

Extraction System

Layman's Summary

329a Station Road, Bagworth LE67 1BL

Restaurant and Cafe (Class E)

Please refer to the detailed report for full information about the system and its technical specifications. This is a summary designed for a quick and easy understanding of the system.

The Plan

To install a highly effective extraction system into the Restaurant premises that will comply with building regulations and take into account all factors in regard to health and safety, noise and other environmental issues.

The System

An inline system comprising of an extraction hood above the cooking facilities leading to a main carbon filter and silencer (to minimise noise levels back into the restaurant premises) followed by an efficient electric fan, and then another silencer and this all leads through ducting up through the internal part of the roof and then out of the roof from the rear elevation close to the ridge terminating externally to push the cooking fumes at high speed into the atmosphere. This is all designed to prevent street level pollution and pollution that may affect nearby commercial business and residential dwellings.

Maintenance

The entire system will be serviced and fully checked every 12 months by a specialist extraction cleaning and maintenance company and the filters changed in accordance with manufacturers guidelines.

Noise Levels

The noise levels from a person standing on ground level adjacent to the premises are expected to be between 35 and 40 Db and therefore will be lower than this level beside the nearest residential property. 55Db is usually considered to be an acceptable noise level for an efficient extraction system and our system will ensure it is below this.