

BRIEF SPECIFICATION OF A TYPICAL EXTRACT DUCT SYSTEM

AND MAINTENANCE OPERATION

- 1) Canopy to cover entire cooking area with minimum 150 mm overlap.
- 2) Distance from cooking area to perimeter hood to be 1100 mm.
- 3) Grease filters are to be integral to the canopy, and should be cleaned at least once a week.
- 4) Course pre-filters should be changed every month.
- 5) Fine pre-filters should be changed every month.
- 6) Activated carbon filters to be 13 kilos.
- 7) Activated carbon filters changed every four to twelve months, depending on turnover. If the air is moisture laden, then a heater is to be installed.
- 8) The fan/motor unit is to be installed so that no noise or vibration is transmitted either through the ducting or building fabric. The fan is to be sized so that there is a dwell time of at least one second achieved.
- 9) Rating of the fan to be 5000 cubic meters per hour.
- 10) Fan noise - a level of 35 db (NC45) at a distance of two metres should not be exceeded.
- 11) If a level not exceeding 45 db cannot be met a noise attenuator is to be installed to ensure that this value is not exceeded.
- 12) Anti-vibration mountings and flexible connectors are to be used throughout.
- 13) Exhaust flue (duct) is to be designed by specialist Contractors/Engineers once the above standards have been met and approved by the local Environmental Health Officers of the appropriate Local Planning Authority, and painted according to the local planning office requirements.
- 14) The sound pressure level should be checked so that the duct installation does not increase the background noise level, more than that which is allowed by the local Planning Authority.

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