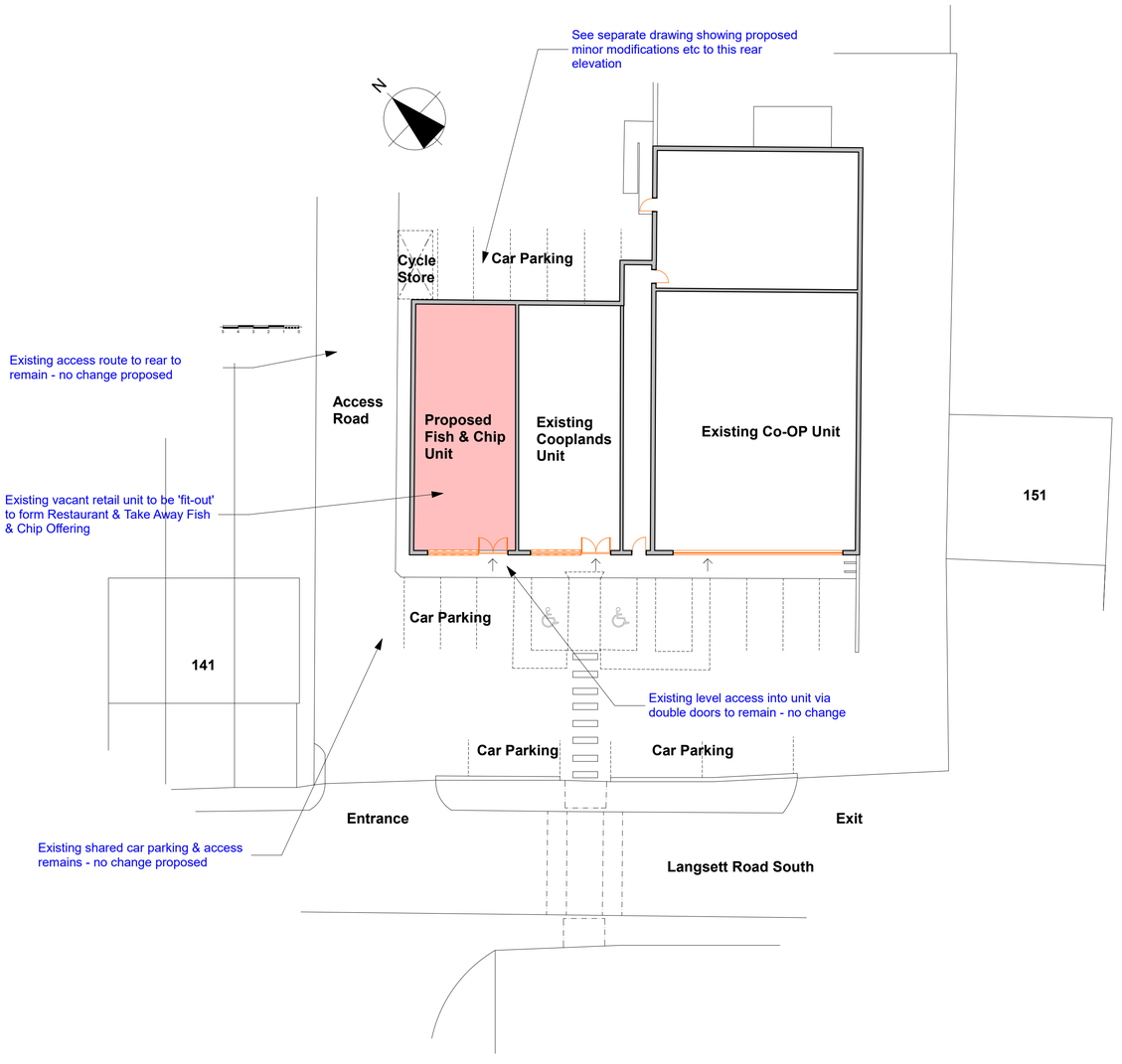
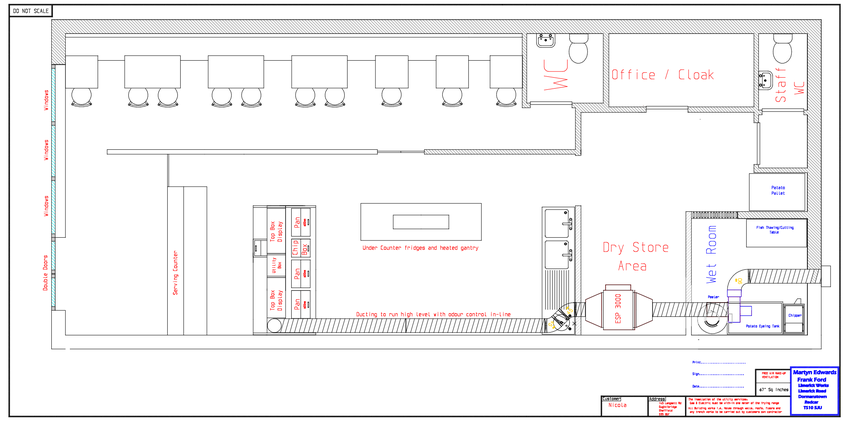
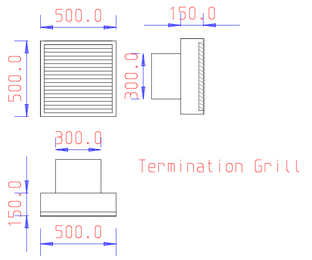


PROPOSED BLOCK/ SITE PLAN 1:200





Ducting Specification For A Fish Frying Range

I am pleased to supply you with the information you are requiring in connection to the extraction system fitted to a fish frying range.

Ducting

20 gauge galvanised steel, Type B22

300mm

Termination

Grill Box 500mm x 500mm

3 meters above any open window

Noise attenuation

45db at 1mt from the fan unit

The fan unit houses a resilient rubber mounted 1.1kw motor for quite running.

Fan Motor

1.1kw cap st (EKF2901) 4P 240V DP RESL BASE MNTD, 1 Ph 50Hz

19mm Shaft , 1425 RPM.

Impellor

300mm x 127mm x 19mm taper lock" Multi Vane .

AIR FLOW

@1.5 Wg RESISTANCE 1480 CFM

@ 1.0 Wg RESISTANCE 1640 CFM

Fat extraction

A fat collection box will be incorporated within the extract system to remove most of the solid particles.

New fish ranges will have additional stainless steel fat filters incorporated in the rear of each pan.

Odour Control

Electrostatic precipitator 3000 (Purified Air)

PROPOSED FRYER EXTRACT DETAILS - n.t.s.

Title
Additional Details Planning Drawing

Project
Proposed Fit Out - For Restaurant/ Take Away at: Oughtibridge, Sheffield.

VAUGHAN MONCKTON ARCHITECTURE LTD

105 LONG ROW, HORSFORTH,
LEEDS, LS18 5AT
Telephone: 01132 253 530 Fax: 01132 253 722

Drawn	Date	
P.B.	Jan. 2021	
Scale	**Drawing No.**	**Rev.**
As shown @ A1	**2031/07/P3**	-