

Operational Statement

Operation Hours as follows

Monday to Thursday	from 11:00 to 22:00
Friday and Saturday	from 11:00 to 23:00
Sunday	from 11:00 to 18:00

Foods to be prepared

Traditional Turkish Doner Kebab and starters to be prepared and served from the premises.

Methods of Cooking

Grill: One of the most traditional methods of cooking Turkish kebabs is on a grill. The kebabs are skewered and placed on a hot grill, where they are cooked until they are tender and juicy. This method of cooking gives the kebab a smoky flavour and a slightly charred exterior.

Doner Kebab Machine: The Lamb, beef, or chicken will be cooked slowly on a vertical spit. The meat is seasoned with a blend of spices and herbs, and as it cooks, the outer layer is shaved off and served in thin slices, often wrapped in a pita or flatbread and served with salad and sauce.

How Cooking Odours will be discharged

The carbon filters use panels of activated carbon to remove the malodorous gases within the commercial kitchen extract duct through the process of chemical adsorption. By installing our ESP units before our Carbon filters, the carbon life span is greatly increased, allowing it to nullify malodours at optimum efficiency for much longer.

We will use Purified Air equipment whom are specialist in the filtration and control of commercial kitchen exhaust systems. To effectively filter the particulate phase Electrostatic Precipitators or ESP's designed specifically for commercial kitchen application.

The integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust. This not only simplifies servicing but eradicates potentially dangerous spillage from the bottom of the units and greatly cuts down on build-ups of grease within the ducting.

Odour control devices as shown the plan. The electrostatic Precipitator air cleaner will remove, at a high efficiency, small grease and soot particles that pass the grease filters. The ESP1 SOOE/ESP3000E is designed to be installed in the extraction ducting of a commercial kitchen downstream of the extraction hood.

How Kitchen will be ventilated

A range hood is a type of exhaust fan that is installed over the grill and doner cooking spits. It helps to capture cooking odours and smoke as they rise and vent them outside through odour control system. The system not only use to ventilation system that helps to remove cooking odours but also brings fresh air into the kitchen.