

25<sup>th</sup> February 2020

Site Address: 2-4 Station Road, Port Talbot, SA13 1JB

F.A.O:- Nichola Lake

Extractor fan details and description of equipment installed regards to extractor fan at Pizza hut

There is a commercial extractor fan fitted in pizza hut with integrated filters for odour neutralisation. There is very limited if any at all any greasy odours produced. Pizza Hut do not have fryers or cook any products in fryers or oils. All products are cooked through the gas conveyor belt oven.

There is a large stainless-steel canopy directly installed above Middleby Marshall PS840 cooking ovens. I have attached oven specification sheet with this documentation.

The extractor ducting goes through the building and straight out of the flat roof 1m above roof level. There is no windows or access doors within close proximity of the extracted air.

The ducting has been insulated to reduce noise and vibrations with Rockwool Acoustic RWA45 installation, then it has been fire lined with pink fireboard 15mm.

I hope this clarifies and help support our discharge of condition 8.

Kinds Regards



Salamaan Rasul

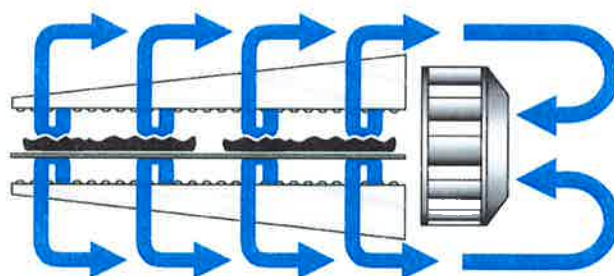


6 Minute Belt Speed!

PATENTS PENDING

### Principle

Middleby Marshall PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. Patented vertical columns of hot air move heat aerodynamically instead of using high temperatures. The streams of hot air remove the boundary layers of cool heavy air which tend to insulate the product. This gives very rapid baking without burning the product. All PS840 WOW!™ ovens are designed to cook pizza 30% faster than other conveyor ovens.



### Standard Features

- **Impingement PLUS!** low oven profile and dual air return
- **Patented EMS energy Management System** reduces gas consumption and increases cooking efficiency
- 40-1/2" (1029mm) long cooking chamber
- 33-1/2" (851mm) wide, 76-1/2" (1943mm) long conveyor belt
- Stainless steel lower shelf standard on single oven
- High speed conveyor (Range of 2:00 - 30:00)

### Speed

- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens

### Energy Management System

The PS840 WOW!™ oven features an Energy Management System (EMS) that automatically reduces gas consumption. Touch Screen Control can be programmed in one energy saving mode. Automatic "energy eye" saves gas when no pizzas are in the oven

### Optional Features

- Split belt - two 15" (381mm) belts with individually adjustable speed settings
- Stainless steel lower shelf for double oven

### Cleanability

PS840 Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, and a folding conveyor belt assembly.

### Easily Serviced

Control compartment is designed for quick and easy access.

### Warranty

All PS840 WOW! Oven™ models have a three year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA Only)

### Ventilation

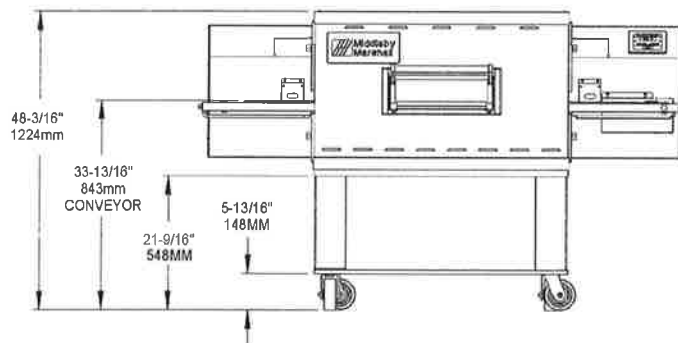
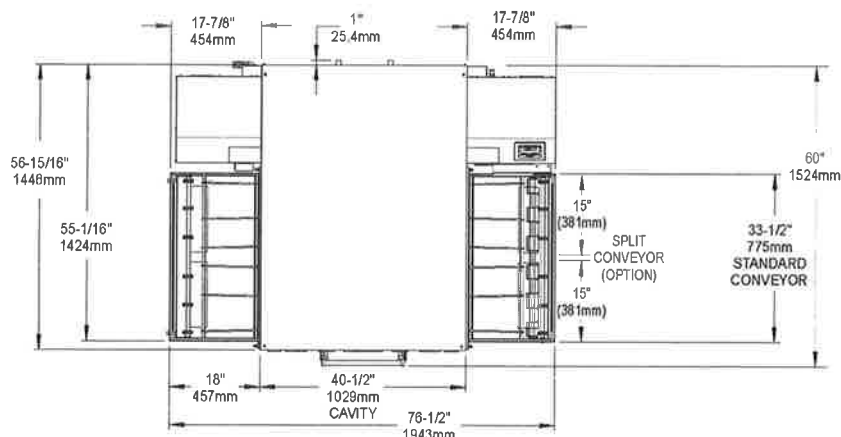
For installation under a ventilation hood only.

## PS840 Series Direct Gas Fired Conveyor Oven

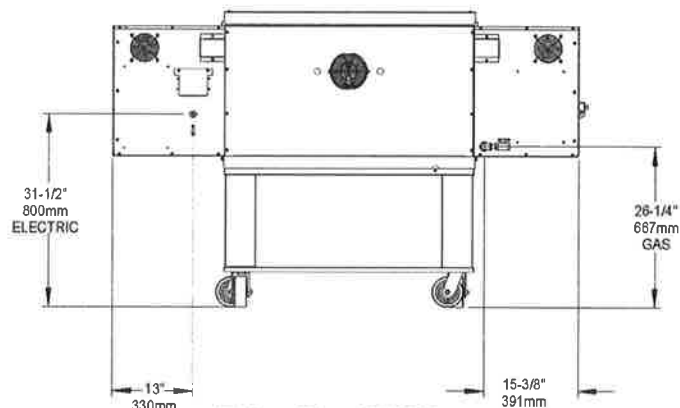
NOTE: Drawings show ovens equipped with casters.  
CE-approved units use adjustable feet instead of casters.

### PS840-1

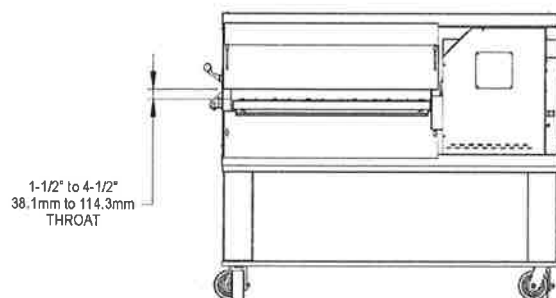
#### TOP VIEW



#### FRONT VIEW



#### BACK VIEW

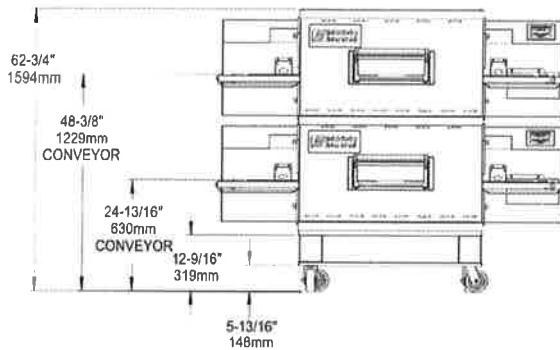


#### SIDE VIEW

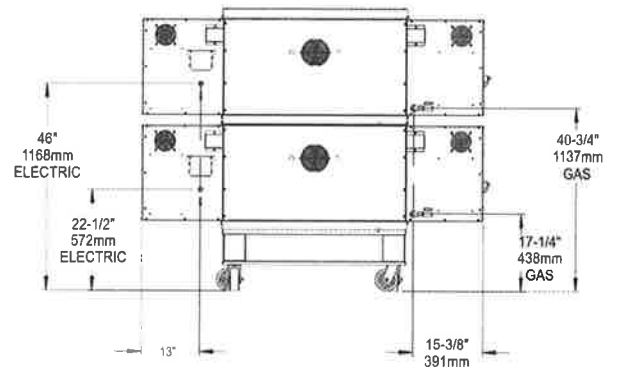
## PS840 Series Direct Gas Fired Conveyor Oven

NOTE: Drawings show ovens equipped with casters.  
CE-approved units use adjustable feet instead of casters.

### PS840-2

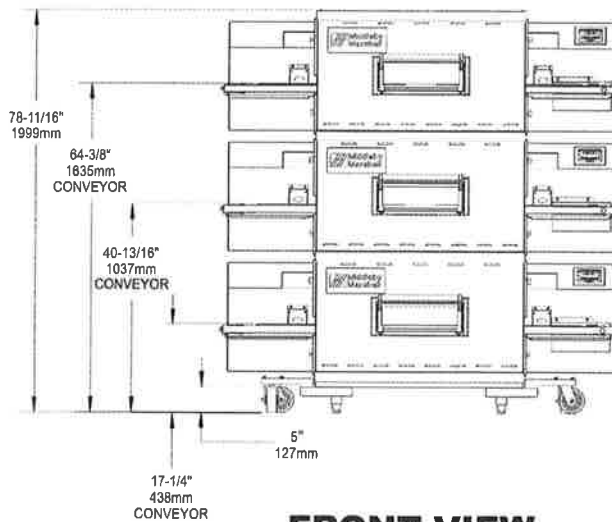


**FRONT VIEW**

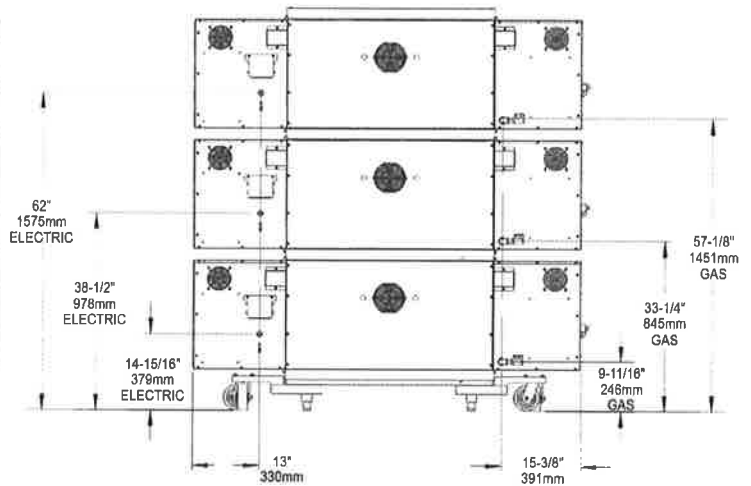


**BACK VIEW**

### PS840-3



**FRONT VIEW**



**BACK VIEW**



## PS840 Series Direct Gas Fired Conveyor Oven

### RECOMMENDED MINIMUM CLEARANCES

| Rear of Oven to Wall | Control end of conveyor to wall | Non-control end of conveyor to wall |
|----------------------|---------------------------------|-------------------------------------|
| 0"                   | 0"                              | 0"                                  |

### GENERAL SPECIFICATIONS

|         | Heating Zone      | Baking Area                     | Belt Length       | Belt Width                               | Length            | Height              | Depth         | Maximum Operating Temp | Bake Time Range | Ship Wt            | Ship Cube                                 |
|---------|-------------------|---------------------------------|-------------------|------------------------------------------|-------------------|---------------------|---------------|------------------------|-----------------|--------------------|-------------------------------------------|
| PS840-1 | 40-1/2"<br>1028mm | 9sq.ft.<br>0.837m <sup>2</sup>  | 76-1/2"<br>1943mm | 1x33-1/2" (851mm)<br>or<br>2x15" (381mm) | 76-1/2"<br>1943mm | 48-3/16"<br>1224mm  | 60"<br>1537mm | 600°F<br>315°C         | 2:00 - 30:00    | 1100lbs.<br>499kg  | 132ft <sup>3</sup><br>3.70m <sup>3</sup>  |
| PS840-2 | 81"<br>2056mm     | 18sq.ft.<br>1.674m <sup>2</sup> | 76-1/2"<br>1943mm | 1x33-1/2" (851mm)<br>or<br>2x15" (381mm) | 76-1/2"<br>1943mm | 62-3/4"<br>1594mm   | 60"<br>1537mm | 600°F<br>315°C         | 2:00 - 30:00    | 2200lbs.<br>999kg  | 264ft <sup>3</sup><br>7.39m <sup>3</sup>  |
| PS840-3 | 121.5"<br>3084mm  | 27sq.ft.<br>2.511m <sup>2</sup> | 76-1/2"<br>1943mm | 1x33-1/2" (851mm)<br>or<br>2x15" (381mm) | 76-1/2"<br>1943mm | 78-11/16"<br>1999mm | 60"<br>1537mm | 600°F<br>315°C         | 2:00 - 30:00    | 3300lbs.<br>1498kg | 396ft <sup>3</sup><br>11.09m <sup>3</sup> |

### ELECTRICAL SPECIFICATIONS

| Version          | Voltage  | Phase | Freq    | Current Draw                | Supply                      | Breakers           |
|------------------|----------|-------|---------|-----------------------------|-----------------------------|--------------------|
| USA & std export | 208-240v | 1     | 50/60Hz | 4.5 Amp-Run<br>10 Amp-Start | 3 wire<br>(2 hot, 1 ground) | As per local codes |
| Europe (CE)      | 220-230v | 1     | 50Hz    | 4.5 Amp-Run<br>10 Amp-Start | 3 wire<br>(2 hot, 1 ground) | As per local codes |

\* The current draw rating shown above are maximum values for normal operation, amperage draw will be less than the listed value.  
**NOTE: Each oven includes a 6' cord with NEMA# L6-20P plug. Customer to provide NEMA# L6-20R receptacle**

### INCOMING GAS SUPPLY SPECIFICATIONS

| Version           | Gas Type    | North America                  | IE, IT, PT, ES, GB<br>II <sub>2H3+</sub> | DE<br>II <sub>2ELL3B/P</sub> | NL<br>II <sub>2L3B/P</sub> | BE, FR<br>II <sub>2E+3+</sub> | AT, CH, DK, FI, SE<br>II <sub>2H3B/P</sub> | Rated Heat Input          |
|-------------------|-------------|--------------------------------|------------------------------------------|------------------------------|----------------------------|-------------------------------|--------------------------------------------|---------------------------|
| USA & std. export | Natural Gas | 6-8" W.C.<br>(14.9-20.0mbar)   | -                                        | -                            | -                          | -                             | -                                          | 99,000BTU<br>(29.14kW-hr) |
| USA & std. export | Propane Gas | 11-14" W.C.<br>(27.4-34.9mbar) | -                                        | -                            | -                          | -                             | -                                          | 99,000BTU<br>(29.14kW-hr) |
| Europe (CE)       | G20         | -                              | 20mbar                                   | 20mbar                       | -                          | 20-25mbar                     | 20mbar                                     | 29.14kW-hr                |
| Europe (CE)       | G25         | -                              | -                                        | 20mbar                       | 25mbar                     | -                             | -                                          | 29.14kW-hr                |
| Europe (CE)       | G20, G25    | -                              | 20mbar                                   | 20mbar                       | 25mbar                     | 20-25mbar                     | 20mbar                                     | 29.14kW-hr                |
| Europe (CE)       | G30         | -                              | 29-37mbar                                | -                            | 28-30mbar                  | 29-37mbar                     | 50mbar                                     | 29.14kW-hr                |
| Europe (CE)       | G30, G31    | -                              | -                                        | 50mbar                       | 30mbar                     | -                             | 50mbar                                     | 29.14kW-hr                |

The required gas supply pressures of other locations are dependent on the local gas type and on all applicable local codes.

#### Minimum Gas Pipe Sizes:

\* Natural Gas - 2" (51 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve.

\* Propane Gas - 1 1/2" (31.8 mm) main supply line. One 3/4" (19mm) NPT branch per oven cavity with individual full-flow shutoff valve

**NOTE: Each oven includes (1) 3/4" (19mm) NPT x 48" (1219mm) flexible, vinyl coated stainless steel braided gas hose.**

**ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.**



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