VENTILLATION STATEMENT

As the project involves cooking food there will be an extraction system in place. In order to reduce odours and steam as efficiently as possible I intend to implement two units for a double process.

There would be an extractor fan directly above the cooking equipment to direct any fumes immediately into the hood. This hood would be fitted with a grease filter and recirculation filter to eliminate any cooking odours [Maximum noise rate 74db].

There would then be a ducted extractor fan at the highest point in the building to ventilate the room [Noise Level 43dBA at 3m].

Please see the 'Drainage Diagram' for the location of extraction units.

It is important to note that all the time the business is open the large window will be open so the room will have good natural ventilation also.