

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

Section A-A

Section B-B

Section C-C

Part Plan: Catering Kitchen

Part Plan: Roof Void

Notes:

- Materials Canopy & Grease filter assemblies: 0.9mm Stainless Steel Ductwork: Galvanised mild Steel.
- All ductwork & canopies to be sealed to building with anti-fungal silicone.
- Installation subject to building control & planning regulations to be checked independently by the architect client.
- Electrical connection to Fans & Controller and canopy lighting by electrical contractor full in accordance with the latest IEE Standards.
- All services & lighting by others to be routed external to canopies and ductwork routes.
- All earth bonding to ventilation equipment to be carried out by Electrical Contractor in line with current regulations.
- All builders work openings to be formed prior to system installation, and made good following installation by building contractor.
- 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.

Manufacturing Data Capture

Part.	Works Order #
Kitchen Canopy	##
Extract Duct	##
Input Duct	##
S/S Wall Cladding	##

REVISION DETAILS

REV	DESCRIPTION	APPROVED	DATE
A	First Issue	DR	06/10/2023
B	Ductwork routes changed to terminate through spine void	DR	06/10/2023
C	Termination positions changed to suit new fire curtain within roof space	DR	24/04/2024
D	Access route amended as per comments from client	DR	06/05/2024

Fan Details

Kitchen Extract Fan

ELTA SL400-1EC
Controller: ECP2-S-P
Motor: 0.285 KW 230/1/50
Run Load: 2.54 Amps
Start Load: 2.54 Amps
Noise level: 57 dBA @ 3m
Wiring Diagram #: TWD 75

Kitchen Supply Fan

ELTA SCP350-1EC
Controller: ECP2-S-P
Motor: 0.177 KW 230/1/50
Run Load: 1.54 Amps
Start Load: 1.54 Amps
Noise level: 56 dBA @ 3m
Wiring Diagram #: TWD 66

Please note this drawing is based upon catering layout: 17791 A (P) Rev A and is subject to amendment in accordance with any further revisions to the aforementioned drawing

Drawing Status: REVIEW

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LLOYD CATERING EQUIPMENT

Title: Kitchen Ventilation System

Project: Witterslack

Location: The Old Rectory, Rectory Ln, Market Bosworth Nuneaton, CV13 0LS

Scale: 1:25

Sheet: A0

Date: 8 May 2024

Drawn: DR

Checked: LS

Project No: Q.47317

Drawing No: 118640

Revision: D

REVISION DETAILS			
REV	DESCRIPTION	APPROVED	DATE
A	First Issue	DR	06/10/2002
B	Ductwork routes changed to terminate through gable end.	DR	09/10/2002
C	Termination positions changed to suit new fire curtain within roof space.	DR	24/04/2002
D	Access route amended as per comments from	DR	08/05/2002

Title:				
Kitchen Ventilation System				
Project:				
Witerslack				
Location:				
The Old Rectory, Rectory Ln, Market Bosworth Nuneaton, CV13 0LS				
Scale:	Sheet:	Date:	Drawn:	Checked:
1:25	A0	8 May 2024	DR	LS
Project No:		Drawing No:		
Q.47317		118640		
Revision:		D		