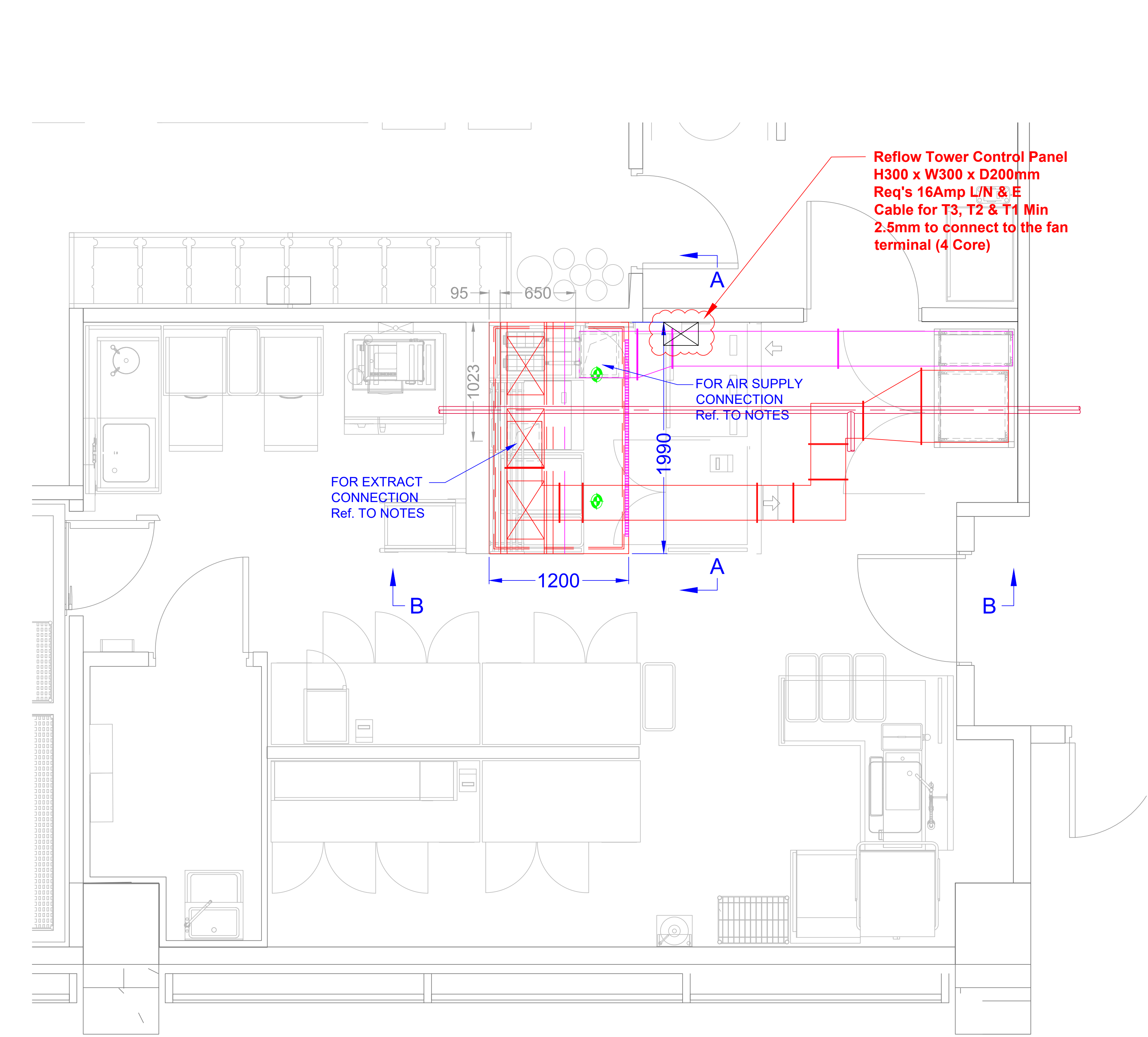
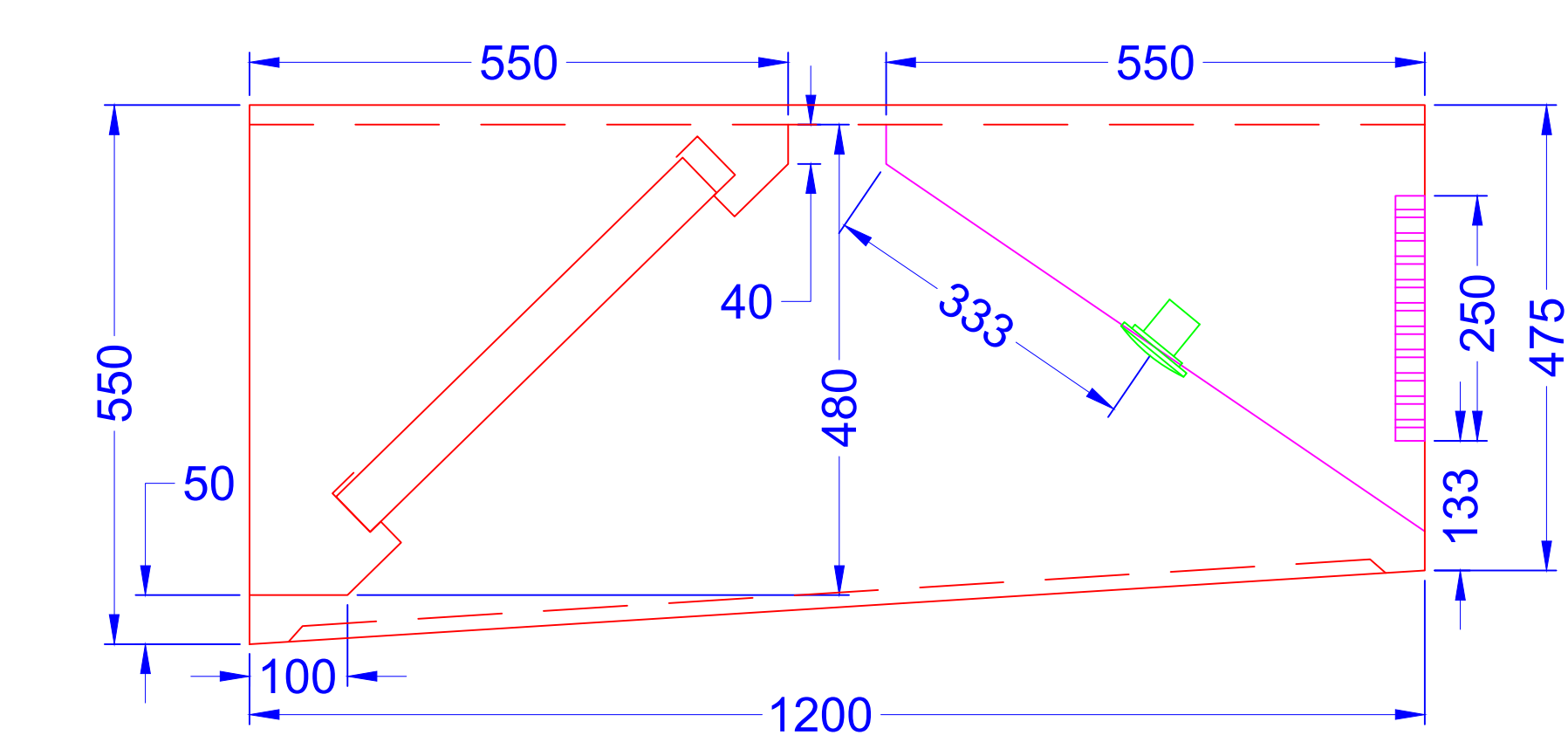
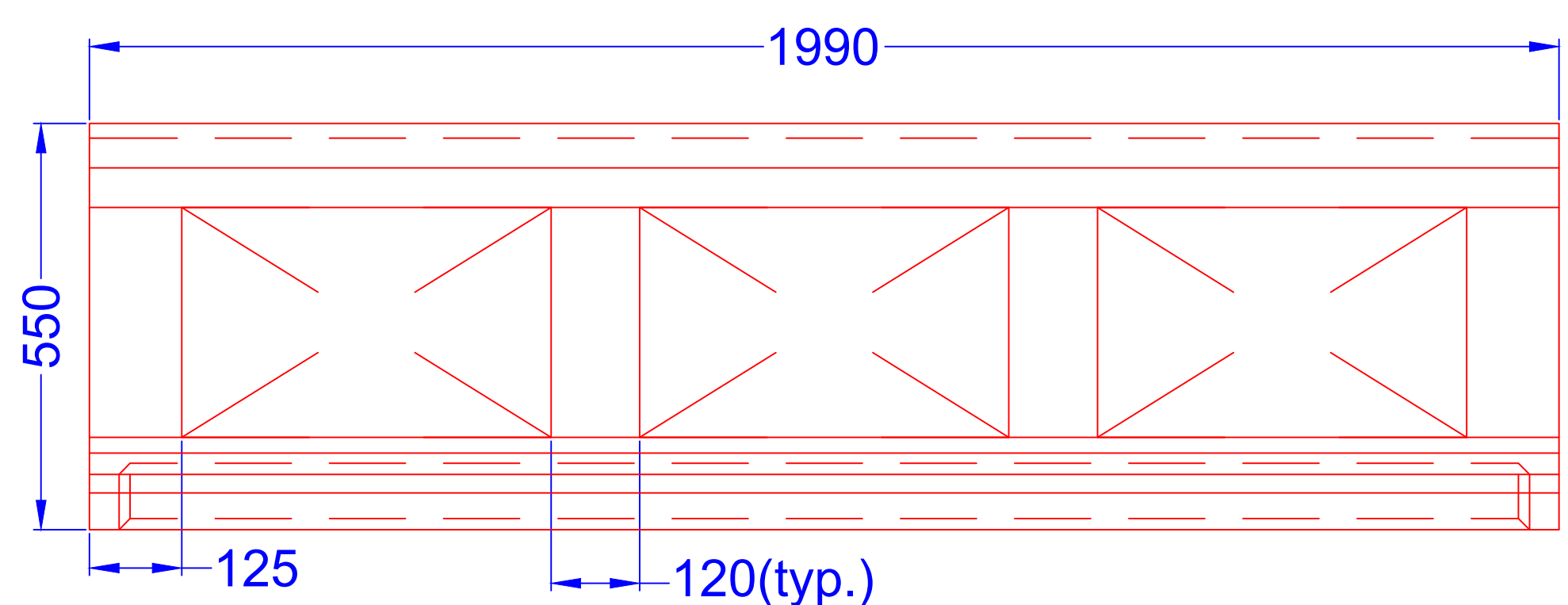




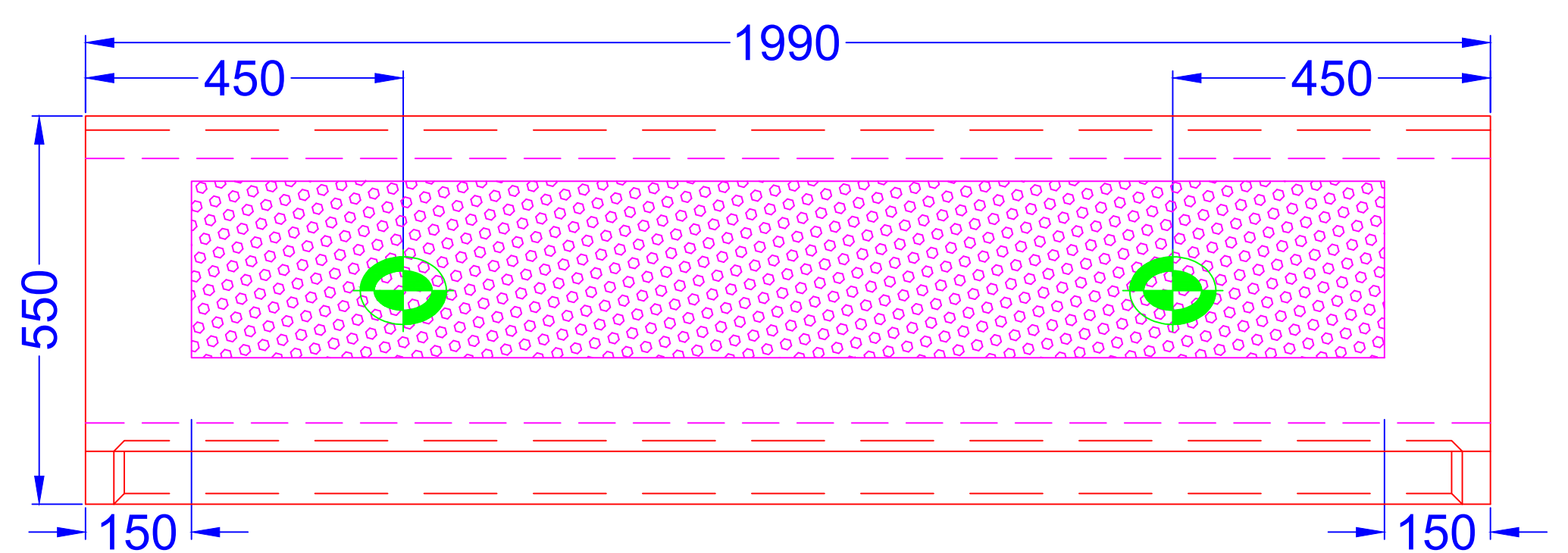
Plan View on Canopy Installation
c/w Re-Circulation Unit & Duct Connections



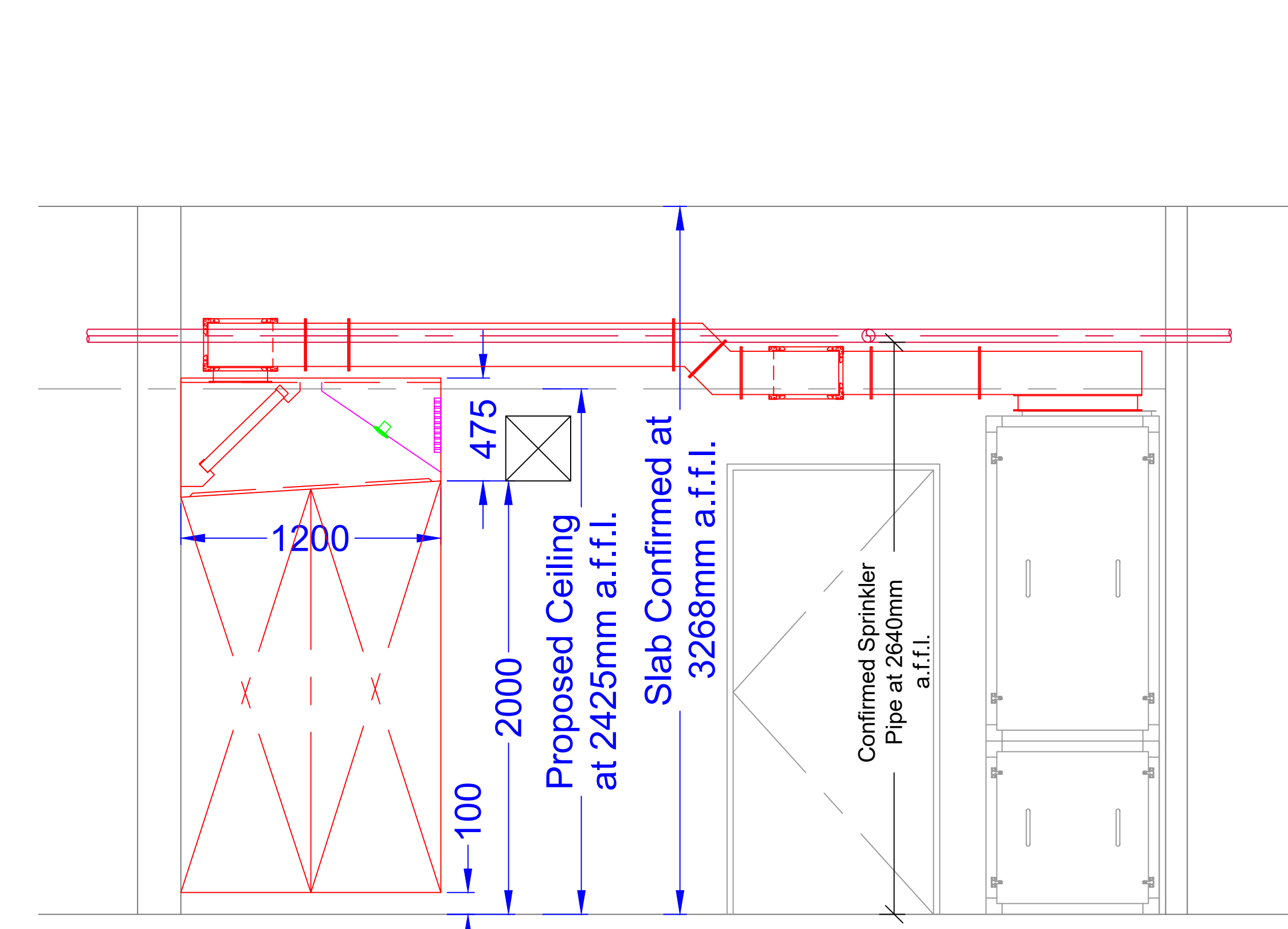
Canopy Fabrication on Profile



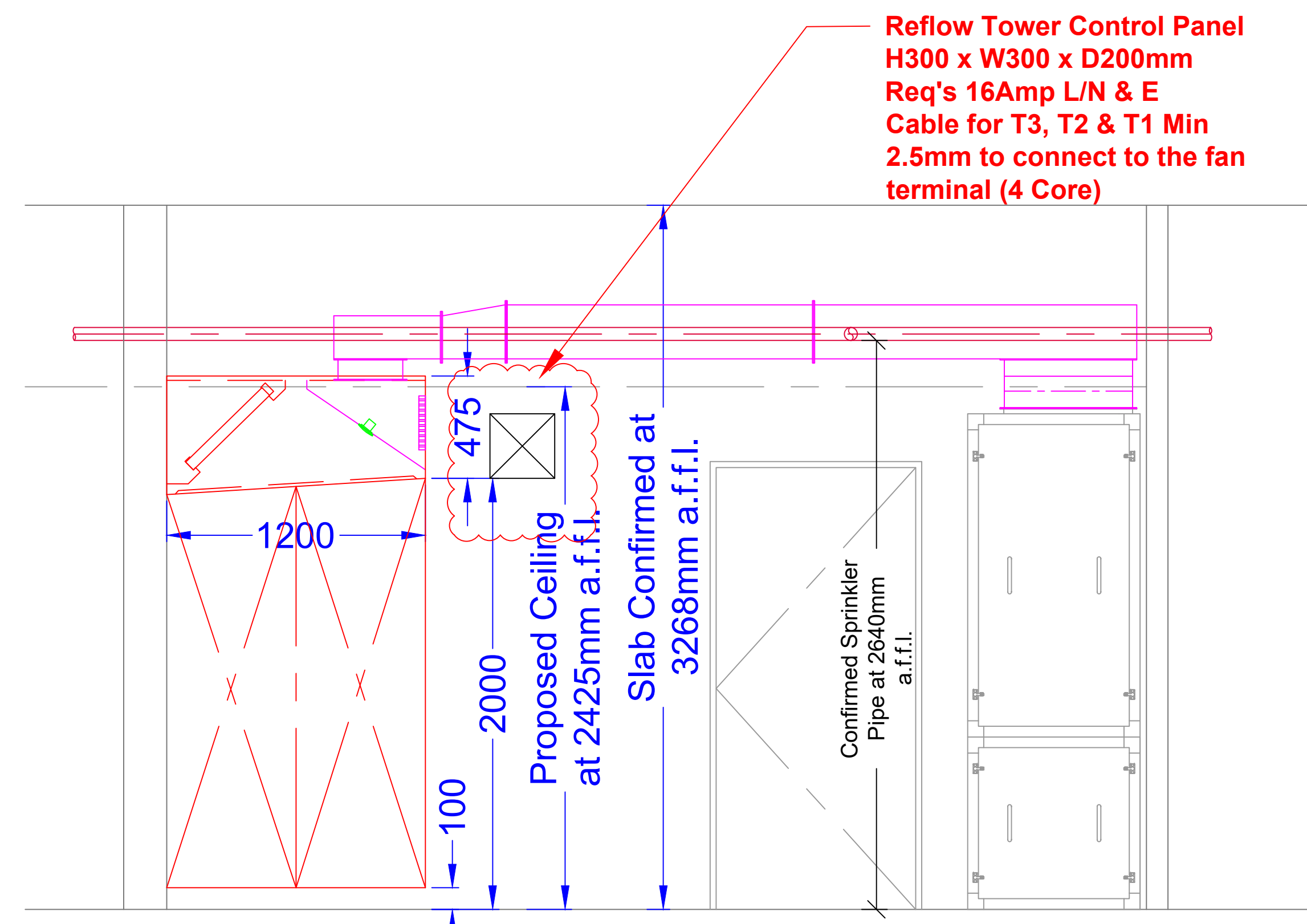
Canopy Fabrication on Baffle Filters



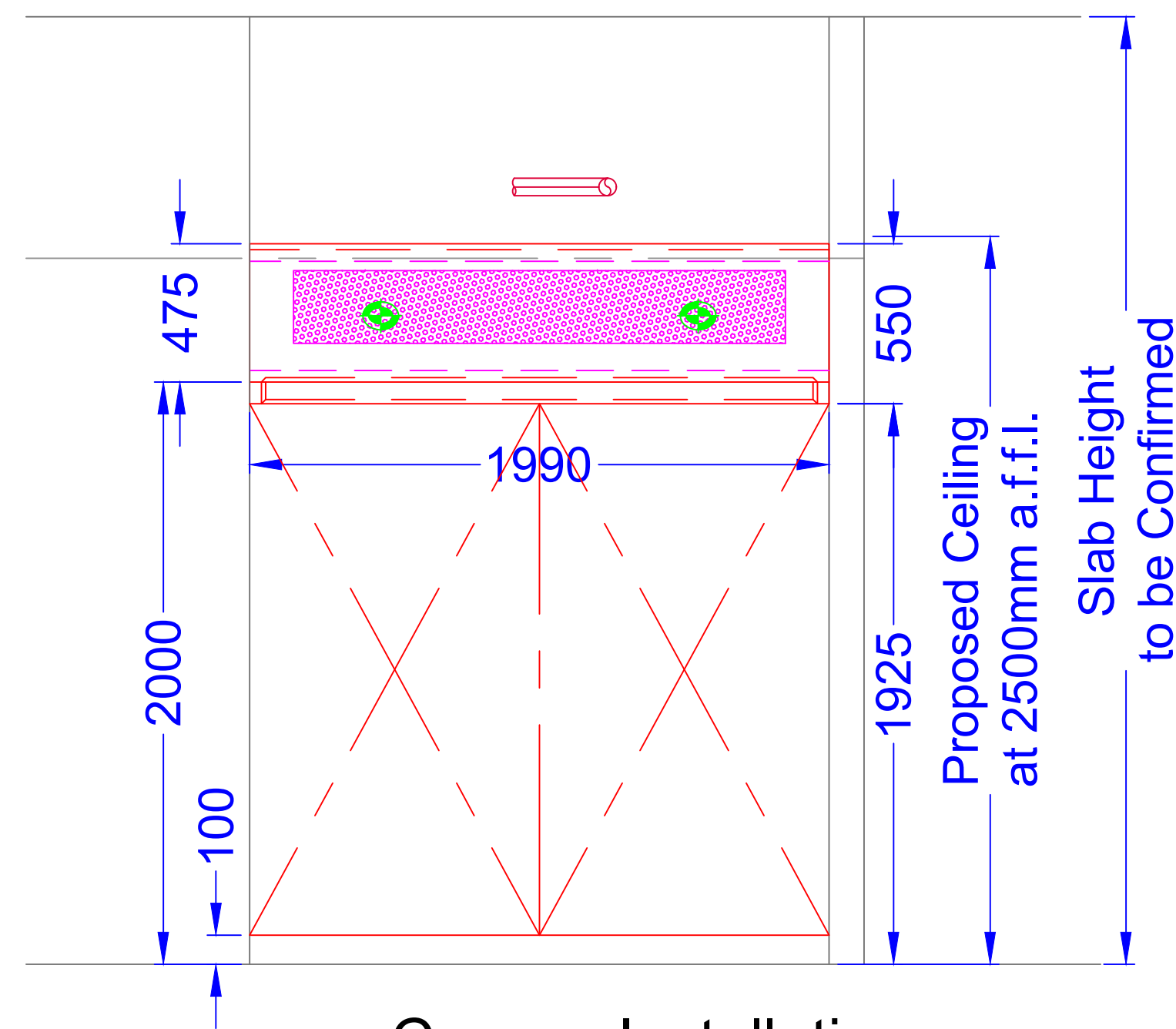
Canopy Fabrication on Supply Grills



Extract Duct and Canopy Installation
on Elevation B - B



Air Supply Duct and Canopy Installation
on Elevation B - B



Canopy Installation
on Elevation A - A

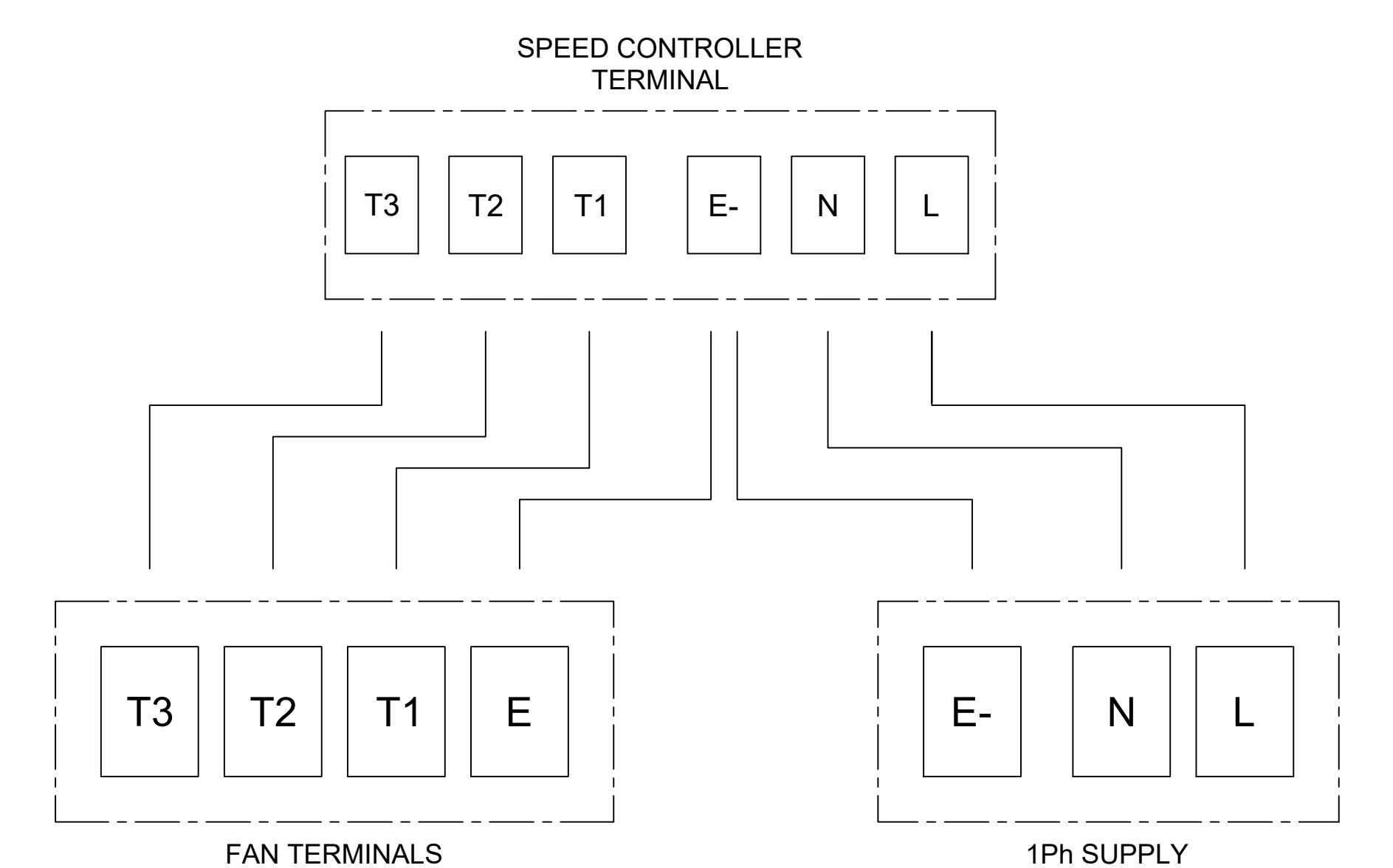
INSTALLATION NOTES.
EXTRACT.
- EXTRACT AIR FLOW RATE CALCULATED AT 0.483m³/s
- CANOPY TO BE SUPPLIED C/W 1off EXTRACT SPIGOT CONNECTIONS 250 x 300 x H100mm, THESE ARE SUPPLIED LOOSE WITH CANOPY FOR INSTALLATION AT TIME OF HOOD.
- ANTICIPATED PRESSURE LOSS ACROSS EXTRACT 150Pa.

AIR SUPPLY.
- AIR SUPPLY FLOW RATE CALCULATED AT 0.411m³/s BASED ON 85% SUPPLY AIR DIRECT TO HOOD.
- CANOPY TO BE SUPPLIED C/W 1off AIR SUPPLY SPIGOT CONNECTIONS 250 x 450 x H100mm, THESE ARE SUPPLIED LOOSE WITH CANOPY FOR INSTALLATION AT TIME OF HOOD.
- CANOPY TO INCLUDE 1off PERFORATED AIR SUPPLY GRILLS 1690 x 250mm.
- ANTICIPATED PRESSURE LOSS ACROSS AIR SUPPLY 95Pa.

CANOPY FABRICATION NOTES.
- TO BE MANUFACTURED IN FINE GRAIN 304SI/ST.
- TO BE SUPPLIED COMPLETE WITH 3off 500x500mm SI/ST. BAFFLE FILTERS.
- TO BE FABRICATED COMPLETE WITH 2off LED DOWN LIGHT SPOTLIGHTS Inc. FLEX TAIL FOR CONNECTION BY OTHERS.
- APPROXIMATE CANOPY WEIGHT 120Kg's
- CANOPY TO BE FABRICATED IN 1off SECTIONS.

DUCT & PLANT INSTALLATION NOTES.
- SYSTEM TO BE INSTALLED COMPLETE WITH PURIFIED AIR RE-CIRCULATION UNIT 0.9.
Power - 16Amp / 1Ph
Weight - 70Kg's (Inc. Filters)

- EXTRACT DUCT CONNECTION
Extract to be connected to the canopy Via. W300 x H200mm extract duct.
- AIR SUPPLY DUCT CONNECTION
Air Supply to be connected to the canopy Via. W300 x H250mm supply duct.



Note. Fan Unit - ACO Silence Box Fan.
This fa requires a minimum of 2.5mm 4Core cable

Electrical Connections

GENERAL NOTES
A 100mm ceiling is required giving a 900mm clear door opening to at least one external access door to the kitchen to enable equipment access at point of installation and for general servicing during life of the kitchen.
Cups to be set to enable equipment parking to be made. All service runs / drops to be agreed prior to final fix.
All heights of electrical boxes refer to the top of the isolator/breaker/switch boxes.
All services provided for main contractors, mechanical contractors and electrical contractors are to be run to the position shown on the equipment drawing or to within one (1) metre of the equipment connection points.
All circuits supplying commercial catering equipment, whether connected via commando plugs or hard-wired to isolator connection boxes, must be equipped with RCD (Residual Current Device) protection. Equipment to be installed as per manufacturers guidelines.

COPYRIGHT 2025
This drawing and all the information contained within it is the property of Catering Projects Limited and shall not be copied in whole or in part or used for any purpose without the written permission of Catering Projects Limited.

DIMENSIONS
All wall dimensions indicated on this drawing are the minimum finished wall dimensions as required by Catering Projects Limited and are intended to ensure the fit of or on contrast drawings are to be brought to the attention of Catering Projects Limited immediately. All dimensions are to be checked on site and are not to be scaled from the drawing.

Rev	Rev Description	Date	Drawn
C	Drawing updated to include Reflow control panel installation location	08.07.25	JH
B	Drawing revised in line with site survey information, issued for approval	07.07.25	JH
A	Initial issue drawing released for comments	25.06.25	JH

Client/Project: Pitch Manchester

Drawing Title: Proposed Kitchen & Bar Layout (CPL Version)

Drawn By: J Hindle Date: 25.06.25

Scale/Size: 1:20 at A0

Drawing Number: BAC-13129 Revision: C

Catering Projects Ltd
Unit 2
Waterloo Court
Markham Ln
Markham Vale
Chesterfield S44 5HN
Tel: 01246 811 575
office@cateringprojects.co.uk

Scan The QR Code To Visit The CPL Shop.

www.cateringprojects.co.uk
design build care