

KOBANE METAL LTD

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Date: 19/08/2026
Client: Ellas café
Address: 149 Parrock street
Post Code: DA12 1EY

CONTRACTORS: Kobane Metal Ltd

Scope of the works:

We have considered and confirmed the following factors for your kitchen extract and ventilation Systems;

1. Guidance on the Control of Odor and Noise from Commercial Kitchen Exhaust Systems by DEFRA January 2005.
2. All works to be in accordance with the Ventilation Contractors Association (HVCA) guidance DW172 Specification for Kitchen Ventilation System.
3. The work's that are to be carried out are to; incorporate a new Stainless-Steel Kitchen Extract Canopy and Galvanized Steel Ventilation System to provide a minimum of 0.35 M/S velocity across the face of the canopy or 40 Air Changes per hour, whichever is greater.
4. Fresh Air is to be introduced into the kitchen by means of installing a new vent in rear end of the shop.

The Specifications:

1. Canopy: To be wall mounted unit with face mounted extracts to cater with the following emissions:
2. Smoke
3. Expanded air from the heat load surrounding the cooking device
4. Precipitation of moistures existing in the food into vapours state, primarily consisting of steam, grease and cooking odours.
5. Exhaust fumes from combustion appliances such as gas or charcoal.
6. Canopy is to be manufactured from type 304tainless Steel with a thickness of 1.2 mm and dimensions are 4500mm Length front wall mounted canopy with filter banks running along the back edge, all corners are fully welded with drain taps fitted to the back-drain channel for cleaning purposes.
7. The canopy is to be of a formed and welded.
8. Woods Fan 500 – 1 phase

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9. Two rectangular silencers to be mounted on either side of the fan to reduce the noise level.
10. Anti-vibration damper, to control the vibration caused by the fan motor.

Recommendations for maintenance of odour control system include:

- System employing fine filtration and carbon filtration. Change fine filters every two weeks.
- Clean every 2-6 months

Considering the above advice, it is recommended that the following cleaning and maintenance schedule is observed based upon the described operations of the kitchen, which would be moderate use (6-12 hours a day).

Element Maintenance Task and Frequency:

Extract Duct	Clean 3 monthly
Fine Filters	Change weekly
Grease filter	Clean twice a week

You will find all the specification of all the equipment that we have fitted to your on attached.

Best Regards

Ferhat Ozkan