

Canopy UK Direct Ltd
20 The Metro Centre
Welbeck way
Peterborough
PE2 7UH

Site Address
3 THE PARADE,
Neath
SA11 1PU

16th September 2024

Re: Ventilation and Extraction Statement

Purpose of Statement

This statement provides details of the ventilation and extraction equipment in existence at the above premises. This statement will outline if this system has been installed in accordance with DW172 and DEFRA Guidelines.

Opening Hours

Monday-Saturday	11:00-00:00
Sunday & Bank Holiday	11.00 to 20.00

Cooking Equipment

- 2 x Henny Penny Pressure Fryers
- 1 x Chip Fryer 600x600mm
- 1 x Griddle 315x400mm
- 1 x Fish fryer
- 1 x Steamer

Combined Extract volume Required (1.34m³/s)

Extraction Canopy

The Canopy is manufactured from 0.9mm 430g Stainless Steel. The canopy is 4000mm x 900mm x 500mm x 250mm and has been fitted with 8no. 395 (w) x 495 (h) mm stainless steel baffle filters for primary filtration. The airflow for the canopy at face velocity is 6.0m³/s based on medium loading.

Ducting, Extract Fan & Odour control

450x300mm Extraction ducting. Duct to come out over the top of the canopy, where it will run to the outside, where carbon filtration, extraction fan & silencers will be situated, All fans and ducting are isolated on anti-vibration mounting feet, where possible. Jet cowl to be installed at least 1500mm away from local window. Exit point of the duct gives an efflux velocity of 15 m/s.

Site Safe Carbon filter box (controls external smoke & particles), with highly efficient bag filters & pre-mesh filter. The box will be 1200x600mm, with a 0.2 second dwell time on the filters, with an air resistance of 0.10m³/s @ 100 pascals, which has been calculated with the fan we intend to use.

2 x 450mmø silencer to be added for noise attenuation (reduces noise by up to 16dB), GBW450/4 Extraction fan.

Airflow – This fan peaks @ 1.58m³/s @ 200Pa (including baffle filters & carbon filter resistance)

Noise Rating – 45dB(A) Outlet (noise reduction from silencers not included)

Impact Risk

Scoring chart out of 45, higher the number, larger the impact risk. Anything below 20, is an exceptionally low impact risk.

	1	3	5	10	15	20
High Level Extract	/					
Closest Sensitive receptor				/		
Kitchen size, cooking capability			/			
Cooking Type				/		

With an impact risk of 26, using active carbon filtration with a high efficiency bag filters & mesh pre filters, will control the odour, grease, and smoke pollution.

Grease/fat will be collected by the pre filtration set up & will need to be changed regularly, this will control the life of the active carbon filters, and insure they work to their full capability.

System Maintenance

It is essential that this system is maintained to allow for it to work efficiently.

1. Baffle filters must be removed and washed on a weekly basis, along with the filtration inside the carbon unit.
2. Dependent on usage the entire system must be checked a cleaned by a Commercial Kitchen Extraction Duct Cleaning Specialist, please see table below.

Light Usage	2 – 6 hours per day	Clean once a year
Medium Usage	6 – 12 hours per day	Clean twice year a year
Heavy Usage	12+ hours per day	Clean four times a year

Assessed & signed off by: Paul Spires.

Canopy UK has worked with the information provided and hold no responsibility of works carried out.