Title: Extract Ventilation System.

Address: Sangeetha 167 Field End Road, Pinner HA5 1QL.

Kitchen Extract System. The extract system would consist of a 8.0m long x 1.20 wide x 500mm high at back 450mm at the front Stainless steel canopy fitted with stainless steel baffle filters and grilles in face of canopy for fresh air induction. On top of the canopy 600 x 270 galvanized sheet metal spigots through the roof into a 650 x 500 ducting changing to a 1200 x 600 housing this would include washable pre-filters, throw away bag filters, carbon blocks, Gigbox extract fan, 560dia bend back along the roof 560dia spiral set up onto the raised level 90 degree bend change to 500 x 350 bend up into existing riser duct. The existing riser duct 500 x 350 metal construction sets over the walk way back to the wall and rises between the windows to above the gutter line. The extract system would be supported with uni-stut, cantilevers and plastic and rubber feet off the roof, the extract system would also incorporate removable access panels for future duct cleaning.

Extract Fan: This would be a Helios GBD 630/4/4 Gigabox centrifugal fan. The air volume would be 8399m3/hr at free air. The fan would be controlled by a Helios transformer speed controller. The extract fan will be supported on anti-vibe mounts to reduce any vibration onto the structure.

Filter Section: The filter section would incorporate 2 no 595 x 595 x 45 washable mesh filters, 2 no 595 x 595 x 380 long throw away bag filters and 2 no 595 x 595 x 600 long carbon blocks.

Gas Interlock Control: The extract fan interlock with the gas solenoid valve through a control panel.

Kitchen Fresh Air induction. The fresh air system would consist of a 500dia intake section to a 500dia fan change to 450 x 450 duct running across the roof with spigots down into the canopy within the kitchen, the grilles in the face of the canopy will supply air.

Supply Fan: This would be a Flakt Woods 50JM long cased axial fan. The air volume would be 6516m3/hr at free air, the fan will have a speed controller. The fan would be supported on anti-vibe mounts to reduce any vibration onto the structure.

Maintenance: Access doors fitted to the ducting, and a cleaning contract to maintain the system will be given, the mesh filters would need to be cleaned regularly (every three months) and the bag filters replaced to protect the carbon blocks.

23th January 2024

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