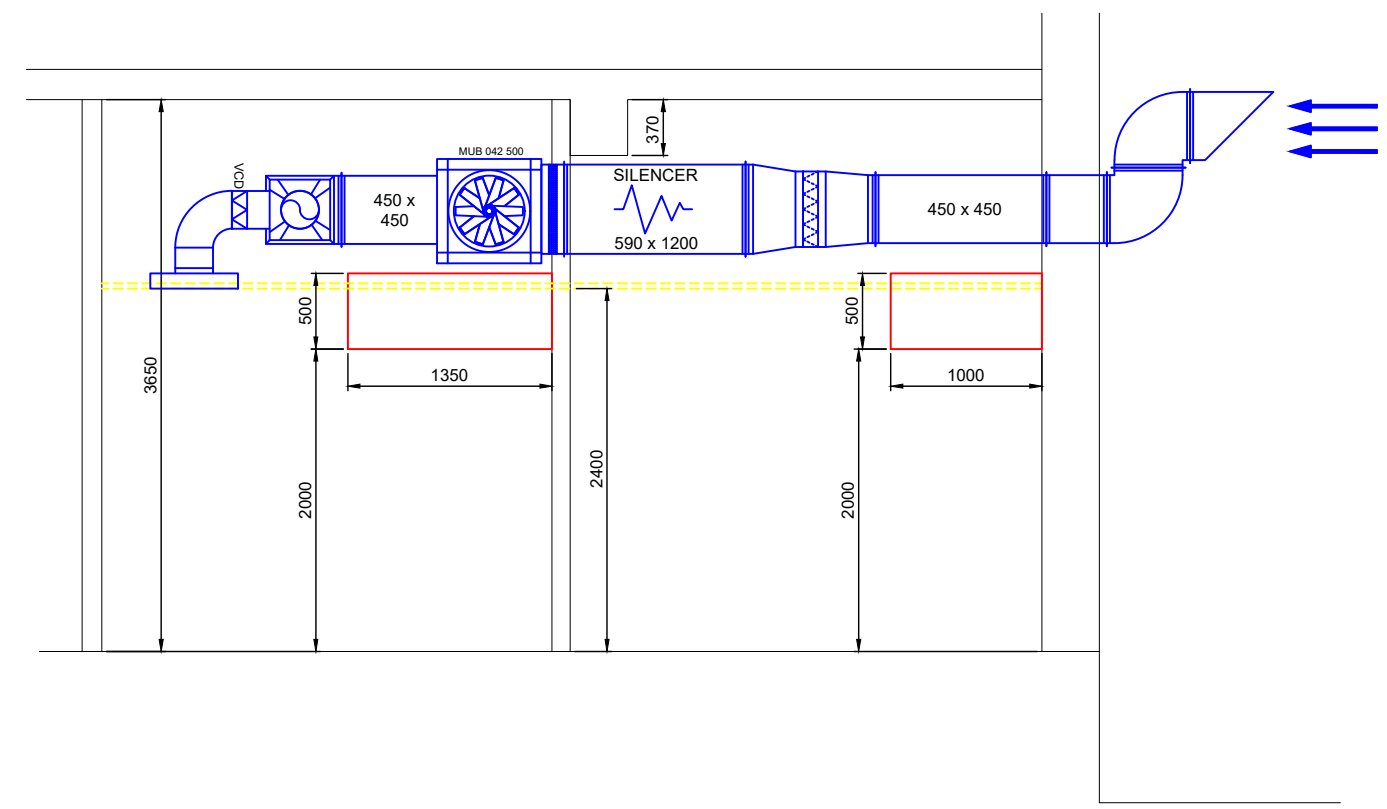
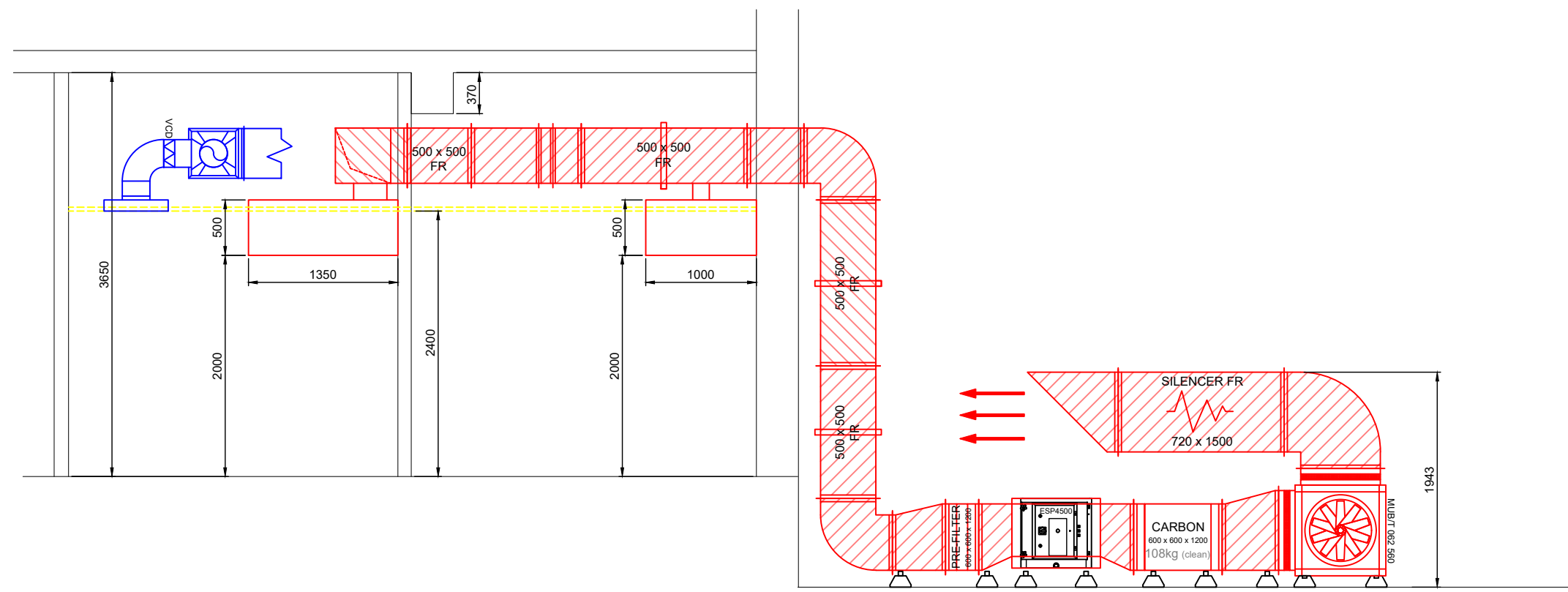


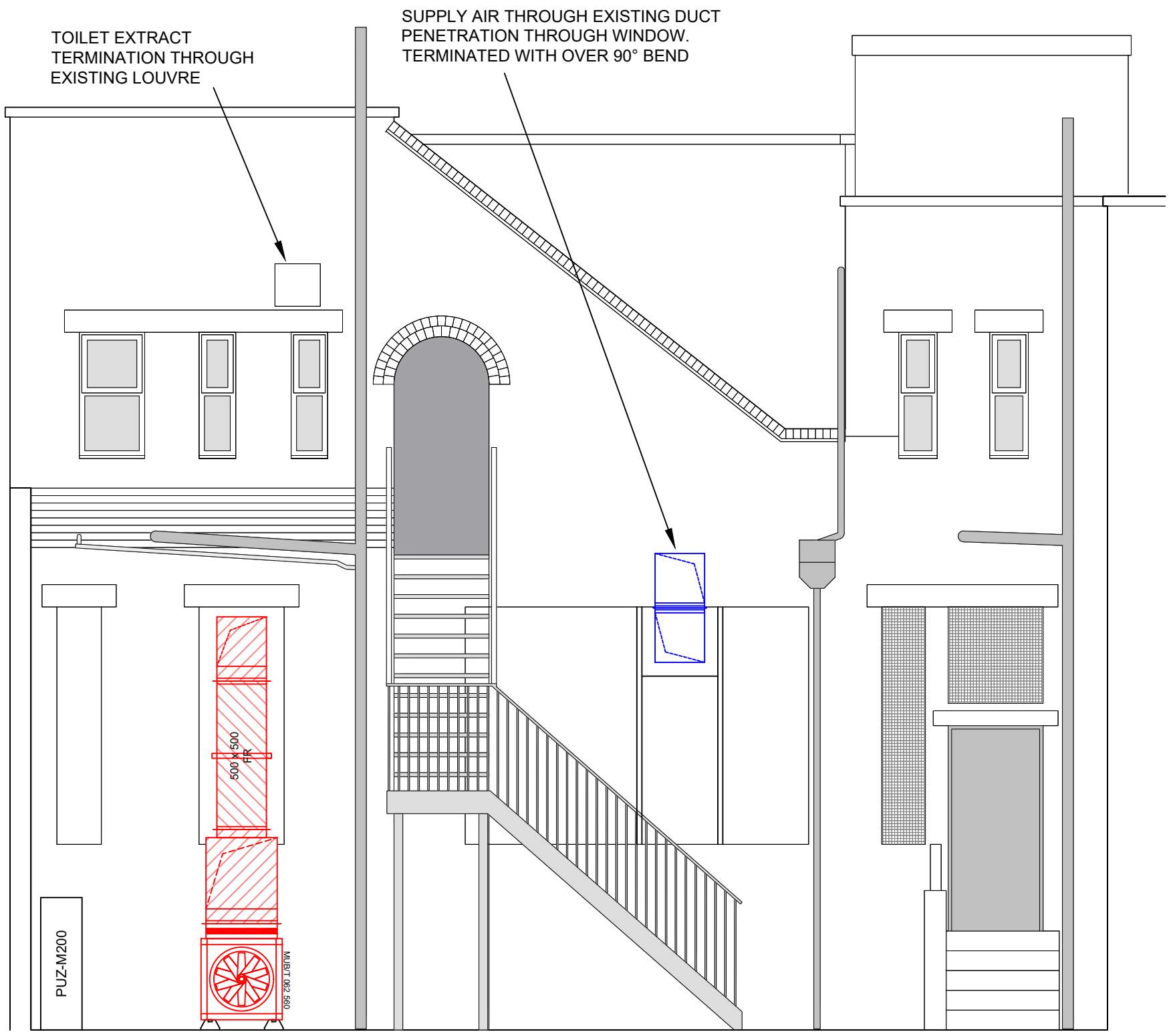
Section B-B  
Showing supply



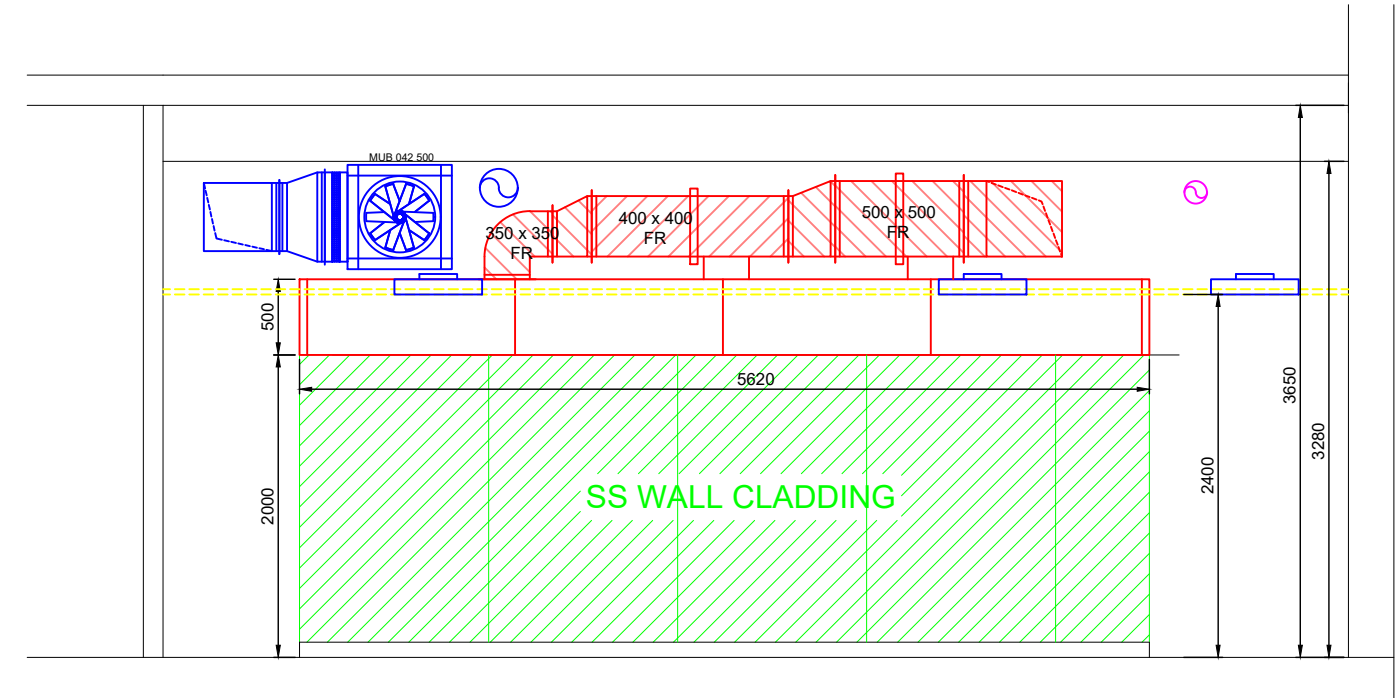
Section B-B  
Showing extract



Rear Elevation



Section A-A  
Showing cookline



Cooking equipment	Power	Plan Size	Area	TCC	Flow Rate
		X (m) Y (m)	(m²)	(m³.s-1 / m²)	(m³/s)
Fan Assisted Convection Oven, Electric	Electric	0.61 0.68	0.41	0.30	0.12
Heavy Duty Deep Fat Fryer, Electric	Electric	0.45 0.81	0.36	0.45	0.16
Benches, Spreaders & Workstop	N/A	0.61 0.80	0.49	0.03	0.01
Salamander or Steakhouse Grille, Electric	Electric	0.60 0.49	0.29	0.55	0.16
Griddle (chrome), Electric	Electric	1.20 0.81	0.97	0.40	0.39
Benches, Spreaders & Workstop	N/A	1.50 0.80	1.20	0.03	0.04
Induction Hob, Ceramic Stove, Electric	Electric	0.35 0.70	0.25	0.10	0.02
Induction Hob, Ceramic Stove, Electric	Electric	0.35 0.70	0.25	0.10	0.02
Heavy Duty Deep Fat Fryer, Electric	Electric	0.45 0.81	0.36	0.45	0.16
Benches, Spreaders & Workstop	N/A	0.70 0.80	0.56	0.03	0.02
-	-	-	0.00	-	0.00
-	-	-	0.00	-	0.00
-	-	-	0.00	-	0.00
-	-	-	0.00	-	0.00
-	-	-	0.00	-	0.00
Theoretical Flow Rate					1.12 m³/s
Overhead wall (open both ends)					1.25 Factor
Extract Flow Rate					1.40 m³/s
+10% allowance					0.14 m³/s
Total Extract					1.54 m³/s
Total Supply (85%)					1.31 m³/s

NOTE: System is designed with an all electric cookline. Accordingly, the duct and fans are rated for a lower duty and should the cookline change to have gas equipment, the system may not be sufficient for the duty

FOR APPROVAL

DO NOT SCALE FROM THIS DRAWING!  
ALL MEASUREMENTS IN MILLIMETERS  
GENERAL TOLERANCE +/- 1mm.  
ALL POWER & SERVICES INSTALLATION BY  
CLIENT AND/OR M&E CONTRACTOR.

Kitchen extract

Kitchen supply

Kitchen extract Fire Rated

Toilet extract

Ceiling grid

**FAN INFORMATION**  
Extract fan: MUB/T 062 560  
Start current: 80.64A 3PH  
Sound level: 52 dB @ 3m (20m² Sabine)  
38 dB @ 3m (free field)  
  
Supply fan: MUB 042 500  
Start current: 54.18A 3PH  
Sound level: 48 dB @ 3m (20m² Sabine)  
34 dB @ 3m (free field)

Approximate canopy weight: 300kg

Drawing to be used in conjunction with  
Architect: Richard Pedlar LNG4535.10/11  
Kitchen: Tailor Made Ruislip Rev2

REV	DATE	NOTES
A	14/01/2022	Supply air silencer changed to correct length
B	04/05/2022	ESP added. Cookline changed for all electric. Extract filters moved to external compound area.
C	04/05/2022	A/C condensers changed

Client:  
Loungers

Project:  
Ruislip Lounge  
GRANERO  
81-83 High Street  
HA4 7AB

Scale:	1:50 @ A1
Date:	04/05/2021
Drawn by:	CH
Drawing number:	L202-02
Revision:	C

Partridge

Ventilation

"a breath of fresh air"

Cardrew Industrial Estate, Redruth, Cornwall TR15 1SH  
01209 204700  
enquiries@partridge-ventilation.co.uk

I hereby confirm my acceptance of all information on this drawing and understand that any subsequent changes to this plan may be subject to additional charges

Customers Signature: .  
Date: .