

Good ventilation is vital as poorly ventilated areas can be uncomfortable and may impair all aspects of work, from the preparation of food to the cleaning of the premises. Adequate ventilation should reduce condensation and remove odours, ensuring that fumes are discharged outside of the premises without giving rise to nuisance conditions.

#### FURTHER INFORMATION

This brochure is published by the Whakatāne District Council and is intended to provide general information only. It is not intended as a legal document and may not be applicable to all circumstances. For further information, please contact the Whakatāne District Council.

**WHAKATĀNE DISTRICT COUNCIL**  
Commerce Street, Private Bag 1002,  
Whakatāne 3158, New Zealand  
P 07 306 0500 F 07 307 0718

**MURUPARA SERVICE CENTRE**  
Civic Square, Pine Drive,  
Murupara, New Zealand  
P 07 366 5896 F 07 366 5897

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# Mechanical Extraction Ventilation Guidelines

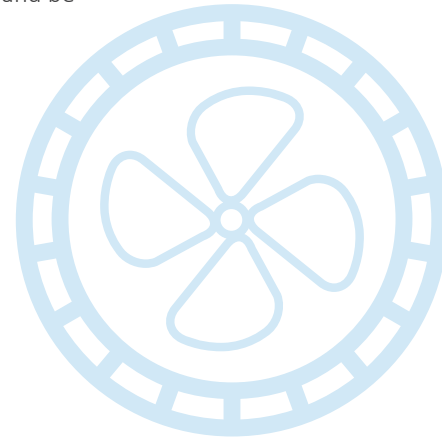




## MATERIALS ETC.

Use stainless steel or similar material where possible as it is durable and can be easily cleaned. Plastics may melt and aluminium will tarnish and be harder to keep clean.

- A splashboard of stainless steel or similar is also recommended for lining walls where deep fryers and other such cooking appliances are located. Again, stainless steel is durable and easy to clean.
- A “condensate drip tray” is a channel provided at the bottom of the canopy for the collection of grease and moisture. Ideally it should be graded and large enough to facilitate easy cleaning.
- Ducting and canopies should also be designed for easy cleaning. Why make more work? ‘Boxing in’ of canopies can help ease of cleaning and minimises areas where dirt may become lodged.



## HOODS AND FANS

- Ventilation hoods that incorporate fans with variable control as opposed to simply on/off settings are preferable and may also cut down power bills.
- Ventilation hoods without fans have been found to be inefficient in dealing with large volumes of low-temperature saturated steam, and are especially hindered by cross draughts, e.g., opening windows and doors. Ideally any unit with or without a fan should be located away from cross draughts.

## FILTERS AND FLUES

- Filters are designed to collect and remove the grease from the cooking fumes, so that the fumes leaving the flue (and the shop) are much cleaner. Lack of filters means fat is more likely to congeal somewhere, and it will most likely be in the flue and may lead to a fire hazard more readily.
- Cleaning a flue can be a specialist job. Better to have filters and clean them often, i.e., once a week and have to clean the flue only periodically to ensure fat or grease does not accumulate about the fan motor and lead to motor burn out or a fire, both of which are undesirable.
- Design the filters so they can be easily removed and cleaned on a regular basis to maintain them in a functioning state.
- The formula for canopy overhang (O) is ‘O’=0.4 x ‘D’, where ‘D’= distance in height from the top of the cooker and the canopy above.



***The size of the extraction fan will depend on the nature and scale of the premises, as will the design of the system including the ducting and canopy. Consultation with qualified persons/manufacturers is recommended in order to obtain the right unit for your business.***

