



Emrah Karapinar
95 High Street
Biddulph
Stoke On Trent
ST8 6AB

7/11/2022

Extraction Specification

Canopy:

Canopy dimension are 2050mm Width x 1300mm Depth x 400mm Wall mounted.
Canopy dimension are 4100mm Width x 1200mm Depth x 400mm Wall mounted

A filter back will run along the back side of the canopy with drainage channel for cleaning purpose

Finish:

Stainless steel 304 grade fine grain satin

Filters:

Stainless steel baffle style filters with be fitted 495mm x 495mm x 40mm

Extraction Fan:

The fan specified in the extraction system is a Flakt wood 500mm Maxfan
The fan will be fitted with anti-vibration mounting within the back kitchen area

Silencers:

1 x 500mm Silencers will be fitted into the system before and a 1000mm long just after the Fan

Odour Control:

Three stage filter system

The system will be fitted with a three-stage air cleaning system that will combat the odour and smoke by neutralizing the air.

This will consist of a double pass ESP filters and OC unit to remove all oil, grease, smells and smoke that will come from the kitchen canopy that are created in the cooking process

No heavy-duty actuated carbon cell will be used in the system

First Stage:

The canopy will have fitted stainless steel baffle style filter which will remove some of the oil, grease from the air

The air will pass through and will slow the air speed down which will help in the prolong of the fan and ESP filter.

Stage Two:

Once the air is into the duct work this will then pass the OC unit that injects ozone it the air flow to help neutralize the smells, this will be mounted alongside the ductwork before the discharge cowl

Stage Three:

The air will then pass through the double pass ESP filter units which will take any smoke and leftover grease out of the air that is passing through the system

The ESP unit will also take any used ozone out of the air, this system will give you 90% clean air at the termination point

Ductwork:

The ducting system will exit the canopy from the top of the canopy it will then proceed to the pitched roof at the back then up the side of the building discharging 1 metre above the eaves of the building through the cowl as shown on drawing

Ducting colour.... Galvanised Steel

Cleaning and Maintenance:

Cleaning and Maintenance General guidelines to cleaning and maintaining an extraction system
The fans and ducting have been situated to maximise the full extraction potential, It is important that the following procedures are carried out as stipulated.

The canopy must be externally cleaned on a weekly basis.

All grease filters must be cleaned at Least three times a week using hot soapy water, to avoid grease carry over.

Cleaning and maintenance of extraction system:

The canopy and full extraction system must be professionally deep cleaned no later than Six months after installation and certified.

Failure to adhere to these guidelines will prevent the system working to its full potential, and odours may arise due to grease residue inside the ducting giving a carry over.

Summary Cleaning Information Canopy Wash down weekly with hot soapy water ensures all fat channels are clear and clean.

Grease Filters Clean at least three times a week using hot soapy water.

Ensure oil and fat outlets are clear and clean.

Replace filters with the drainage slots at the bottom facing down.

Scott Robinson

Director

Ideal Catering Solutions Ltd.