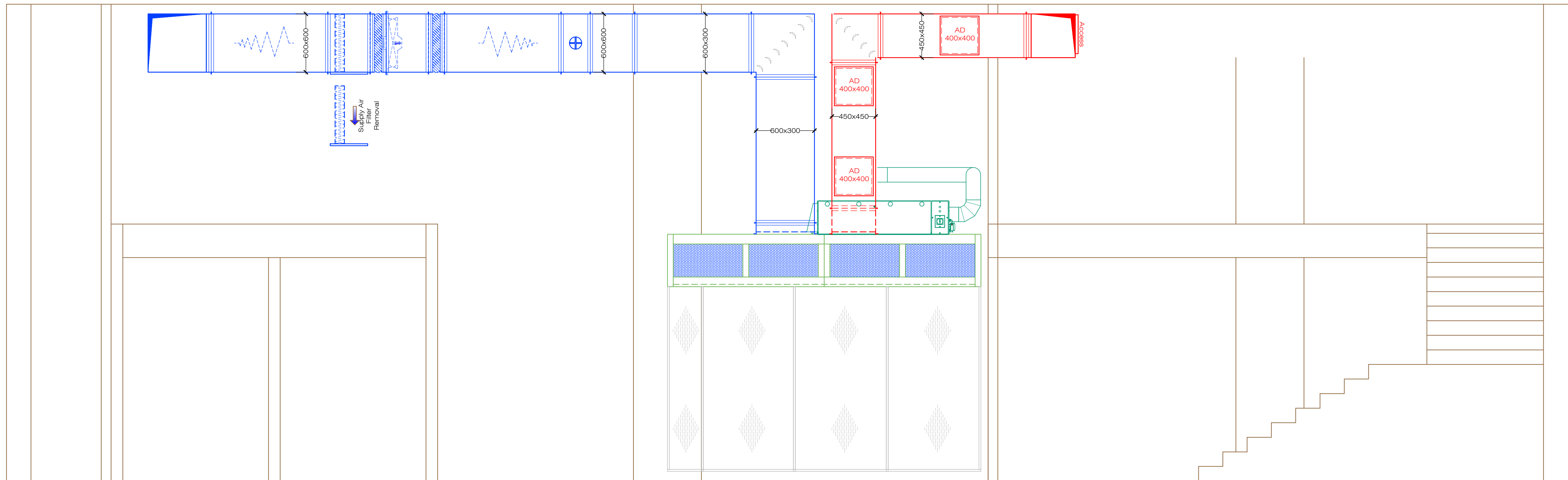
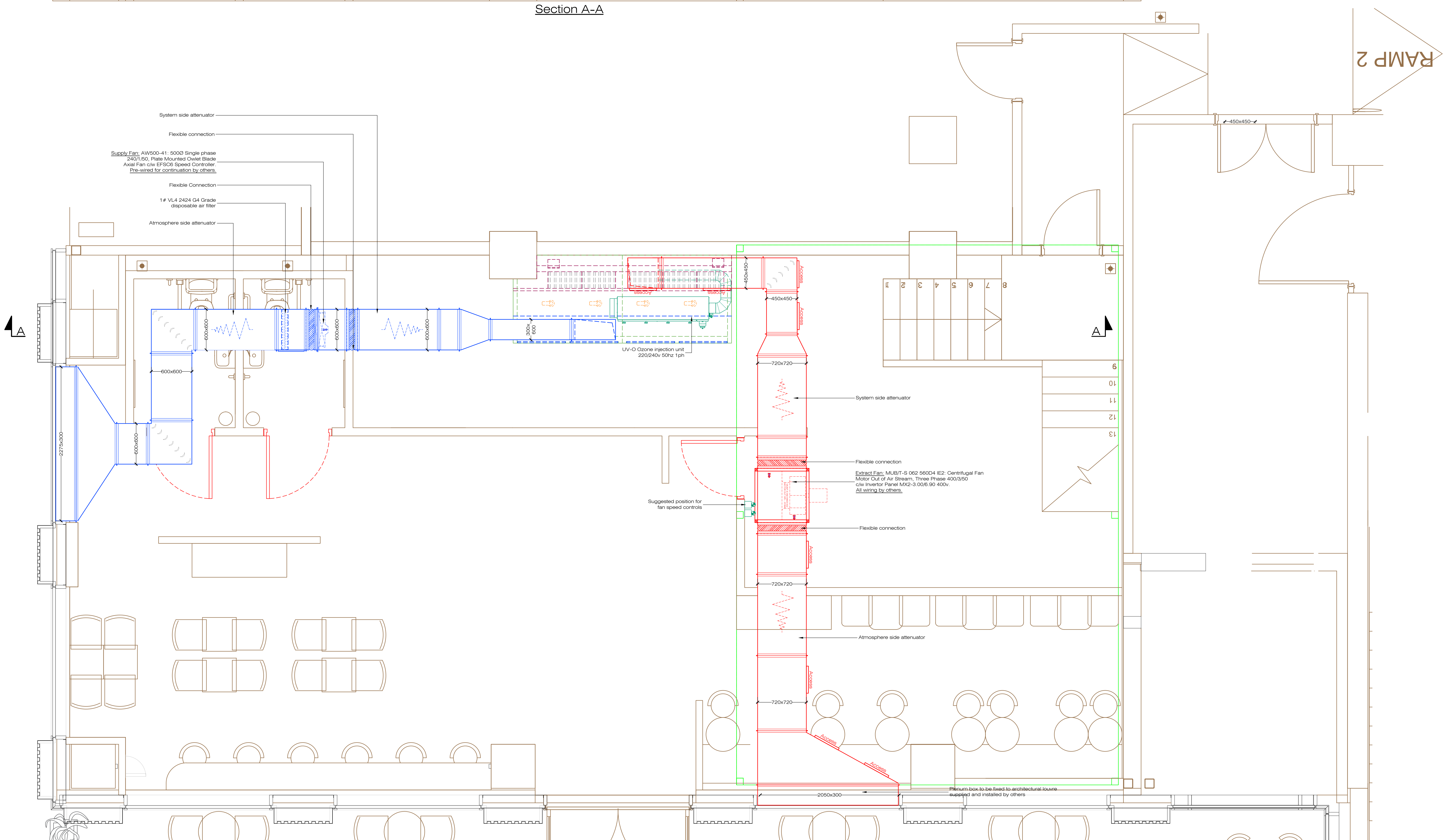




Section A-A



Notes:

- Canopies, exposed ductwork (within kitchen and servary areas), wall cladding (within confines of canopy) and service distribution units are to be manufactured from 304 Grade 0.9mm Stainless Steel. General ductwork to be Galvanised Mild Steel.
- Where ductwork and canopies are fixed to the fabric of the building all edges are to be fully sealed with silicone.
- Building control & planning regulations to be checked independently by the architect/client for approval prior to installation.
- All electrical connections to canopy and system components by electrical contractor full in accordance with the current industry standards.
- All pipework, electrical trunking, service trays and ceiling mounted lighting installed by others to be routed external to canopies and ductwork routes.
- All earth bonding to ventilation equipment to be carried out by the electrical contractor in line with current industry regulations.
- All building apertures to be formed prior to system installation, and fully weather sealed following installation by the building contractor.
- Suspended ceilings to be installed following canopy and system installation.
- All electrical and gas connections to be made by the qualified contractors.

Air Input

If not included within kitchen ventilation installation, this is to be provided by the mechanical contractor. 85% of the extraction flow rate is recommended as per BESA DW/172 Specification for kitchen ventilation systems. Adequate combustion air in accordance with Gas Safe requirements must be achieved at all times.

Gas Interlock:
In accordance with BS 6173:2001: Supply and extract fans to be interlocked to gas supply so that the gas will not be supplied without adequate ventilation. If not included within the ventilation installation this is to be provided by others to achieve compliance. All electrical and gas connections to be made by the qualified contractors.

Air Input Heating

In accordance with BESA DW/172 Specification for kitchen ventilation systems the recommended minimum supply air temperature is 10°C when discharged from canopy and 16°C when discharged from ceiling. If tempered air is not included very cold air will be introduced into the kitchen area during the winter months. Subject to there being suitable electrical power, gas supply or heating boilers being available tempered air can be retro installed in most normal circumstances. If no form of air heating is installed we cannot accept any responsibility for staff discomfort.

Flow Rates

Extract : 1.11 M³/sec
Input : 0.95 M³/sec

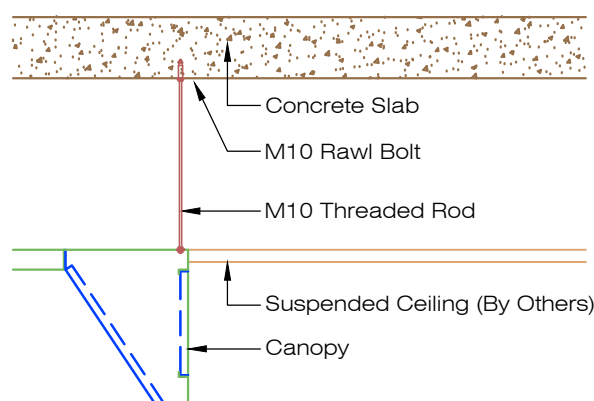
Fan Details

Extract Fan:
Backwards Curved Centrifugal Fan:
MUB/T-S 062 560D4 IE2
Controller: EFSC6
Power: 2.99 KW 400/350
FLC: 5.07 Amp
SC: 32.4 Amps
Noise level: 57 dbA @ 3m

Supply Fan:

Plate Mounted Axial Fan:
AW 500/4/1
Controller: EFSC6
Power: 0.73 KW 240/150
FLC: 3.20 Amp
SC: 13.2 Amps
Noise level: 51 dbA @ 3m

Area	Changes / hr
Restaurant Seating	10-12
Large Kitchens	40
Chef's Office	6-8
Catering Loads	15
Dishwash and PotWash	30
Preparation Areas	20
Dry Stores (24 hour)	10
Services	12
Refuse Stores	15
CDSHT (24 hours)	15



revision:	date:	description:
A	15/11/2021	Extract re-routed to stay within fire compartment.



Do Not Scale - If In Doubt Ask

client name: **Bird of Prey**
project name: **Unit 13A, Circle Square, Charles Street, Manchester, M1 7DF**
drawing no: **172703-01**
project no: **AVS2185**
SOR no: **x**
revision: **A**
layout: **Kitchen Ventilation System**
scale: **1:25 @ A0**
status: **INFORMATION/CONSTRUCTION**
date: **14th June 2021**
drawn by: **Martin Cummings**
contact: **Ian Sisson**