

Technical Information and Maintenance Guide for Extraction Cleaning Equipment to approve details in Condition 6 of ref: 2016/5068/P for: Continuation of restaurant use (Class A3) including installation of recirculation kitchen canopy and mechanical fresh air system.

Condition 6 requires:

Details shall be submitted to and approved in writing by the Council, of a suitable cleaning schedule and/or maintenance contract for the extract system and odour control system. Approved details shall be implemented prior to occupation of the development and thereafter be permanently retained.

There are two systems approved, namely (1) a fresh air unit which draws air in from a vent at the rear (drawing ref: A1003), and (2) a recirculation odour neutraliser unit connected to a kitchen canopy unit (drawing ref: A1002).

1. Fresh Air Unit – Technical and Operational Manual

This section provides technical specifications and operational details for maintaining the fresh air unit, suitable for use in commercial kitchen extraction systems, approved under drawing ref: A1003 of planning permission 2016/5068/P (see appendix A)



Fig 1. Fresh air unit and silencer

Technical Specifications

- Model: CK 250 B Fresh air unit
- Power Consumption (P1): 0,098/0,123 (kW)
- Nmax: 1/m/n
- Weight: 12.25 kg
- Power Supply: 220/240 V, 50 Hz, single-phase
- Motor: 230v 1ph
- r.p.m: 2750
- dB (A) 3m: 46
- Max Temp: 80 Degree
- Max Temp (with speed control): 75 degree
- Dimension (mm): A: 249, B: 228, C: 34, D: 345

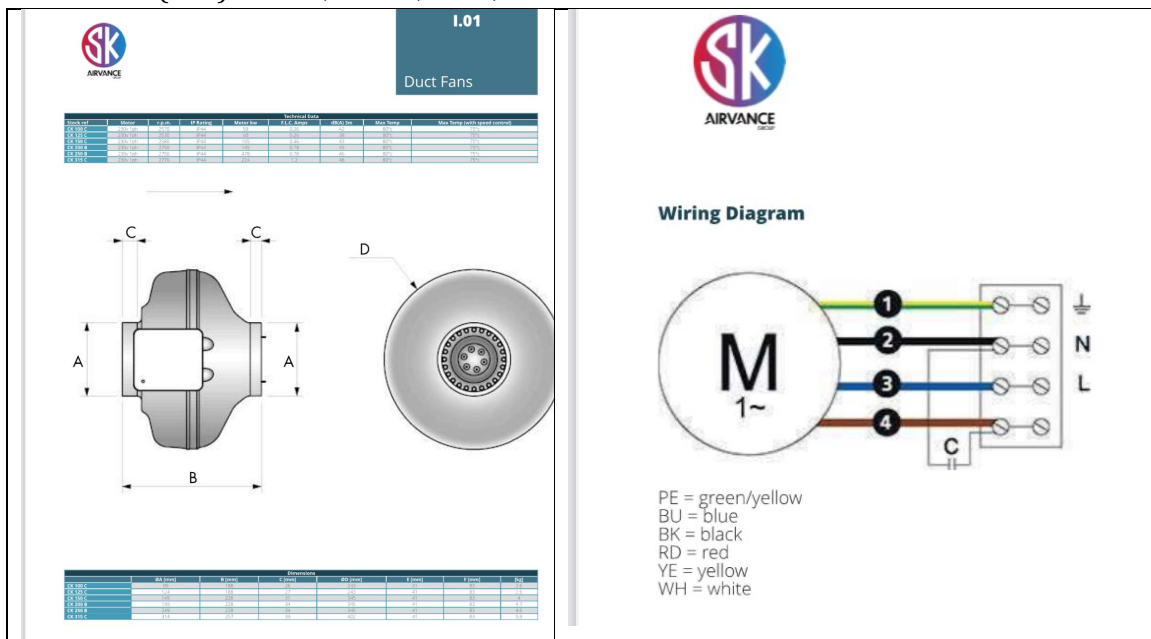


Fig 2. Fresh air unit technical drawings

General Description

The CK 250 B Fresh air unit is designed to remove odours in kitchen extraction systems. It operates by ionising a neutralising chemical vapor that binds with airborne contaminants, neutralising odours.

Maintenance Guidelines for the fresh air unit

1. Inspect the unit for any damage and ensure the ducting is properly earthed.
2. Regularly check and refill the neutralising fluid.
3. Clean the inside of the unit and replace filters as needed. Adhere to Cleaning Checklist for Extraction Equipment (see appendix C)
4. Ensure the unit is operated only by trained personnel.

2. Odour Neutraliser WADE Grease Interceptor with kitchen canopy unit – Technical Information

This section provides details about the Odour Neutraliser WADE Grease Interceptor with kitchen canopy unit and its maintenance requirements, approved under drawing ref: A1002 of planning permission 2016/5068/P (see appendix B)



Fig 3. Odour Neutraliser WADE Grease Interceptor



Fig 4. Kitchen canopy unit

Installation and Operation

The Odour Neutraliser WADE Grease Interceptor with kitchen canopy unit should be installed in compliance with local regulations and in a position allowing easy access for cleaning. It is equipped with an automatic dosing system to convert grease into biodegradable substances.

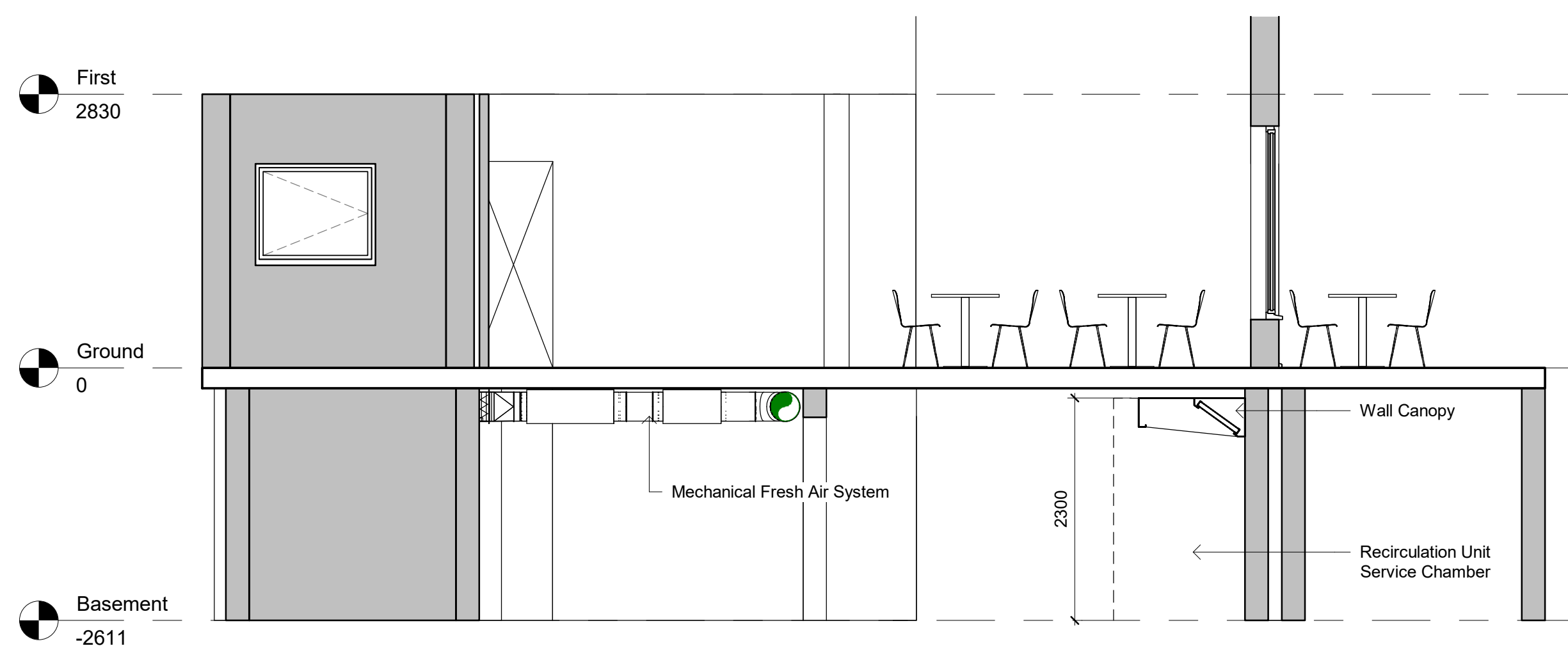
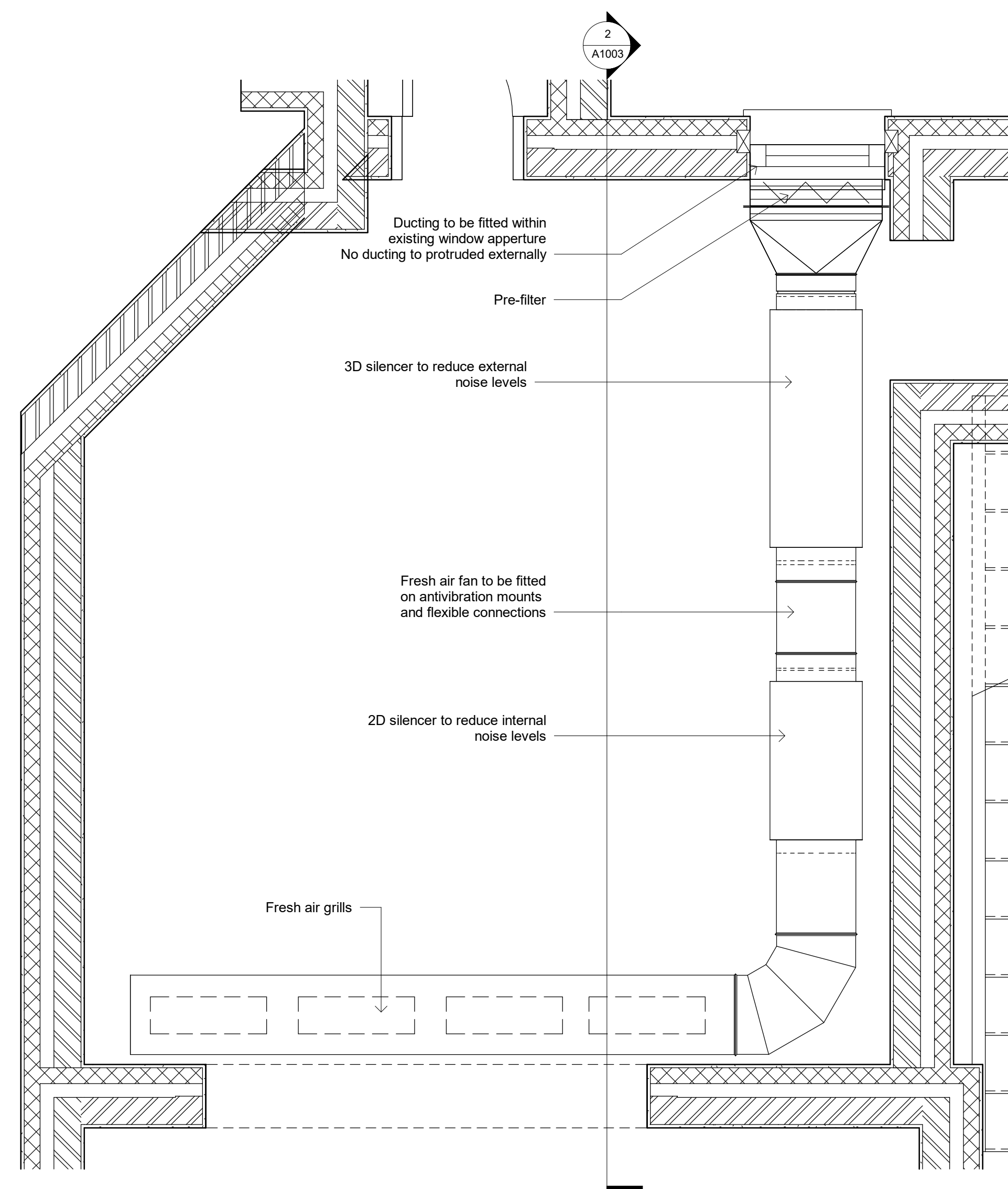
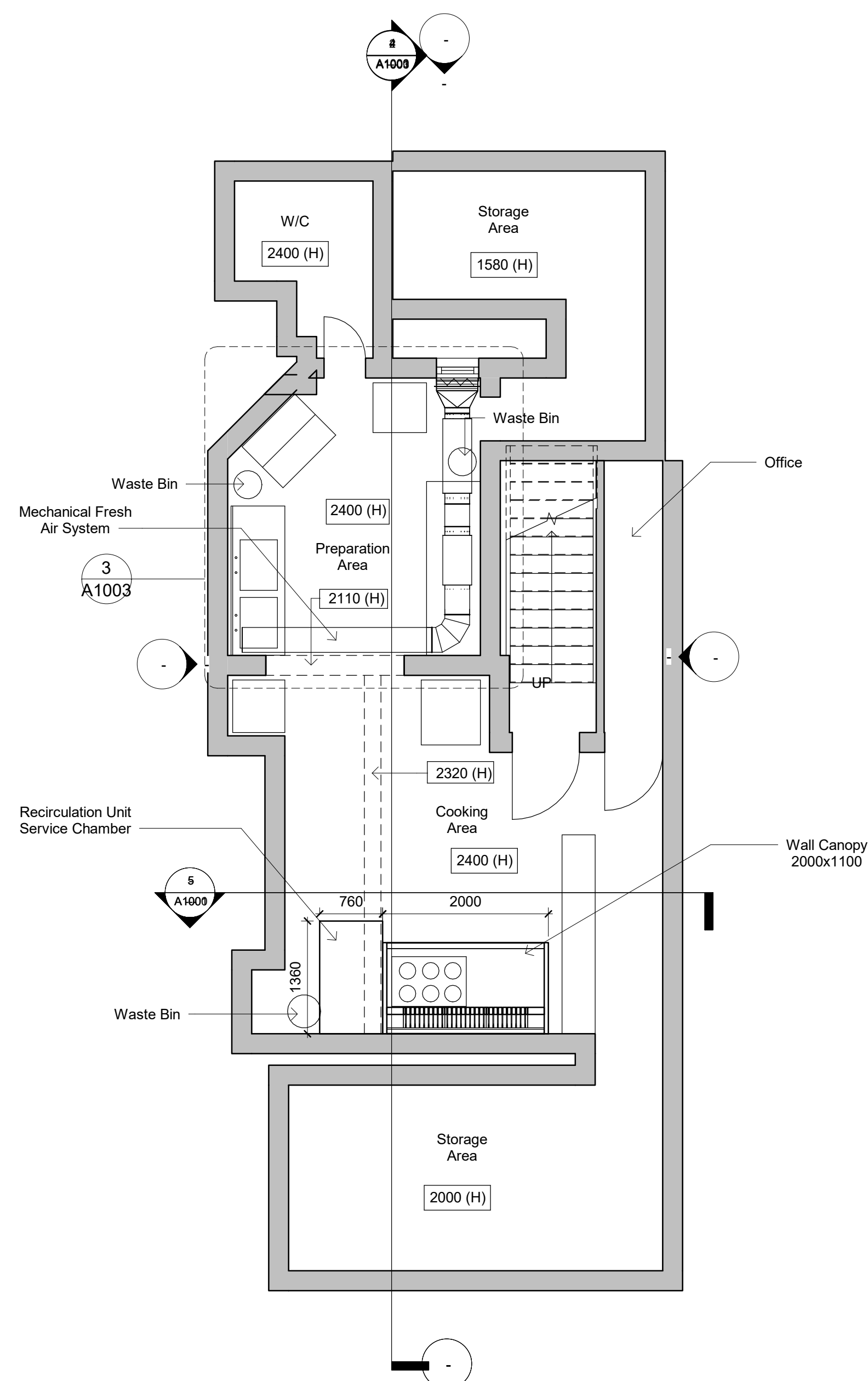
Maintenance Guidelines for the odour neutraliser

1. Inspect and clean the grease interceptor quarterly.
2. Check for sediment build-up and clean as necessary. Adhere to Cleaning Checklist for Extraction Equipment (see appendix C)
3. Ensure dosing with Actimatic Liquid or Powder is done regularly to maintain effective operation.
4. Follow manufacturer's guidelines for replacing components.

Appendices

- A. Drawing ref: A1003 of ref: 2016/5068/P - Fresh air unit
- B. Drawing ref: A1002 of ref: 2016/5068/P - Odour neutraliser
- C. Cleaning Checklist for Fresh air unit and Odour neutraliser

A. Drawing ref: A1003 of permission ref: 2016/5068/P - fresh air unit



Please Note:

All Dimensions to be verified on site by contractor to ensure accuracy prior to any installation

All design work and drawings produced by iWantPlans are for indicative purposes only.

It is the clients/contractors responsibility to ensure that Building Control & Fire Officer Approval have been met before commencement of site works.

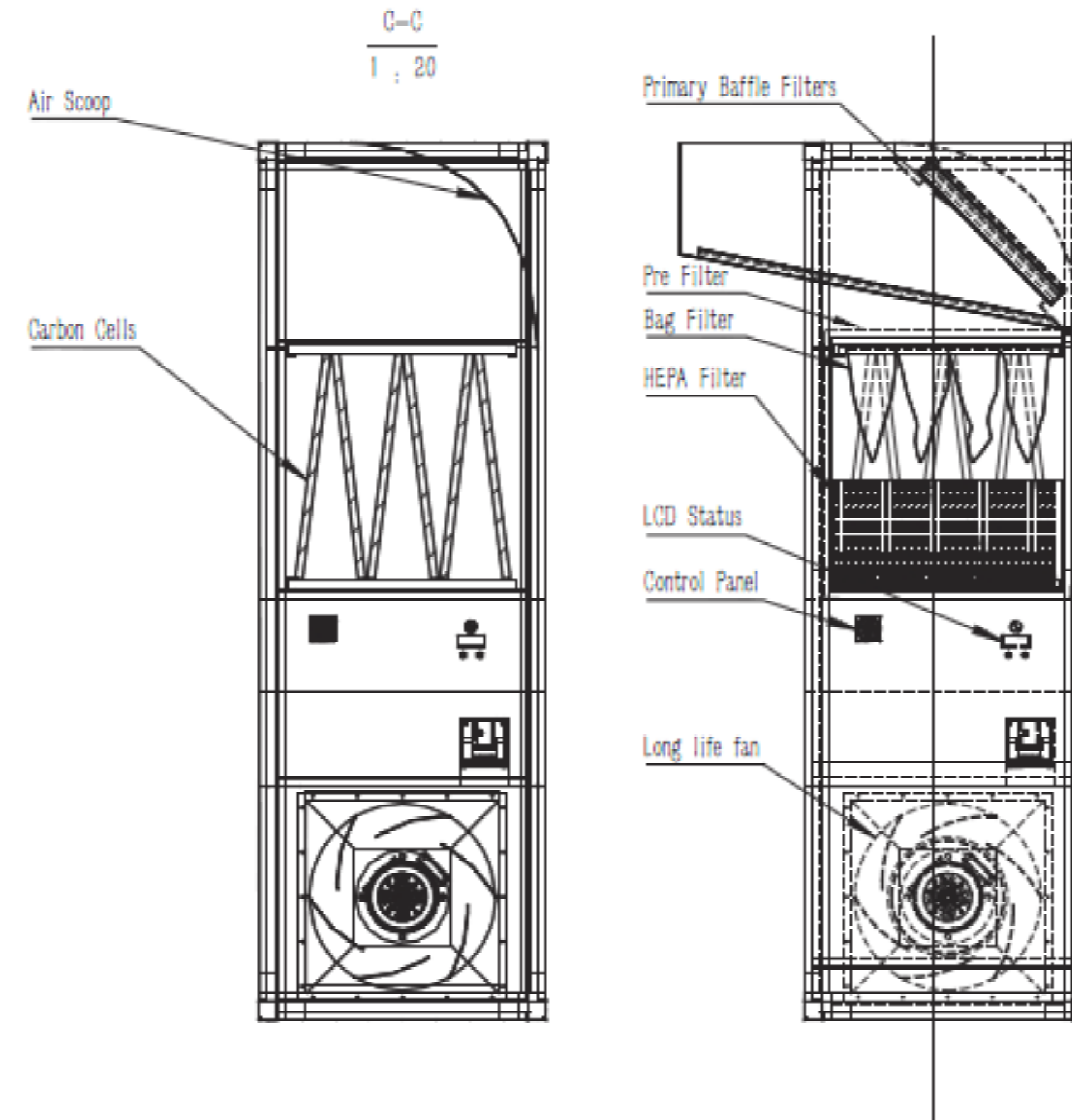
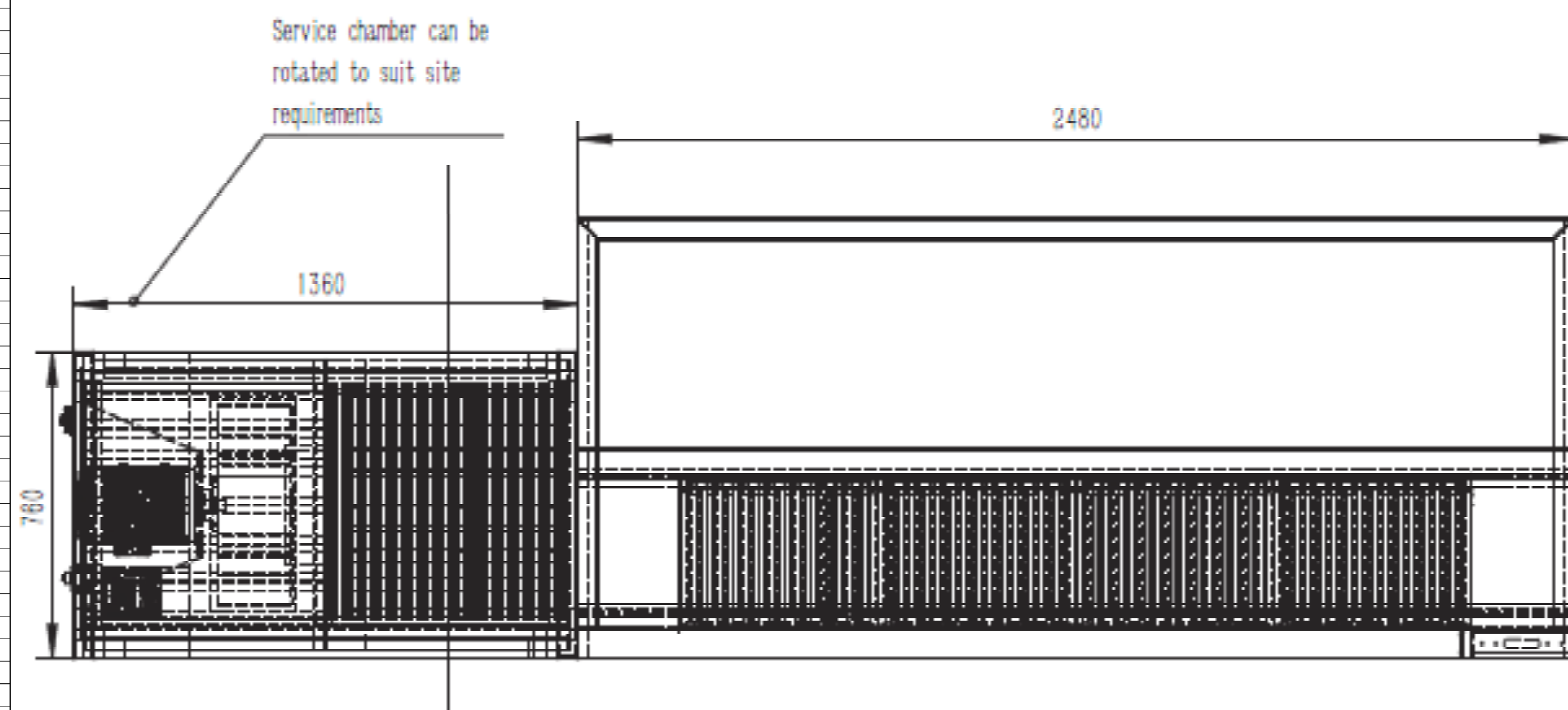
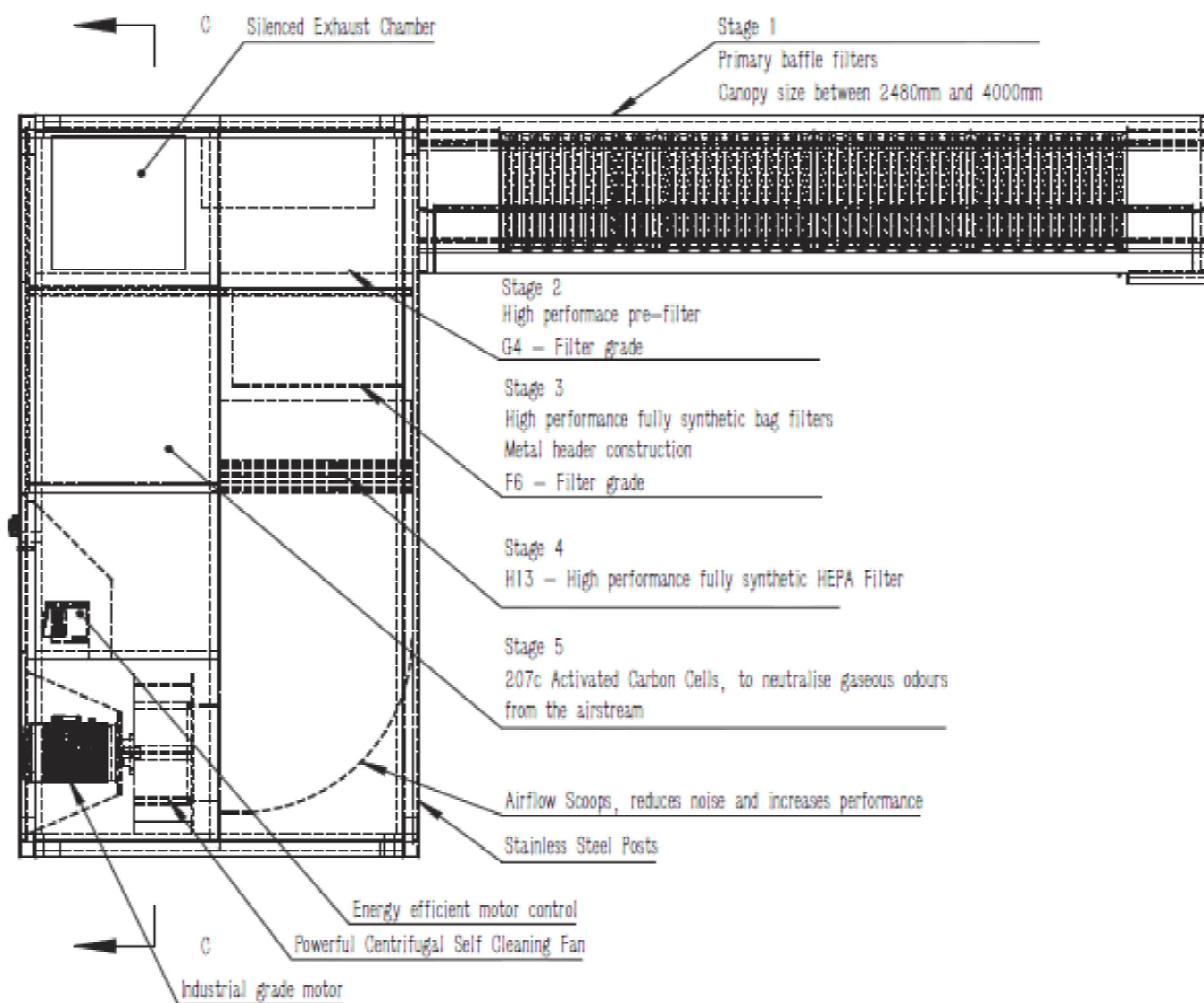
DO NOT SCALE FROM THIS
DRAWING

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CODE	SUITABILITY DESCRIPTION
STATUS	PURPOSE OF ISSUE

PROJECT			
Coffee Blooms			
TITLE			
Fresh Air Details			
CLIENT			
Candela Kusack			
DRAWN BY Author		CHECKED BY Checker	
		DATE 04/09/2016	
SCALE (@ A1) As indicated		PROJECT NUMBER 2016/09/04	
DRAWING NUMBER			REV
A1003			

B Drawing ref: A1002 of permission ref: 2016/5068/P - odour neutraliser



Recirculation canopy principles:

Stage 1

Primary baffle filters to remove grease from the air stream

Stage 2

Pre-filter G4 – 80 to 90% arrestance

Stage 3

Bag filter F6 – 60 to 90% efficiency

Stage 4

HEPA filter F10 – 90 to 95% efficiency

Stage 5

Activated carbon filters

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DO NOT SCALE FROM THIS
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CODE	SUITABILITY DESCRIPTION
STATUS	PURPOSE OF ISSUE



PROJECT		
Coffee Blooms		
TITLE		
Recirculation Unit		
CLIENT		
Candela Kusack		
DRAWN BY	CHECKED BY	DATE
Author	Checker	04/09/2016
SCALE (@ A1)		PROJECT NUMBER
		2016/09/04
DRAWING NUMBER		REV
A1002		

C. Cleaning Checklist for Fresh air unit and Odour neutraliser

Cleaning Checklist for Fresh air unit and Odour neutraliser

Document maintenance activities and any replacements

Daily

✓	Task	Signature
	Wipe down the exterior surfaces of the odour neutraliser and grease interceptor, ensuring filters remain firmly in place.	
	Check and clean any visible debris, grease or residue from the intake and outlet openings.	
	Ensure the equipment's control panels and switches are free of grease and dirt.	
	Check all connections, seals, and mounting points for wear.	

Cleaning Checklist for Fresh air unit and Odour neutraliser

Document maintenance activities and any replacements

Weekly

✓	Task	Signature
	Test and refill odour neutralising units as required.	
	Ensure the automatic dosing system is functional.	
	Inspect the odour neutraliser filters and clean or replace if necessary.	
	Clean the baffle and collection trays of the grease interceptor.	
	Verify that all connections and seals are intact and free from leaks.	

Cleaning Checklist for Fresh air unit and Odour neutraliser

Document maintenance activities and any replacements

Monthly

✓	Task	Signature
	Perform a deep clean of the odour neutraliser chamber.	
	Test the automatic dosing system for proper function and refill with Actimatic Liquid if needed.	
	Inspect the interior of the grease interceptor for any accumulated sediment and remove it.	
	Deep cleaning all surfaces with cleaning chemical	
	Inspect the Type 14 F5 Bag Filters and check for any tears or damage.	
	Replace damaged or worn Type 14 F5 Bag Filters as needed.	
	Inspect Type 11 G4 Pleated Filters to remove surface dust and check for blockages.	
	Replace damaged or worn Type 11 G4 Pleated Filters.	

Cleaning Checklist for Fresh air unit and Odour neutraliser

Document maintenance activities and any replacements

Quarterly

✓	Task	Signature
	Schedule a professional service to inspect and clean the entire extraction system (e.g. by www.cleanmyfan.co.uk company). Remove the fan, clean & put back all parties, deep cleaning internal canopy hood	
	Conduct a comprehensive inspection and clean all ductwork connected to the odour neutraliser.	
	Disassemble key components for a thorough internal clean, ensuring no grease buildup remains.	
	Perform maintenance as outlined in the manufacturer's manual and document any findings.	
	Deep clean and inspect all ductwork for residue build-up.	
	Replace any worn or damaged parts to maintain optimal performance.	
	Check all connections, seals, and mounting points for wear.	

Annually

✓	Task	Signature
	Ensure that the equipment complies with current safety and operational standards.	