

FusionHOT

Stainless Steel Fabrication

Commercial Kitchen Design and Installation

To whom it may concern

Extraction ventilation system at unit 5-6 Ifco centre 44-46 Wilmslow road,
Rusholme, Manchester, M14 5TQ

Specification

- Canopy – The 5000mm (long) x 1400mm (wide) in 430 grade stainless steel in Sullivan polish. Complete with baffle filters in stainless incorporated in the canopy is a full-length plenum built to house stainless filters.
- Filters – A series of ventricle stainless steel vents are housed in a channel frame, with each filter strategically aligned to provide the highest potential in grease removal due to the smooth nature of the vanes the grease naturally runs downwards into the collection tray.
- Extraction fan – Woods Max Fan 500mm M3/5 = 3-5
RPM 1380 motor CT9 rating 1.94amp full load 13.4 start current 27v
Control ME1.12 Dba@ 3mtrs 65
With silencers, total noise level @3mtr app = 48Dba@3MTR
- Silencer – 2 x 500mm 1D with noise reduction of 15-20Dba @3MTR
- Cowl – Open Jet Cowl with efflux velocity of 15-20mtr
- Odour Control – Twin Carbon box with 50mm bonded panels and G4 pre-filter with holding time 0.02sec
- Wall brackets & Fixings – All on acoustic mounts

Cleaning and maintenance of system

The canopy and extraction system must be professionally deep cleaned no longer than 12 Months after installation and certified.

- Canopy – wash down weekly with hot soapy water, water must be hot enough that rubber gloves are worn.
- Filters – Clean 3 times a week
- Carbon – Check weekly for grease build up, change filters every 8-12 months subject to type of cooking.