Pizza Oven Odour Assessment:

REFERENCE: APPLICATION NO. 128714/FO/2020 - 266 Wilsmlow Road

Company Background

Exoflue have been specialising in providing extraction solutions for commercial wood and gas fired pizza ovens for 10 years

We work for individual's, multinationals and well-known high street chains.

We have a strong relationship with Purified Air (the UK's number one experts in Commercial Kitchen Filtration Expert) and BSRIA (the UK's leading HVAC Product Testing and Technical research centre.

Filtration

Due to the high temperature output of gas fired pizza ovens there is not a compatible filtration unit on the market that can be implemented within the twin walled flue system.

Alongside Purified Air we have undergone various tests that resulted in the following.

Grease – There is zero grease from a pizza oven as there is no cooking of fatty meats. Due to the temperature and speed of how the pizza is cooked, 400 C / 60-90 seconds respectively, any sliced fatty meats do not omit grease into the system.

Odours – With the high operating temperature of the oven there are no food odours that get into the system, except, on occasion, and depending on how much is used on the base, a slight smell of burning semolo (which is a re-milled semolina used to stop the pizzas sticking to the oven base).

Smell and Smoke

The Pavesi oven will be used with Natural GAS. GAS is a DEFRA approved fuel.

As the oven is used at a high temperature there is zero smoke and odours.

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