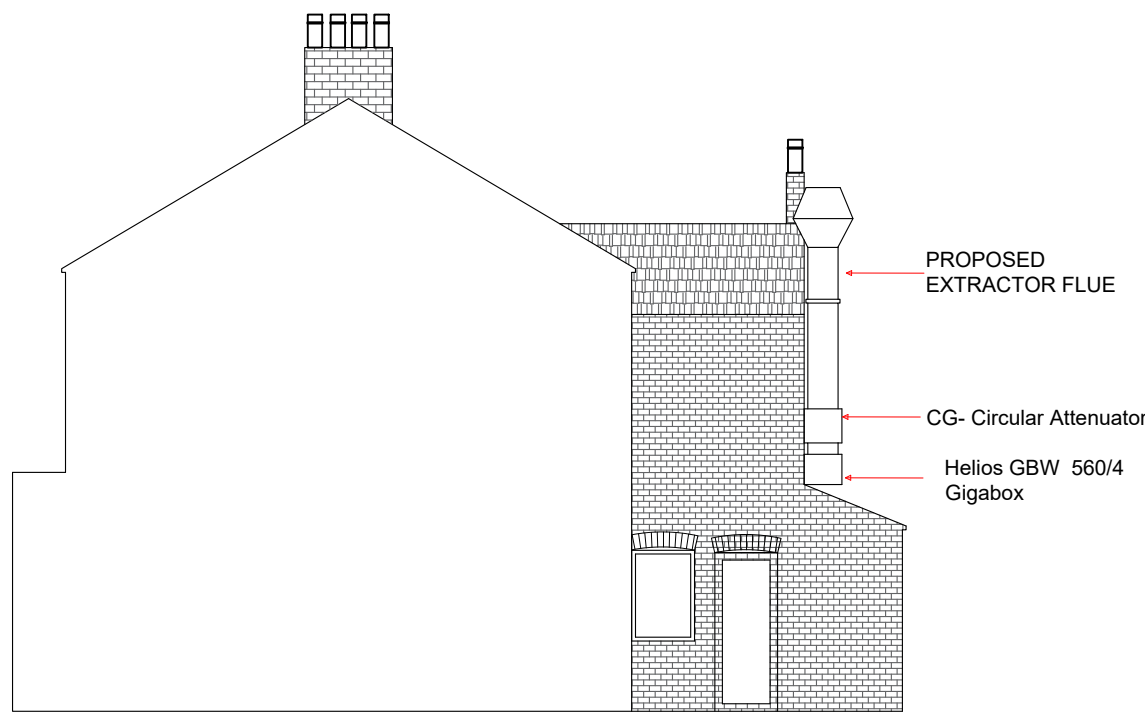




PROPOSED SIDE ELEVATION

A typical application where this fan is commonly used is in the catering industry where a high level of filtration is required, usually the result of fitting odour control via Pre-Carbon Filters.

Complete with 560 mm circular duct connections and flexible connections.

Fully speed controllable

High performance up to 800 m3/s.

Suitable in temperatures from -40°C to 120°C

Low to high air volumes and low to high static pressures

Powerful backward curved centrifugal fan ideal for all applications.

Can be changed from straight through to side outlet on site

The efficiency and sound characteristics of the centrifugal fans are often restaurants, café shops and takeaways to discharge heavy and medium level exhaust air.

Centrifugal fans have the advantage of the compact design and straight-through airflow as well as the preferred acoustic characteristics and high pressure capability.

They are high total efficiency, small energy consumption and low sound levels using high performance impellers.

Fan Type : Helios GBw 560/4 Gigabox Centrifugal Fan Extraction Motor

Supply : 3 phase 400 V/ 3ph

Size : Duct diameter : 560 mm

Length.....: 1020mm overall square type 800mm x 800mm inside frame

Speed :1370min⁻¹ r.p.m

Motor Rating : 2.0Kw

Motor Current : 8.7 Amps

Air flow volume FID : 2.41 m³/s @ 200Pa

2.00 m³/s @ 400Pa

Maximum air flow temperature : +60°C

Ambient Temperatur: -50°C to +60°C

Suitable Controller : TSW 10 –Requires full motor protection unit

Sound Level : 44dB(A) at 4m

Maintenance

Replace Filter every.....3months

Clean the inside of the product and remove dust/grease every.....3 months

Fan Motor

Powerful box fans offering for high volumes and high pressure. A fully speed controllable boxed backward curved centrifugal fan range suitable for indoor or outdoor use rated IP55 (weatherproof) able to handle cooking grease and other airborne pollutants.

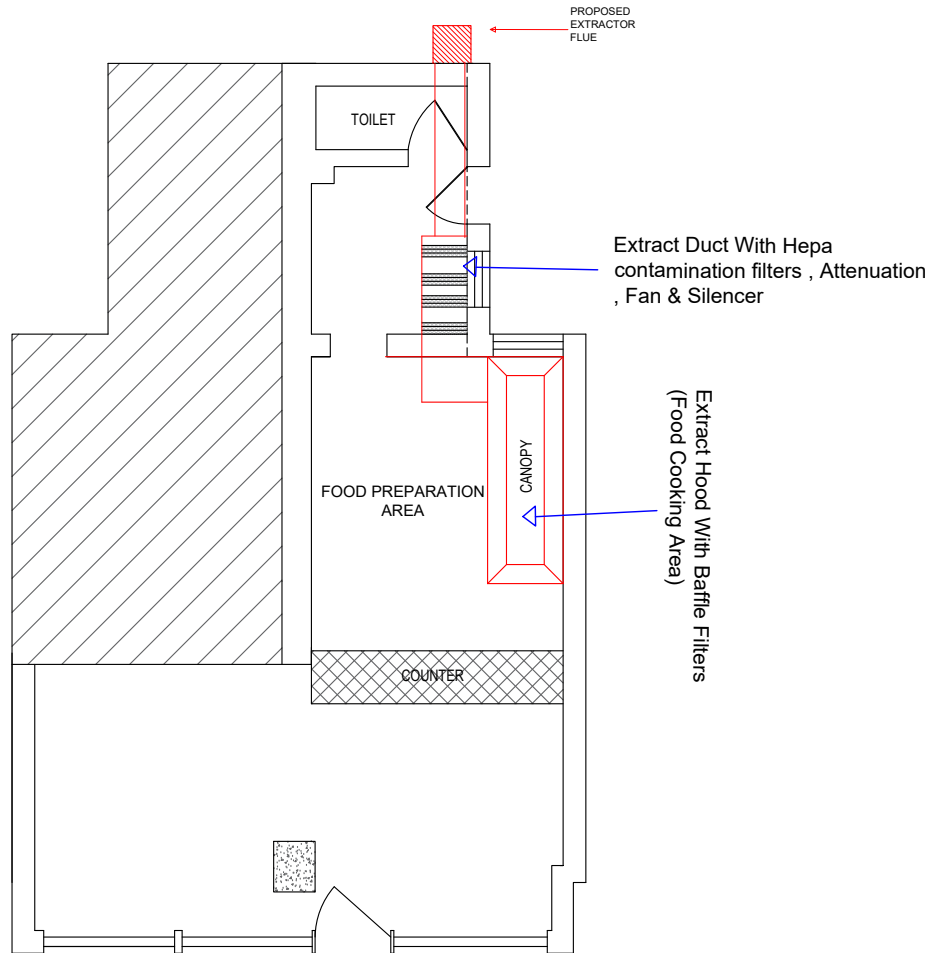
Application:

500 mm fans are suitable for ventilating most spaces offering good volumes even with long duct runs whilst able to be used in line or with the outlet at right angles to the inlet. Can be either supply or extract fans for all applications including commercial kitchens, offices, workshops and retail units etc.

The fan motor will be located inside of the building.

Specifications

1 x Helios GBW 560/4 Gigabox Centrifugal Fan



CANOPY HOOD DETAILS

Minimum requirements for canopy

Velocity requirements

Light loading – 0.25m/s (applies to steaming ovens, boiling pans, Bains Marie and stock-pot servers)

Medium loading – 0.35m/s (applies to deep fat fryers, bratt pans, solid and open top ranges and griddles)

Heavy loading – 0.5 m/s (applies to chargrills, mesquite and specialist broiler units).

Kitchen Section:

Canopy Size : 3.50mt stainless steel canopy.

Canopy Dimensions : L:4000mm x W:1200mm D:1000mm x H:700mm

Fitted washable baffle grease filters

Ventilation canopy constructed from 1.00mm thick satin finish stainless steel to comply with the food hygiene requirements. The canopy also constructed with 50mmX25mm perimeter condense channel completed with removable grease collection drawers.

All joints and seams shall be liquid tight.

The canopy should be cleaned on a weekly basis.

Maintenance (General)

The business operator will comply with Defra Commercial Kitchen Guidance 2005;

The proprietors have a duty to ensure that the ventilation system serving the respective premises are maintained and operated effectively. Good maintenance is a prerequisite for ensuring that a

system complies with best practicable means under statutory nuisance provision and will form a key element of any scheme designed to minimize harm to the amenity under planning regulations. Good maintenance is required by the food hygiene

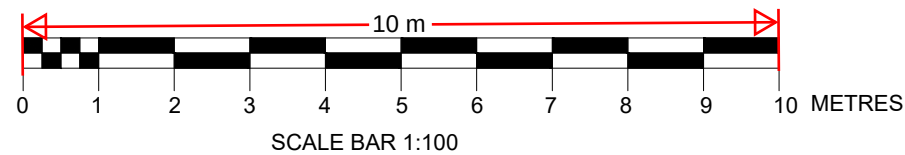
regulations and will also minimize the risk of fire.

The recommended cleaning period for extract ductwork is:

Heavy use 12-16 hours per day 3 monthly

Moderate use 6-12 hours per day 6 monthly

Light use 2-6 hours per day annually.



NOTES:
All dimensions are to be checked on site and measurements checked prior to works being carried out.
Contractor and Client are to ensure Compliance with C.D.M. Health and Safety Regulations and with C.D.M. Health and Safety Regulations and Party Wall Agreements where Applicable and to ensure all permissions have been obtained prior to any works commencing.
Any works carried out prior to necessary approvals being obtained will be at the owner's own risk and expense.

Rev	Date	By	Chkd	Description
Client, Site Address				
30-32 PERRY STREET , GRAVESEND, DA11 8RE				
Job Title				
Change of use of the building from Commercial, Business and Service to a hot food takeaway				
 KOVIL CONSULTANCY KOVIL CONSULTANCY 172, Blackfen Road, Sidcup, Kent DA15 8PT Mob: 07507236300 sutha@kovilgroups.co.uk				
Scale :		Date :		
1:00 @ A1		03/02/2025		
Drawing Title :				
Flue Pipe and Canopy				
Drawing No :				Rev.
30-32 - DA11 8RE - 00003				A 01