

Croesus Trading Ltd

Suppliers of wok cookers, kitchen extraction systems and associated catering equipment.
Wok cooker maintenance and extraction fan cleaning.

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t/a Chinese Catering Equipment

Company No 7337155

Vat No 995 3207 89

REF: PLANNING APPLICATION No 17/00213

NEW NOODLE BAR – 115 LONDON ROAD, WATERLOOVILLE, HAMPSHIRE. PO7 7DZ

PROPOSED KITCHEN EXTRACTION SYSTEM SPECIFICATION

THE PROPOSED NEW KITCHEN EXTRACTION SYSTEM WILL COMPRISE OF:

A 3.9 M X 1.2 M STAINLESS STEEL EXTRACTION CANOPY C/W INFIL TO THE CEILING
C/W 6 No 400mm H X 500mm W FLAME GUARD BAFFLE TYPE GREASE FILTERS.

STAINLESS STEEL WALL CLADDING WILL BE FITTED TO THE SAME EXTENT AS CANOPY.

A CASED AXIAL FAN 500 DIAMETER MANUFACTURED BY FLAKTWOODS IS REQUIRED TO
ACHIEVE THE REQUIRED EXTRACTION RATE of 1.6 m³/s @ 200 PASCALS. IT HAS A SOUND
LEVEL OF 56DB AT 3M UNDER FREE FIELD CONDITIONS WHICH WILL BE REDUCED BY
ADJACENT DUCTWORK AND THE FITTING OF ONE SILENCER TO AROUND 44DB.

THE FAN WILL ALSO BE CONTROLLED BY A SPEED REGULATOR.

PROVISION WILL ALSO BE MADE FOR ADEQUATE FRESH AIR INPUT TO MEET WITH GAS
SAFE REGULATIONS.

TO MEET CURRENT REGULATIONS, AS GAS INTERLOCK SYSTEM WILL ALSO BE FITTED.

THE EXTRACTION SYSTEM WILL HAVE AN ON.100 ODOUR NEUTRALISING UNIT AS
ATTACHED DETAILS. ANY OTHER TYPE OF ODOUR NEUTRALISING EQUIPMENT WOULD
NOT BE FEASIBLE TO INCORPORATE DUE TO SIZE CONFIGURATION IN THE SPACE
AVAILABLE.

THE EXTRACTION DUCTWORK WILL EXIT THE END OF THE CANOPY AND TAKE A ROUTE UP
THROUGH THE ADJACENT LOWER ROOF AND THEN UP TO A HIGH LEVEL AND WILL
TERMINATE WITH AN UPWARD DISCHARGE COWL AT 1 METRE ABOVE EAVES LEVEL TO
MAXIMISE DISPERSAL TO MEET UK REGULATIONS. THIS EXTERNAL DUCTWORK STACK IS
VERY SIMILAR TO THE EXISTING SYSTEM AT THE PREMISE (SEE ENCLOSED PHOTO) THAT
WILL BE REMOVED TO UPGRADE TO THE NEW SYSTEM. THE NEW SYSTEM WILL KEEP TO
THE EXACT BOUNDARY LINE WITH THE NEIGHBOURING PREMISE, UNLIKE BEFORE.

EXISTING EXTRACTION SYSTEM FROM KITCHEN CANOPY.



NOODLE BAR. 115 LONDON ROAD, WATERLOOVILLE, HAMPSHIRE. PO7 7DZ

TRAPPER®. The Last Word In Dual Action Grease Filters. The First To Meet NSF Criteria For Safety And Sanitation.

YOU ASKED FOR IT!

We asked commercial cooking hood fabricators, "What improvements do you want in a grease filter?" Here's what they asked for:

RUGGED Won't bend out of shape or lose baffles.

LIGHT WEIGHT Easy to handle.

ECONOMICAL Competitively priced and long lasting.

EFFICIENT Provide better grease removal.

KASON'S ANSWER: TRAPPER®

The result of more than two years of design and testing, this revolutionary new grease filter is the first to meet NSF criteria for sanitation and safety.

THE ANSWER - EVERYTHING YOU ASKED FOR - AND MORE.

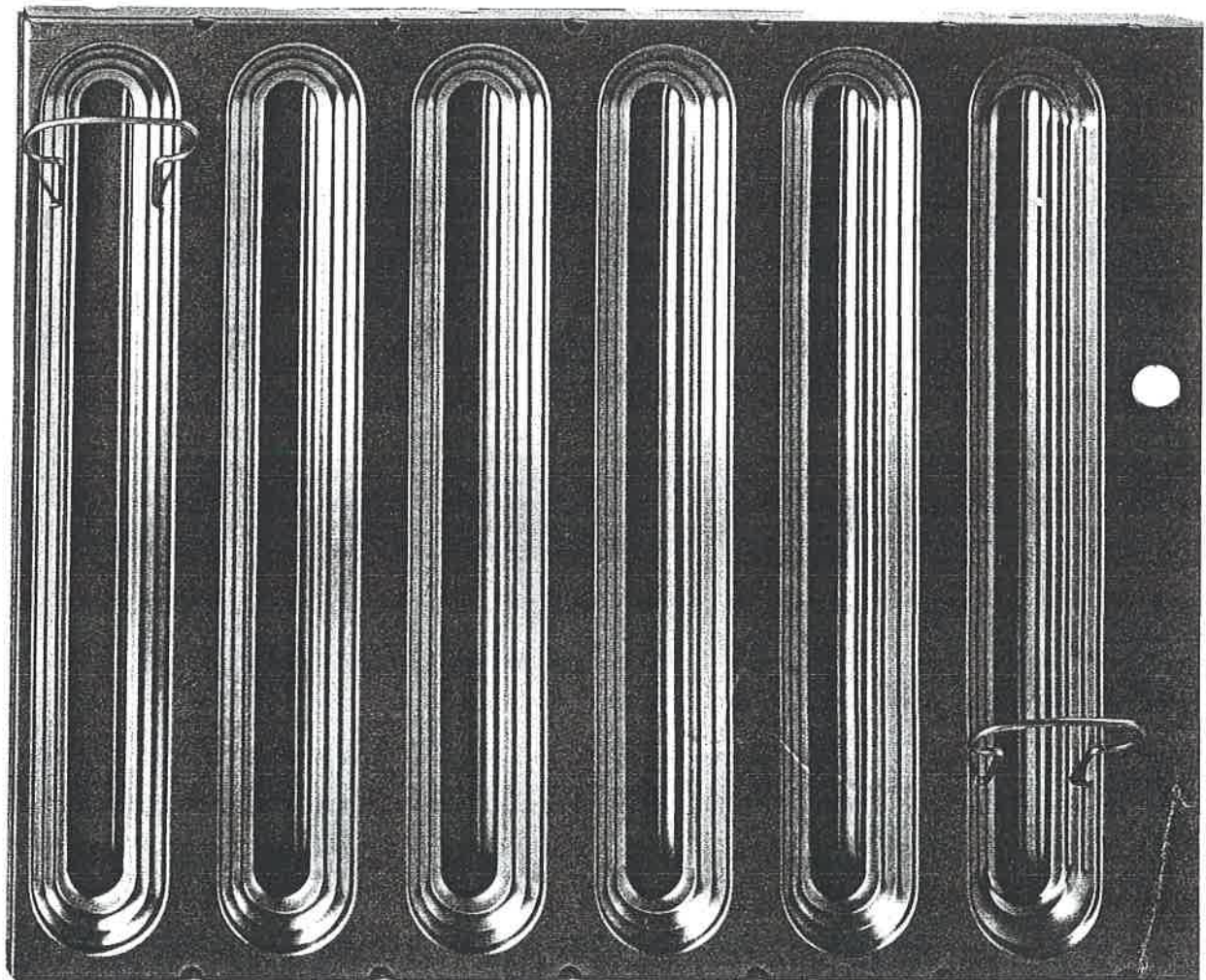
RUGGED

Patented two-piece construction combines baffle plates and frame into one solid metal unit. No more loose baffles that rattle or fall out, leaving potentially dangerous heat gaps. The Trapper's baffles simply cannot come loose!

The Trapper features the most rigid construction of any popular baffle-type filter. Forget warping or distortion from handling. You get top performance and long life with every Kason Trapper.

LIGHT WEIGHT

Light weight without sacrificing high strength saves shipping costs. The Trapper is easier to handle and install.



ECONOMICAL

Value is the key. The unique, yet simple, design of the Trapper 7000 Series gives you greater strength, durability, and efficiency at costs competitive with ordinary baffle-type filters. Choose from eight standard sizes in corrosion- and rust-resistant stainless steel, lightest weight aluminum, or low-cost galvanized steel to match your budget and operating requirements.

EFFICIENT

The Trapper lives up to its name when it comes to grease collection. The scientifically developed smooth, aerodynamic baffles simply pick up more airborne grease and promote better drain-off than conventional models. In side-by-side testing with popular filter models, the Trapper collected up to 25 percent more grease at given conditions.

CLEANS FAST, EASY

Spray, soak, steam, or dishwasher - whatever method you prefer, the Trapper comes clean in a hurry. Frameless construction and simple baffle design reduce those hard-to-clean overlap areas found in typical filters. Removes and installs easily with two stainless steel snap-in drop handles supplied with each filter.

JM AEROFOIL



BS 5750 Pt 1
EN 29001
ISO 9001

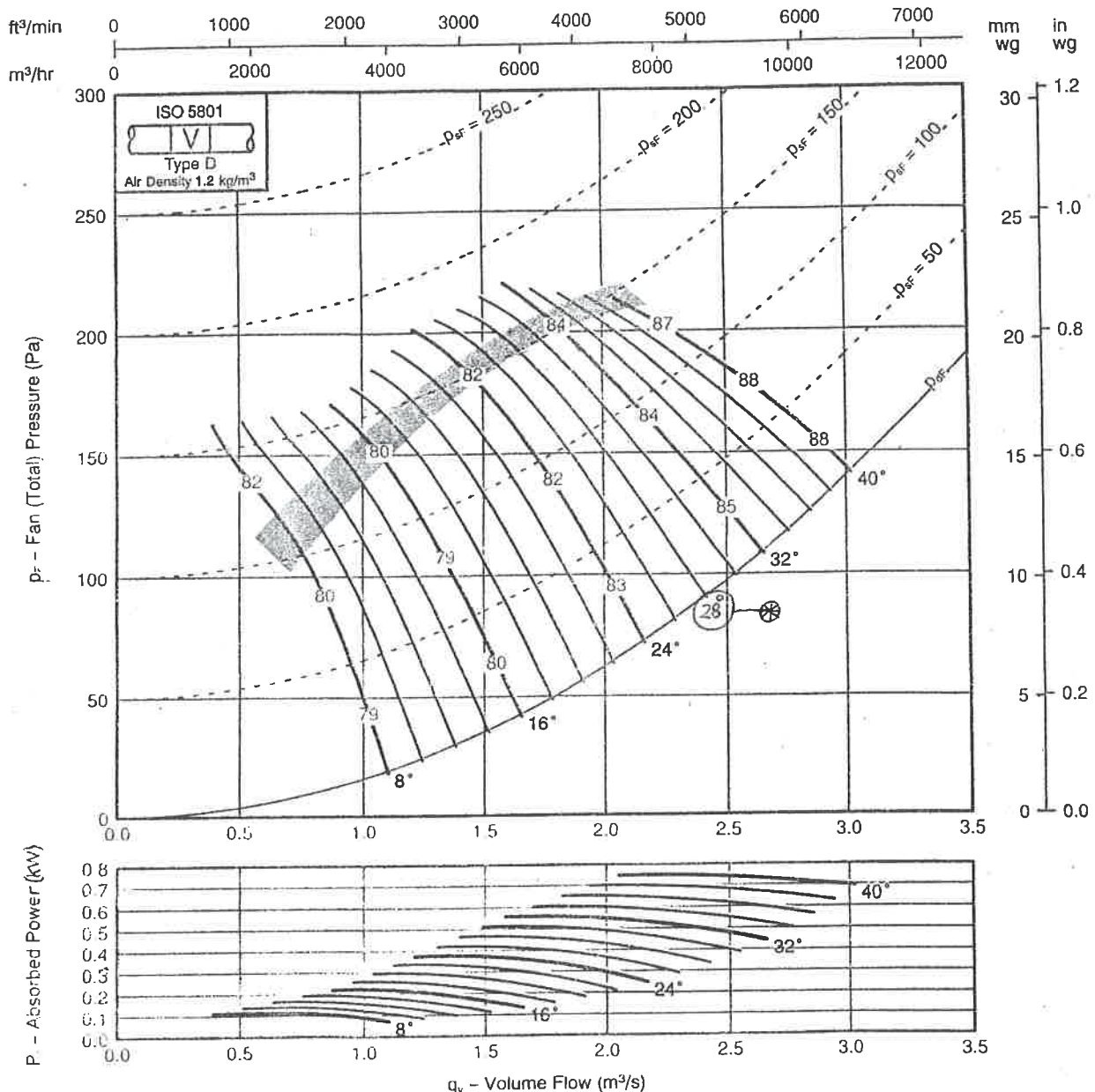
Fan Code: 50JM/16/4/5/...



500 mm 1420 rev/min 5 Blades 50 Hz

Performance Data ISO 5801:

Performance shown is specifically for fully ducted installations.



Sound Data BS848 Part 2 1985:

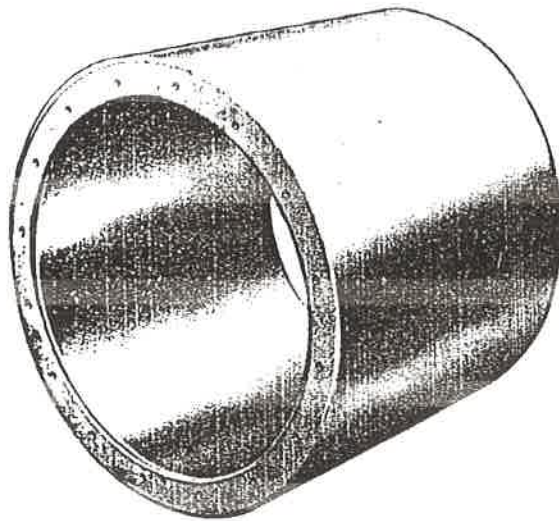
Single figures on performance curves are overall inlet sound power levels, derived from measurements taken in Woods laboratory specifically under ducted conditions. For sound power levels in eight octave bands, apply the following corrections to the overall level. Use upper corrections when operating point is above shaded area, or lower corrections when operating point is below shaded area.

Inlet Levels									Outlet Levels								
Pitch Angle	Octave Band Centre Frequency (Hz)								Pitch Angle	Octave Band Centre Frequency (Hz)							
	63	125	250	500	1k	2k	4k	8k		63	125	250	500	1k	2k	4k	8k
8	-13	-9	-8	-3	-8	-14	-22	-29	8	-12	-7	-8	-3	-8	-14	-21	-27
	-15	-7	-10	-6	-6	-10	-15	-21		-15	-6	-9	-6	-6	-8	-14	-19
16	-12	-7	-10	-4	-8	-12	-18	-25	16	-11	-7	-10	-4	-8	-12	-18	-23
	-11	-3	-9	-9	-11	-12	-16	-19		-11	-3	-9	-9	-11	-12	-15	-18
24-40	-5	-5	-9	-10	-13	-14	-18	-21	24-40	-4	-4	-9	-10	-13	-14	-17	-20
	-6	-4	-9	-10	-13	-15	-19	-24		-6	-3	-9	-10	-13	-15	-18	-22

SK9774 * = 56 DBA @ 3M's - FURTHER REDUCED BY SILENCER - REF ATTACHED DATA SHEET.

02/02/94

SILENCERS



SILENCER ATTENUATION

The figures shown opposite represent typical insertion losses when the appropriate silencer is fixed directly to the discharge of a fan operating at the middle of its performance range. Attenuation can vary with certain intake conditions and in high volume or high temperature situations.

Two types are available, either straight through type or pod type, both of these are supplied in three different lengths.

1D – equivalent to 1 fan diameter

2D – equivalent to 2 fan diameters

1.5D – equivalent to 1.5 fan diameters

Silencers are constructed from galvanised mild steel and are drilled to suit fan flange. The acoustic material is retained by an inner perforated case.

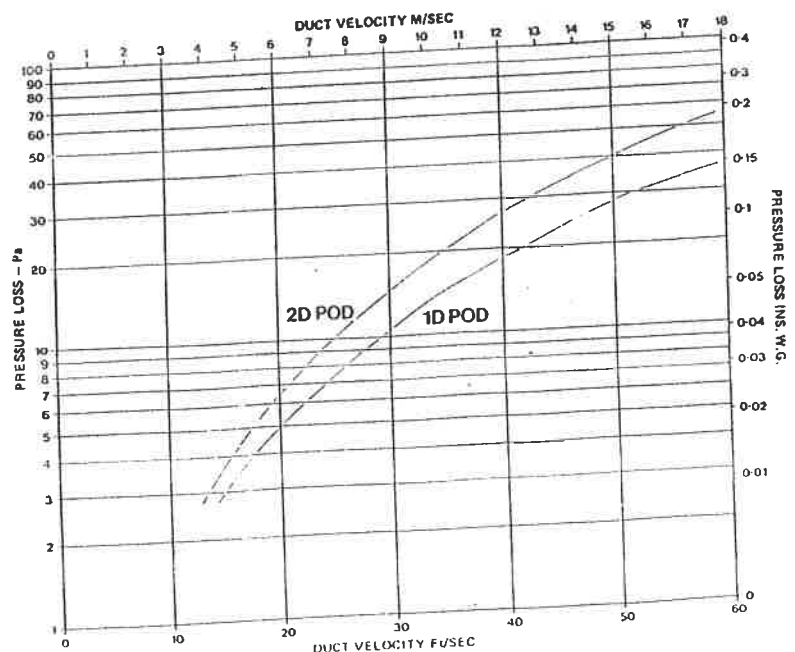
Special finishes can be supplied to cater for high temperature, corrosion and saturated atmospheres.

Fan Size	Type	Length	IN DUCT ACOUSTIC PERFORMANCE DYNAMIC INSERTION LOSS (20°C) OCTAVE BAND MID FREQUENCY							
			63	125	250	500	1K	2K	4K	8K
250	Thru	1D	0	0	2	5	7	5	4	3
		2D	0	1	3	9	12	9	7	5
	Pod	1D	1	3	7	11	22	28	20	15
		2D	1	8	14	19	29	34	28	23
315	Thru	1D	1	2	4	9	11	10	9	7
		2D	1	2	5	11	16	12	11	10
	Pod	1D	2	5	6	9	18	20	18	15
		2D	2	6	6	12	20	25	20	17
400	Thru	1D	2	3	5	10	13	11	9	8
		2D	3	4	7	14	18	15	11	12
	Pod	1D	2	6	8	10	19	24	20	17
		2D	3	7	8	14	29	29	23	18
500	Thru	1D	2	3	6	13	14	10	10	5
		2D	3	4	8	19	18	14	11	10
	Pod	1D	2	3	8	16	21	22	21	16
		2D	2	4	10	20	29	30	20	26
630	Thru	1D	2	5	7	15	13	8	9	8
		2D	4	6	9	19	19	14	13	12
	Pod	1D	3	5	8	15	19	16	14	12
		2D	5	6	10	19	29	25	21	20
710	Thru	1D	3	5	7	15	13	9	9	8
		2D	4	6	9	19	17	13	12	11
	Pod	1D	3	5	8	15	19	15	14	12
		2D	5	6	10	20	26	23	18	17
800	Thru	1D	3	5	8	16	12	9	9	8
		2D	4	6	10	19	15	12	11	10
	Pod	1D	4	5	8	16	19	15	14	13
		2D	5	7	11	22	23	21	16	14
900	Thru	1D	3	5	10	17	13	11	10	8
		2D	4	6	12	19	15	12	11	10
	Pod	1D	4	5	9	17	19	15	14	13
		2D	5	7	12	24	23	21	16	15
1000	Thru	1D	4	5	11	16	11	10	8	9
		2D	4	6	13	19	14	12	11	10
	Pod	1D	5	5	11	18	19	15	14	13
		2D	5	7	13	26	24	20	16	16

SILENCER PRESSURE LOSS

Straight Through
Type:— Negligible

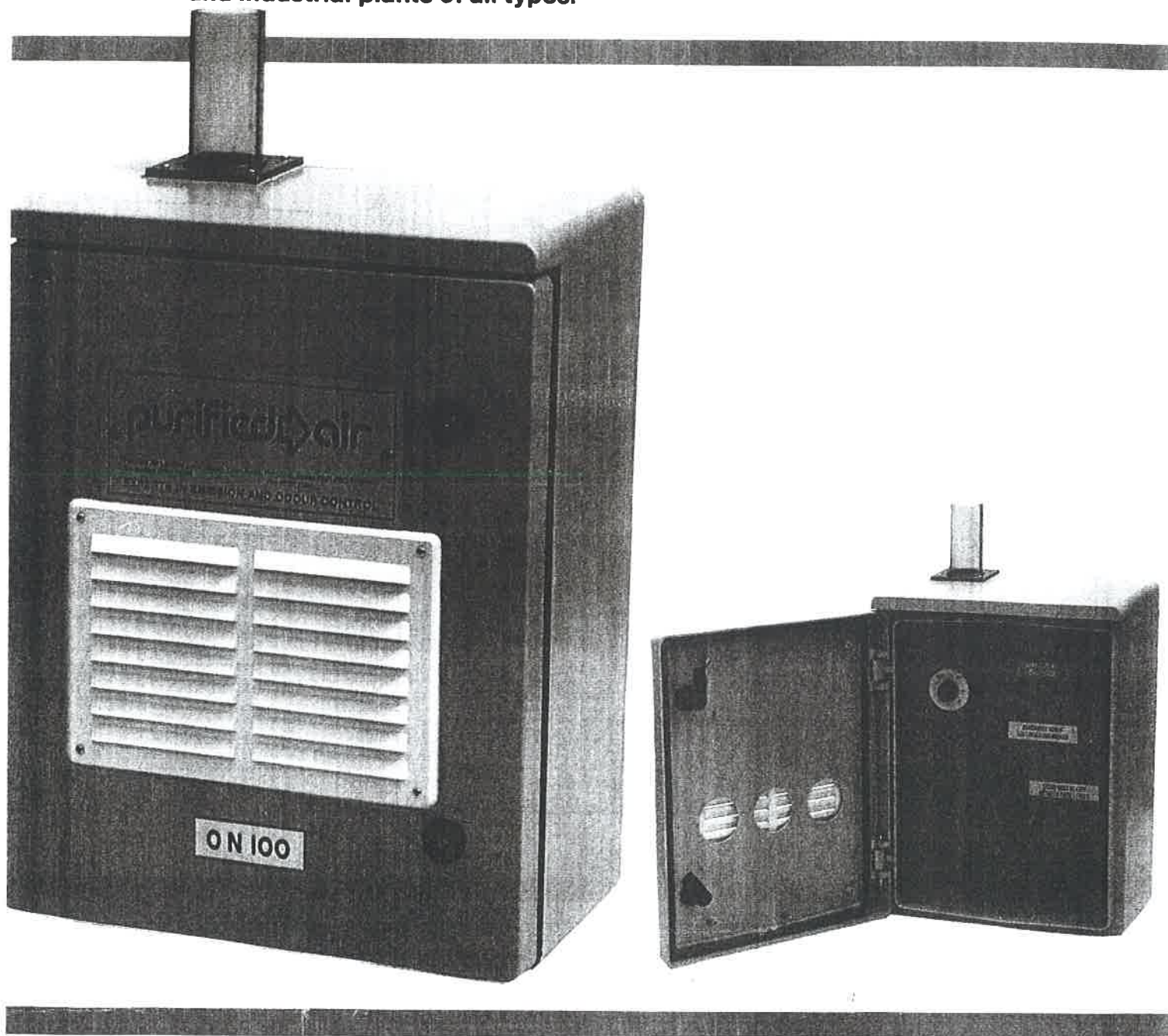
Pod Type: See Chart



purified air

O.N. 100

The O.N. 100 is a high tech, simple to install machine designed to neutralise odour laden air in the exhaust ducts of restaurants and industrial plants of all types.

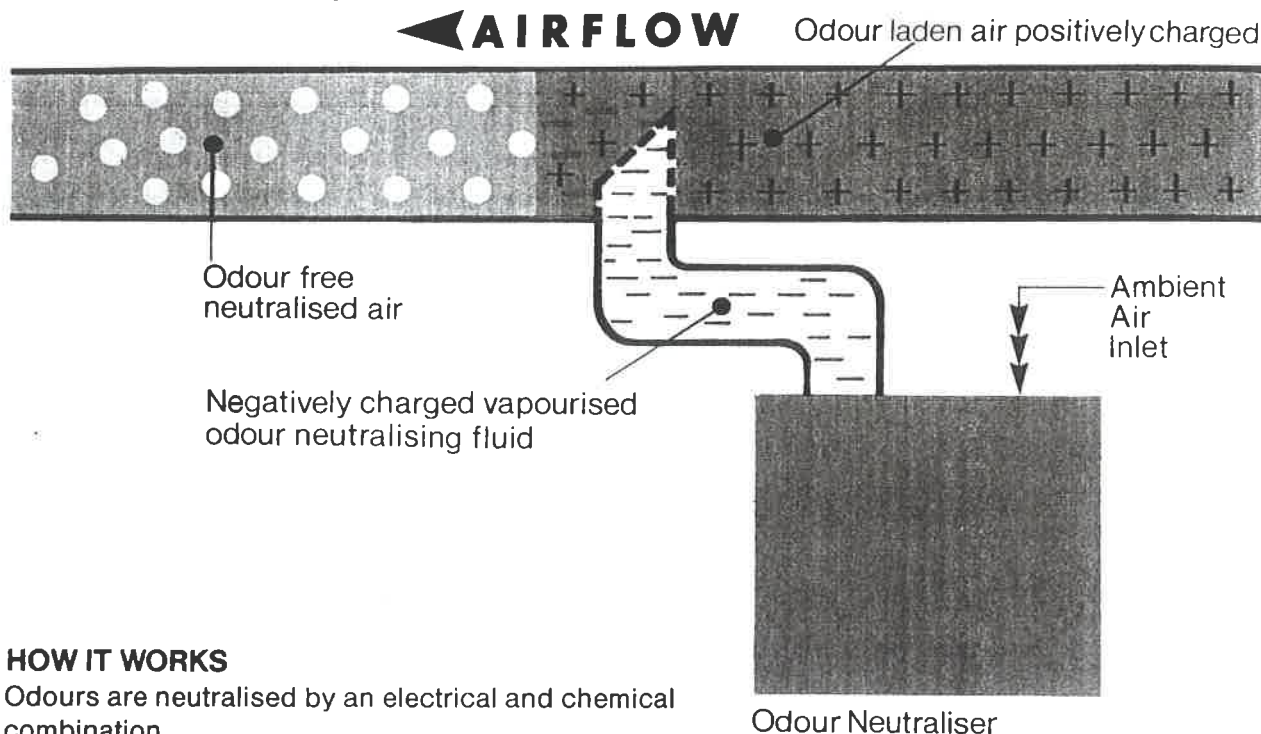


GUARANTEED PATENTED PROCESS!

**SIMPLE TO FIT IN ANY NEW OR EXISTING SYSTEM.
VERY LOW MAINTENANCE EXPENDITURE PER ANNUM.**

purified Δ air

AIRFLOW



HOW IT WORKS

Odours are neutralised by an electrical and chemical combination.

Air passed through the O.N. 100 is saturated with the special neutralising liquid. This saturated air then receives a very high negative electrical charge and is then introduced into the exhaust duct where it combines with the positively charged odour to create a neutral, therefore eliminating unpleasant emissions.

**BE CONFIDENT OF AN ODOURLESS EXHAUST FROM
YOUR PLANT OR PREMISES, FIT THE O.N. 100!**

TECHNICAL DESCRIPTION

Electrical supply:	220/240V. 50HZ. (others can be manufactured).
Power Consumption Max:	40 watts.
Weight:	10KG.
Capacity:	upto 15,000 cm/h exhaust Air.
Ionisation Voltage:	15KV negative.

Distributed By:

purified Δ air

Purified Air Limited, Lyon House,
Lyon Road, Romford, Essex RM1 2BG,
England.

Tel: (01708) 755414

Telex: 897037 WESSEX

Fax: (01708) 721488

THE O.N.100 ODOUR NEUTRALISER HOW IT WORKS AND ITS USE
IN THE CONTROL OF ODOURS FROM COMMERCIAL KITCHEN EXTRACT
SYSTEMS.

The concept of the O.N.100 was invented and Patented in Germany. Purified Air Limited acquired the licence to manufacture and supply throughout Europe, USA and Canada.

The O.N.100 was developed specifically to reduce odour contaminant from commercial kitchens. The unit is designed to deal with the gaseous phase pollutant which will be present after the bulk of the particulate phase has been removed.

The O.N.100 will improve the control of odour emissions even with limited particulate phase control.

How The O.N.100 Works.

The process combines both Physics and Chemistry. Ambient air is drawn into the O.N.100 unit by means of an integral

fan where the air is mixed with a neutralising chemical to form a vapour or gas. The principles of Electrostatic Precipitation are again applied and the vapour is ionised to 15,000 V negative and discharged into the duct by means of a non conductive flexible hose and venturi spigot. The flow through this is controlled by the velocity within the duct thus once a system is commissioned and balanced the dosage will be correct.

The metal duct is earthed through the same circuit thus making the contents at an opposite electrical potential to the ionised chemical vapour. The Electrostatic difference forces the chemical to combine physically with the contaminants after which a chemical reaction takes place to neutralise the cooking odour.

Efficiency

The neutralisation effect is very good, dependent on the level of activity within the kitchen either a faint cooking odour or faint neutralising chemical will be detected directly at the discharge. However, if you stand one to two metres from the discharge it should be odour free.

Pressure Loss.

The O.N.100 does not exhibit any pressure loss and can therefore be installed into any new or existing system without the necessity to upgrade the fan.

Maintenance.

The only maintenance required is regular topping up of the neutralising chemical (approximately once every four weeks).