

Extraction Canopies

Combi-Vent offer a range of Primus Stainless Steel Kitchen Ventilation Canopies for Schools Restaurants and Bars

Report / Test



Kitchen Ventilation Systems

Combi-Vent manufacture and install the Kitchen Ventilation Extract and Supply Systems

This is an important factor when planning your commercial kitchen design. Good ventilation is not simply a way to improve your working environment, it is a necessity. New kitchens that don't have provisions for adequate ventilation in their design are likely to be rejected by the local authority.

Quotation No. CV/HS/Q09062022

Dated: 9th June 2022

Tel: 0161 336 5065

General Ventilation Systems

Combi-Vent manufacture and install all types of ventilation systems for offices, factories shops and workshops

We Also Supply

Odour Control Units, Ozone and ESP

Noise Attenuation Silencers

Service & Maintenance Contracts

Planning & Environmental Packages

Buy Direct through our on-line Ventilation Equipment shop

www.cveshop.co.uk

CVE Shop products, these include:

- ✓ [adjustable grilles](#)
- ✓ [ceiling diffusers](#)
- ✓ [Wall grilles and Weather louvres](#)
- ✓ [non-vision door grilles](#)
- ✓ [Single & double deflection grilles](#)
- ✓ [Linear bar grilles](#)
- ✓ [Swirl diffusers](#)
- ✓ [Fans and controllers](#)
- ✓ [Intumescent fire blocks](#)
- ✓ [Gas interlock systems](#)
- ✓ [Grille boxes and plenums](#)

Gas Interlock Systems and Solenoid Valves

The gas ventilation and interlock panels we supply for commercial kitchen applications will allow you to fully meet the requirements of BS6173:2009

Your Sheet Metal Fabrications Made Here

Combi-Vent Engineering Ltd, Northumberland House, Emerald Street, Denton, Manchester M34 3GQ
T: 0161 336 5065 F: 0161 320 4218 Company No. 2920438

Site

Range Virtual Kitchens Ltd

Unit 2, Dark Lane

Manchester M12 6FB

Food Extraction/Ventilation Systems

Our aim is to ensure that the proposed development has adequate ventilation and it will not lead to complaints from neighbouring properties. Unit 2 is sited in an industrial zone full of commercial and other food producing units. We have addressed the cooking/food waste smells and noise pollution in this proposal. The consideration of the likelihood of disturbances to neighbours have been looked at and assessed as low. We have discussed with the landlords and addressed these points and it will be taken up with the tenant in the letting agreement 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 7 individual kitchens each with a wall mounted extraction canopy that conforms to DW172 specification. 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 roof to a SC400mm 4pole /1-phase short cased axial fan complete with speed controller, silencer and termination cowl.



Fresh Air Input System

Is via a central fresh air ducted input system comprising of an inlet bend on the roof that connects to an in-line centrifugal box fan 240/1/50Hz mounted in the ceiling void that then splits to give a fresh air feed to each individual kitchen via a ceiling mounted grille. Each fresh air feed has its own differential pressure switch that proves there is a fresh air source to each kitchen. With this wired into the gas panel along with the extract fan signal it has been tested to prove the system shuts down the solenoid valve should either fan fail. Gas Panel complies to BS6173-2001

Gas Control System

NCSP Gas control panels have been mounted in each kitchen and along with its own gas solenoid valve. The individual extract fans that have been connected to their own panels along with the individual solenoid valve and its own fresh air differential proving switch.

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

Each kitchen's gas pipework system has been issued with its own Gas Safety Certificate.

These certificates ref no LAB 106591 – LAB106597 will be made available to yourselves on request. The kitchen ventilation systems 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.

System checks on all kitchen was done by
H Smith Comb-Vent Engineering Ltd 09/06/22

Efficiency Levels

Baffle filters 65-80%

Extract Volume 0.75m³/s min

Supply Volume 0.5m³/s

Maintenance

A maintenance programme will be set up by the client with the tenants as part of the lease agreement, that they maintain the baffle filters on a weekly basis.

They can easily be removed and put in a dishwasher or sink and left overnight, left to drain so they can be reinstalled in the morning.

NOTE. *Responsible cleaning, never use caustic to clean any filters soapy water only, regular cleaning of the filters gives you a more efficient system and it is easier to clean*

Brew Room

Ventilation to the internal brew room is via a high level window opener in the corridor.

Dirty Extract System

Toilets

Ventilation to the Male and Female individual toilets is achieved via a top opener in a natural light patterned glass window.

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External Bin Store Area

It has been identified refuse bins will be needed for each individual unit and these bins will be provided and sited in the owners locked yard, so as to not encourage vermin or vagrants.

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

Yours faithfully

COMBI-VENT ENGINEERING LIMITED



HOWARD SMITH

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