

COMBI-VENT ENGINEERING LTD

Northumberland House

Emerald Street

Denton

Manchester M34 3 GQ

Site

467-471, Wilmslow Road, Withington, Manchester M20 4AN

Food Extraction/Ventilation Systems

Our aim is to ensure that the proposed development has adequate ventilation and it will not lead to complaints from it's own accommodation or neighbouring properties. The Restaurant/ Take Away is sited on the corner Wilmslow Road and Egerton Crescent. Wilmslow Road is a commercial shopping area with other eateries local and Egerton Crescent is part commercial and residential. We have addressed the cooking/food waste smells and noise pollution in this proposal. The consideration of the likelihood of disturbances to it's neighbours have been looked at and assessed as low-medium. We have discussed with the landlords and addressed these points and it will be taken up with the tenants in the letting agreements as to the opening hours approved for this property and keeping doors closed during cooking to prevent any internal noise breaking out.

Ventilation Canopy and Extract System

There are 2 individual kitchens each with a wall mounted extraction canopies that will conform to DW172 specification. They will be manufactured from 304 grade stainless steel complete with a filter bank containing removable baffle type filters.

Room has ceiling internal lights that will give 500 lux at the working surfaces.

The internal extraction route from the canopy to outside via a vertical riser up through the building to the roof where the axial fan and silencer set will be sited. Carbon Filters have been included within the extract system and there will be silencers on both the inlet and outlet side of the fan and it will terminate 1mtr above the eaves. Fan will be supplied with a Speed Controller and Gas Control Panel. Thus preventing the client turning on the gas to cook without both the Extract Fann and the Supply Fan running.

Fresh Air Input System

Is via a central fresh air ducted input system comprising of an intake louvre connected to an in-line fan and ductwork with grilles mounted tight to ceiling in the basement and ground floor areas.

The fresh air system will be wired into the Gas Control Panel so that should it fail it will turn off the gas supply.

Gas Panel complies to BS6173-2001

Gas Control System

Merlin CT1250 Gas control panel will be mounted in the kitchen area and be wired to it's own gas solenoid valve. The extract fan and supply fan will be connected to the panel along with the gas solenoid valve.

Methodology

Should either the Extract fan or the Supply fan fail it will automatically Shut- Off the Gas Solenoid Valve.

The kitchens gas pipework system will be issued with it's own Gas Safety Certificate.

Copies of these certificates will be made available to yourselves on request. The kitchen ventilation systems will have been checked to make sure they fail when either fan is not running, so there is no gas and no cooking can take place unless this fault is rectified.

Efficiency Levels

Baffle filters mounted in the kitchen canopies are 65-80% efficient

To comply with DW172 Extract Volume 100%

To Comply with DW172 Supply Volume 85%

Maintenance

A maintenance programme will be set up by the client with the duct cleaners to clean ductwork and change filters as recommended by them. Kitchen staff will maintain the baffle filters efficiency by washing the baffle filters on a weekly basis by washing them in warm soapy water and leaving them to drain overnight before use.

If heavy use of the systems has occurred the staff can easily put the baffle filters in a dishwasher to wash or in the sink and left overnight too soak, let them drain and reinstall them in the filter housing during prep in the morning.

NOTE. *Responsible cleaning, never use caustic to clean any stainless steel filters just hot soapy water only, regular cleaning of the filters gives you a more efficient system and reduces the grease in the ducting so it is easier to clean and costs less to you.*

Dirty Extract System

Toilets

Ventilation to the Disabled, Staff and Customers Male and Female toilets will be achieved via individual extractor fans.

External Bin Store Area

It has been identified refuse bins will be needed for the Restaurant and these bins will be provided and sited securely so as to not encourage vermin or vagrants.

These bins will be under contract to be emptied regularly by the local waste carrier.