

EXTRACTION CANOPIES INFORMATION

HEALTH AND SAFETY

Canopies are designed to remove harmful fumes (eg. carbon monoxide) & heat & grease generated from cooking equipment situated below.

Regular cleaning of your extraction system is recommended. There should be suitable access to the ductwork to allow for regular cleaning preventing accumulation of fat & grease. If regular cleaning isn't monitored hidden combustion loads form. Also flames or very high temperatures within the duct can ignite any grease causing a fire.

Please see below for a recommended cleaning timetable.

USAGE AMOUNT	DAILY USE	CLEANING FREQUENCY
Light Use	2 - 6 Hours Per Day	12 Monthly
Moderate Use	6 - 12 Hours Per Day	6 Monthly
Heavy Use	12 - 16 Hours Per Day	3 Monthly

INSTALLATIONS/VENTILATION

Canopies should extend over the full length of cooking equipment situated below it - overhanging all the appliances by 300mm to the sides & 300mm to the front & should also be no less than 2000mm from the floor.

The airflow into the canopy should be constant & also meet the appropriate design flow required.

Air input systems are essential. When air is drawn out of the kitchen new replacement air should be drawn in. If fresh air isn't introduced into the kitchen via a ventilation system, all air extracted through the canopy will have to be made up of natural/make up filtration i.e – an open window or door etc.

You will only need an air input system if using extraction canopies (not fumes filtration) in which a maximum 85% of the air needs replacing through the air input system.

If you are replacing more than 25% of cooking equipment within your kitchen, please contact a qualified engineer for commissioning.

If you are buying extraction for the first time, we suggest an air input system & gas air interlock system to be installed as well (which must be commissioned by a qualified gas engineer.)

CANOPY FILTERS

For health and Safety reasons only baffle filters are supplied

Baffle filters are safe & reduce fire risk because they are designed not to hold on to any fat or grease. Air is drawn through the filter forcing a change of direction & speed resulting in separation of grease into collection troughs