

ODOUR CONTROL

SPECIFICATIONS

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 - Kitchen Extract Odour Control
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McDONALD'S RESTAURANTS

KITCHEN EXTRACT ODOUR CONTROL

Each item of cooking equipment (fryers and grilles) contains a built-in Hi-Catch filter which removes 98% of airborne grease at source.

Extract air volumes are controlled to within the effective grease removal range of the filters established by tests carried out at McDonald's testing facility in Rugby.

In accordance with The Department for the Environment and Rural Affairs document –'Guidance on the Control of Odour and noise from Commercial Kitchen Exhaust Systems' - Section 4.7.5 - air is ejected vertically via an high velocity terminal at roof level, which ensures effective dispersal of odours into the atmosphere.

Calculated against a wind speed of 4.0m/s, the discharge will have a W/U factor of 3.75, which is close to ideal and well in excess of the 'minimum' of 1.5, below which down wash effect occurs.

The height of the discharge complies with the minimum recommended $H=3W.d/U$ in the above guidance.

A common ducted extraction system is connected to a backward curved centrifugal extract fan, which discharges exhaust air to atmosphere via a high velocity discharge to provide effective dispersal of the exhaust air.

Access doors are provided in the extract ductwork at 3m intervals for cleaning purposes.

Extraction rates are between 35 and 40 air changes per hour.

Maintenance

McDonald's Standard arrangement for maintenance is for quarterly changing of supply air system filters and six monthly servicing and kitchen extract duct cleaning.

Intervals for filter changing and duct cleaning may be increased or decreased depending on the particular store characteristics when they are apparent.

