



KITCHEN EXTRACTION SYSTEM COMMISSIONING REPORT

In respect of:

The Authentic
Turkish Kitchen

November 2025



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This Ventilation System Commissioning Report has been prepared by Gokhan Kanberoglu, MSc, MCIBSE, Chartered Building Services Engineer and Director of Goya Works Ltd, with a Master’s degree in Environmental Design and Engineering from University College London (UCL).

Goya Works Ltd specialises in the design, installation, and commissioning of ventilation and extraction systems for commercial kitchens and hospitality environments across London.

With extensive experience on more than 200 completed projects requiring performance verification, balancing, and compliance with DEFRA, DW/172, and EMAQ+ guidance, our practice ensures that each system is assessed with precision and technical integrity.

This professional background and company expertise ensure that the commissioning verification process for Food District, Marble Arch has been completed to the highest standards of accuracy, safety, and environmental compliance.

Introduction

This Ventilation Commissioning Report has been prepared to support the verification and handover of the ventilation and extraction systems serving The Authentic Turkish Kitchen .

The report outlines the commissioning procedures, performance testing, and compliance checks undertaken to confirm that the installed systems operate in accordance with the design intent, manufacturer specifications, and all relevant industry standards and regulations.

Site Description

147 Parrock Street Turkish Kitchen, located at 147 Parrock St, Gravesend DA12 1EY, operates as an independent restaurant within a prominent commercial area of Gravesend. The premises are served by a dedicated kitchen ventilation and extraction system engineered to deliver reliable performance while meeting all environmental, safety, and operational requirements.

The kitchen ventilation and extraction installations have been fully commissioned in accordance with all relevant industry standards and local authority guidance, including DEFRA Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems, BS EN 15251, CIBSE Commissioning Codes, and BESA DW/172 and DW/144.

All systems have been tested, balanced, and independently verified to achieve the required airflow rates, static pressures, and filtration performance necessary to ensure the safe, efficient, and environmentally compliant operation of the restaurant at 147 Parrock Street.

Scope of Commissioning Works

The commissioning works detailed in this report cover the full testing, balancing, and verification of the kitchen extract and supply ventilation systems serving The Authentic Turkish Kitchen. These systems are designed to provide effective environmental control and safe air extraction for a high-intensity commercial kitchen operation within the premises.

The scope of commissioning included the following key elements:

- Kitchen Extract System – Testing and balancing of the main extract fan, riser ductwork, and terminal points to achieve the required design airflows.
- Supply Air System – Verification of the supply fan operation, airflow delivery, and balance to ensure adequate make-up air and kitchen comfort conditions.
- Filtration and Odour Control Units – Functional testing and performance verification of Activated carbon filtration units, ensuring compliance with DEFRA Guidance on odour control.
- Silencers and Acoustic Treatment – Inspection and verification of silencers, flexible connectors, and acoustic linings to confirm correct installation and effective noise attenuation.
- Control and Interlock Systems – Testing of fan interlocks, speed controls, fire alarm interfaces, and time-delay relays to ensure full operational safety and integration.
- Airflow and Pressure Measurements – Recording of measured air volume, static pressure, and fan performance in accordance with BESA DW/172, DW/144, and CIBSE Commissioning Code A.
- Final Adjustments and Certification – Completion of balancing, calibration, and documentation, followed by the issue of final commissioning certificates confirming compliance with the design intent and statutory standards.

Commissioning and Completion Summary

The ventilation and odour control systems serving 147 Parrock Street Turkish Kitchen have been fully installed, commissioned, and tested. The purpose of this report is to confirm that the systems have been commissioned in accordance with recognised industry standards, including BESA DW/172, DW/144, and CIBSE Commissioning Code A, and that the installation operates within the required design and performance parameters for a high-intensity commercial kitchen environment.

1. System Installation and Pre-Commissioning Checks

All fans, ductwork, silencers, G4 filtration, and SiteSafe odour control equipment were installed and visually inspected to confirm correct alignment, accessibility, and compliance with manufacturer installation guidelines. Pre-commissioning checks included verification of electrical connections, correct fan rotation, and damper positions.

2. Functional Testing

Operational testing was carried out on the kitchen extract, supply air, and odour control systems, including the six (6) SiteSafe units and G4 panel filters used for grease and particulate extraction. The control panel, interlock systems, and fire alarm interfaces were tested and confirmed to be fully operational.

3. Airflow and Balancing Verification

Airflow rates and static pressures were measured at key ductwork locations and terminal points to ensure compliance with the design specifications. The systems were balanced to achieve the required extract and supply air volumes, maintaining appropriate negative pressure within the kitchen in accordance with DW/172 recommendations.

4. Noise and Vibration Assessment

Fan noise and vibration levels were reviewed and confirmed to be within acceptable tolerances, with silencers and acoustic treatment performing effectively to minimise breakout noise.

5. Final Assessment and Certification

The measured performance results were compared against the design intent and manufacturer data. The systems were confirmed to be operating safely, efficiently, and in full compliance with DEFRA Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems and relevant BESA standards. Final commissioning certification has been issued to confirm successful completion and compliance.

Conclusion and Recommendations

To ensure the continued safe and effective operation of the kitchen ventilation and odour control systems serving ATK, a comprehensive programme of Planned Preventive Maintenance (PPM) must be implemented. Regular maintenance preserves the system's performance in removing grease, smoke, and odour, while ensuring ongoing compliance with DEFRA Guidance and BESA DW/172 standards.

All manufacturer warranties including those provided by Plasma Clean Air and Goya Work Systems will remain valid only when maintenance is carried out strictly in accordance with manufacturer instructions and documented as part of an approved PPM schedule.

Maintenance and cleaning of the RECIRC, ESP, and Ozone Injection systems must only be carried out by competent, trained personnel. Where suitably skilled in-house staff are unavailable, a specialist sub-contractor should be engaged and retained.

Personnel should be trained in inspection, monitoring, safe handling, and replacement of system components. Failure to maintain the units correctly will invalidate equipment warranties and reduce filtration efficiency.

Disposal of non-cleanable or contaminated components (such as used filters and carbon cells) must comply with all relevant environmental and waste management regulations.

Equipment / Component	Preventive Maintenance Frequency	High
G4 ISO Coarse	Replace	1 months
Fine filters (F7)	Replace	1 months
Activated carbon filters	Replace	3 months
Fans, silencers, and ductwork	Inspect and clean	3 months

APPENDICES

At the operating voltage of 240 V, the extract fan achieved a measured airflow of 1.95 m³/s, which is close to the design duty of 2.0 m³/s. This confirms that the extract system is delivering the required airflow rate to maintain effective negative pressure within the kitchen.

The supply air system recorded a total measured airflow of 1.5 m³/s from the EC 250 EM02 supply fan. This provides an appropriate level of make-up air relative to the extract rate and maintains the operational balance necessary for safe and efficient kitchen ventilation.

To prevent the extract system from being operated below the minimum performance level required to maintain negative pressure, the control settings have been configured to ensure stable and consistent airflow output at the intended design operating condition.

Extract Fan Measured Airflow Results

Fan	Voltage (V)	Design Duty (m ³ /s)	Measured Duty (m ³ /s)
GBW500/4	240	2	1.95

Supply Air Fan Measured Airflow Results

Fan	Voltage (V)	Design Duty (m ³ /s)	Measured Duty (m ³ /s)
EC 250 EM02	230	1.5	1.5

VENTILATION&EXTRACTION INSTALLATION CERTIFICATE

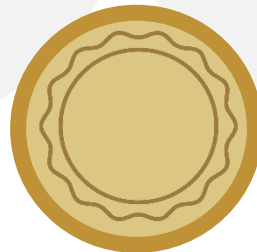
THIS IS TO CERTIFY THE VENTILATION SYSTEM COMMISSIONING AT THE SITE NAMED
BELOW HAS BEEN INSTALLED IN ACCORDANCE TO DW172/DW144 AND CIBSE

AT

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GOYA WORKS

18/08/2024