

Commercial Extract system:

- Extract system to be installed incorporating an adequately sized stainless steel extraction canopy with suitable grease filters located above the cooking equipment
- To achieve internal ambient air temperature of 28 degrees C maximum
- Maximum humidity levels of 70%
- Internal noise level between NR40-NR50
- Dedicated make up air system of approx 85% of extract flow rate
- Minimum air change rate of 40 per hour (based on canopy and general room extraction
- Velocity requirements of 0.5 m/2
- Canopy to extend min 250mm beyond the plan dimensions of the catering equipment and 600mm at the front edge of ovens
- Canopy to be ventilated directly to the external air va suitable ducting incorporating an adequately sized extract fan

- System shall be attached using anti-vibration mountings to prevent the transmission of noise or vibration to other premises
- the flue will be stainless steel and terminate a minimum 1M above the eaves level of the property
- Suitable grease separators to be installed so that no grease will accumulate in either the canopy plenum of ductwork
- All ductwork should be Low Pressure Class A and constructed in accordance with BESA Specification DW/144 with a minimum thickness of 0.8mm
- Odour control to be installed with Fine filtration or ESP followed by carbon filtration (carbon filters rated with 0.2-0.4 second residence time) OR
 Fine filtration or ESP followed by UV ozone system to achieve the same level of
- Fine filtration or ESP followed by UV ozone system control as 1

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REVISION					CLIENT	MAZHAR SHEIKH	TITLE Plan and Eleva
A planning			04.03.24	-			
					PROJECT 12d Springbank Road		SCALE 1:100@A3
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