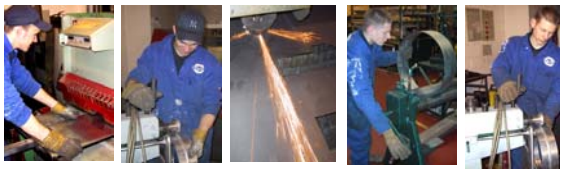
Kitchen Canopies



We manufacture bespoke kitchen canopies to suit the application needed in accordance with the HVCA standard for Kitchen Ventilation Systems DW/171

A cooker hood is defined a device intended to collect contaminants from above a cooking appliance and remove them from the room. In practice, kitchen canopies can be much more than that and, in addition to the various types of extraction and filtration systems available, are also capable of supplying make- up air in a variety of ways.

The prime function of a kitchen canopy is to protect the area surrounding the cooking process from soiled matter and flame, and to make tolerable and safe the immediate area for people to work in. An air flow should be created across the cooking process to capture the effluent created, and the by-products of this vapour should be collected and contained by means of the filters within the canopy, thus allowing the cleaned air to be discharged.

The Food Safety (General Food Hygiene) Regulations 1995 place an onus on the proprietor of a 'food business' to ensure that all hazards are identified and that steps are taken to ensure that adequate safety features are in place. Part of that process requires that there must be suitable and sufficient means of either natural or mechanical ventilation.

The Workplace (Health Safety and Welfare) Regulations 1992 also requires that 'an effective and suitable provision shall be made to ensure that every enclosed workplace is ventilated by a sufficient quantity of fresh or purified air'.

Please contact us with your requirements in order that we provide a correct solution to suit your needs.