

MAGGIE LO CATERING SUPPLIES LTD

SHOWROOM

MAGGIE LO CATERING SUPPLIES LTD
202-204 BARFORD STREET
BIRMINGHAM
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E-mail: sales@maggielo.co.uk



Design and Specification For Extraction Ventilation System

**Proposed Property:
102 Broad Street
Reading
RG1 2AX**

Date: 21st February 2026



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1.0 Brief description of current site installation

- No canopy, fan and ducting
- No high velocity cowl
- No silencer
- No odour abatement measures installed
- No fresh air in system

Photographs of equipment on site



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2.0 Site Requirements

- To install a new ventilation system and new fresh air supply louvres.
- To install pre filters and carbon filters for odour abatement measures.
- To install silencers to control the noise level from the extract fan respectively.
- This proposed system is to be hung on anti-vibration floor stand to reduce any reverberation type vibration from the extraction system, travelling through on the flat roof.
- Access doors are provisioned in ducting system for cleaning and maintenance.

We can confirm that the design and specification for the extraction system at the above address is in accordance with DW172 specification.

3.0 Summary of extract fan in this specification

Extraction:

Volume M3/second		Resistance	Filtration odour	Dwell Time	Noise level
Canopy 1 (Front kitchen)	1.372 M3/sec	270 pa	Activated Carbon	0.22 Sec's	53 dba
Canopy 2 (Rear kitchen)	1.372 M3/sec	270 pa	Activated Carbon	0.22 Sec's	53 dba
Canopy 3 (Washing area)	0.40 M3/sec	125 pa	N/A	N/A	59 dba
Extraction canopies filtration 270 Pascals clean and fan curves based on 20% increase when dirty 325 Pascals.					

Canopy design

With the canopy supplied we have based the extraction airflow duty on the cooking type appliances underneath and calculated the volume required to capture the grease

-laden air and heat removal over the appliances used.

Our Kitchen extraction Canopies are manufactured out of 304 grade stainless steel. Stainless steel baffle filters within the canopy housing fully welded drain channel and complete with grease tap or grease pot.

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Grease Pot

Installed in bottom plenum a removable pot at one or each end of the canopy, where the grease runs through hole above into the drain pot, remove the pot and dispose of the grease appropriately, wash out with hot soapy water and re-fit by pushing back into the slides, wash drain channel with hot soapy water and drain off any excess grease or oil.

This is for good housekeeping for cleaning grease daily and is easily accessible

Our canopies are installed at a working height of 2000mm underneath the canopy. 300mm overhang on front and sides of any gas appliances.

Canopy Information

All canopies 304 grade, brushed stainless steel, complete with stainless steel baffle filters. Incorporated within each canopy would be a full-length plenum, air supply plenum and air supply grilles on canopy front face for ambient air supply 75% to 80% volume replacement to extraction.

Canopies calculated velocity on the type of equipment proposed.

Minimum velocity Requirements for Canopy

Light loading – 0.25 m/s (applies to steaming ovens, boiling pans, stock-pot stoves) Pizza shop, bakery

Medium loading – 0.35 m/s (applies to deep fat fryers, solid and open top ranges and griddles) cafes, pubs

Heavy loading – 0.5 m/s (applies to char grills, specialist broiler units) Indian, Chinese, kebab shops.

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Introduction

Two stainless steel wall canopies 4m x 1.2m based on the airflow duty on a 560mm fan and a 500mm fan is proposed for each. This new system is to service the Chinese type cooking appliances underneath. The size and volume of the canopies have been designed and calculated to capture the grease-laden air and heat removal over the appliances used.

To balance the air circulation in the kitchen area, we have designed a system using two 500mm fans come with total of 7 grills on the kitchen wall canopy to provide and supply fresh air into the kitchen.

Proposed system specification

Brief description of site requirement

Two separate 4000mm (long), 1200mm (wide) 304 grade, brushed stainless steel canopies are used to construct two wall canopies. Incorporated within each canopy will be a full-length plenum with build-in filter housing to accommodate 6 off stainless steel baffle filters. Discharge will be through the kitchen ceiling to the first floor with ninety degrees turn up to the flat roof. Within the extraction ducting housings are provisioned to accommodate double pre-filters and double carbon filters. To reduce as much as possible the noise from the extraction system, silencers will be installed on the front and rear side of fan. Along with the silencers the fan will also be positioned on anti-vibration mounts to mitigate any reverberation type vibration from the extraction system. This will reduce the discharge noise to around 48 dBA (3 metres from discharge).

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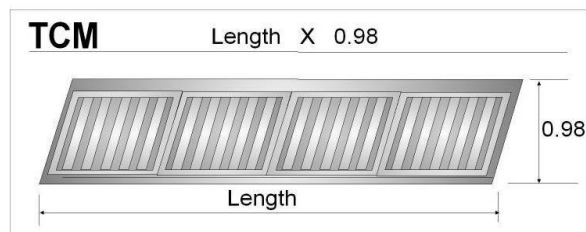
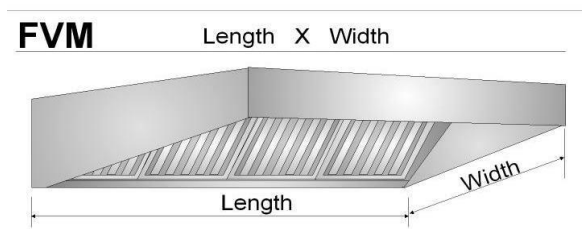
Air supply plenum will also be built into the fascia of the canopy complete with 7 air supply grilles. This is to supply fresh ambient air to replenish the extracted air. 2no 500mm fan complete with silencers on either side of this fresh-air-in-fan along with anti-vibration mounts will also be installed. This will reduce the discharge noise to a noise level of 36 dBA (3 metres from discharge).

All ducting will be provided with numerous access doors for cleaning and maintenance purpose.

We can confirm that the design and specification for the extraction system at the above address is in accordance to DW172 specification.

Canopy Information

All wall mounted 304 grade, brushed stainless steel wall canopy, complete with stainless steel baffle grease filters within the canopy would be a full-length plenum, built into the filter housing with drain points. Air supply built into canopy to supply fresh ambient air into the kitchen through stainless steel perforated front panels.



FVM Canopy Calculation volume based on total face velocity.

TCM Canopy volume based on face velocity required extraction through sloping filter plenum

Average required volumes based on capture face area at the required velocity to suit cooking type and equipment underneath. TCM on the extraction element of the canopy excluding tables and non-cooking equipment underneath to give an average volume based on both calculations.

Baffle filter information

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It is universally recognised that there is an increasing need to maintain & improve hygiene standards & reduce fire hazards within kitchens. The Baffle Grease filter accomplishes both needs through its clever design of interlocking baffles that provide a tortuous route for the passage of air through the filter by creating two rapid 180° air direction changes simultaneously. The grease molecules having a far greater inertial force than air impact themselves on the vanes.

A series of vertical Stainless-Steel vanes are housed in a channel frame, with each of the baffles strategically aligned to provide the highest potential for grease removal. Due to the smooth nature of the vanes the grease naturally runs downwards, through the drainage holes and into the collecting trays normally provided within the canopy holding casings.

Extraction System Information Canopy 1(front kitchen) & 3(dishwashing area) & supply systems

Galvanised mild steel sheet of lock-formed ducting in accordance with DW144. Constructed from hot-dip galvanized steel sheet. Joints and spigots sealed with High-pressure ducting sealant, which complies with HVCA specification DW144.

Off the top of the canopy with rectangular galvanised lock formed rectangular ducting, to Activated carbon filter complete with pre-filter, and transposing to an acoustic cabinet fan complete with speed controller, 600mm long splitter all mounted on the ground floor ceiling, all mounted on anti-vibration mounts, Air supply ducting into the kitchen to supply fresh ambient air through ceiling grilles mounted in suspended ceiling. All extraction and supply fans mounted on the ground floor ceiling above complete with silencer and speed controller and bird beak cowl, supplying fresh ambient air back into the kitchen and seating areas. Dish wash canopy ducting joins to canopy 2 ducting through ground floor ceiling to flat roof area.

Extraction System Information Canopy 2(rear kitchen) & supply systems

Off the top of the canopy with rectangular galvanised lock formed rectangular ducting, to Activated carbon filter complete with pre-filter, and transposing to an acoustic cabinet fan complete with speed controller, 600mm long splitter all mounted externally on the flat roof and terminating with a cut off cowl or weather louvre, all mounted on anti-vibration mounts supply fans mounted on the ground floor ceiling above complete with silencer and speed controller and bird beak cowl, supplying fresh ambient air back into the kitchen.

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Criteria: which our design is based on regarding airflow velocities.

Weather cowl: 8-10 M/sec to disperse high into atmosphere for flue dilution.

Duct velocities should be as follows: Extract (m/s) Main runs 6-8 M/sec with the branch and spigots 5-7 M/sec.

System resistance calculations

Typical estimated resistance on canopy systems

	Extraction system	Pascal's
1	Typical ducting run	100 pa
1	Baffle filters in canopy	60 pa
1	Activated carbon filter & pre-filter	110 pa
Total static resistance on the system		270 pa



Typical wall canopy with air supply in front face.

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Fans selections for each canopy:

Canopy 1

4000mm X 1200mm: duty: 1.372 M3/sec

FlaktWoods Limited

Fan Selector - Technical Datasheet

FlaktGroup

Project :

Customer :

Project Code :

Quotation :

Date : 22 April 2025



PowerBox3

Powerbox3 80-560-3
1 day - (Fan Only)
Lead time may vary based on stock availability at time of order. Please refresh the lead time in the project or reselect the fan before placing an order.

PRODUCT

Model Code	Powerbox3 80-560-3
Fan Diameter	560 mm
Installation	Type D

PERFORMANCE

Requested Duty	2.45 m³/s @ 450 Pa (Static)
Outlet Dynamic Pressure	15.0 Pa
Velocity	5.00 m/s

MOTOR

Motor Rating	3.14 kW [Integral Frame]
Full Load Current	6.15 A
Starting Current	48 A
Electrical Supply	380 - 415 Volts 50 Hz 3 Phase
Motor Winding	Standard
Motor Type	Class F Insulation

EFFICIENCY GRADES

Regulation 1253 - 2014	
UVU Efficiency	57.9% (ErP Compliant) ✓
Nominal Flow Rate	2.22 m³/s @ 805 Pa
Effective Input Power	3.08 kW
Nominal RPM	1460 rpm

ENVIRONMENT

Air Density	1.2 kg/m³ / 20 °C / 0 m / 40% RH
Smoke Venting	No Smoke Venting
Operating Environment	Normal

RUNNING COSTS

Power from mains	2.24 KW
Energy Consumption	4,481.73 kWh (2,000.00 h/Year)
Running Cost / Year	£1,120.43
CO2 per Year	1,575.60 kgCO2e
SFP value	0.91 W/l/s @ Actual Duty

PRODUCT DIMENSIONS

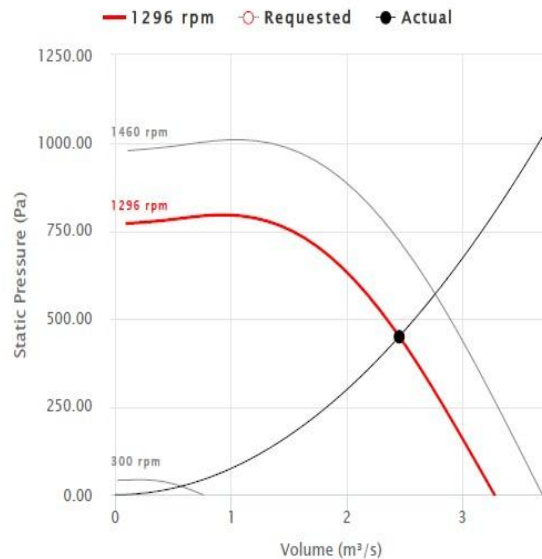
MECHANICAL

Operating Temperatures	-20 °C to 50 °C (95% Max Relative Humidity)
Weight	108kg

COMMENTS

This product must be used with an Inverter either supplied by Woods or from an external source supplied locally.

FAN PERFORMANCE CURVE



ACOUSTICS

	Sound Spectrum (Hz)								Overall	Distance (3 m)
	63	125	250	500	1k	2k	4k	8k	Lw*	LpA @ 3 m**
Inlet	86	90	86	81	78	79	76	72	93	86
Outlet	93	93	84	85	81	78	76	72	96	87
Breakout	72	77	73	59	57	52	53	42	80	67

Sound Data At Requested Duty.

* Lw dB re 10⁻¹² W

** dBA re 2x10⁻⁴ Pa

FAN & ACCESSORIES

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Canopy 2

4000mm x 1200mm: duty: 1.372 M3/sec

FlaktWoods Limited Fan Selector - Technical Datasheet

FläktGroup

Project :

Customer :

Project Code :

Quotation :

Date : 22 April 2025



PowerBox3

Powerbox3 67-500-3
Canopy 4 Oxford
1 day - (Fan Only)
Lead time may vary based on stock availability at time of order. Please refresh the lead time in the project or reselect the fan before placing an order.

PRODUCT

Model Code	Powerbox3 67-500-3
Fan Diameter	500 mm
Installation	Type D

PERFORMANCE

Requested Duty	1.90 m³/s @ 450 Pa (Static)
Outlet Dynamic Pressure	16.7 Pa
Velocity	5.28 m/s

MOTOR

Motor Rating	1.82 kW [Integral Frame]
Full Load Current	3.47 A
Starting Current	24.7 A
Electrical Supply	380 - 415 Volts 50 Hz 3 Phase
Motor Winding	Standard
Motor Type	Class F Insulation

EFFICIENCY GRADES

Regulation 1253 - 2014	
UVU Efficiency	51.4% (ErP Compliant) ✓
Nominal Flow Rate	1.67 m³/s @ 567 Pa
Effective Input Power	1.84 kW
Nominal RPM	1460 rpm

ENVIRONMENT

Air Density	1.2 kg/m³ / 20 °C / 0 m / 40% RH
Smoke Venting	No Smoke Venting
Operating Environment	Normal

RUNNING COSTS

Power from mains	1.54 KW
Energy Consumption	3,083.41 kWh (2,000.00 h/Year)
Running Cost / Year	£770.85
CO2 per Year	1,084.00 kgCO2e
SFP value	0.81 W/l/s @ Actual Duty

PRODUCT DIMENSIONS

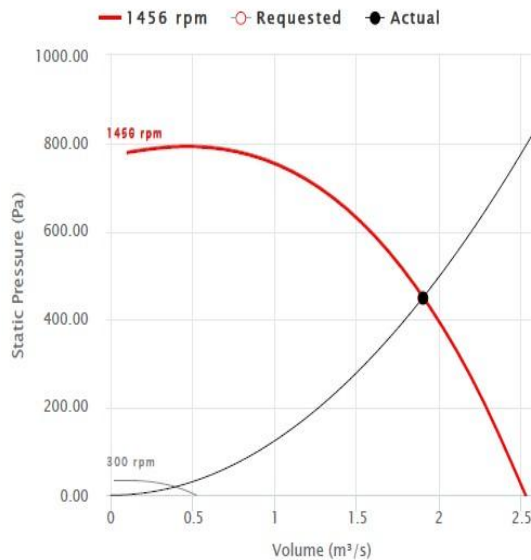
MECHANICAL

Operating Temperatures	-20 °C to 50 °C (95% Max Relative Humidity)
Weight	73kg

COMMENTS

This product must be used with an Inverter either supplied by Woods or from an external source supplied locally.

FAN PERFORMANCE CURVE



ACOUSTICS

	Sound Spectrum (Hz)								Overall		Distance (3 m)
	63	125	250	500	1k	2k	4k	8k	Lw*	LWA*	LpA @ 3 m **
Inlet	86	90	85	81	76	81	77	75	93	86	66
Outlet	93	93	85	82	80	81	80	78	97	88	67
Breakout	72	75	73	57	53	49	46	40	78	66	46

Sound Data At Requested Duty.

* Lw dB re 10⁻¹² W

** dBA re 2x10⁻⁵ Pa

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Canopy 3

1200mm x 1000mm: duty: 0.40 M3/sec

HCBB/355-4 1pH

TECHNICAL CHARACTERISTICS WITH ALUMINIUM IMPELLERS

Before making any electrical connection ensure that the voltage and frequency of the mains electrical supply matches that of the fan data plate label.

Specific applications



Versions

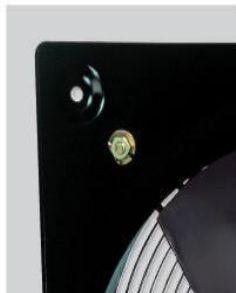


PROTECTION



Compact design

Compact design created by the combination of the motor with the factory matched direct drive wrap around impeller hub.



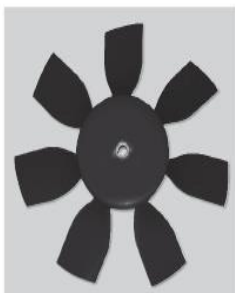
Corrosion resistance

Mounting plate, motor support and finger proof guard protected by cataforesis primer and black polyester paint finish. Stainless steel screws.



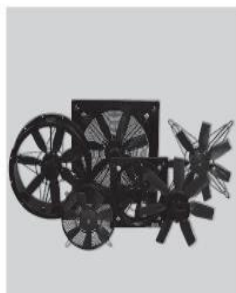
Terminal box

Wiring terminal box with cable gland PG-11.



Impeller dynamically balanced

Impellers are dynamically balanced, according to ISO 1940 standard, giving vibration free operation.



Manufacturing variations

Multiple manufacturing variations, depending on the type of installation and use conditions.



Configuration for models Ø 800 to 1000

Special design of motor over impeller, which provides compactness and tightness IP55.

to 1000.

ATEX Versions HCBT

On request, explosion proof versions in accordance with ATEX Directive, for three phase models.

- Motors IP55, Class F

- ATEX Flameproof-Gas

In standard ATEX version flameproof motors are without thermal protection.

If used with frequency inverter, flameproof motors with a PTC-type thermal protection must be specified at order.

For models 800 to 1000mm

⊕ II 2G Ex d IIB T4

⊕ II 2G Ex d IIB+H2 T4 (with Ex d IIC T4)

- ATEX Increased safety-Gas

Except models HCBT/ 4-250, HCBT/ 6-355, HCBT/ 6-400

Available model HCBT/ 6-400 with 230/400 V motor

Available models to HCBT- 1000

⊕ II 2G Ex e II T3

- ATEX Dust

In standard ATEX version, ATEX motors for dust are without thermal protection.

If used with frequency inverter, ATEX motors for dust with a PTC-type thermal protection must be specified at order.

For models 800 to 1000mm

Suspended flammable particles and non-conductive dust:

⊕ II 3D Ex tc IIB T125°C

Conductive dust:

⊕ II 3D Ex tc IIC T125°C (with IP65 motor)

Working temperatures for ATEX versions:

-20°C to +55°C

models HCBT/4-315 to HCBT/4-710

models HCBT/6-450 to HCBT 6-710

-20°C to +40°C

model HCBT/4-800 to 1000

model HCBT/6-800 to 1000

To select HCBT ATEX refer to Easyvent.

Note electrical data may vary for ATEX motors.

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Splitter attenuator



600mm X 600mm X 600mm Long Radius baffles							
63	125	250	500	1K	2K	4K	8K
3	6	10	19	21	21	13	8

Splitter silencer baffle pods on the sides and radius centre pod, flange each side for installation.

Carbon Filtration

Activated Carbon filter information. Second stage

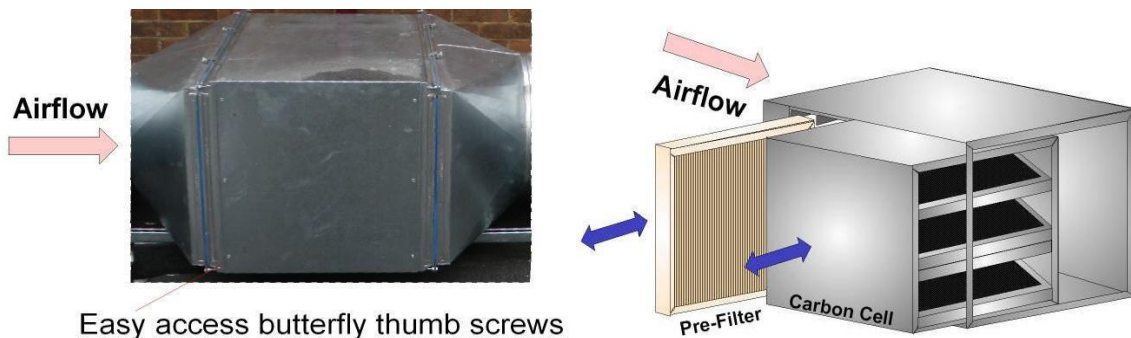


The carbon filter is the ideal solution for a modular approach to fume removal. Activated carbon dates back many years. In the First World War, gas masks were filled with activated carbon to remove chlorine gas.

Today a wide range of carbon filters to deal with many noxious fumes and gases, whilst maintaining high levels of strength and low-pressure loss.

Manufactured from a number of carbon biscuits held in a vee formation within a corrosion- proof metal casing, these are sealed into the frames of our filters using polymer, which eliminates the possibility of any air bypass around the carbon.

Type 8 carbon filter features: High quality carbon – all grades available Robust modular construction: Low-pressure losses: High carbon content.



Each system having a dwell time (carbon filters rated with a 0.2 second residence time).

Maintenance must be carried out to ensure these performance levels are always achieved.

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4.0 Summary of air supply fan in this specification

Canopy 1&2 use same fan replacing 70%-80% of extraction volume

FlaktWoods Limited
Fan Selector - Technical Datasheet

FläktGroup

Project : Customer : Project Code :
Quotation : Date : 22 April 2025



PowerBox3
Powerbox3 67-500-3
Canopy 2 Oxford
1 day - (Fan Only)
Lead time may vary based on stock availability at time of order. Please refresh the lead time in the project or reselect the fan before placing an order.

MECHANICAL

Operating Temperatures -20 °C to 50 °C (95% Max Relative Humidity)
Weight 73kg

COMMENTS

This product must be used with an Inverter either supplied by Woods or from an external source supplied locally.

PRODUCT

Model Code Powerbox3 67-500-3
Fan Diameter 500 mm
Installation Type D

PERFORMANCE

Requested Duty 2.11 m³/s @ 200 Pa (Static)
Outlet Dynamic Pressure 20.6 Pa
Velocity 5.86 m/s

MOTOR

Motor Rating 1.82 kW [Integral Frame]
Full Load Current 3.47 A
Starting Current 24.7 A
Electrical Supply 380 - 415 Volts 50 Hz 3 Phase
Motor Winding Standard
Motor Type Class F Insulation

EFFICIENCY GRADES

Regulation 1253 - 2014
UVU Efficiency 51.4% (ErP Compliant) ✓
Nominal Flow Rate 1.67 m³/s @ 567 Pa
Effective Input Power 1.84 kW
Nominal RPM 1460 rpm

ENVIRONMENT

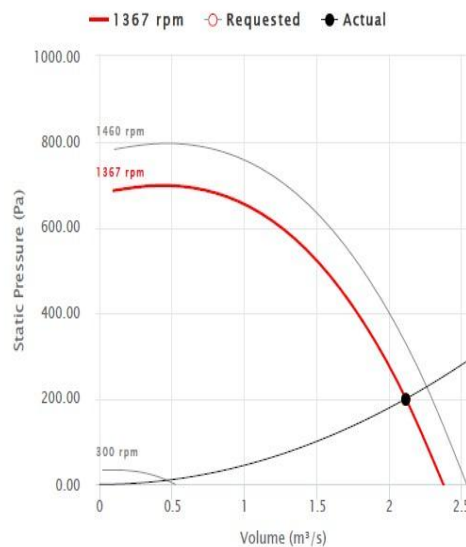
Air Density 1.2 kg/m³ / 20 °C / 0 m / 40% RH
Smoke Venting No Smoke Venting
Operating Environment Normal

RUNNING COSTS

Power from mains 1.29 KW
Energy Consumption 2,578.15 kWh (2,000.00 h/Year)
Running Cost / Year £644.54
CO2 per Year 906.37 kgCO2e
SFP value 0.61 W/l/s @ Actual Duty

PRODUCT DIMENSIONS

FAN PERFORMANCE CURVE



ACOUSTICS

	Sound Spectrum (Hz)								Overall	Distance (3 m)
	63	125	250	500	1k	2k	4k	8k	Lw* LwA*	LpA @ 3 m **
Inlet	87	91	85	81	76	80	77	74	94 86	65
Outlet	95	92	83	82	80	79	78	76	97 87	66
Breakout	70	74	73	57	54	48	46	39	78 66	46

Sound Data At Requested Duty. * Lw dB re 10⁻¹² W ** dBA re 2x10⁻⁵ Pa

FAN & ACCESSORIES

5.0 Canopy Information

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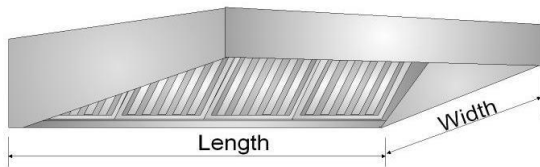


2no 4000mm (long) x 1200mm (wide) brushed stainless steel wall canopy, complete with stainless steel baffle filters (Figure 1).

Length, m	Width, m	Grade	No: of filters	Filter Size	Filter Type	Canopy Style
4.0	1.2	430 S/S	6	495x495mm	Baffle	Wall canopy

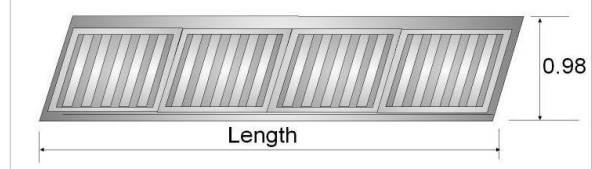
FVM

Length X Width



TCM

Length X 0.98



FVM Canopy 1 Calculation volume based on total face velocity

Length, m		Width, m		m ²		Velocity, m/s		Volume m ³ /second
4.00	x	1.20	=	4.80	x	0.50	=	2.40m ³ /sec

TCM Canopy volume based on face velocity required extraction through sloping filter plenum

Length, m		Width, m		m ²		Velocity, m/s		Volume m ³ /second
4.00	x	0.98	=	3.92	x	0.35	=	1.372m ³ /sec
Total Volume							=	1.372m ³ /sec

Minimum Operating Volume required is 1.372m³/sec.

FVM Canopy 2 Calculation volume based on total face velocity

Length, m		Width, m		m ²		Velocity, m/s		Volume m ³ /second
4.00	x	1.20	=	4.80	x	0.50	=	2.40m ³ /sec

TCM Canopy volume based on face velocity required extraction through sloping filter plenum

Length, m		Width, m		m ²		Velocity, m/s		Volume m ³ /second
4.00	x	0.98	=	3.92	x	0.35	=	1.372m ³ /sec
Total Volume							=	1.372m ³ /sec

Minimum Operating Volume required is 1.372m³/sec.

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SHOWROOM

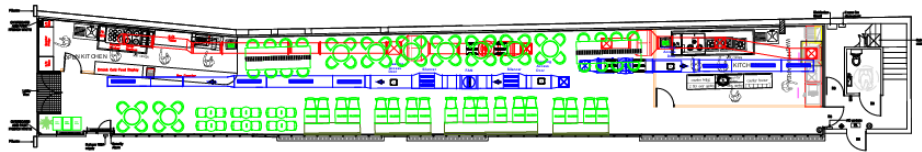
MAGGIE LO CATERING SUPPLIES LTD
202-204 BARFORD STREET
BIRMINGHAM
B5 7EP

Phone: 0121 6223358
Mobile: 07881780058
[www. maggielo.co.uk](http://www.maggielo.co.uk)
E-mail: sales@maggielo.co.uk

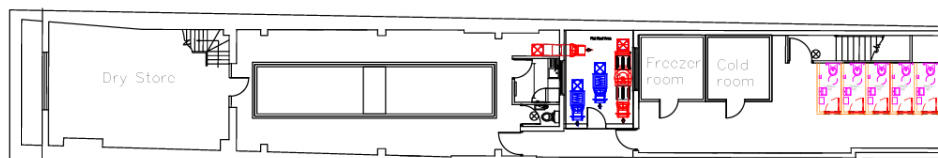


Velocity requirements:

- *Light loading – 0.25 m/s (applies to steaming ovens, boiling pans, stock-pot stoves) Pizza shop, bakery*
- *Medium loading – 0.30 m/s (applies to deep fat fryers, solid and open top ranges and griddles) cafes, pubs*
- *Heavy loading – 0.35 m/s (applies to char grills, specialist broiler units) Indian, Chinese, kebab shops.*



Proposed Ground Floor Plan



Proposed First Floor Plan

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6.0 Cleaning and maintenance of extraction system:

6.1 Canopy

Wash down weekly with hot soapy water ensure all fat channels are clear and clean.

6.2 Grease Filters

Clean at least three times a week using hot soapy water, water must be hot enough that rubber gloves are worn.

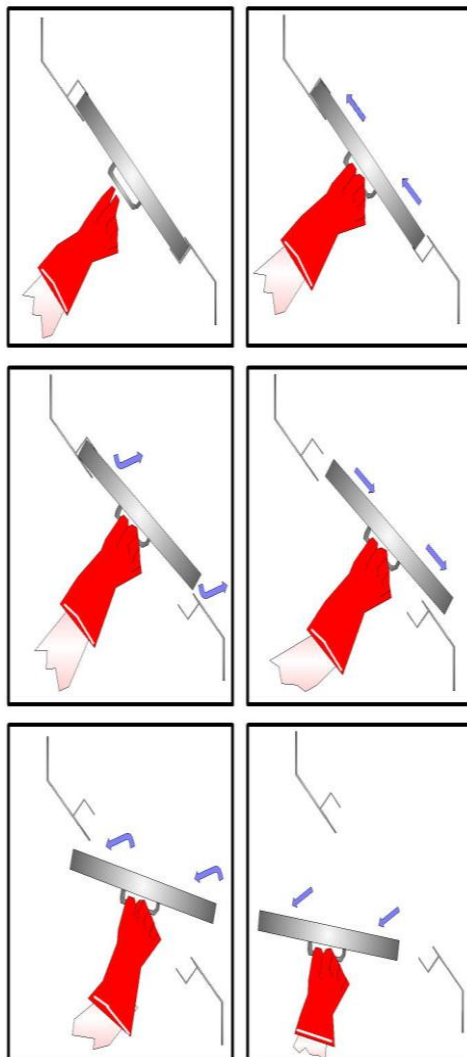
Ensure oil and fat outlets are clear and clean.

Replace filters with the drainage slots at the bottom facing down.

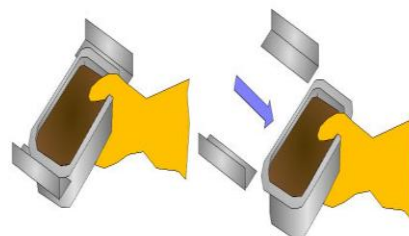
6.3 Carbon Filters

Inspect for signs off grease build up monthly. Change- manufactures Recommendation every eight - twelve months depending on hours used and type of deposits left on the filters.

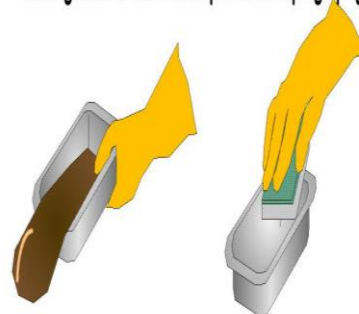
Removal of grease filters and grease pots for cleaning



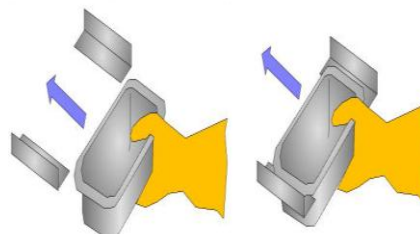
Grease pots to be emptied and cleaned every day



Put on gloves and slide the pot out keeping upright



Empty oil and dispose of correctly & clean with hot soapy water



Slide the clean pot back into position and clean around the hole