

**Commercial Kitchen Design
Ventilation Installation
Steel Fabrication
Refrigeration**



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**Catering Equipment & Ventilation Systems
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**Hoa Sen - Vietfood Group Ltd
22 Drury Lane, London WC2B 5RH - DEEPA
11 September 2019
Frying / Grilling / Roasting / Boiling**

1. Supply and install 1 L shape easy clean ventilation system W4700 x W3600 xH520 complete with removable fire resistant baffle filters.
2. Walls will be cladded in high grade stainless steel for easy maintenance.
3. Ducting consists of high grade galvanized steel 560 mm with access doors for cleaning and maintenance.
4. Odour control consists of carbon chamber 4 x 445x455x597 removable grade A carbon filter cells and 4x 445x455x597 bag pre filters dwell time 0.2 seconds.
5. Mixed flow acoustic lined turbofan cvat/4-900/560nd which has a DB rating of 58 and has been sized up on a face velocity of 0.35/ms airflow is 1.5m³/s at external pressure of 500 pa.
6. Padded silencer fitted to fan will reduce noise level to 48 DB.
7. Ducting is finished 1.5m above roof soffit and a open-top offset cowl will point towards roof ridge external ducting will be powder coated black for aesthetics.
8. Mechanical supply air consist of a acoustic lined turbofan cvat/4-900/500nd which has a DB rating of 58. Worked out on 80% of replaced air.

All ducting and fan system will be fitted with anti-vibration mounts big foot supports and bracketry.

MAINTENANCE

Recommended 6 monthly cleaning contract which includes maintenance on ventilation system carbon filtration and pre-filters which will comply with rules and regulations for health and safety requirements. Filters to be changed every 6 months.

