

CATERING DESIGN SERVICES

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05/10/15

Mr Mike Hay
Hay Associates Ltd
1, The Holmes,
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Dear Mike,

Care Home Development Ryefield Court Hillingdon

Further to our discussions regarding the provision of a commercial kitchen and the associated extraction system at the proposed site.

The extraction system will comprise a bespoke canopy in stainless steel with a suitable number of canopy baffle filters. The associated ductwork will be of galvanised spiral duct with a suitable number of access doors to facilitate cleaning. The routing of ductwork will be through the riser as shown on your drawings.

The fan unit will have attenuation fitted on the inlet and outlet sides of the ductwork, and the fan itself will be a case axial fan of 400mm diameter with a potential flow rate of 2.45m³/second at Pa (static). The fan will be controlled by a speed controller in the kitchen.

After attenuation, the calculated noise output at 1mtr from the roof cowl under normal atmospheric conditions will be below 12dB

The extraction outfall will be at roof level, via a Flakt-Woods roof cowl, thus allowing full dispersal and dilution at high level.

Fire compartmentalisation will be maintained throughout the associated riser & roof void.

The extraction system will be constructed to be in compliance with the Building & Engineering Services Association Document DW172 "specification for kitchen ventilation systems" and with HSE Guidance sheets 9 & 10.

Though not within the remit of the installer, it is good practice for the client to have the extraction systems inspected annually, if a "Wet Film Thickness test" is shown to exceed 200l/4m as a mean across the system a full system clean would be undertaken. This is in accordance with the HVCA document TR/19 Guide To Good Practice Internal Cleanliness of Ventilation Systems.

As all cooking equipment will be electrically powered there is no requirement for interlocking.

The level of, and type of cooking will mean that there will be an absolutely minimal chance of cooking smells being detected at street level, due to the natural dispersal &

dilution effect of the outfall being at high level, this is in accordance with industry norms.

The nature of the cooking pattern for a care home means that the extraction system would solely be used for the cooking of residents meals, normally breakfast lunch and evening meal.

This given the extraction system would be expected to be in operation for the times listed above and then be switched off when not required, this also is a relevant factor when considering if a noise nuisance is likely to be created.

If you require any further information please let me know.

Nick Wood

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