CANOPY EXTRACTION

Capture starts with the kitchen.

A canopy is one part of a complete extraction system. Its arrangement needs to suit the cooking line, the room and the route out of the building.

Choose the right arrangement

The supplied range includes wall-mounted and island canopies, display canopies, steam or dishwasher canopies, supply-air / return-jet options and low-level arrangements. These are different applications, not interchangeable selections.

Consider more than the canopy

Review the cooking equipment, canopy position, grease separation, duct route, fan, replacement air, discharge location and access for cleaning. Noise and neighbouring spaces also need to be considered at the design stage.

Specify the actual installation

Dimensions, stainless-steel specification, lighting, filters and other accessories are confirmed for the selected model and site. Drawings and a project quotation should define what is included before work proceeds.

Prepare for the discussion

Provide a plan or sketch, equipment dimensions and fuel types, ceiling information, possible duct routes and photographs of the cooking line and building exterior. Identify any existing extraction or ventilation concerns.

Maintenance is part of the design

Allow safe access for inspection and cleaning. Obtain the current manufacturer instructions and a maintenance plan suited to the installed equipment and cooking load.

Start your project: www.airflowsystems.co.za

Source: AIR-FLOW SYSTEMS CANOPY EXTRACTION HOODS, pp. 2-6. This is a project introduction, not an installation or maintenance manual.