



## GUIDANCE NOTE

### Criteria to Consider in Specifying Kitchen Extract Systems

Criteria	Issues
<b>The number, type and size of the cooking appliances</b>	<ul style="list-style-type: none"><li>• Grouping the cooking equipment together makes for efficient operation and reduces the size of canopy required.</li><li>• Gas-fired appliances will require a supply of replacement air.</li><li>• The extract canopy will need to overhang the plan area of the cooking equipment by at least 300mm all round.</li></ul>
<b>Location of the cookline in the kitchen</b>	<ul style="list-style-type: none"><li>• Consider use of external walls or areas with space above (ceilings or attics) where the extracted air (and supply air if present) can most easily reach outside of the building.</li><li>• Consider the location of the main service runs (gas, electric, water) required for the equipment.</li></ul>
<b>Building structure</b>	<ul style="list-style-type: none"><li>• Columns, beams or uneven walls may obstruct the intended canopy location.</li><li>• Ceilings lower than 2300mm will restrict the ability of a canopy to deliver replacement air and may constrain the extract duct route.</li><li>• Do walls and ceilings have sufficient strength to support the weight of the canopy?</li><li>• In buildings older than 1970's there may be a risk of disturbing asbestos-containing materials when canopy and ductwork is installed. If in doubt an asbestos survey should be carried out.</li></ul>
<b>Wall finishes</b>	<ul style="list-style-type: none"><li>• Hygienic surfaces behind the cookline can be achieved with tiles or stainless steel cladding</li></ul>
<b>Fan location and noise levels</b>	<ul style="list-style-type: none"><li>• Where to locate the fan(s) and how to control the potential noise impact of these for kitchen staff and/or residents and neighbours.</li></ul>
<b>Gas safety</b>	<ul style="list-style-type: none"><li>• Ensuring an adequate supply of replacement air and interlocking the gas supply to the extract system</li></ul>
<b>Location of controls/switches</b>	<ul style="list-style-type: none"><li>• Accessibility for kitchen staff and proximity to fire-exit for emergency gas knock-off</li></ul>
<b>Lighting</b>	<ul style="list-style-type: none"><li>• Consider levels of natural light and other potential sources of light in the kitchen to determine the need and specification of canopy lighting.</li></ul>
<b>Odour control</b>	<ul style="list-style-type: none"><li>• Consider those residents and neighbours likely to be affected by the cooking smells emanating from the extracted air. How can this be best dispersed and/or suppressed?</li></ul>
<b>Cleaning and maintenance</b>	<ul style="list-style-type: none"><li>• Consider access to the canopy filters and ductwork for cleaning and to the fan(s) for potential maintenance.</li></ul>
<b>General kitchen ventilation</b>	<ul style="list-style-type: none"><li>• Does the kitchen require any ventilation in addition to the canopy? Is there a need for the replacement air to be heated for staff comfort?</li></ul>