

Specific Extract Flow Rate Calculation Sheet

based on the THERMAL CONVECTION METHOD as recommended in **HVCA Specification DW172**

Contract; 20 Portman Road	
Job Number; G8446	
Date;01/09/2023	
Area;Reading	

	Power	Plan Size		Area (m ²)	TCC (m ³ /s/m ²)	Flow Rate (m ³ /s)
		X(m)	Y(m)			
Cooking Equipment						
Tandoori Oven, Gas	Gas	0.80	0.80	0.64	0.35	0.22
Tandoori Oven, Gas	Gas	0.80	0.80	0.64	0.35	0.22
Heavy Duty Bratt Pan, Gas	Gas	1.20	0.75	0.90	0.55	0.50
Griddle (chrome), Gas	Gas	0.90	0.75	0.68	0.45	0.30
Chargrill/Charbroiler, Gas	Gas	1.20	0.75	0.90	0.95	0.86
Open Top Range and Oven, Gas	Gas	0.65	0.65	0.42	0.35	0.15
Open Top Range and Oven, Gas	Gas	0.65	0.65	0.42	0.35	0.15
Open Top Range and Oven, Gas	Gas	0.65	0.65	0.42	0.35	0.15
Low/Med Duty Deep Fat Fryer, Gas	Gas	0.45	0.75	0.34	0.45	0.15
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X Factor for Canopy / Ceiling Type:	Theoretical Flow Rate (m ³ /s)	2.85 m ³ /s
	13. Island Type (open both ends)	1.35
	Specific Extract Flow Rate	3.846 m ³ /s
	Make-up-Air Ratio	85%
	Make-up-Air Flow Rate (m ³ /s)	3.27 m ³ /s