

Technical Submission for

Proposed GDK Restaurant - 136 High St, Ruislip

We have followed the DEFRA guide for guidance on odour control equipment selection.

This ensures that what is proposed will be in line with local authority's requirements and if the system is maintained correctly (important) they will not exhaust nuisance smoke and odours leading to complaints from nearby residents.

With this in mind a Risk Assessment enclosed as detailed in Annex C of the DEFRA Guide.

Taking into consideration the level of discharge, proximity of receptors, size of kitchen and cooking type the project requires a High Level of odour control to comply.

we have scored as below and as taken from Annex C: Risk Assessment for Odour;

Dispersion 15

Proximity of receptors 10

Size of kitchen 3

Cooking type 7

Total score 35

The type of odour abatement system that complies is as below, taken directly from the DEFRA Guide and must be to a High Level of control;

#### **Odour arrestment plant performance**

##### **High level odour control may include:**

1. Fine filtration or ESP followed by carbon filtration (carbon filters rated with a 0.2 – 0.4 residence time).
2. Fine filtration or ESP followed by UV ozone system to achieve the same level of control as 1.

Impact Risk	Odour Control Requirement	Significance Score*
Low to Medium	Low level odour control	Less than 20
High	High level odour control	20 to 35
Very high	Very high level odour control	more than 35

\* based on the sum of contributions from dispersion, proximity of receptors, size of kitchen and cooking type:

Criteria	Score	Score	Details
Dispersion	Very poor	20	Low level discharge, discharge into courtyard or restriction on stack.
	Poor	15	Not low level but below eaves, or discharge at below 10 m/s.
	Moderate	10	Discharging 1m above eaves at 10 -15 m/s.
	Good	5	Discharging 1m above ridge at 15 m/s.
Proximity of receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge.
	Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge.
	Far	1	Closest sensitive receptor more than 100m from kitchen discharge.
Size of kitchen	Large	5	More than 100 covers or large sized take away.
	Medium	3	Between 30 and 100 covers or medium sized take away.
	Small	1	Less than 30 covers or small take away.
Cooking type (odour and grease loading)	Very high	10	Pub (high level of fried food), fried chicken, burgers or fish & chips.
	High	7	Kebab, Vietnamese, Thai or Indian.
	Medium	4	Cantonese, Japanese or Chinese.
	Low	1	Most pubs, Italian, French, Pizza or steakhouse.

## The System

The system is based on Purified Air equipment or equal. The first stage of control should be the Electrostatic Precipitator ESP unit.

The ESP's have been specifically designed for kitchen extract and not modified from industrial use, they have integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust; this not only simplifies servicing but eradicates potentially dangerous spillage from the bottom of the units and greatly cuts down on flammable build-ups within the duct run.

The ionisation voltage has been designed to run at a negative potential which enhances the ionisation of particles and also produces more Ozone which is helpful in reducing odours in kitchen applications.

The ESP units fit in-line with the kitchen ducting and can be configured modularly to cope with all extract volume requirements.

The Electrostatic Precipitator is a very efficient means for separating the particulate phase; operating efficiency when clean can be as high as 98% at particle sizes down to 0.01 micron.

The Electrostatic Precipitator does not present a high-pressure loss (175PA approx. dependant on air flow).

This gives a specific advantage in that most standard Kitchen extractor fans will have the capability of overcoming this small differential.

This is particularly advantageous when it is considered that if the pressure loss were high larger noisier fans would probably be necessary resulting in potential noise pollution.

Once Oil, Grease and Smoke are removed by the ESP the Odour will be absorbed by the Site-Safe Carbons, achieving a minimum 0.2 residence/dwell time.

### **Carbon Filters**

**site safe** carbon units measure 594x196x597mm, three combining to 594x594x597mm, directly replacing the original carbon blocks whilst providing exactly the same filter performance as an existing full size cell. The filters will be provided to a assembly providing a dwell time of 0.3s. The filters will be complete with grease and pre-filter.

Their advantage is that they only weigh 18kg each against the 68kg of the original blocks.

This takes the strain out of fitting and servicing, allowing only one engineer to complete the task where two had been previously required.

The Site-Safe carbon filters use panels of activated carbon to remove the malodorous gases within the commercial kitchen extract duct through the process of chemical adsorption.

By installing the ESP units before the Site-Safe filters, the carbon life span is greatly increased, allowing it to nullify malodours at optimum efficiency for much longer.

As you can see the system that has been specified is in line with DEFRA guidance.

### **Specification**

ESP6000E Unit.

#### **Specification per unit**

Air Volume Max*	2.8m <sup>3</sup> /s
Electrical Supply	220/240V 50Hz 1ph
Power Consumption	50 W
Weight each	153kg
Min/Max Working Temperature	4/56°C
Max Relative Humidity	75%

Site-Safe Carbon Filter System providing a 0.2-0.3sec dwell time.

# Our ESP Range

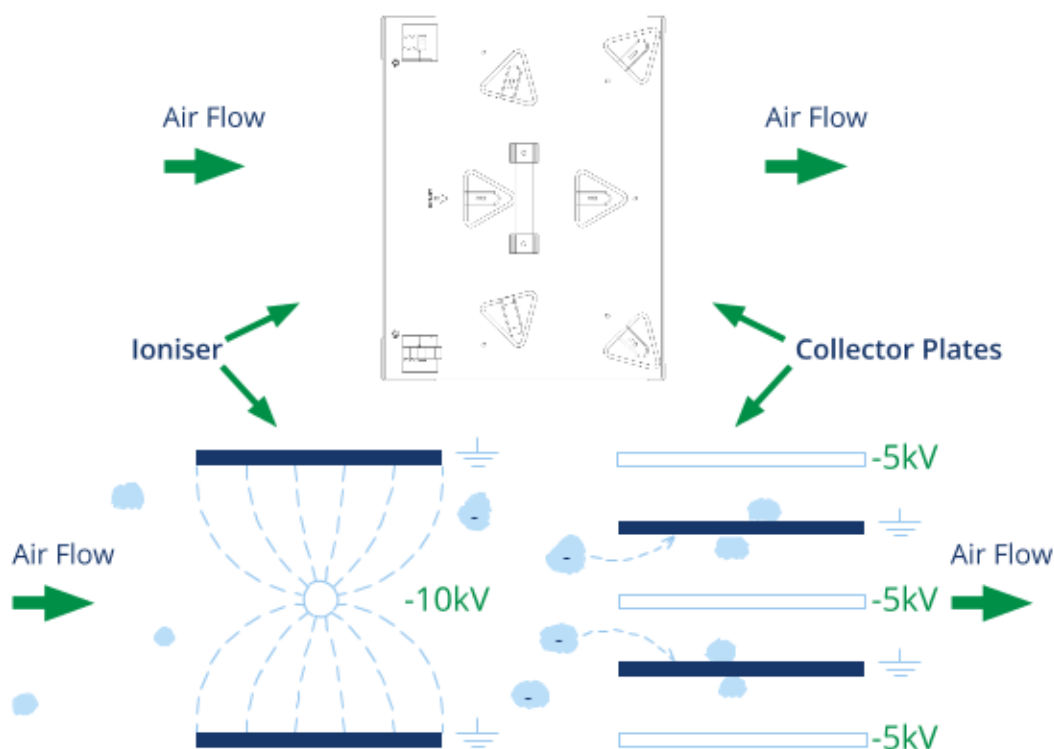


## ESP 4500

- ESP 1500E which can handle up to 0.7m<sup>3</sup>/sec of air flow
- ESP 3000E which can handle up to 1.4m<sup>3</sup>/sec of air flow
- ESP 4500E which can handle up to 2.1m<sup>3</sup>/sec of air flow
- ESP 6000E which can handle up to 2.8m<sup>3</sup>/sec of air flow

Our ESP's have been specifically designed for kitchen extract systems; they have integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust. This not only simplifies servicing but eradicates potentially dangerous spillage from the bottom of the units and greatly cuts down on build-ups of grease within the ducting.

The ionisation voltage has been designed to run at a negative potential which enhances the ionisation of particles and also produces more ozone which is helpful in reducing cooking odours.



The above diagram shows, in a basic visual, how an electrostatic precipitator works. As air passes into the combined ioniser / collector cell, the particulates in the air stream are polarised to a negative potential. As they continue through the ioniser and between the collector cell plates, the polarised particulates are repelled away from the negatively charged plates and attracted to the earthed plates where they stick and so are filtered out of the air flow.



Our ESP units fit in-line with the kitchen ducting and can be configured modularly to cope with all extract volume requirements.



## KEY FEATURES

- Eliminates up to 98% of oil, grease and smoke particles
- Filters particles down to sub-micron levels
- Produces Ozone to help reduce malodours
- Designed with an integral sump
- Modular in design
- Specifically designed for commercial kitchen application
- Energy efficient: - uses no more than 50W
- Greatly reduces grease build-up within the duct run



3 ESP Units Stacked in modular formation



4 ESP Units Stacked in modular formation with a double pass

## Technical Specification

	ESP 1500E	ESP 3000E	ESP 4500E	ESP 6000E
Electrical Supply	220/240V 50Hz	220/240V 50Hz	220/240V 50Hz	220/240V 50Hz
Power Consumption	20 Watts	30 Watts	40 Watts	50 Watts
Max Air Volume	up to 0.7m <sup>3</sup> /sec	up to 1.4m <sup>3</sup> /sec	up to 2.1m <sup>3</sup> /sec	up to 2.8m <sup>3</sup> /sec
Dimensions W/H/D	450mm/630mm/ 640mm	900mm/630mm/ 640mm	1350mm/630mm/ 640mm	1800mm/630mm/ 640mm
Weight	55Kg	85Kg	118Kg	153Kg

# KATERCARB®

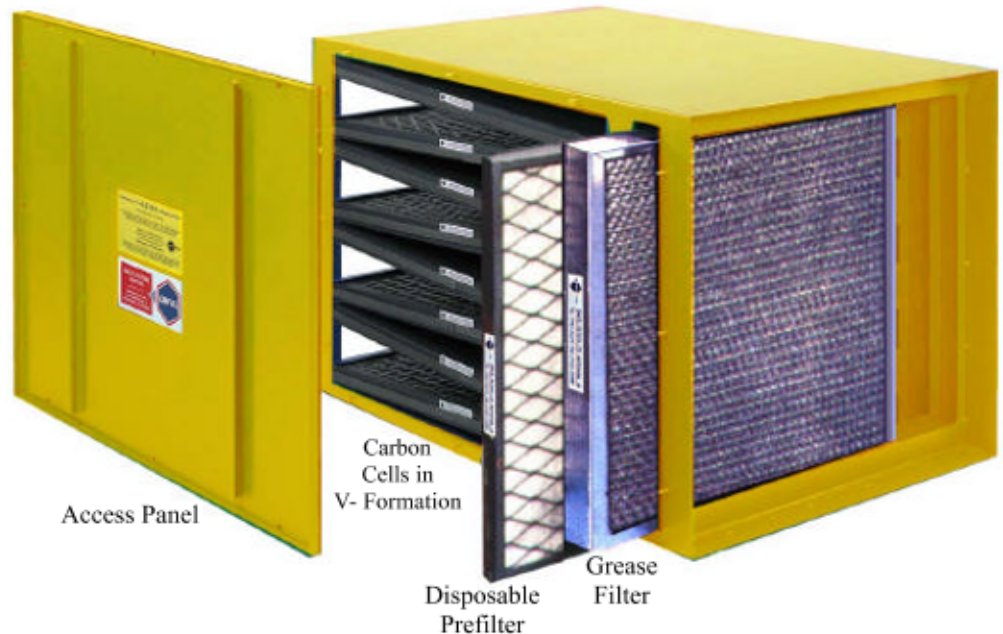
Activated Carbon Filter Units for the effective removal of cooking, catering and food processing odours.



To meet the odour control requirements of the catering and food processing industries the Katercarb activated carbon filter unit has been designed and developed by EMCEL Filters Limited.

## Applications inc:

- Restaurants
- Public Houses
- Fast Food Outlets
- Take Aways
- Hotels
- Canteens
- Kitchens
- Cafés
- Food Processing



Considerable attention and emphasis has been placed on the catering industry in recent years to provide a comfortable and odour free environment.

Within the Katercarb activated carbon filter EMCEL has brought together three features to counter the problem of catering odours:-

- **Carbon Filter Cells with a special grade of activated carbon to deal more effectively with food and catering odours, especially those generated by onions, garlic and other strong spices.**
- **An integral non-combustible and washable grease filter to protect the carbon cells from grease saturation.**
- **A disposable particle pre-filter pad held within a metal grille and frame to protect carbon cells from dust contamination.**

## Katercarb Filter Units are produced in three standard versions:

<b>Light Duty:</b>	<b>0.2 second dwell time</b>
<b>Standard Duty:</b>	<b>0.3 second dwell time</b>
<b>Heavy Duty:</b>	<b>0.4 second dwell time</b>

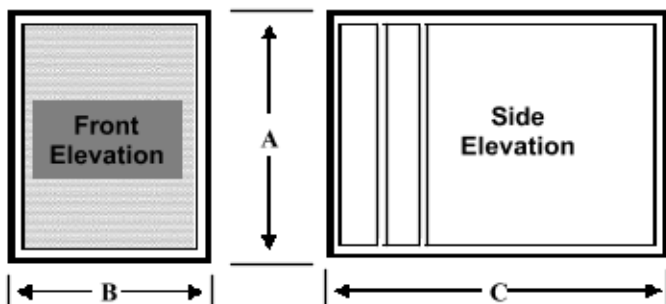
The unique Emcel Filter Cell construction enables a high weight of activated carbon to be employed giving high performance, longer dwell times and therefore greater efficiency.

Longer dwell times may be required where a continuous high odour concentration is present.

Custom built units to suit any airflow or specific conditions can be manufactured as required.

**The special Carbon Cells that are used in the Katercarb Filter Unit are also available as replacement cells, manufactured by EMCEL, to suit any old or existing carbon units.**





**Minimum Carbon Weight Loading: 80 kg/1.0m<sup>3</sup>/sec**  
**Resistance to airflow: 175 Pa excluding prefilter and grease filter**

### Installation

Where air is extracted directly from cooking ranges, the installation of separate primary grease filters at the point of extraction is strongly advised and is essential to protect ductwork.

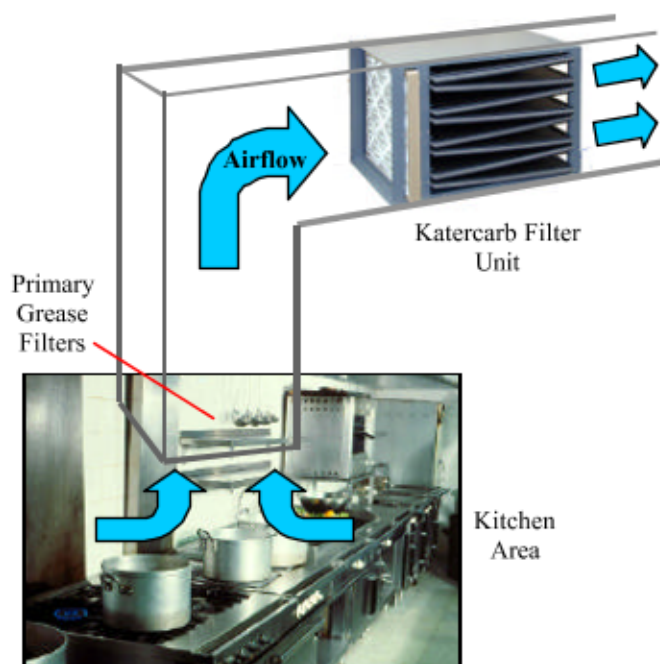
It is recommended that the Katercarb filter is placed not less than 6 metres from the cooking source, not only to reduce still further risk of contamination by grease particles, but also to satisfy the maximum operating performance conditions for the filter of 50°C and 85% R.H.

### Maintenance

It is critical to the performance of the Katercarb unit that all grease and prefiltration is regularly cleaned and maintained. The activated carbon cells will need replacing from time to time depending on the contaminant demands made upon them.

The free EMCEL Carbon Life Prediction Service is available to assist in identifying the optimum filter cell replacement point to ensure maximum filtration efficiency coupled with cost-effective replacement.

Katercarb Reference	Capacity (m <sup>3</sup> /sec)	Dwell Time (Secs)	Dimensions		
			A	B	C
1KXB1	0.25	0.2	355	610	1025
1KXB2	0.25	0.3	355	610	1025
1KXB3	0.25	0.4	355	610	1225
2KXB1	0.50	0.2	660	610	1025
2KXB2	0.50	0.3	660	610	1025
2KXB3	0.50	0.4	660	610	1225
3KXB1	0.75	0.2	965	610	1025
3KXB2	0.75	0.3	965	610	1025
3KXB3	0.75	0.4	965	610	1225
4KXB1	1.00	0.2	1270	610	1025
4KXB2	1.00	0.3	1270	610	1025
4KXB3	1.00	0.4	1270	610	1225



Other Emcel products include:

- Replacement Carbon Panels
- Odour Control Filters
- Particle Filters
- HEPA Filters
- Washable/Cleanable Panels
- Special Filters



Certificate No. FM 24138

### EMCEL FILTERS LIMITED

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## MUB/T 062 560D4 IE3

3Ph/400V, insulated acoustic centrifugal fan

Item Number: 87950

Variant: 400V 3~ 50Hz

Up to 120°C medium temperature, continuous operation

Multi-functional use, e.g. for kitchen exhaust air

Modular system

Pre-assembled isolator is standard

Low sound level

Easy to maintain and reliable

High efficient IE3 motors

Speed-controllable via frequency converter

Motor outside the air stream

All MUB/T fans have impellers with backward curved blades, manufactured from aluminium, and IEC standard motors outside the air stream with efficiency class IE3 for all 400V three phase motors from 0.75 kW. The MUB/T fans are suitable for medium temperatures up to 120°C continuously. Motor protection by cold conductors or thermal contact, to be connected to an external motor protection device.

The casing consists of an aluminium frame with fibreglass reinforced plastic corners and double skin, galvanised steel panels with a 20 mm mineral wool insulation. Panels are removable, allowing flexible ventilation solutions - the air direction can easily be changed. With quick lock access door. The MUB bottom panel is shaped as a condensate tray and incorporates a pre-mounted 1" drain plug. An isolator switch is mounted on the casing.

Several filter modules like f.e. activated carbon- or aluminum filters are available, calculated individually on the working point.



### Technical parameters

#### Normal data

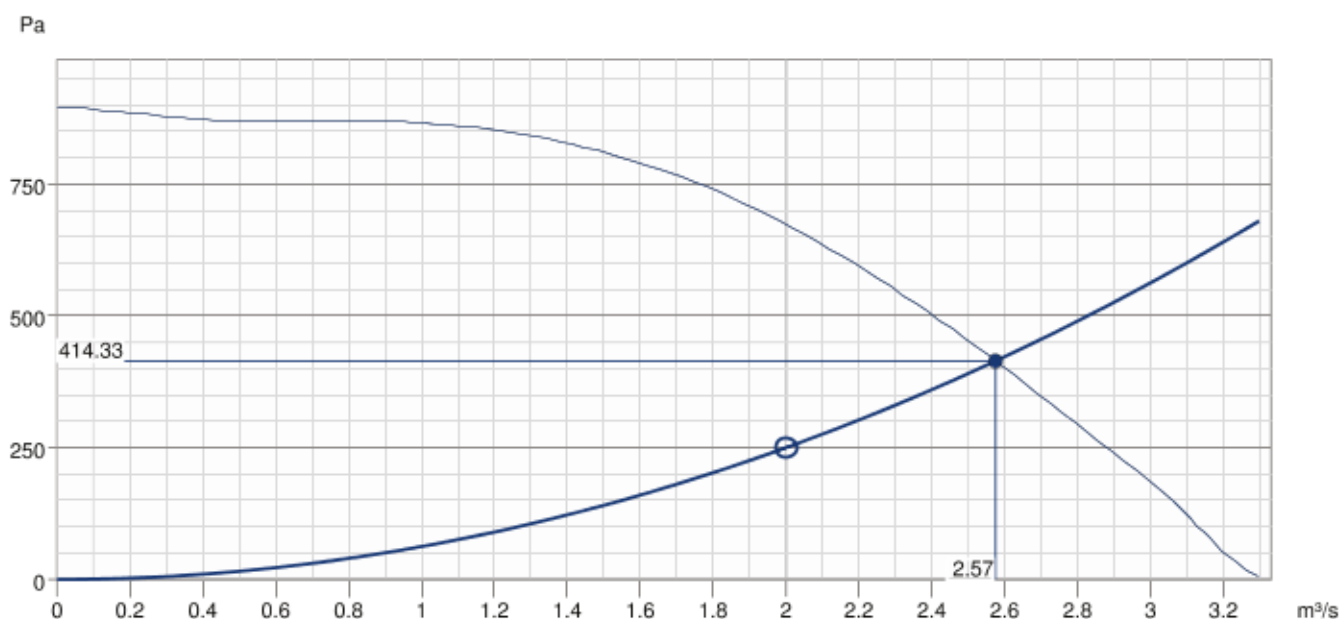
Voltage (Nominal)	400	V
Frequency	50	Hz
Phase(s)	3~	
Input power	2,459	W
Input current	4.27	A
Impeller speed	1,461	r.p.m.
Air flow	max 3.331	m³/s
Temperature of transported air	max 120	°C
Max temperature of transported air, when speed controlled	120	°C

#### Sound data

Sound pressure level at 3m (20m² Sabin)	55	dB(A)
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Protection/Classification		
Enclosure class, motor	IP55	
Insulation class	F	
Dimensions and weights		
Weight	94	kg
Others		
Motor type	AC	

## Performance curve

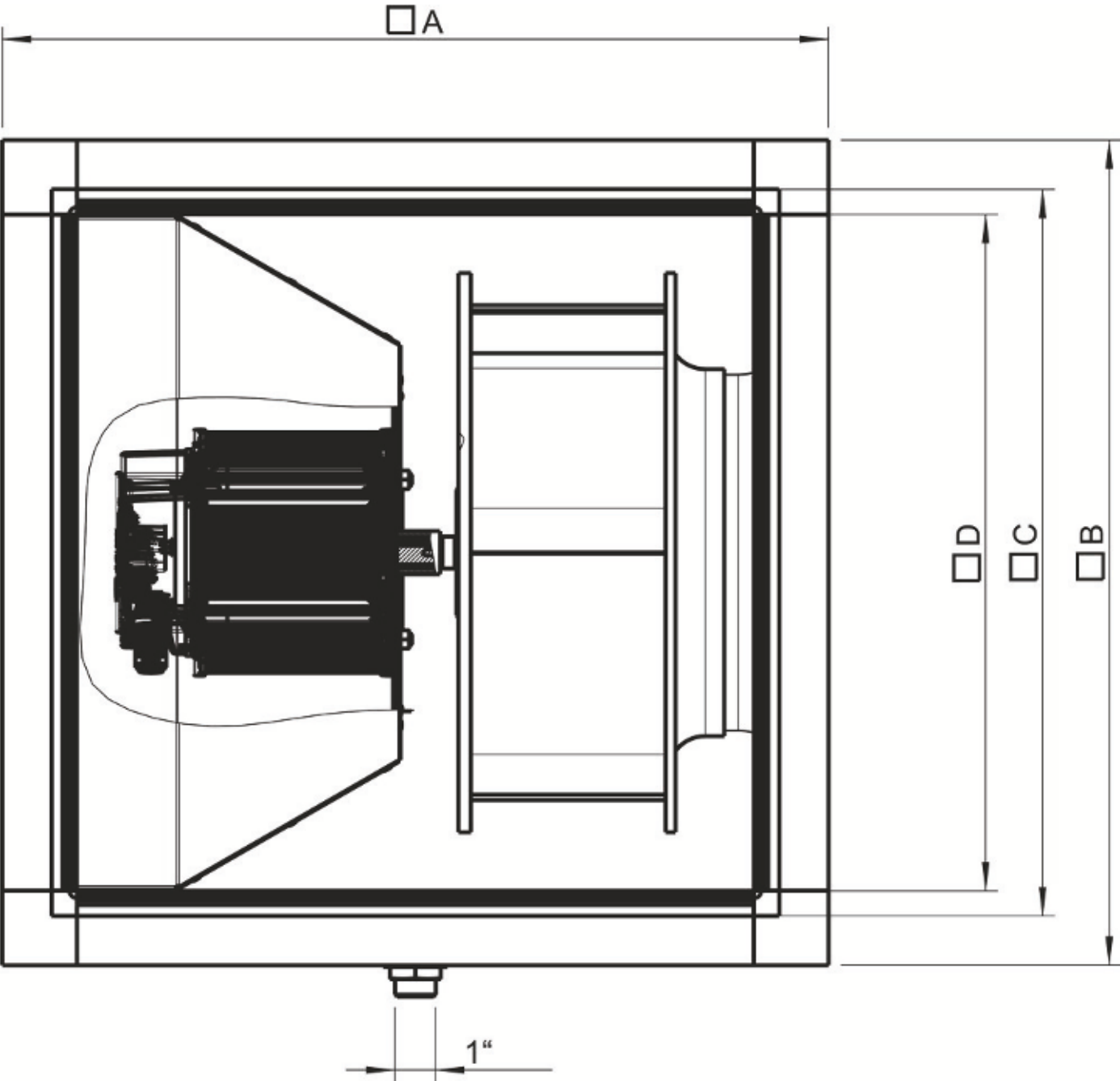


### Hydraulic data

Required air flow	2.00 m³/s
Required static pressure	250 Pa
Working air flow	2.57 m³/s
Working static pressure	414 Pa
Air density	1.204 kg/m³
Power	2324.3 W
Fan control - RPM	1464 rpm
Current	4.08 A
SFP	0.903 kW/m³/s
Control voltage	400.0 V
Supply voltage	400 V

Sound power level		63	125	250	500	1k	2k	4k	8k	Total
Inlet	dB(A)	53	75	75	78	78	74	72	63	84
Outlet	dB(A)	55	76	76	80	79	76	73	65	85

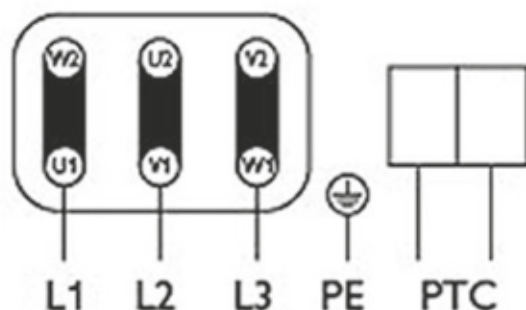
Dimension



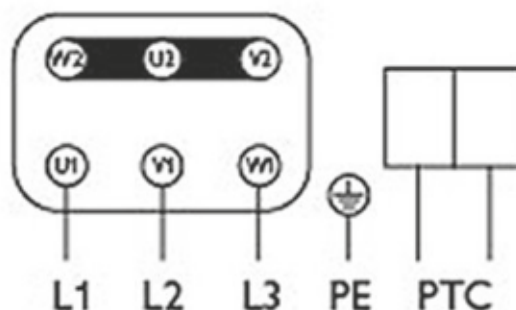
	□A	□B	□C	□D
MUB/T 062 560	800	800	720	678



# **Dreiphasenmotor mit Kaltleiter** Three phase motor with cold conductor Moteur triphasé avec résistance PTC



3 x 230V  
 D Schaltung  
 Delta connection  
 Branchement en triangle



3 x 400V  
 Y Schaltung  
 Star connection  
 Branchement en étoile

Drehrichtungsänderung durch Vertauschen von 2 Phasen  
 Changing of direction of rotation by interchanging of two phases  
 Changment de sens de rotation par inversion de deux phases

Typenschild beachten! See label! Voir plaque!

## Accessories

- CCM inlet MUB062 d560 (311782)
- CCM outlet MUB062 d560 (311684)
- CCMI outlet 062 d560 insul KIT (313847)
- FGV 062/716-716 flex. 120°C (38362)
- FRQ-10A V2 (36228)
- FRQ5S-10A+LED V2 (36234)
- FXDM5AM Frequency inv. IP54 (31387)
- SD-MUB Vibration pad set (37324)
- TUNE-AHU-DE008-062-718x718-M0 (79882)
- UGS 062/500 adapter flex 120°C (38370)
- UGS 062/630 adapter flex. (4358)
- WSG 062 MUB/T complete (36067)
- CCM inlet MUB062 d630 (311783)
- CCM outlet MUB062 d630 (311681)
- CCMI outlet 062 d630 insul KIT (313848)
- FGV 062/716-716 flex. conn. (4198)
- FRQ5-10A+LED V2 (36230)
- FRQS-10A V2 (36232)
- M-SG 062/718x718 (301346)
- SDM Service Door MUB 062 comp. (32573)
- U-EK230E Motor protection (30199)
- UGS 062/630 adapter flex 120°C (38371)
- WSD 062 (860x860x70) complete (31482)

## Documents

- IMO\_MUB\_141026\_DE,EN,SE,DK,ES,RU\_001\_311722\_WEB.PDF
- EU DECLARATION OF CONFORMITY\_THERMOFANS\_EN\_[002].PDF
- COMMISSIONING REPORT\_FANS\_160628\_EN\_001.PDF

## Specification

Click on a tab to go  
directly to that section



# Britstream...

## Self selection hoods by Britannia

Beautifully efficient kitchen ventilation:

Consistently high quality manufacture - to ISO 9001:2008 | Super efficient grease removal

Environmental design considerations | Custom made quality - at production-run prices

**Britannia**  
kitchen ventilation



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# About Britannia...

Britannia has been servicing the commercial kitchen ventilation market since 1995. Our portfolio contains a long, long list of fully satisfied customers & end-users; a legacy which provides us with a reputation that is second to none. From the largest to the smallest of projects, no effort is spared in finding the right solution to your kitchen ventilation problem.

Since its inception, Britannia has built its reputation upon a team of the industry's most experienced people, with a combined knowledge far surpassing that of our competitors. It is this intimate understanding of the product, the industry & our focus on customer service, which has seen us grow into the UK's market leading supplier of Commercial & Institutional Kitchen Hoods.

Our ethos is simple: We provide a range of products of the highest quality, at very affordable prices, whilst being mindful of the impact their manufacture & use has upon the environment. These key drivers are then solidly backed up by a level of service from our sales & technical teams, which ensures the correct selection & sizing for any given situation.

To advance this service yet further, as well as to facilitate greater control & understanding for our customers, we have developed the range of Britstream Hoods together with this product catalogue to help your selection process. With Britstream, we have put even more control in your hands, without losing any of the back-up & service you have always enjoyed from us and at even more competitive prices!

All Britannia products & services are quality controlled to ISO 9001:2008 under BRE Global surveillance.

All Britannia hoods are manufactured to comply with or exceed the requirements of DW172 & BS 6173.

Britannia is a full member of the Building & Engineering Services Association (formerly the Heating & Ventilation Contractor's Association).

Britannia is B M Trada - compliance certified.

Britannia is CHAS (Contractor Health & Safety Assessment Scheme) accredited.

Britannia is registered with Constructionline.

Britannia is a member of the Coventry Chamber of Commerce.

Britannia is a member of the Confederation of Construction Specialists.

Britannia has the "CodeMark" certificate of conformity confirming compliance with the Building Code of Australia (Issued by SAI Global)

**2 Year  
Warranty**  
on all Britstream  
products

For more information about Britannia, the product range and full literature with case histories, please visit our website:  
**[www.kitchen-ventilation.co.uk](http://www.kitchen-ventilation.co.uk)**



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## The Britstream range

The Britstream range of hoods has been developed after years of “in the field” research and development of kitchen hoods. Apart from this real-world in-put, we have extensively tested & retested products at our own facility in Leamington Spa as well as sponsoring many external test procedures on various components. The result of all this work is a hood system based around a group of modularised components which can be configured in multiple ways to create, what to all intents and purposes is a bespoke product. All parts have been designed to achieve a predetermined performance but are specifically not over-engineered. The combination of these properties provides a consistently high quality product, with great flexibility of application and at extremely competitive prices.

- Aesthetics are a priority during design, so all Britstream products look better, cleaner, brighter & proportionally correct for the environment.
- Functional efficiency is paramount and our product range incorporates innovative concepts which help reduce onward running costs in a myriad of ways.
- The range has been carefully designed to provide integral rigidity and to be self supporting - even when disassembled for transportation, so reducing the risks of damage in-transit.
- Only the finest materials, with consistent finish are used in the manufacture process. These are selected & utilised to reflect our concerns for the environment.
- Component sizing has been carefully considered to minimise risk to operatives when lifting, handling & installing.
- Reinforced fixing points have been strategically positioned to minimise site installation times.
- Panels are designed to be rigid so as to prevent drumming.
- Hidden fixings are utilised throughout.

### Grease filtration

All Britstream hoods are equipped with Superstream grease filters as standard. Possibly the single-most important aspect of any kitchen ventilation hood, is the grease filtration; poor filtration drastically increases fire risk & maintenance requirements. For this reason, all Britstream canopies utilise our own highly developed ranges of either Superstream or Ultrastream grease filter panels. These have been tested in Germany to VDI 2052-1 and returned exceptional results at all particle sizes (up to 100% at 5.6 microns) but especially at smaller particle sizes (up to 70% at 3.5 microns) where most grease carry-over is caused and where most other filters fail.

### Lighting

We have developed the “Britlux” range of light fittings which encompass everything that is important to modern kitchen installations; stylish, flush-fitting, low-energy, highfrequency, white-light, T5 lamps & ballasts. Each twin fitting has a hinged, sealed, toughened stippled-glass diffuser with drop down reflector and lamp array for ease of replacement, maintenance and for access above the canopy during installation. All lights are prewired to a junction box on the canopy and multiple lights are connected using prewired bi-pin moulded plugs to facilitate easy build-up after delivery. All lights are 240V 50Hz and lamp wattages are listed in the catalogue against the hood of your choice.

### Supply-air Diffusers

Supply-air is typically delivered through the front, outward facing valance of the hood. We have developed a recessed, perforated diffuser panel arrangement with integral filtration to aid air distribution across the full area of the panel. The panels are then tastefully mounted within the front valance and trimmed above and below by a slim bevelled edge formed from the valance itself. Each panel is easily removed for maintenance and replacement and to gain access during the installation process.

### Spot Cooling

For all supply-air applications as standard, fully adjustable spot cooling is incorporated for operator comfort. This directional air is delivered via smart, matt-black, ABS-moulded terminals in the lower front edge of the hood. Each terminal is easily removed for maintenance & replacement.

### Materials

Hood assemblies are manufactured from type 304 stainless steel. All visible surfaces are fine grain satin polished to meet food hygiene standards. By special agreement, we can manufacture from other stainless steel sheet materials. Plenum ceilings are manufactured from zinc coated mild steel unless specified to the contrary.



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Front Cover



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## Products

Click on a product below to go directly to that section:

### One Pages 05-12

Traditional extract only & supply-air hoods; available in four configurations with standard width or extra wide (for use over ovens).

- OE** Extract only - Standard depth
- OER** Extract only - Reduced depth
- OS2** Extract with front Supply & Spot cooling (2)
- OS2R** Extract with front Supply & Spot cooling (2) - Reduced depth

### Capturestream Pages 13-20

Airstream-induced capture hoods; available in four configurations with standard width or extra wide (for use over ovens).

- CS1** Extract with induction Supply (1)
- CS3** Extract with front Supply, Spot cooling & induction Supply (3)
- CS1R** Extract with induction Supply (1) - Reduced depth
- CS3R** Extract with front Supply, Spot cooling & induction Supply (3) - Reduced depth

### Econex Pages 21-28

Super-efficient, low air-movement, ergonomic, environmentally friendly & available in four configurations with standard width, extra wide (for use over ovens) and super wide (for single sided island arrangements).

- EF** Extract only - Front mounted
- EFB** Extract only - Front & Back mounted
- EFS2** Extract - Front mounted with front Supply & Spot cooling (2)
- EFBS2** Extract - Front & Back mounted with front Supply & Spot cooling (2)

### Dish Wash Page 29

Efficient capture & management of moisture loaded environments in a single, specialist configuration for all typical wash-up arrangements.

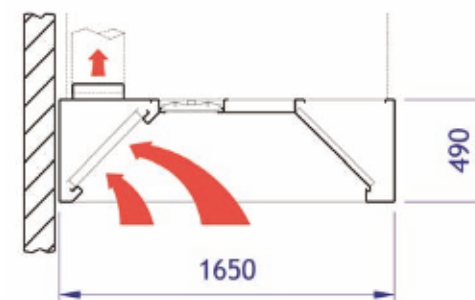
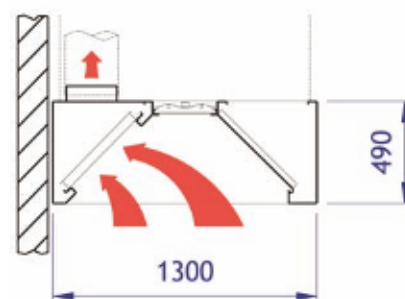
- DWE** Dish Wash Extract



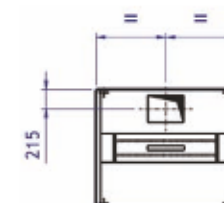


## One OE

Extract only - standard depth



Length (mm)	Max. Extract Volume <sup>2</sup> (l/s)	Light Fittings	Extract Spigots <sup>1</sup> (Qty)	Extract Spigot Dimensions (mm)	Max. Supply Volume (l/s)	Supply Spigots <sup>1</sup> (Qty)	Supply Spigot Dimensions* (mm)	Weight (Kg)
1200	660	1 x 21W Twin Lamp	One	400 x 300	0	None	N/A	80
1375	660	1 x 21W Twin Lamp	One	400 x 300	0	None	N/A	90
1550	880	1 x 28W Twin Lamp	One	500 x 300	0	None	N/A	95
1725	880	1 x 28W Twin Lamp	One	500 x 300	0	None	N/A	105
1900	1100	1 x 35W Twin Lamp	One	600 x 300	0	None	N/A	110
2075	1100	1 x 35W Twin Lamp	One	600 x 300	0	None	N/A	120
2250	1320	1 x 35W Twin Lamp	One	800 x 300	0	None	N/A	125
2425	1320	1 x 35W Twin Lamp	One	800 x 300	0	None	N/A	135
2650	1540	1 x 21W & 1 x 28W Twin Lamp	Two	400 x 300	0	None	N/A	155
2825	1540	1 x 21W & 1 x 28W Twin Lamp	Two	400 x 300	0	None	N/A	165
3000	1760	2 x 28W Twin Lamp	Two	500 x 300	0	None	N/A	170
3175	1760	2 x 28W Twin Lamp	Two	500 x 300	0	None	N/A	180
3350	1980	1 x 28W & 1 x 35W Twin Lamp	Two	600 x 300	0	None	N/A	185
3525	1980	1 x 28W & 1 x 38W Twin Lamp	Two	600 x 300	0	None	N/A	195
3700	2200	2 x 35W Twin Lamp	Two	600 x 300	0	None	N/A	205
3875	2200	2 x 35W Twin Lamp	Two	600 x 300	0	None	N/A	215
4050	2420	2 x 35W Twin Lamp	Two	700 x 300	0	None	N/A	220
4225	2420	2 x 35W Twin Lamp	Two	700 x 300	0	None	N/A	230
4400	2640	2 x 35W Twin Lamp	Two	700 x 300	0	None	N/A	235
4575	2640	2 x 35W Twin Lamp	Two	700 x 300	0	None	N/A	245
4800	2860	2 x 28W & 1 x 35W Twin Lamp	Three	600 x 300	0	None	N/A	260
4975	2860	2 x 28W & 1 x 35W Twin Lamp	Three	600 x 300	0	None	N/A	280
5150	3080	1 x 24W & 2 x 35W Twin Lamp	Three	600 x 300	0	None	N/A	280
5325	3080	1 x 28W & 2 x 35W Twin Lamp	Three	600 x 300	0	None	N/A	300
5500	3300	3 x 35W Twin Lamp	Three	600 x 300	0	None	N/A	295
5675	3300	3 x 35W Twin Lamp	Three	600 x 300	0	None	N/A	315
5850	3520	3 x 35W Twin Lamp	Three	700 x 300	0	None	N/A	310
6025	3520	3 x 35W Twin Lamp	Three	700 x 300	0	None	N/A	330
6200	3740	3 x 35W Twin Lamp	Three	700 x 300	0	None	N/A	325
6375	3740	3 x 35W Twin Lamp	Three	700 x 300	0	None	N/A	345
6550	3960	3 x 35W Twin Lamp	Three	800 x 300	0	None	N/A	340
6725	3960	3 x 35W Twin Lamp	Three	800 x 300	0	None	N/A	360



(1) Alternative dimensions / sizes are available upon request.

(2) Maximum Extract Volume based on use of Superstream baffle type grease filter panels.



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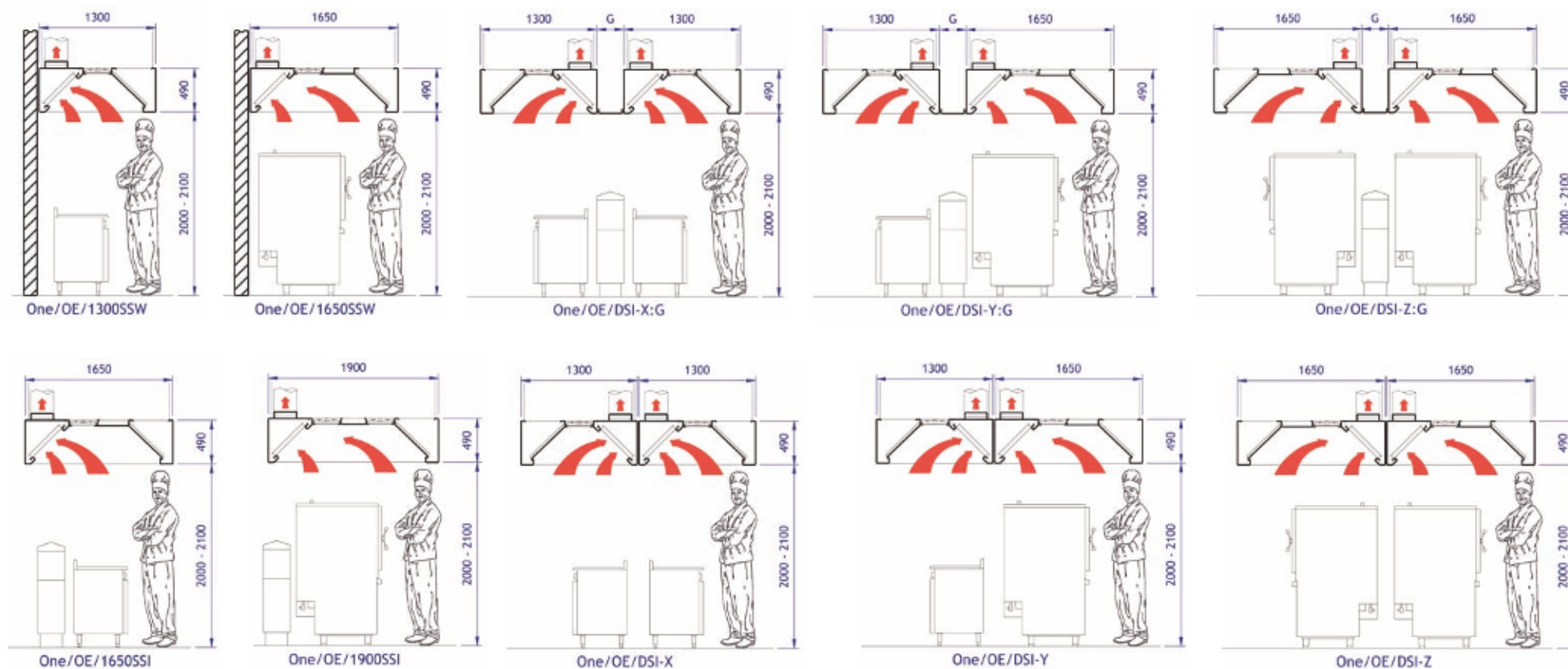
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### Wall and island hood configurations



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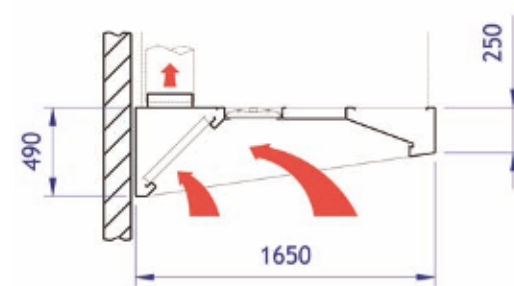
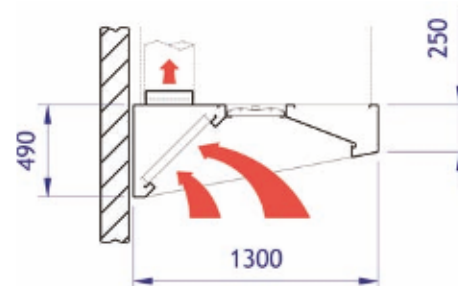
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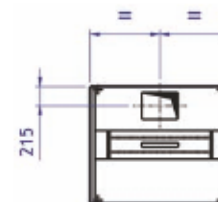


## One OER

Extract only - reduced depth



Length (mm)	Max. Extract Volume <sup>2</sup> (l/s)	Light Fittings	Extract Spigots <sup>1</sup> (Qty)	Extract Spigot Dimensions (mm)	Max. Supply Volume (l/s)	Supply Spigots <sup>1</sup> (Qty)	Supply Spigot Dimensions <sup>2</sup> (mm)	Weight (Kg)
1200	660	1 x 21W Twin Lamp	One	400 x 300	0	None	N/A	80
1375	660	1 x 21W Twin Lamp	One	400 x 300	0	None	N/A	90
1550	880	1 x 28W Twin Lamp	One	500 x 300	0	None	N/A	95
1725	880	1 x 28W Twin Lamp	One	500 x 300	0	None	N/A	105
1900	1100	1 x 35W Twin Lamp	One	600 x 300	0	None	N/A	110
2075	1100	1 x 35W Twin Lamp	One	600 x 300	0	None	N/A	120
2250	1320	1 x 35W Twin Lamp	One	800 x 300	0	None	N/A	125
2425	1320	1 x 35W Twin Lamp	One	800 x 300	0	None	N/A	135
2650	1540	1 x 21W & 1 x 28W Twin Lamp	Two	400 x 300	0	None	N/A	155
2825	1540	1 x 21W & 1 x 28W Twin Lamp	Two	400 x 300	0	None	N/A	165
3000	1760	2 x 28W Twin Lamp	Two	500 x 300	0	None	N/A	170
3175	1760	2 x 28W Twin Lamp	Two	500 x 300	0	None	N/A	180
3350	1980	1 x 28W & 1 x 35W Twin Lamp	Two	600 x 300	0	None	N/A	185
3525	1980	1 x 28W & 1 x 38W Twin Lamp	Two	600 x 300	0	None	N/A	195
3700	2200	2 x 35W Twin Lamp	Two	600 x 300	0	None	N/A	205
3875	2200	2 x 35W Twin Lamp	Two	600 x 300	0	None	N/A	215
4050	2420	2 x 35W Twin Lamp	Two	700 x 300	0	None	N/A	220
4225	2420	2 x 35W Twin Lamp	Two	700 x 300	0	None	N/A	230
4400	2640	2 x 35W Twin Lamp	Two	700 x 300	0	None	N/A	235
4575	2640	2 x 35W Twin Lamp	Two	700 x 300	0	None	N/A	245
4800	2860	2 x 28W & 1 x 35W Twin Lamp	Three	600 x 300	0	None	N/A	260
4975	2860	2 x 28W & 1 x 35W Twin Lamp	Three	600 x 300	0	None	N/A	280
5150	3080	1 x 24W & 2 x 35W Twin Lamp	Three	600 x 300	0	None	N/A	280
5325	3080	1 x 28W & 2 x 35W Twin Lamp	Three	600 x 300	0	None	N/A	300
5500	3300	3 x 35W Twin Lamp	Three	600 x 300	0	None	N/A	295
5675	3300	3 x 35W Twin Lamp	Three	600 x 300	0	None	N/A	315
5850	3520	3 x 35W Twin Lamp	Three	700 x 300	0	None	N/A	310
6025	3520	3 x 35W Twin Lamp	Three	700 x 300	0	None	N/A	330
6200	3740	3 x 35W Twin Lamp	Three	700 x 300	0	None	N/A	325
6375	3740	3 x 35W Twin Lamp	Three	700 x 300	0	None	N/A	345
6550	3960	3 x 35W Twin Lamp	Three	800 x 300	0	None	N/A	340
6725	3960	3 x 35W Twin Lamp	Three	800 x 300	0	None	N/A	360



(1) Alternative dimensions / sizes are available upon request.

(2) Maximum Extract Volume base upon use of Superstream baffle type grease filter panels.



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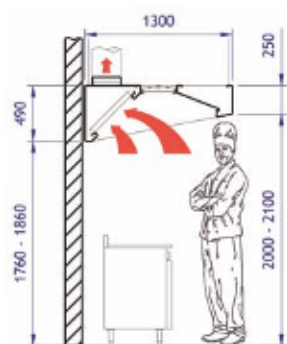
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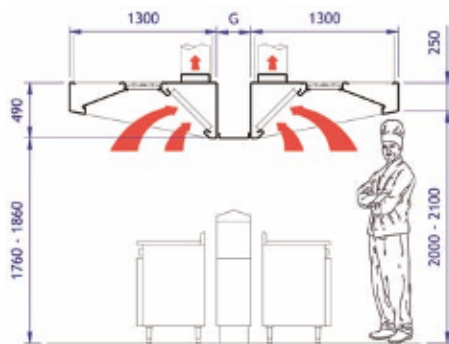
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# One OER

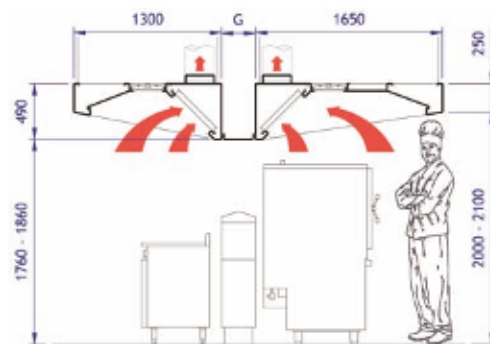
## Wall and island hood configurations



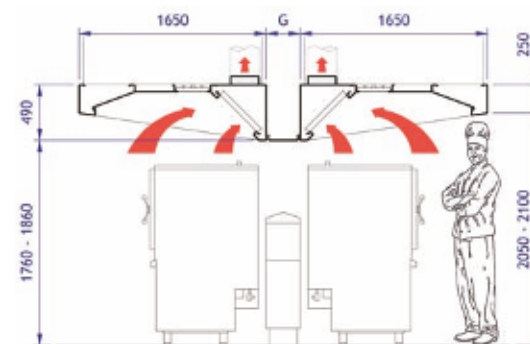
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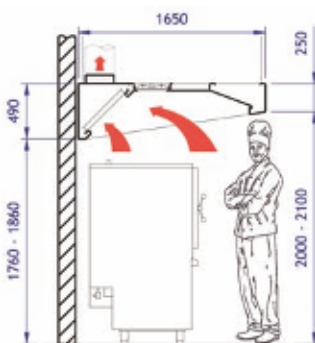
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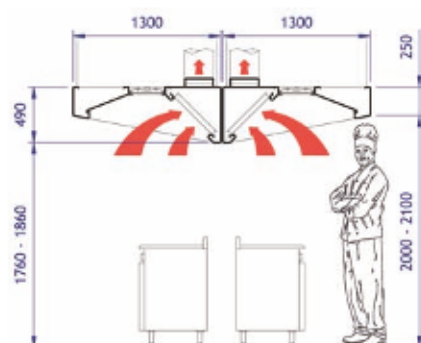
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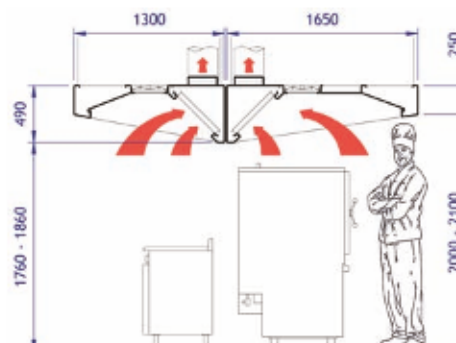
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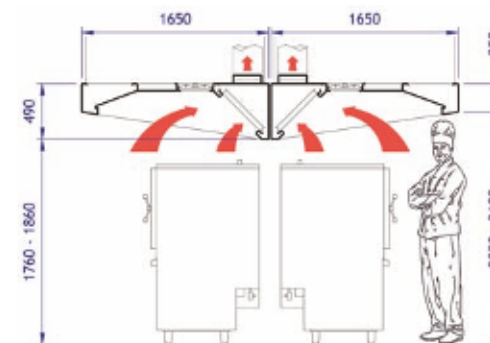
One/OER/1650SSW



One/OER/DSI-X



One/OER/DSI-Y



One/OER/DSI-Z



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