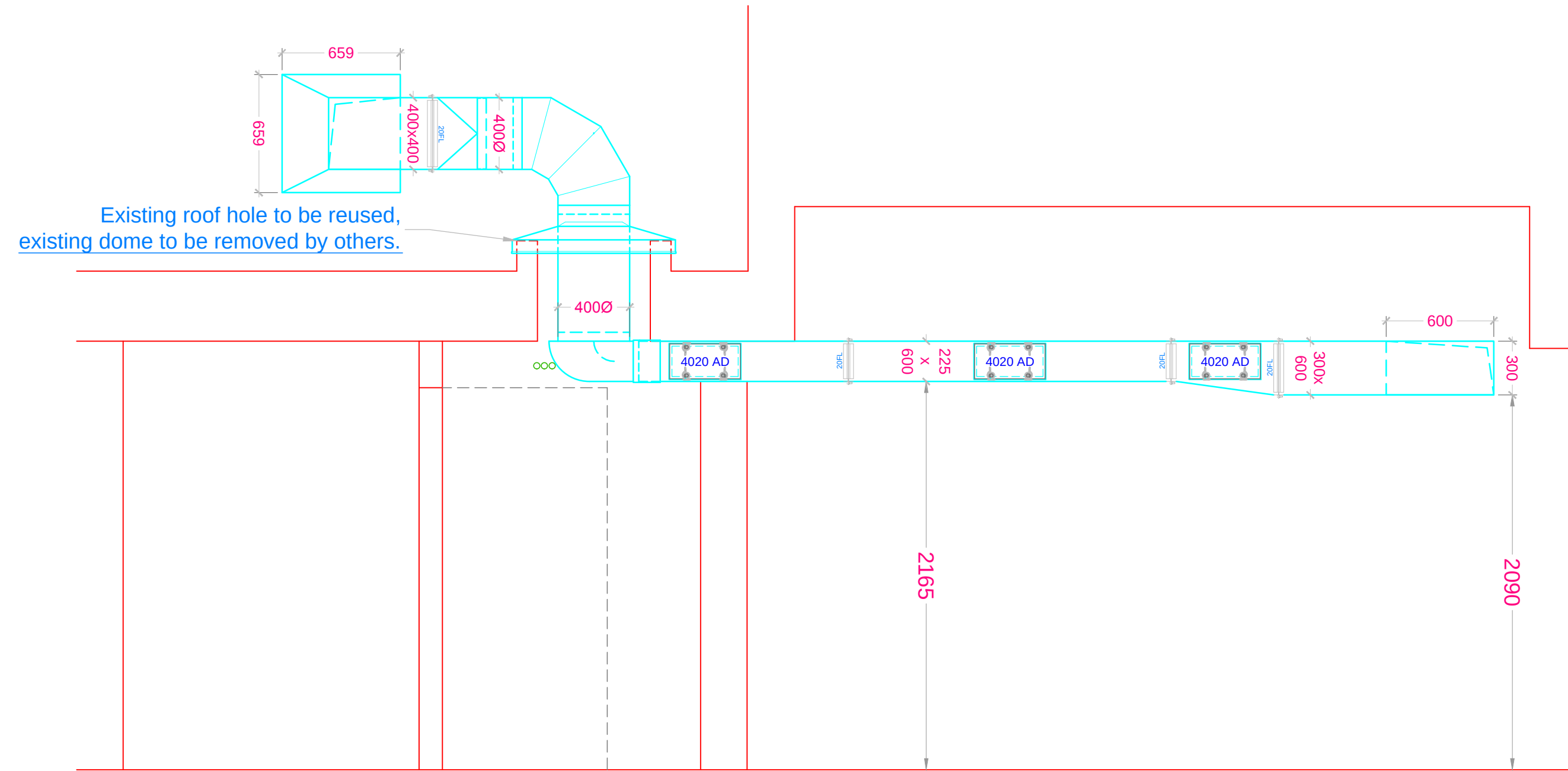
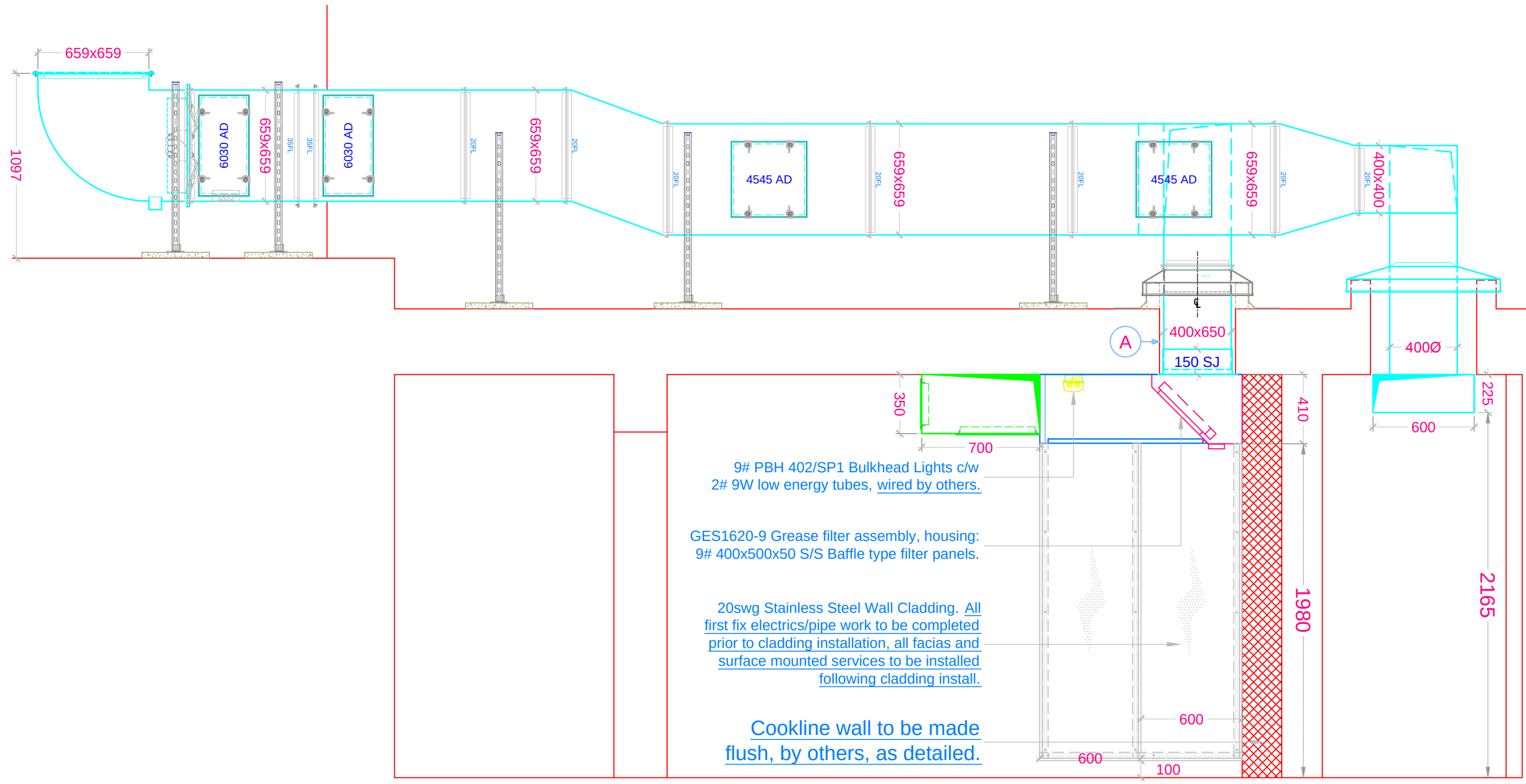


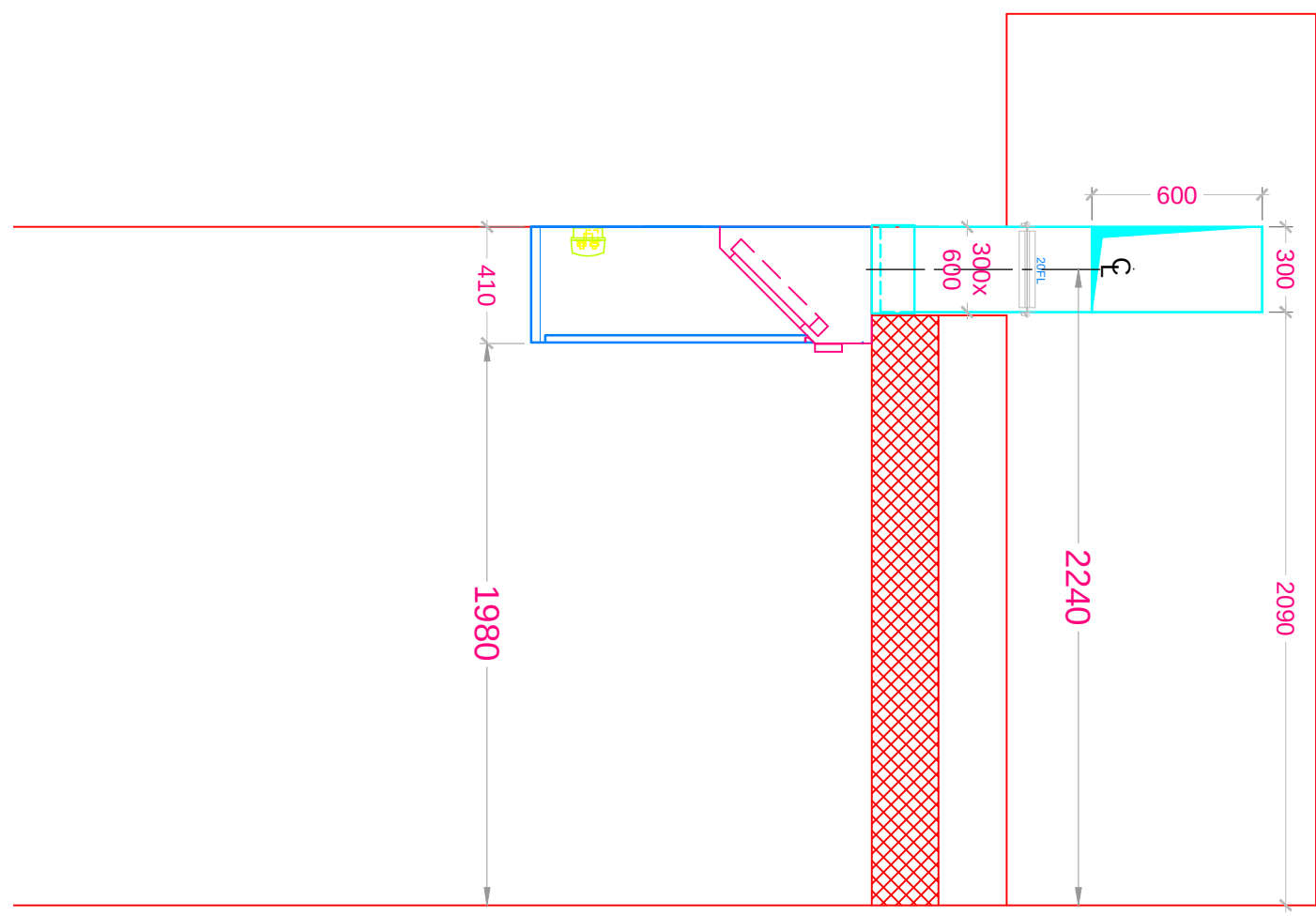
Do Not Scale: If In Doubt Ask
All Discrepancies Should Be Reported



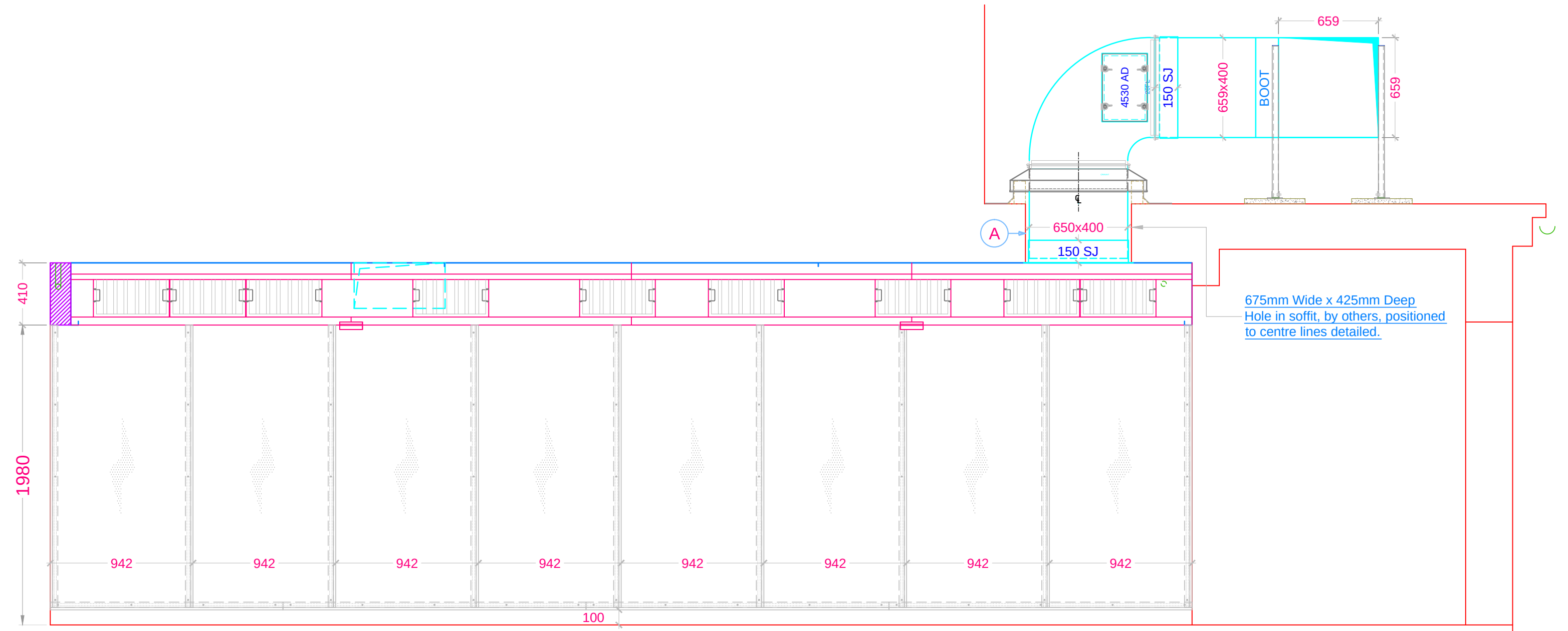
Section B-B



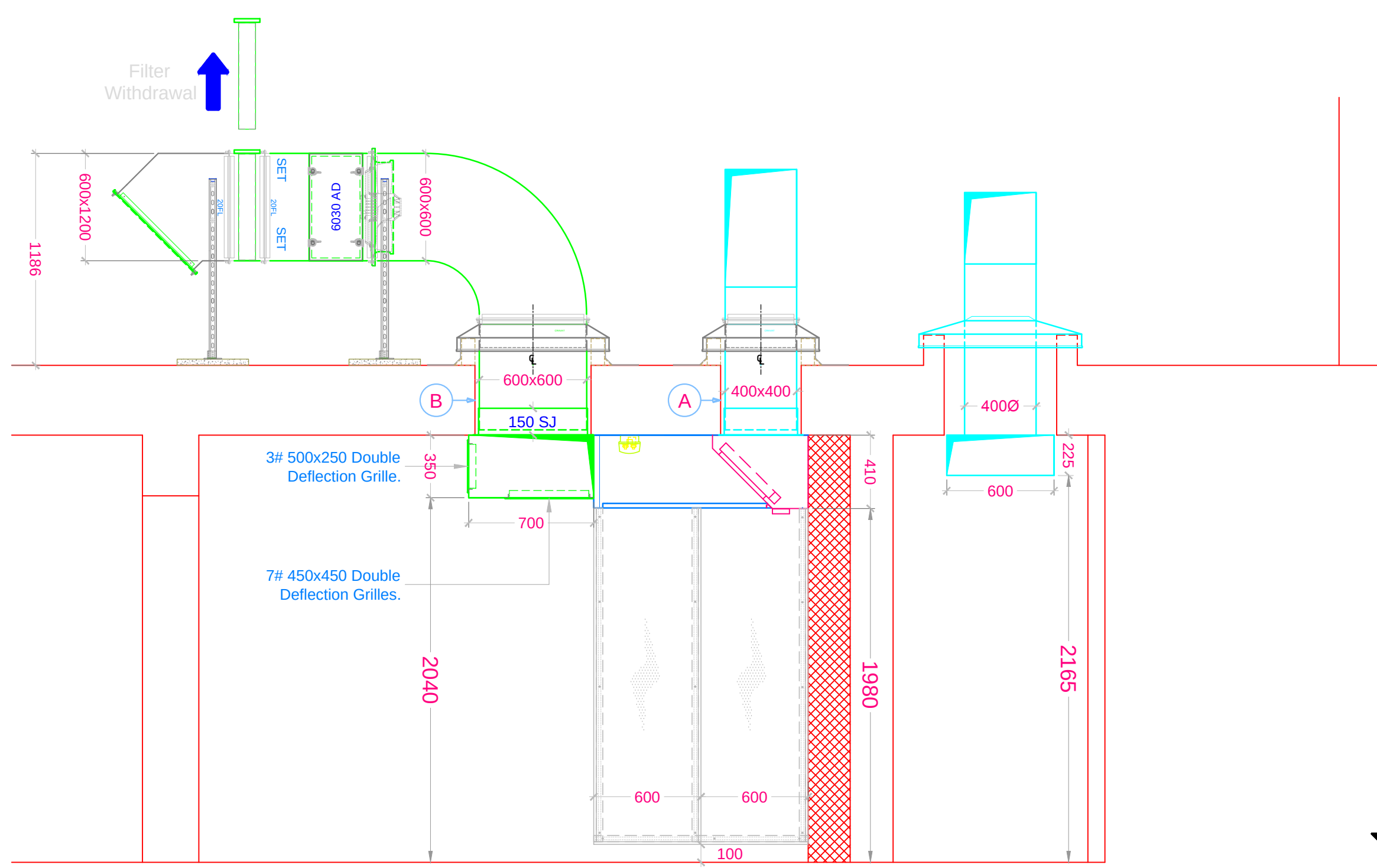
Section C-C



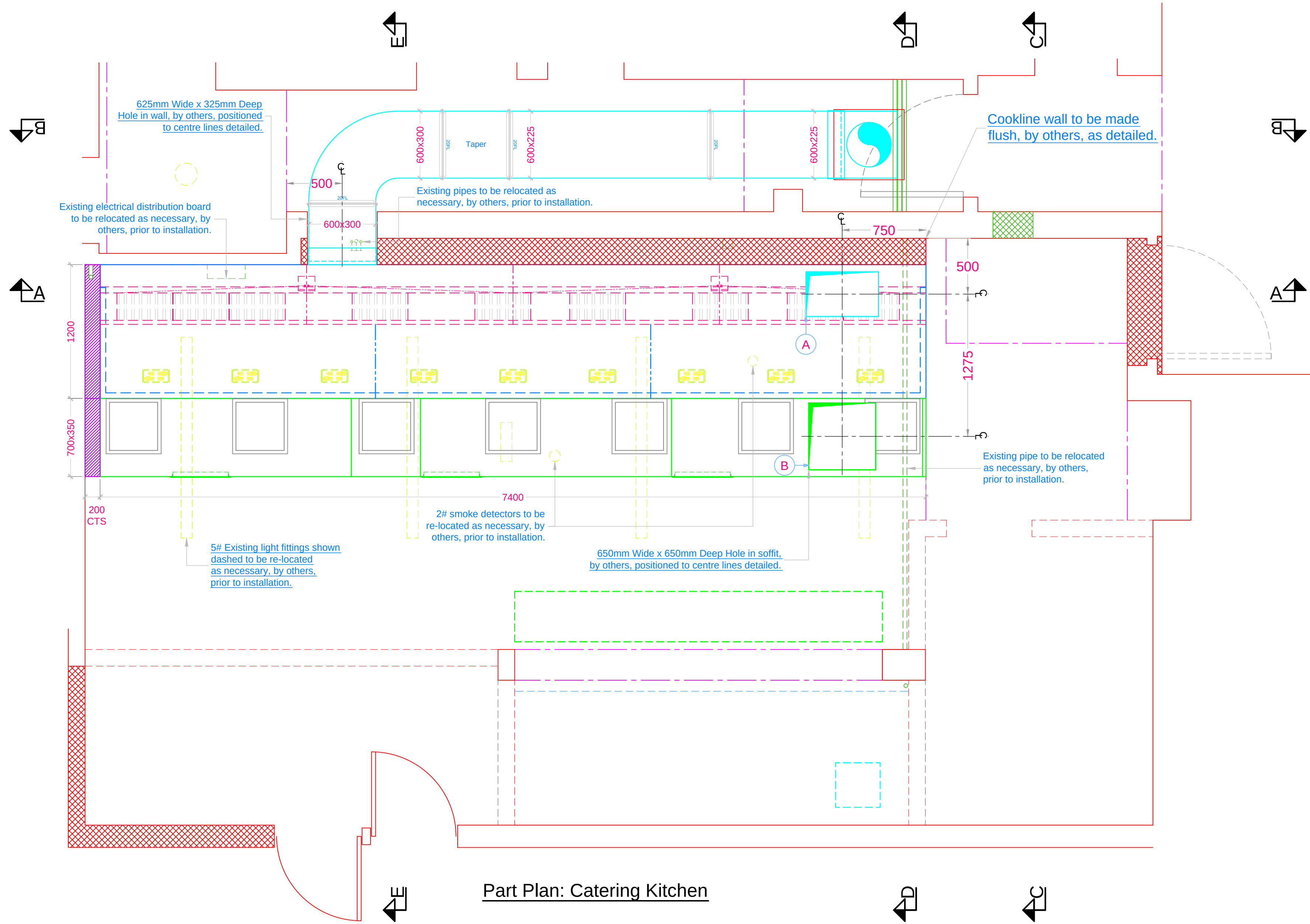
Section E-E



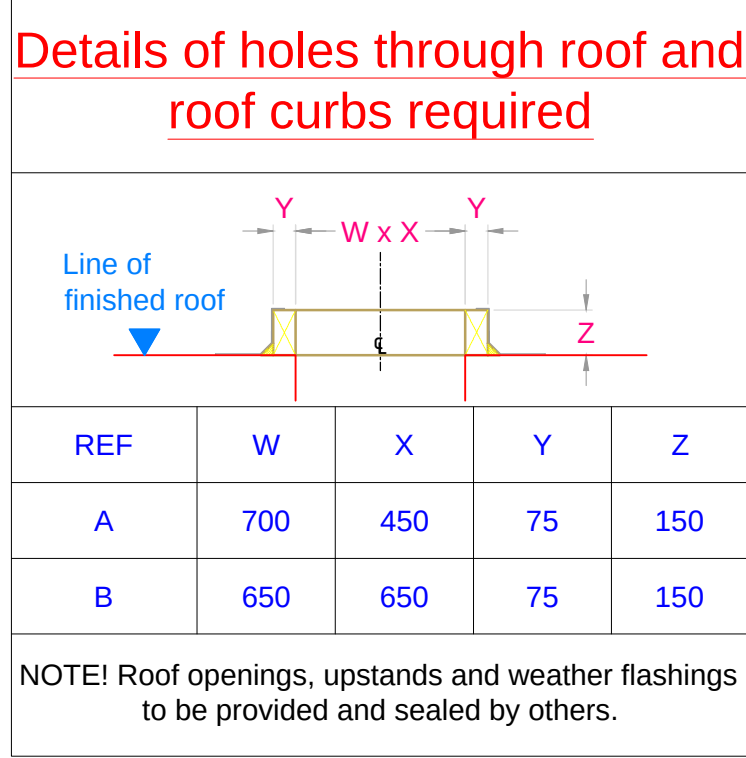
Section A-A



Section D-D



Part Plan: Catering Kitchen

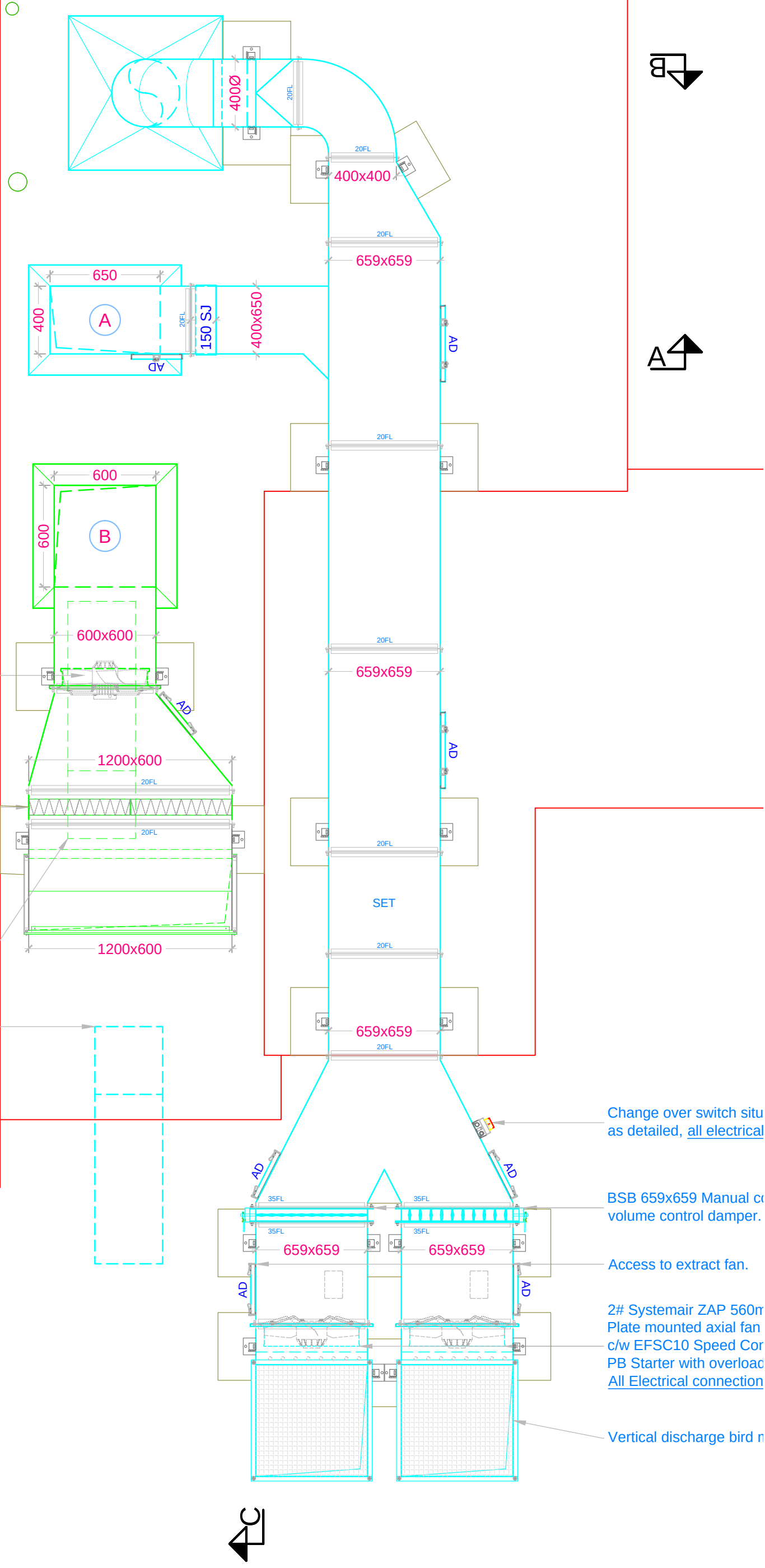


Permanent edge protection be provided by main contractor, to extremes of flat roof, to resolve all potential fall hazards during installation and future maintenance works.

Systemair ZSP 500mm 120rpm Sickle Blade Plate mounted axial Fan 240-1-50, C/w EFSC6 Speed Controller. All Electrical connections by others

2# 600x600x100 G4 Grade disposable air filter panels

Existing canopy, extract and input systems to be removed by others.



Part Plan: Flat Roof

Notes:
1) Materials Canopy & Grease filter assemblies: 0.9mm Stainless Steel
Ductwork: Galvalume mild Steel
2) All ductwork & canopies to be sealed to building with anti-fungal silicone.
3) Installation subject to building control & planning regulations to be checked independently by the architect / client.
4) Electrical connection to Fans & Controller and canopy lighting by electrical contractor full in accordance with the latest IEE Standards.
5) All services & lighting by others to be routed external to canopies and ductwork routes.
6) All earth bonding to ventilation equipment to be carried out by Electrical Contractor in line with current regulations.
7) All builders work openings to be formed prior to system installation, and made good following installation by building contractor.
8) Suspended Ceilings to be installed following Canopy installation.
Replacement air
If not included within kitchen ventilation package, to be provided by others, to achieve adequate combustion air in accordance with CORGI requirements. Gas appliances i.e. Heating boilers located in vicinity of the kitchen are to be isolated (by others) from the kitchens negative air pressure.
Tempered Air
HVCA Specification DW172 recommends a minimum supply air temperature of 10°C when discharged from canopy and 16°C when discharged from ceiling. If tempered air is not included within kitchen ventilation scheme, supply air will be introduced at ambient temperature, this may create staff comfort issues. Tempered air can be added to the initial scheme or retro installed in most circumstances, subject to suitable electrical power, gas or heating plant being available. If tempered air is not utilised we cannot offer definitive air entry temperatures and consequently accept no responsibility.
Gas Interlock.
Supply and extract fans to be interlocked to gas supply in accordance with BS 6173:2001. Note: If not included within the ventilation package this is to be provided by others to achieve compliance. Note: Electrical wiring and gas solenoid valve to be provided by relevant contractor.

Fan Details
Kitchen Extract Fans: 2# Kitchen Supply Fan
ZAP 560-41 ZSP 500-41
Controller: EFSC10+DOL PB Controller: EFSC6
Motor: 1.4 kW 240/1/50 Motor: 0.78 kW 240/1/50
Run Load: 6 Amps Run Load: 3.4 Amps
Start Load: 15 Amps Start Load: 7.1 Amps
Noise level: 68 dBA @ 3m Noise level: 56 dBA @ 3m
Wiring Diagram #: TWD 28/31 Wiring Diagram #: TWD 27/30

REVISION DETAILS			
REV	DESCRIPTION	APPROVED	DATE
A	First Issue	AB	15/11/12
B	Re-route extract ductwork	DR	16/11/12

Please note this drawing is based upon catering layout:
535302-A
and is subject to amendment in accordance with any further revisions to the aforementioned drawing

Drawing Status: ISSUED

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GREENE KING
BURY ST EDMUNDS

Title:
Kitchen Ventilation System

Project:
The Heron

Location:
**Petersfield Road
Havant, PO9 2EN**

Scale: 1:25	Sheet: A0	Date: 16 November 2012	Drawn: DR	Checked: AB
Project No: Q.37597	Drawing No: 041447	Revision: B		