



AIR FLOW REPORT REQUIRED FOR 3-3A Broad Street, Reading (UK).

To the attention of : Chipstar

Object: Chipstar Reading – Air Flow Technical report

The purpose of this exhibition is to document that the equipment to be installed at the "Chipstar" sales point will not produce unpleasant odours in the commercial gallery where the point of sale will be located.

The point of sale consists essentially of a processing area where the potatoes are peeled and sliced, and of an area destined for the preparation and sale of French fries. In this area is placed the fryer, appliance intended for frying fries, a device designed and built specifically for this kind of processing by the best company in the world, specialized in equipment with the best existing solutions for frying and odour control.

The particular shape of the fryer, and above all of it is its extractor hood, which allows the capture of odours emitted by cooking immediately above the hot oil tanks, preventing it from spreading into the surrounding environment.

In practice, the fryer is equipped with a built-in suction hood which enables a powerful suction electric fan, to create a very pronounced air depression at the point where the odours are formed. The sucked air is then expelled to the outside through a duct of a diameter suitable for the large quantity of air sucked in, that is our chimney, thus preventing any odour from expanding in the shop consequently and or onto the high street.

The following numbers can give you certainty:

- Shop floor/ground floor 30-40 square meters
- m3 store air 120 m3
- Motor power extraction 1200 m3 per hour



From these numbers it's simple to understand that the shop will take from the high street fresh air that will make an air flow depression inside the shop.

For this reason, no odours will be expelled from the shop to the high street.

The power of the extraction engine allows a change of air inside the store expelling any cooking odours through the chimney. Fresh air will be regenerated by the commercial gallery itself, from which we will have an air inlet but not an exit.

This type of equipment, ultimately, allows to obtain a continuous depression of the whole room in which the fryer is installed, preventing odours from spreading to neighbouring environments with an efficiency that is certainly greater than any normal fryer equipped with a standard extractor hood present on the market. Fryer name is Perfecta fryer from KFE.

Attached to this report a drawing of the air flows that highlights the air path itself.

Aversa, 03/05/2021

Report made by:

Engineer

Paolo Marsico



AIR FLOW DEMONSTRATION

Shopping Gallery

