

The extraction and control of noise and cooking odours from the kitchen. (Update)

There are some facts about the shop.

Extraction	MANROSE MG150BS 150MM Kitchen
Noise Level	40dBA at 3m
Extraction Rate	230m ³ /hr
Deep frying	No
Gas cooker and Gas Heating	No
Humidity Sensor control Switch	Set at 60%
Operating Temperature	0 to 25°C
Odour Control	Stainless Steel Indoor cooker hood
Extraction Rate	338m ³ /hr
Filter	Suitable Charcoal, Carbon and Grease Filters
Functions	Extracts & Recirculates

We're mainly focused on bubble tea. We do not create a lot of odours, like other deep fry restaurants. We also have air purifiers (Automatic) with odour sensors that run 24/7 to improve air quality within the shop and the surrounding area.

I attached specifications of the extractor fan from Screwfix and manufacture for reference.

Thank You,