMINODOR®, is mixed with ambient air drawn into the ON100 and ionised to a negative potential of 15,000 volts.

This system has been designed to provide the highest level of odour suppression for street-level termination. Great time and effort have been spent ensuring the system meets all the required design standards outlined. The arrangement of the ducting is also taken into consideration when choosing the fan so that the correct volumes are extracted as per DW172.

I trust this is of assistance.

Dominic Sohor

Managing Director: S. Wulkan Registered in England No. 182 4304 VAT NO. 389888551

Legal title to the goods remains with the Company until full payment for the goods has been received and all cheques have cleared the bank and the Buyer gives the Company the right to enter any of its premises on which the goods are situated to the purpose of repossession.