



Sussex Catering Equipment (SCE) Limited
Unit E Ford Industrial Estate
Ford Lane
Ford BN18 0DF

Yotu Architectural Design Ltd
46 Furze Hill House
Furze Hill
Hove BN3 1PU

Date: 26th July 2017

Dear Sir/Madam

Ref: Mr Yasar Akca, 5-7 Station Road, Bognor Regis, PO21 1QB

Further to Mr Akca's communication with us, I enclose the following technical specification for the extraction to be fitted at the above address.

The three pan fish frying range will have primary grease filters mounted on the rear of each manifold for each pan. These are removable filters which are cleaned by the manager of the shop on a twice weekly basis.

There is a 300mm 0.8mm galvanised mild steel exhaust duct that exits the range where it will connect into a drainage sump. The central drainage sump is the lowest point of the system, the purpose of this sump is to collect all the waste oil. Continuing on after the drainage sump, the duct will then connect into a horizontally mounted 3 stage carbon filter cell. The specification is as follows: Grease filter stainless steel mesh 600mm x 600mm x 50mm to be cleaned on a weekly basis. Pre-filter/EU4 particulate bag filter to be replaced as needed. Carbon filter/207°C carbon. High temp steam activated and de-dusted 50kg surface area 1050m³g typical. Dwell time 0.3 seconds. Apparent density 460-520kg/m³ resistance clean 50pa.

The duct will continue into a kitchen exhaust fan for medium temperatures up to 120°C in continuous operation, reliable, swing-out service door including motor section, motor outside air flow.

Registered Office: **29 Cuckfield Crescent, Worthing, BN13 2ED**
VAT Registration No: **GB 197 5218 71**
Company No: **10161846**



Casing made of double-skinned galvanised steel sheet, insulated with 50mm rock wool, non-combustible accredited to A1 DIN 4102. Swing-out door for easy inspection and service of impeller and motor, completely swing out to the outside. Door hinge interchangeable left/right.

Forward curved centrifugal impeller made of galvanised steel sheet. Impeller balancing quality Q 6.3, dynamically balanced in two planes accredited to ISO 1940 T1.

Voltage controllable internal rotor motor, standard motor IEC, outside air flow. Integral thermal contacts with leads to a motor protection device. Terminal box fitted on the motor.

Suction and discharge sided duct connection with rubber-lip seal. Top discharge.

With protection plate to avoid grease or oil leakage.

Low sound level. Indoor installation with rubber vibration dampers.

The motor specification is as follows: Brook 0.75kw 1400rpm. Fan diameter 280mm. Noise level 28dba at 2 metres.

Please note: This is an internally mounted motor so there will be no noise breakout externally.

From the fan unit, the duct will exit the building and connect into a vertical 300mm diameter galvanised steel flue which will terminate at the top of the side elevation of the building. The vertical efflux of this system being 13 metres/second.

Maintenance and servicing:

The grease filter housed in the carbon filter unit must be cleaned on a twice weekly basis by the manager of the shop. This must be logged.

Servicing of the extraction system must be carried out every 6 months with the carbon filters being changed on an annual basis.

Once installed the fish frying range will need a full service on a yearly basis.

If you have any queries regarding the above please do not hesitate to contact me on [REDACTED]

Yours sincerely

For and on behalf of Sussex Catering Equipment (SCE) Ltd

John Coleman