



Tony Bright
REAL Commercial kitchen Solutions

RAMADA - MANCHESTER

Kitchen Survey

Tuesday, 5 April 2022

Prepared For Acorn Catering Equipment

10 Comments Identified



GROUND FLOOR KITCHEN

Existing catering equipment:-

Bratt Pan - Gas - 900 x 860

Open Top - Gas - 900 x 770

Open Top - Gas - 900 x 860

Chargrill - Gas - 900 x 810

Salamander X 2 - Gas - 900 x 560

Fryer - Elec - 600 x 765

Open Top - Gas - 1100 x 730

Boiling Kettle - Gas - 900 x 900 -

DISCONNECTED

10 Grid Combi - Gas 850 x 770



GROUND FLOOR KITCHEN - INDUCTION CANOPY

The ground floor canopy is manufactured from stainless steel and is of an outdated design with a secondary skin allowing for introduction of large quantities of fresh air (induction canopy).

This particular hood design currently does not offer the correct overhang for the equipment underneath and contains a significant grease trap that is inaccessible for cleaning and maintenance.

The latest HVAC design is removing the fresh air duct from the connections of the hood.

Size:- 5407 x 2505



**GROUND FLOOR KITCHEN -
LACK OF OVERHANG**



**GROUND FLOOR KITCHEN -
HAZARD**

Inner skin of ground floor extract hood is inaccessible for cleaning which has allowed grease to accumulate during previous operation.

This is a fire and a health hazard.

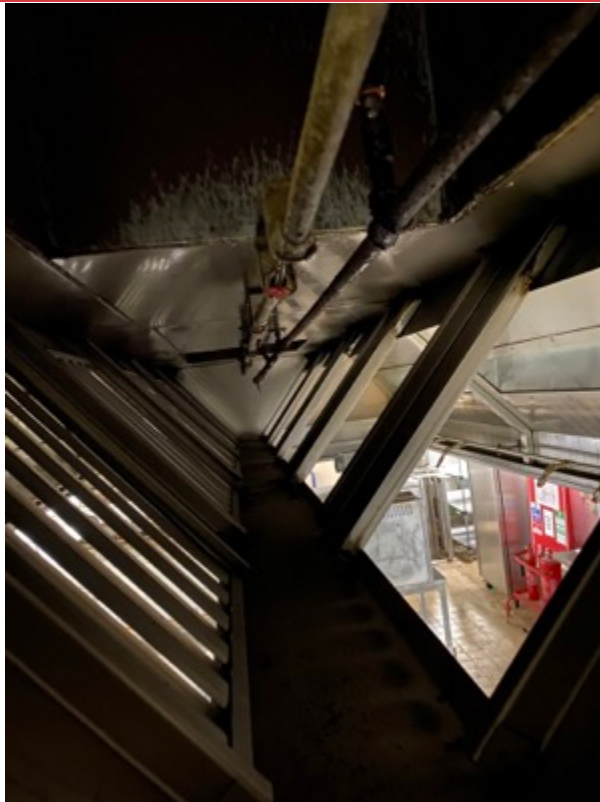


GROUND FLOOR KITCHEN

Gas pipe passes within 50mm of the high temperature flue outlet for the salamander.

Evidence of the heat expelled within this area is shown by discolouration on the gas pipe.

This hazard must be rectified.



GROUND FLOOR KITCHEN - BAFFLE FILTERS

The extract hoods in the ground floor kitchen contain unlisted baffle filters which appear to have been retro-fitted likely in place of mesh filters.

These bespoke made “baffle” filters offer no fire protection and it is suggested lack grease removal capability - it is possible to see through the baffle filters as shown in the photograph.

Grease drawers are also missing from the underside of the grease channel.



MEZ FLOOR KITCHEN

A stainless reel fabricated canopy complete with double skin. Same induction style design as the ground floor.

Overhangs to ovens are acceptable but lack of overhang to open top range will cause an issue during recommissioning.



MEZ FLOOR KITCHEN - BAFFLE FILTERS

The extract hood in the mez floor kitchen contain unlisted baffle filters which appear to have been retro-fitted likely in place of mesh filters.

These bespoke made “baffle” filters offer no fire protection and it is suggested lack grease removal capability - it is possible to see through the baffle filters as shown in the photograph.



MEZ FLOOR - INTERNAL SKIN OF HOOD

A different cooking style than that on the ground floor has resulted in less grease build-up in the inaccessible sections of the extract hood. Grease is still present in the void and still represents a potential fire hazard.



MEZ FLOOR - GREASE DRAWERS MISSING

Grease drawers missing from underside of grease collection channel. Grease leaking from light fitting.