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Reference: Pig Hotel – Madehurst

Please find as attached drawings and specification details to show the kitchen ventilation scheme for the property Pig Hotel, Madehurst.

Included is drawing TPM-01 plus canopy drawings, to accompany these drawings are files with full information on associated accessories. These include details on fans to be installed, plus odour control and sound mitigation systems.

The system as per the drawings attached have been designed with guidelines set out by DW172 and restrictions put in place by the local authority.

1.0 Ventilation canopies

The canopies are constructed from 304 stainless steel and sized in accordance with DW 172 specifications with light fittings to provide a luminance level of not less than 500 Lux upon the cooking equipment. The canopy would be complete with an integral full length filter housing containing stainless steel baffle type filters.

2.0 Odour control

First stage

The grease-laden air is forced through the baffles causing the grease particles to be thrown to the sides by centrifugal action. The filters smooth surface allows the grease to run by gravity down to the base of the filter and through small holes into a formed trough and finally into grease collection drawers. Their stainless steel construction allows the filters to be soaked or cleaned without corrosion on a weekly basis.

Second stage

The canopies are complete with internal UV lamps, see Jimco specification sheet. Using UV-C light to eliminate microorganisms in the air is a technique that has been known for decades. UV-C light reduces the total amount of microorganisms in the room by breaking the DNA bonds in the organisms.



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Third stage

The extract duct run is complete, at the farthest leg, with the installation of a UV-O unit. For details of this please see Purified Air specification sheet attached.

The Units are designed to be located on the outside of the ducting. The fact that they are externally located makes these Units ideal for retrospective installations and, as the UV lamps are outside of the airstream, maintenance requirements are minimal.

System overview

The system has been designed following current EMAQ guidelines, previously known as DEFRA guidelines. This takes into account the style of cooking, appliances used for this and proximity of nearest receptor.

3.0 Ductwork and mechanical plant

The ductwork would be constructed from galvanised mild steel to be formed, folded, stiffened and sealed to current DW144 / DW172 specifications. The ductwork would be installed with adequate access doors all as to current TR19 standards to allow for periodic cleaning by a specialist contractor.

4.0 Sound reduction measures

Sound reducing silenecers have been installed to both extract and supply air systems, details of these are per attached spefication sheet from Caice. All silencers have been designed to meet criteria set out following sound assessment undertaken by Cole Jarman, assement attached following stipulated noise levels provided by the local authority.