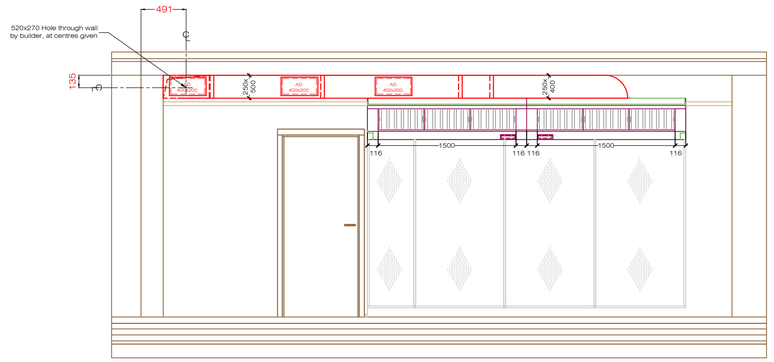
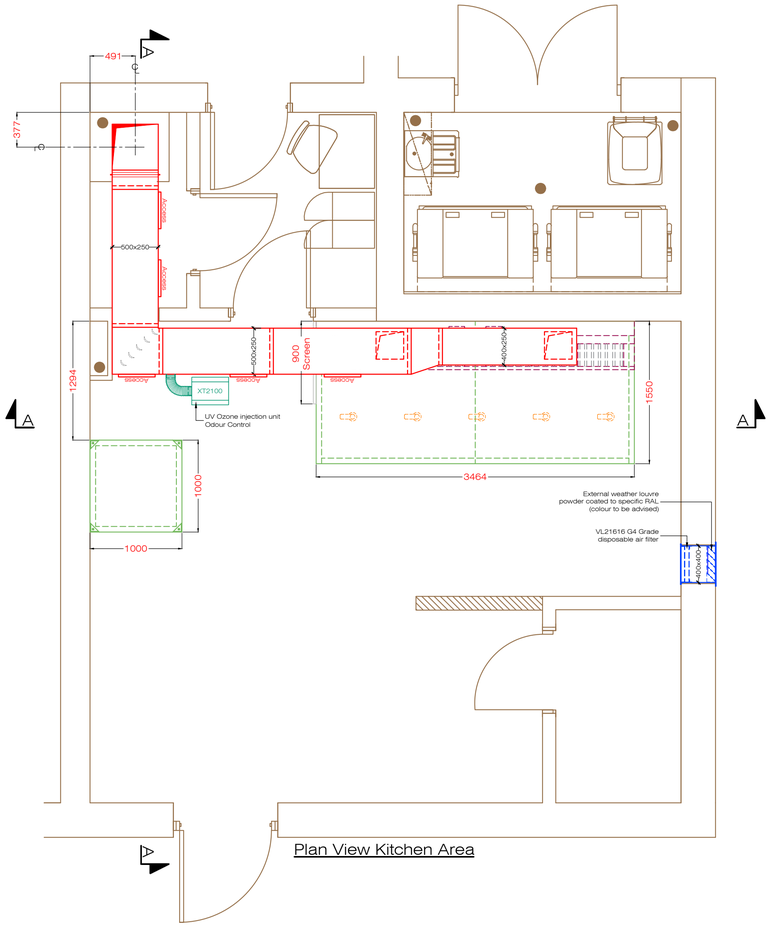
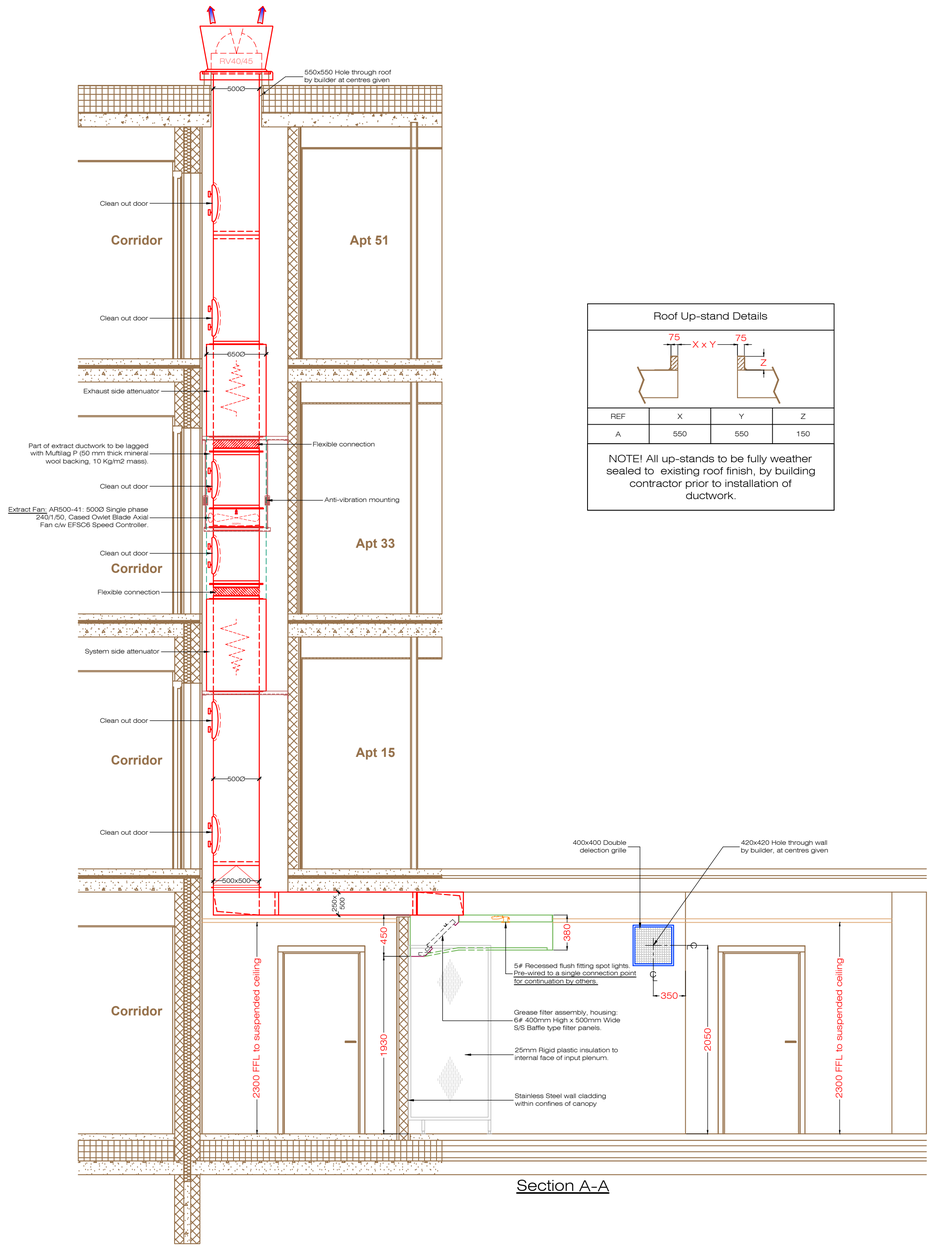


Section A-A



Plan View Kitchen Area



Section A-A

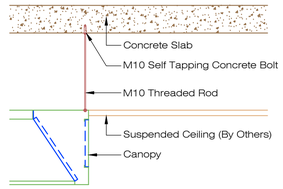
Roof Up-stand Details

REF	X	Y	Z
A	550	550	150

NOTE! All up-stands to be fully weather sealed to existing roof finish, by building contractor prior to installation of ductwork.

Legend

item	qty	equipment description
AR500-41	1	500Ø Single Phase Cased Owlet Blade Axial Fan
EFSC6	1	Single Phase 6 Amp Fan Speed Controller
AR500-FL	10	Fan Flanges To Suit 500Ø Cased Axial Fan
RV 40/45	1	Vertical Jet Roof Cowl - Standard Colour Grey unless stated
GFBS 1620	6	400mm High x 400mm Wide x 50mm Deep S/S Baffle Filter Panel
SIL P 500Ø 1m	2	500Ø 1000mm Long Unpodded Melinex Lined Sound Attenuator
LED SLF	5	7 Watt Integrated LED Spot Light Fitting
500Ø SR	3	500Ø 3m Length of Spiral Galv Ductwork
500Ø IL	1	500Ø Flanged Spigot
ACC43-50	6	500Ø Curved Access Door 400x300
FLEX 300	1	6m Length 300Ø Flexible Ductwork
DDG 4040	1	400x400mm Double Deflection Grille - Silver
VL2 1616	1	400x400x50 G4 Grade Disposable Air Filter Panel
OSJO	4	Spring hanging type anti-vibration mounting
CLAD 21	4	2m x 1m S/S Wall Cladding Panel
END STRAP	2	2m S/S Cladding Strap
MID STRAP	3	2m S/S Cladding Strap
BOT STRAP	2	2m S/S Cladding Strap
XT2100	1	UV Ozone Injection Unit
RV 40/45	1	Vertical Jet Roof Cowl - Standard Colour Grey unless stated



Typical Canopy Fixing Details

Drawing Approved

print name | client signature

position | date

revision: date: description:

P01 10/11/2023 First Issue

P02 27/09/2024 Extract terminal revised as per architects detail
Acoustic insulation to ductwork upgraded tp 10kg/m2 mass

Airedale House, Bathye Street, Lastern[illegible], Bradford BD4 8AG

tel: 01274 626 666
email: info@airedale-group.co.uk
www.airedale-group.co.uk

AIREDALE VENTILATION SERVICES

THE AIREDALE GROUP

Do Not Scale - If In Doubt Ask

project name:

McCarthy & Stone

address:

Barrington Road
Durrington-on-Sea
West Sussex
BN12 4XL

drawing no:	193656
project no:	AVS2499
SOR no:	x
revision:	P02
layout:	Kitchen Ventilation System
scale:	1-33⅓ @ A1
status:	INFORMATION/CONSTRUCTION
date:	10th November 2023
drawn by:	Martin Cummings
contact:	Graham Birch

Notes:

1) Canopies, exposed ductwork (within kitchen and servery areas), wall cladding (within confines of canopy) and service distribution units are to be manufactured from 304 Grade 0.9mm Stainless Steel. General ductwork to be Galvanised Mild Steel.
2) Where ductwork and canopies are fixed to the fabric of the building all edges are to be fully sealed with silicone.
3) Building control & planning regulations to be checked independently by the architect /client for approval prior to installation.
4) All electrical connections to canopy and system components by electrical contractor full in accordance with the current industry standards.
5) All pipework, electrical trunking, service trays and ceiling mounted lighting installed by others to be routed external to canopies and ductwork routes.
6) All earth bonding to ventilation equipment to be carried out by the electrical contractor in line with current industry regulations.
7) All building apertures to be formed prior to system installation, and fully weather sealed following installation by the building contractor.
8) Suspended ceilings to be installed following canopy and system installation.

Air Input

If not included within kitchen ventilation installation, this is to be provided by the mechanical contractor. 85% of the extraction flow rate is recommended as per BESA DW/172 Specification for kitchen ventilation systems. Adequate combustion air in accordance with Gas Safe requirements must be achieved at all times.

Gas Interlock.

In accordance with BS 6173:2001: Supply and extract fans to be interlocked to gas supply so that the gas will not be supplied without adequate ventilation. If not included within the ventilation installation this is to be provided by others to achieve compliance. All electrical and gas connections to be made by the qualified contractors.

Air Input Heating

In accordance with BESA DW/172 Specification for kitchen ventilation systems the recommended minimum supply air temperature is 10ºC when discharged from canopy and 16ºC when discharged from ceiling. If tempered air is not included very cold air will be introduced into the kitchen area during the winter months. Subject to there being suitable electrical power, gas supply or heating boilers being available tempered air can be retro installed in most normal circumstances. If no form of air heating is installed we cannot accept any responsibility for staff discomfort.

Flow Rates

Extract : 0.88 M³/sec

Fan Details

Extract Fan:

Cased Axial Fan:
AR 500/4/1
Controller: EFSC6
Power: 0.73 KW 240/1/50
FLC: 3.20 Amp
SC: 13.2 Amps
Noise level: 51 dbA @ 3m

Recommended air changes per hour for typical situations

Area	Changes / hr
Restaurant Seating	10 - 12
Large Kitchens	40
Chef's Office	6 - 8
Catering Toilets	10
Dishwash and PotWash	30
Preparation Areas	20
Dry Stores (24 hour)	10
Serveries	12
Refuse Stores	15
COSHH (24 hours)	15