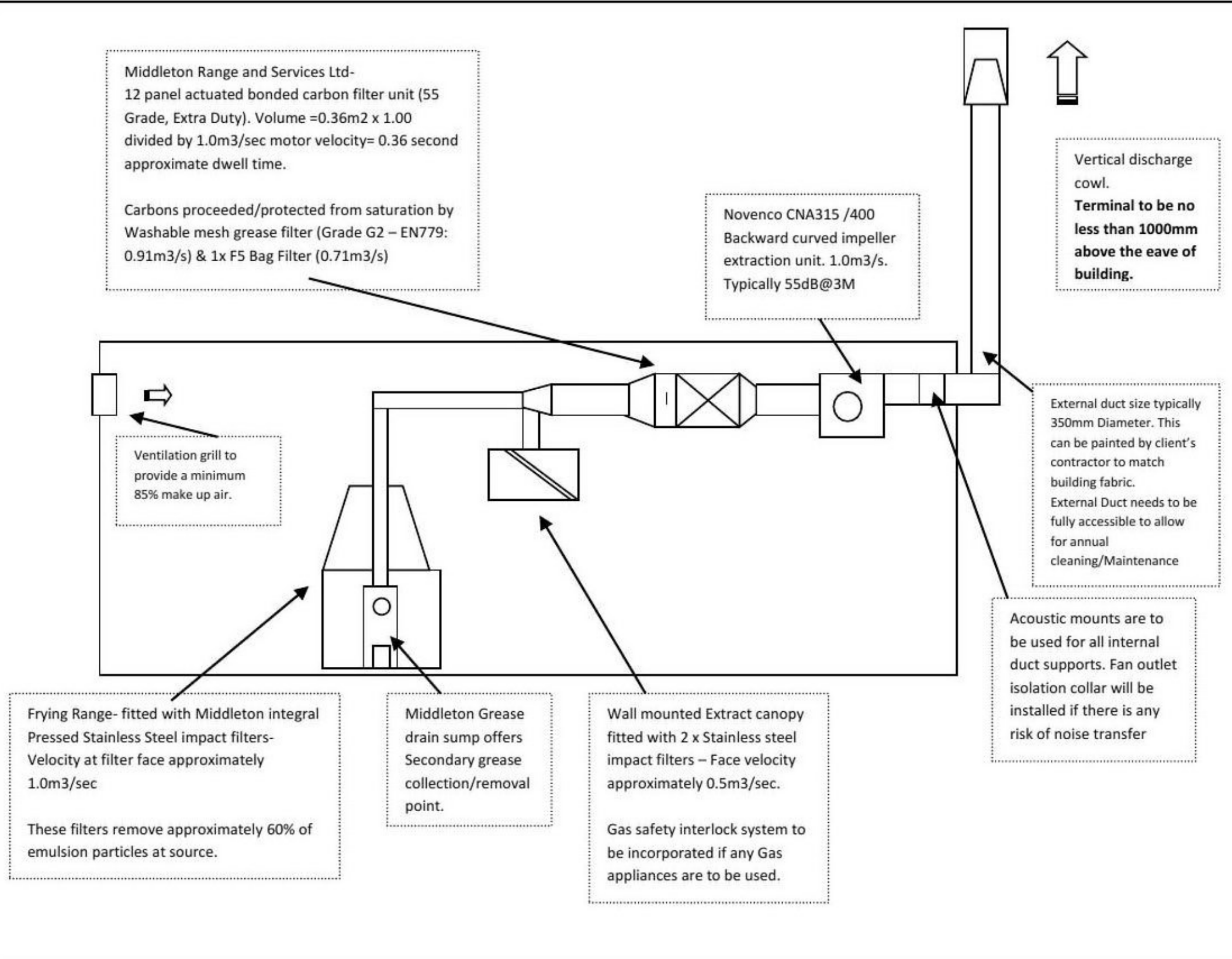


Typical Middleton Range and Services Extraction system - Incorporating Extract Hood (If fitted), Carbon & Pre filtration



Further information regarding the proposed system:-

The Carbon filter cell will be fitted with Pre filters as described. These act as a barrier to any carry over grease which would reduce the cell life.

A full cleaning and maintenance schedule must be followed:

To include:-

Weekly cleaning of the extraction canopy with hot soapy water, ensuring that all drain points are clear.

Stainless steel impact filters within the Frying range and Extraction canopy are to be cleaned in hot soapy water/degreasing solution at least 3 times a week.

Grease drain sump/collector on the frying range is inspected and cleaned on a weekly basis.

The Steel mesh pre filter in the carbon unit must be cleaned at least once every 2 weeks, and the Bag Filter (F5 Type) replaced when soiled.

The Carbon Panels must be replaced typically every 12-18 months (This may increase/decrease dependant on hours of use & soiling/deposit build up).

Customer must note that all filters are considered consumable items, and are not covered by any warranty.

In the unlikely event that the air filtration/carbon system is neglected the Frying range will fail to operate. This is due to an inbuilt air monitoring system which detects the extract rate.

The Extract canopy will also be fitted with an Air flow monitoring - Gas interlock system, which prevents Gas appliance operation in the event of extraction failure.

All internal support brackets are to be fitted with acoustic mounts (type as used on air conditioning units). Currently no technical specification of these mounts is available.