

The Commercial Kitchen Filtration Experts

Specification for EMAQ/DEFRA Report

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Interpretation of Requirements

Following our conversations and a perusal of drawings, I am pleased to provide an equipment selection for an odour control solution.

As with any project we get involved in we always recommend to our clients that they should closely follow the EMAQ/DEFRA guide for guidance on odour control equipment selection.

This ensures that what they propose will be in line with local authority's requirements and if the system is maintained correctly, they will not exhaust nuisance odours leading to complaints from nearby residents.

With this in mind, I carried out a Risk Assessment as detailed in Appendix 3 of the EMAQ Guide.

Taking into consideration the level of discharge, proximity of receptors, size of kitchen and cooking type your project requires a High Level of odour control to comply.

We have scored as below and as taken from Appendix 3: Risk Assessment for Odour.

Dispersion = 10

Proximity of receptors = 10

Size of kitchen = 1

Cooking type = 4

Total score = 25

The type of odour abatement system that complies is as below, taken directly from the EMAQ Guide and must be to a High Level of control.

Odour arrestment plant performance

High level odour control may include:

1. Fine filtration or ESP followed by carbon filtration (carbon filters rated with a 0.2 – 0.4 residence time).
2. Fine filtration or ESP followed by UV ozone system to achieve the same level of control as 1.

CRITERIA	SCORE	SCORE	DETAILS
Dispersion	Very Poor	20	Low level discharge into courtyard or restriction on stack
	Poor	15	Not low level but below eaves, or discharge at below 10 m/s
	Moderate	10	Discharging 1m above eaves at 10 – 15 m/s
	Good	5	Discharging 1m above ridge at 15 m/s
Proximity of receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge
	Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge
	Far	1	Closest sensitive receptor more than 100m from kitchen discharge
Size of Kitchen	Large	5	More than 100 covers or large sized take away
	Medium	3	Between 30 and 100 covers or medium sized take away
	Small	1	Less than 30 covers or small sizes take away
Cooking type (odour and grease loading)	Very High	10	Pub (high level of fried food), fried chicken, burgers or fish and chips. <i>Turkish, Middle Eastern, or any premises cooking with solid fuel.</i>
	High	7	Vietnamese, Thai or Indian, <i>Japanese, Chinese or Steakhouse</i>
	Medium	4	<i>Cantonese, Italian, French, Pizza (gas fired)</i>
	Low	1	Most pubs, (<i>no fried food, mainly reheating and sandwiches etc..</i>), <i>Tea rooms..</i>

The System

Phase One

The first stage of control should be Canopy Filters for any large oil and grease particles.

Our Mixed Filter Unit (MFU) including Pre-Panel Filters first for any other smaller particles of oil and grease.

Phase Two

After the Pre-Panel Filters, the Site-Safe Carbons should be used to neutralise the cooking odours.

These should be installed with a minimum 0.2 second residence/dwell time.



Carbon Filters

We manufacture Site-Safe carbon filters, these innovative carbon units measure 594x196x597mm, three combining to 594x594x597mm, directly replacing our original carbon blocks whilst providing the same filter performance as an existing full-size cell.

Their advantage is that they only weigh 18kg each against the 68kg of our original blocks.

This takes the strain out of fitting and servicing, allowing only one engineer to complete the task where two had been previously required.

Our Site-Safe carbon filters use panels of activated carbon to remove the malodourous gases within the commercial kitchen extract duct through the process of chemical adsorption.

By installing our ESP units before our Site-Safe filters, the carbon life span is greatly increased, allowing it to nullify malodours at optimum efficiency for much longer.

The carbon filters should be sized to achieve a minimum 0.2s dwell time.

As you can see the system that has been specified is in line with EMAQ guidance.

Maintenance

We would advise that a service maintenance contract should be taken out, to enable our engineers to carry out the necessary service.

Intervals depend on how aggressive the cooking is, we would probably advise every 12 weeks to start with, it can be increased or decreased depending on our engineer's recommendation.

Specification

MFU600 A1

