

## **CANOPY HOOD DETAILS**

Minimum requirements for canopy Velocity requirements Light loading – 0.25m/s (applies to steaming ovens, boiling pans, Bains Marie and stock-pot servers) Medium loading – 0.35m/s (applies to deep fat fryers, bratt pans, solid and open top ranges and griddles) Heavy loading – 0.5 m/s (applies to chargrills, mesquite and specialist broiler units). Kitchen Section: □ Canopy Size : 3.50mt stainless steel canopy. Canopy Dimensions : L:3500mm x W:1200mm D:1000mm x H:700mm □ Fitted washable baffle grease filters Ventilation canopy constructed from 1.00mm thick satin finish stainless steel to comply with the food hygiene requirements. The canopy also constructed with 50mmX25mm perimeter condense channel completed with removable grease collection drawers. □ All joints and seams shall be liquid tight.

□ The canopy should be cleaned on a weekly basis.

Maintenance (General) The business operator will comply with Defra Commercial Kitchen Guidance 2005; The propetrioters have a duty to ensure that the ventilation system serving the respective premises are maintained and operated effectively. Good maintenance is a prerequisite for ensuring that a system complies with best practicable means under statutory nuisance provision and will form a key element of any scheme designed to minimize harm to the amenity under planning regulations. Good maintenance is required by the food hygiene regulations and will also minimize the risk of fire. The recommended cleaning period for extract ductwork is: □ Heavy use 12-16 hours per day 3 monthly □ Moderate use 6-12 hours per day 6 monthly □ Light use 2-6 hours per day annually.

