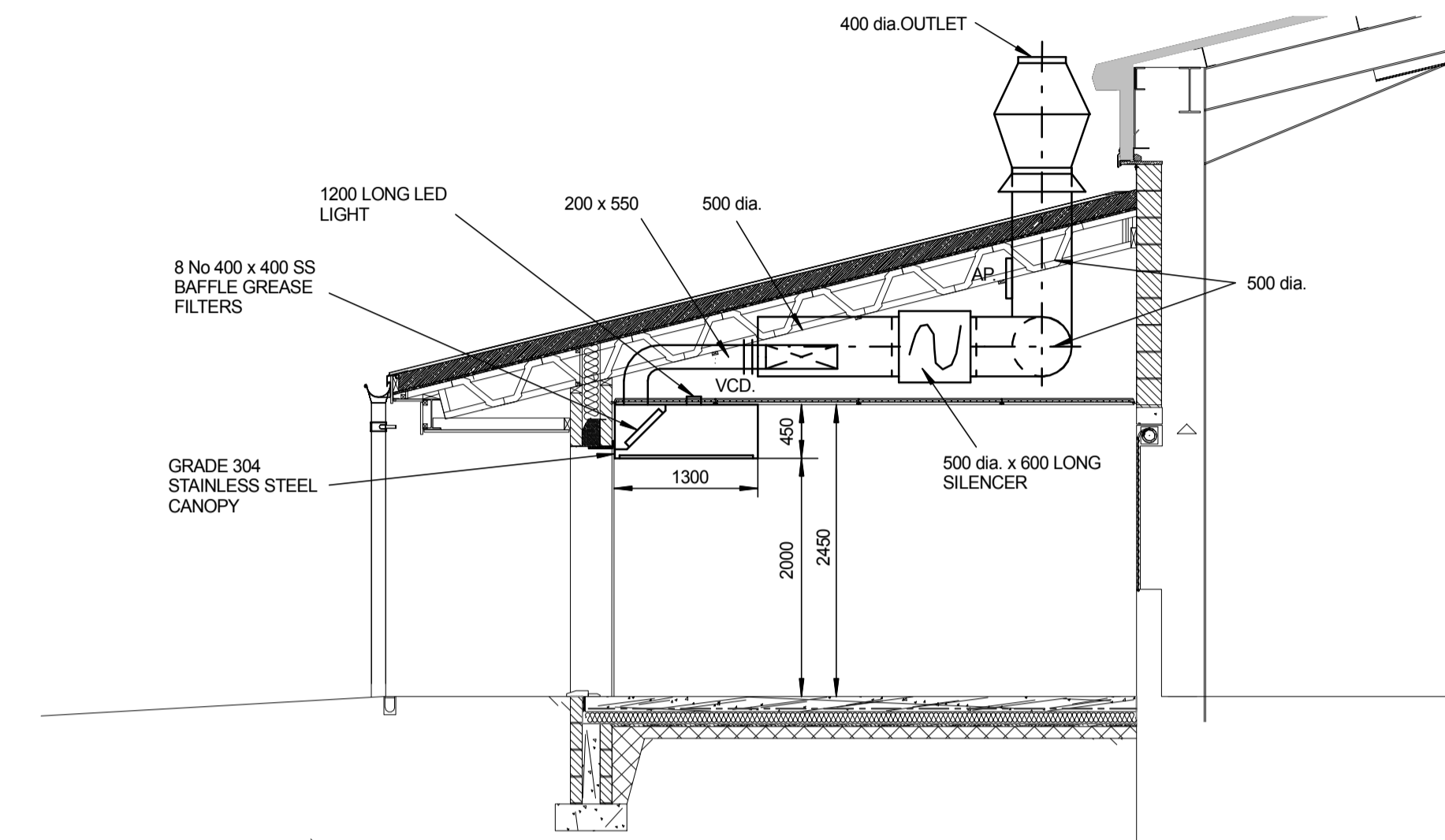
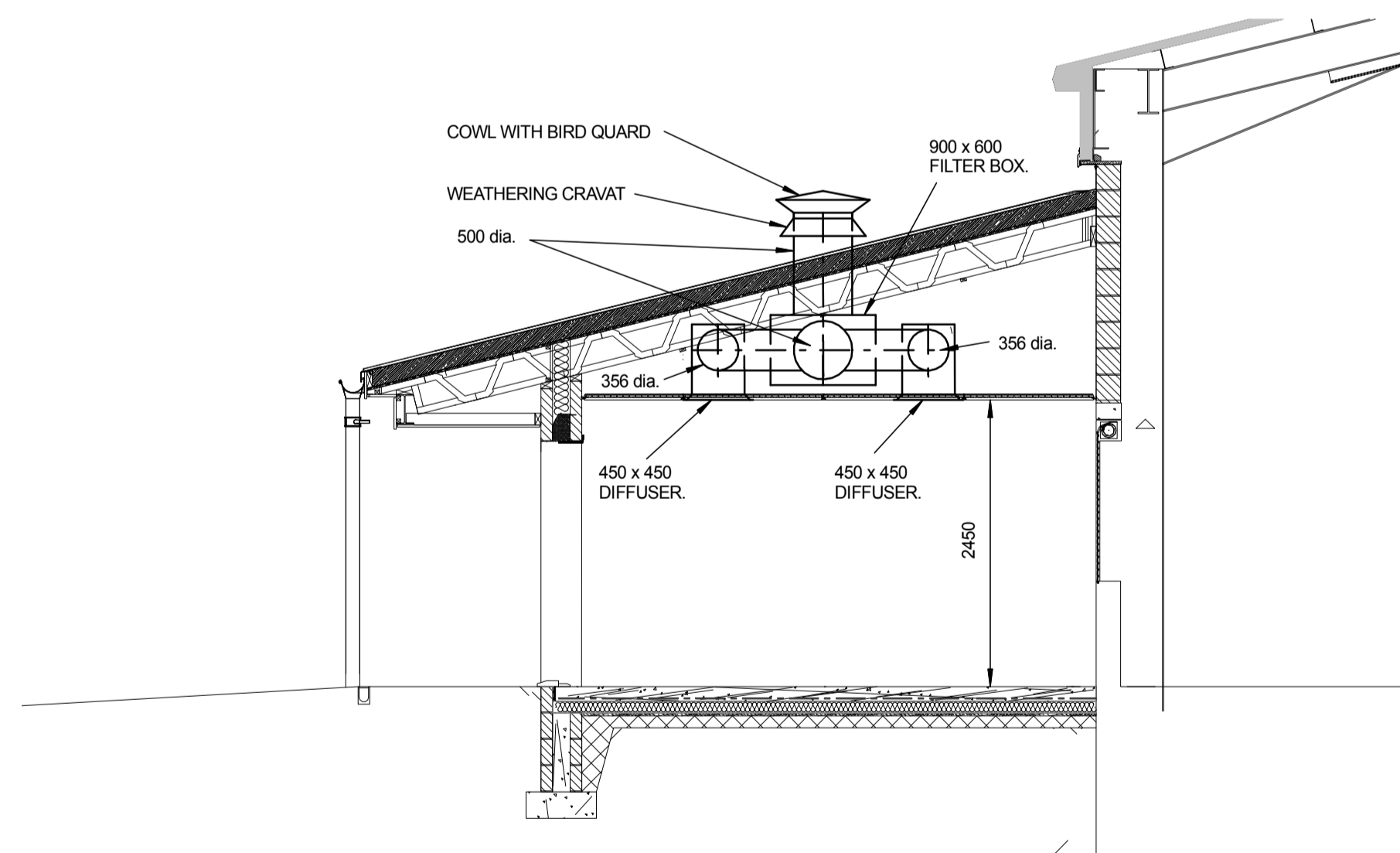


PLAN



EXTRACT SYSTEM SECTION



SUPPLY SYSTEM SECTION

NOTES :-

- 1] EXTRACT FLOW RATES FOR KITCHEN VENTILATION ARE BASED ON THE FOLLOWING KITCHEN EQUIPMENT LOCATED UNDER THE CANOPY  
 1 No GAS 6 BURNER HOB  
 2 No 300mm WIDE SINGLE GAS FAT FRYERS  
 1 No DOUBLE STACKED GAS RATIONAL OVEN
- 2] EXTRACT AND SUPPLY FANS TO BE COMPLETE WITH INVERTOR SPEED CONTROL WITH POTENTIOMETER POTS TO BE ELECTRICALLY WIRED BY OTHERS
- 3] CANOPY LIGHT TO BE ELECTRICALLY WIRED BY OTHERS
- 4] FANS TO BE COMPLETE WITH AIR PROVING SWITCHES TO BE CONNECTED TO GAS PROVING SYSTEM BY OTHERS.
- 5] ELECTRIC DUCT HEATER WILL BE COMPLETE WITH TEMPERATURE CONTROLS, AIR PROVING SWITCHES AND RUN ON TIMERS TO PREVENT LOCKOUT TO BE WIRED BY OTHERS IF REMOTE FROM HEATER. THIS WILL INCLUDE A THREE PHASE ELECTRICAL SUPPLY TO THE HEATER.
- 6] ACCESS PANELS PROVIDED BY OTHERS WILL BE REQUIRED IN THE SUSPENDED CEILING FOR MAINTENANCE OF KITCHEN VENTILATION PLANT AND CLEANING DUCTWORK. THE LOCATIONS OF THESE PANELS TO BE AGREED ON SITE.

A	ISSUED FOR APPROVAL	GJS	28/11/2023
REVISION	DESCRIPTION	DATE	
<b>SWIFT AIR VENTILATION LTD</b>			
VENTILATION ENGINEERS UNIT No1, STATION YARD, LENWADE, NORWICH NR9 5LY Telephone:(01603) 872706 Fax:(01603) 871742			
CLIENT		TITLE	
PJ PLUMBING , HEATING AND MAINTENANCE LTD		NORFOLK SHOWGROUND EXHIBITION HALL KITCHEN VENTILATION LAYOUT	
DRAWN BY	JTC / CAD	DATE	28/11/2023
CHECKED BY	GJS	DATE	28/11/2023
DRAWING No	L39 / 4806 / 1A	SCALE	1 : 50