

6018 – HAVEN BANKS, EXETER

KITCHEN VENTILATION SYSTEMS FOR COMMERCIAL UNITS.

Kitchen Ventilation Ductwork

Kitchen ventilation routes are provided to enable kitchen extract ventilation ductwork to be routed from the commercial units and to discharge at high level thus preventing cooking odours impacting on residents.

Commercial tenants will be required to ensure that any kitchen canopies within their demise will be provided with grease filtration to minimise the amount of grease laden air within the ductwork.

Kitchen extract ductwork will be sized to ensure that the air velocity is kept sufficiently high so as to keep the grease in suspension in the air stream until it reaches its discharge location.

Kitchen extract discharges will be designed to achieve a discharge velocity of 12-15 m/s to ensure that air (and odours) are discharged away from the building and will not be entrained back into the occupied zone.

Kitchen extract ductwork will be provided with access panels (as a minimum) every 3.0 meters and at every change in direction.

On vertical kitchen extract ductwork runs, cleaning panels will be provided at every floor level.

Fire dampers will not be provided in kitchen extract systems as the grease may impact on the operation of the dampers, however ductwork passing through any fire zones will be fire rated for Stability, Integrity and Insulation.

Any attenuators within kitchen extract systems will be melinex lined (to prevent ingress of grease) and will be provided with access doors for cleaning.

All kitchen extract ductwork systems will be designed to DW 172.