

## **Proposed Extractor Installation Planning Application**

### 1. Information on premises:

- Number of meals served per day: 30-40 on average
- Method of preparation: Baking mostly, also grill and frying.
- Type of equipment: Standard single phase small electric equipment only, no gas equipment is present.
- Type of food served: Mostly cold dessert and bakery, also burger grilling, chips, chicken strips and other small snacks food frying.
- Hour of operation: Bakery and dessert everyday 12pm – 10pm. Burgers and sides 3pm to 10pm. In-store customers can remain in the shop until 11pm and kitchen is closed at 10pm.
- Volume of the kitchen: 14.89 square meter.

### 2. Proposed extractor detail:

- Manufacturer and model: Combisteel, 7227.0100
- Filter detail: 4X Commercial baffle grease filter, size: 378 x 298mm
- Built: Stainless Steel
- Duct Size: 20cm (diameter)
- Hood Dimensions: Opening dimension: 120cm W x 63cm D, with external height of the extractor 45.7cm.
- Max noise of the motor: 70dB
- Extraction Capacity: 1680 m<sup>3</sup>/hr extraction rate.
- Cleaning schedule for filter: Every 30hrs of operation.

### Other information:

Please refer to manufacturer brochure included for further information on the extractor. The above extractor is widely used in small commercial kitchens in the UK, complying with local government requirements. The extractor is sold by UK catering appliances online supplier at [www.ecatering.co.uk](http://www.ecatering.co.uk).

Restaurant majority turnovers are generated from sales of bakery and dessert food items. The kitchen uses no gas, no flame, or no heavy-duty electric equipment and most of the foods are pre-cooked. The grill is normal 220V-230V small griddle and the fryer is electric dual tank 10L capacity. Also, the oven used is a standard size tabletop oven. There is no other significant type of equipment used in the kitchen except fridge, freezer. The risk to emitting smoke or odour is also very low.

Current ventilation is present in the kitchen via large ventilator window which can be kept fully open or closed. There are doors in the front and back of the shop to allow fresh air to come in too.

## Risk Assessment Sheet:

Kitchen Type	Dispersion	Proximity on receptors	Size of Kitchen	Cooking Type	Total Score
Bakery, Dessert & small burger kitchen	10 (Moderate)	10 (Close)	1 (Small)	4 (Medium)	25

Determined impact risk: High (Between 20 to 35)

The above risk assessment is made with the guideline provided on the EMAQ documents, supplied by relevant local government representative.