

The Stone Room, Angmering

System Overview

Overview - 07 Sept 21

Refer to Indicative Specification in BWF Drawing 20633 – Plan View Only

Cooking is proposed to be carried out using a standalone pizza oven as well as a six burner oven range and twin tank fryer. All equipment will be electric and so the system will be extract only with balancing air input via passive louvre by builder.

The Pizza Oven will be exhausted via high temperature stainless steel twin wall duct which will run to a collector plenum.

The oven range and fryer will sit under a stainless steel extractor canopy with 4 no. stainless steel baffle filters in an extractor plenum to its rear.

A Plasmaclean Xtract 2100 ozone unit will be located above the canopy and feed ozone into the extractor duct to facilitate the maximum odour neutralization time.

A single spigot will allow for extracted air to be drawn from the canopy into 600 x 200 section ductwork above which will then go across the top of the disabled toilet to exit the building to the rear. Note – it has been assumed that the disabled toilet is part of the same fire compartment as the kitchen.

As the duct exits the rear of the building, it will drop to external floor level.

From there it will be drawn through a Plasmaclean single cell Electrostatic Precipitator Unit (ESP) for the removal of grease and smoke particles.

Both proposed odour control measures are consistent with an odour risk categorization of “VERY HIGH” as per DEFRA 2005 “Guidance on the Control of Noise and Odour from Commercial Kitchen Exhaust Systems and EMAQ 2018 update.

A centrifugal acoustic fan will provide powerful but quiet extraction. Noise from the fan will be managed by the use of attenuation to achieve target noise levels set by an acoustic engineer.

Duct will then go up to high level to exhaust above the wall level.