

Niall Hanrahan

From: Ali Emadin <Ali@ccphvac.co.uk>
Sent: 27 March 2018 17:04
To: Niall Hanrahan
Subject: Function of Gail's Extract

Hi Niall,

As you are aware ventilation is required for a commercial kitchen in any size and type. Size and type of the ducts/equipment depends on the type of the food/product being provided and equipment being used in the kitchen and Gail's prep area is no exception. Even if we take the hob out of the equation, we still need the extract to remove the heat and humidity and smell generated by the oven, upright and bench fridges, toaster etc. Even staff are creating heat and humidity to a degree and for the quality of the air to be maintained we will need extract system. Plus other areas like wash up and areas in the basement with no openable doors/windows to the outside air will need air movement.

Hope this helps.

Should you need further information please let me know.

Regards

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