From: Marcello Tomasini [redacted]
Sent: 25 June 2025 10:30
To: Meg.Bayliss [redacted]
Subject: RE: DC/25/0393

Good morning, Ms Bayliss,

Please find attached a revised report from our catering contractor. It clarifies their proposal to install a combined ESP and UV-O unit, which will satisfy the 'High' odour rating risk assessment.

I also confirm that we're happy with the suggested extension of time until the 16th of July.

Kind regards,

Marcello Tomasini
design i.d.
architecture & interior design
13 Jubilee Way
Eurolink Business Centre
Faversham
Kent ME13 8GD

Tel: +44 (0) 1795 537896
Fax: +44 (0) 8712 516713
[redacted]

Constructionline
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From: Meg.Bayliss [redacted]
Sent: 16 June 2025 11:02
To: Marcello Tomasini [redacted]
Subject: DC/25/0393

Good morning, Marcello,

Please see attached comments from ENVH. Please could you send me this information when possible? I have spoken with my senior officer, and they have advised to provide you another

EOT in order to send us this information. Please could you confirm in the applicants are happy with this and agree to an EOT for the 16th July?

Many thanks

Meg Bayliss
Graduate Planner (Work Experience) Mon, Wed & Thurs

[redacted]

Horsham District Council

Horsham District Council, Albery House, Springfield Road, Horsham, West Sussex RH12 2GB
Telephone: 01403 215100 (calls may be recorded) www.horsham.gov.uk Chief Executive: Jane Eaton

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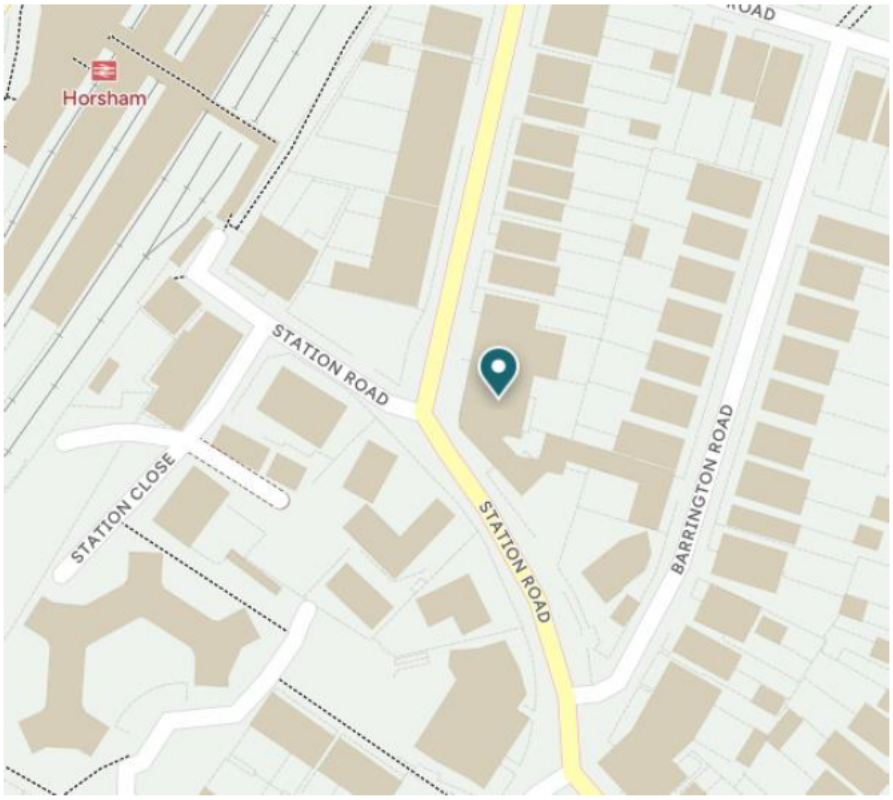
EXTRACTION SYSTEM REPORT

Site Name:	**The Bedford**
Site Address:	6 Station Road, Horsham, RH13 5EY
Brief:	This report outlines the specification for the proposed kitchen extraction system, designed to support the installation of a cookline within the premises. The kitchen will feature a single cookline equipped exclusively with electric appliances. The extraction system is engineered to effectively remove light-duty cooking fumes, ensuring their safe dispersion to the external environment. Key components of the proposed system include: • Stainless Steel Canopy: A newly installed canopy to capture cooking emissions at the source. • Galvanised Steel Ductwork: Square ducting incorporating adequate access doors to facilitate regular cleaning and maintenance. • Energy-Efficient Extraction Fan: A modern, quiet-running fan designed for optimal energy efficiency. • High-Level Discharge Termination: An exhaust point positioned above the rooftop eaves to ensure effective dispersion of fumes. The design and installation of the extraction system will adhere to the standards specified in DW/172: Specification for Kitchen Ventilation Systems, as published by the Building Engineering Services Association (BESA). This ensures compliance with current legislation and best practices in kitchen ventilation design.
General Specification:	1. Ductwork Installation: All ductwork will be constructed from galvanised steel, utilizing either: • 20mm MEZ-standard flanges for secure connections • Spiral ducting, assembled using rivets To ensure airtightness and prevent leakage, all duct joints must be sealed with a combination of gasket foam tape and an acrylic-based duct sealant. 2. Extraction Canopy Design Stainless steel extraction canopies shall be installed with a minimum overhang of 250mm on both sides and at the front of the cookline, as per industry standards. The canopy will

	incorporate stainless steel baffle grease filters housed within a plenum chamber to effectively capture grease-laden vapours. 3. Odour Control Measures An odour risk assessment must be conducted to determine the appropriate level of odour mitigation required, considering factors such as cooking methods and proximity to sensitive receptors. Based on the assessment, the odour control system should include a combination of the following technologies: • Fine particulate filtration • Electrostatic precipitation (ESP) • Activated carbon filtration • Ultraviolet (UV) ozone treatment The specific configuration will depend on site-specific requirements and the outcomes of the odour risk assessment. 4. Mounting and Vibration Isolation Measures • Bracket Installation: All support brackets must be securely fastened to the building structure using coach bolts. The connection between the brackets and the ductwork should utilize nuts and bolts, incorporating anti-vibration pads between the interfaces to minimize the transmission of vibrations to the building. • Equipment Mounting: All mechanical equipment, including fans and odour control units, should be installed on appropriate anti-vibration mounts. This practice is essential to reduce the transfer of operational vibrations to the building structure, thereby enhancing system performance and occupant comfort. Adhering to these guidelines ensures effective vibration isolation, prolongs equipment lifespan, and maintains the integrity of the building structure.
Cleaning:	1. Daily and Weekly In-House Cleaning. To maintain hygiene and operational efficiency, site should implement a structured cleaning schedule: • Daily Tasks: Clean and sanitize all cookline appliances, preparation surfaces, and extraction canopies at the end of each service. • Weekly Tasks: Conduct thorough cleaning of equipment, including deep-cleaning ovens, sanitizing refrigeration units, and degreasing extraction canopies and filters. Adhering to these routines helps prevent grease accumulation, ensures compliance with food safety standards, and prolongs equipment lifespan. 2. Professional Extraction System Cleaning. In addition to daily and weekly in-house cleaning, scheduled professional cleaning of the kitchen extraction system should be undertaken. The frequency of professional cleaning should be determined based on the type and volume of cooking operations. For example: • High-volume or 24-hour operations: Quarterly cleaning • Moderate-volume cooking: Semi-annual cleaning • Low-volume or seasonal use: Annual cleaning It is recommended to conduct the first professional cleaning after six months of operation. Subsequent cleaning frequency should be adjusted based on the findings and recommendations of the professional cleaning service. Regular professional cleaning is essential to prevent fire hazards and ensure system efficiency.

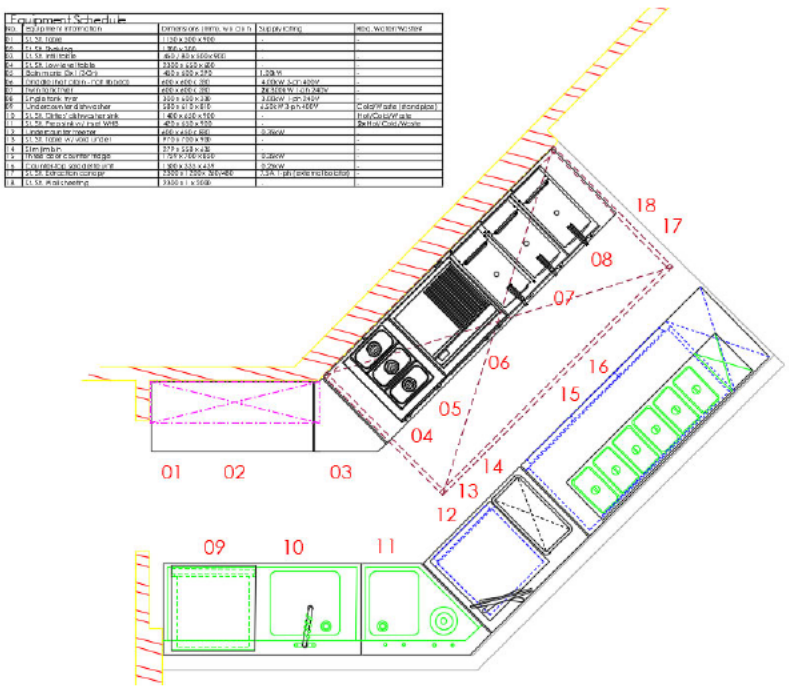
Site Location:

6 Station Road, Horsham, RH13 5EY



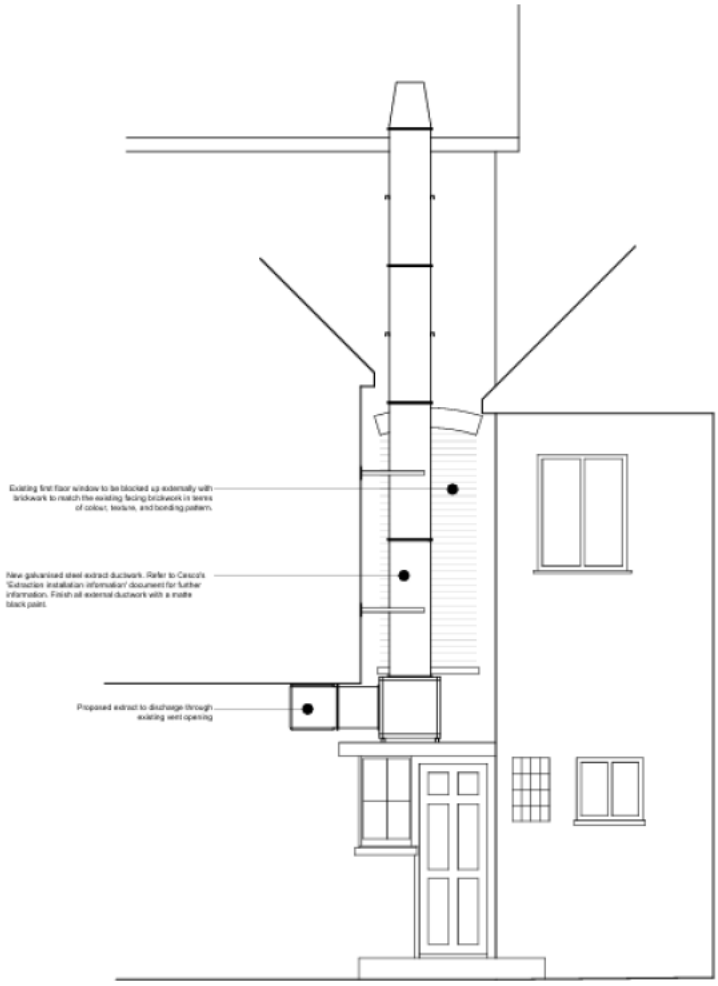
Site Drawings:

Internal cookline

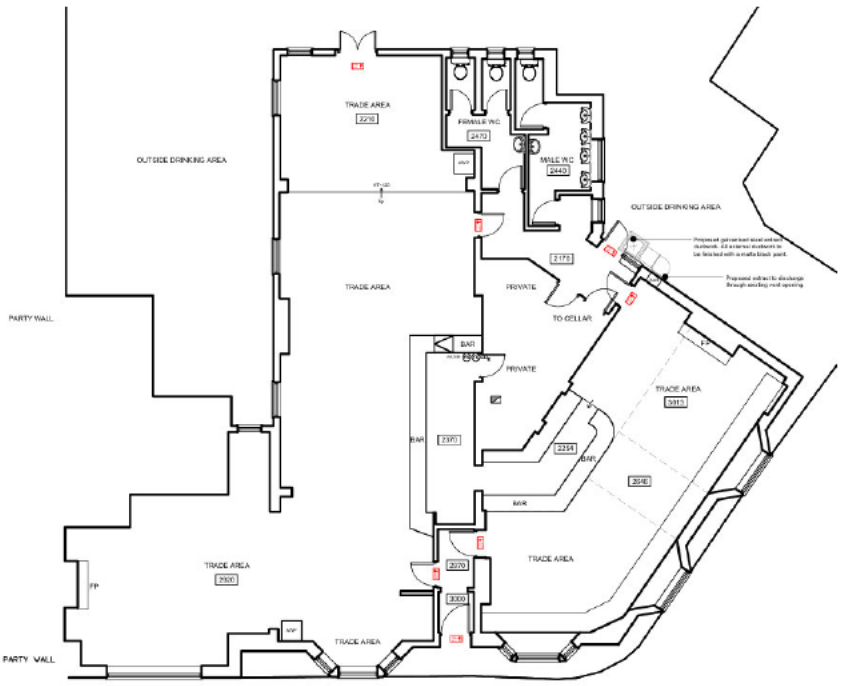


Site Photograph:	Utilising the existing extract fan outlet at low-level, the intention is to take the ducting to high level (above the eaves on the building) from within the courtyard to preserve the character of the building from the roadside. The fan will be sited at the base of the riser for easy access for cleaning or future maintenance. 

Drawings:



2 Proposed Rear Elevation
1:50 @ A3



Airflow calculations:

Item	Plan Size	Area m²	Coefficient	Flow Rate
Bain Marie	450 x 600	0.27	0.15	0.041
Griddle	600 x 600	0.36	0.25	0.090
Twin tank fryer	600 x 600	0.36	0.45	0.162
			Theoretical extract volume required:	0.293m³/s
			Canopy factor (Overhead wall, open both ends):	x 1.25
			Minimum extract flow rate required:	**0.366m³/s**
			Airflow per hour:	1317.00m³/hr

Extraction Specification:

Fan Model: Helios GBD 400/4/4.

Performance:

- Free Air Delivery: 4,111 m³/h (1.142 m³/s)
- Operational Airflow: Approximately 3,700 m³/h (1.03 m³/s) at 117 Pa system resistance, accounting for pressure losses due to baffle filters, duct routing, and reducers
- Noise Level: 38 dB(A) measured at 4 meters, comparable to low-volume speech or typical daytime urban background noise
- Construction: Double-walled, sound and heat-insulated casing with non-combustible mineral wool lining

Installation:

The fan will be installed in the most practical location that facilitates future maintenance and cleaning at the base of the stack.

Baffle Filters:

Material: Rolled stainless steel with safety edges

Design: 90-degree legs with drain holes in the outer frame and fold-down bale-type handles for easy removal and cleaning

Pressure Drop:

- 60 Pa at 1.5 m/s airflow
- 110 Pa at 2.0 m/s airflow

Canopy Specifications

Material: 304-grade stainless steel

Dimensions: 2,300 mm (W) x 1,200 mm (D) x 480/260 mm (H)

Design Features:

- Condensate drain channels at the front and sides
- Rear plenum chamber housing reusable stainless-steel baffle filters
- Grease collection tray
- Open ends to facilitate optimal airflow

Odour Risk Assessment:

6 Station Road, Horsham, RH13 5EY

Impact Risk	Odour Control Requirement	Significance Score
Low to Medium	Low level odour control	Less than 20
High	High level odour control	20 to 35
Very High	Very high-level odour control	More than 35

Criteria Score	Score	Score	Details
Dispersion	Very poor	20	Low level discharge, discharge into courtyard or restriction on stack.
	Poor	15	Not Low level but below eaves or discharge below 10 m/s.
	Moderate	10	Discharging 1m above eaves at 10 - 15 m/s.
	Good	5	Discharging 1m above ridge at 10 - 15 m/s.
Proximity of receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge.
	Medium	5	Closest sensitive receptor between 20m 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 take away.
Cooking type (odour and grease loading)	Very high	10	Pub (high level of fried food), fried chicken, burgers or fish & chips.
	High	7	Kebab, Vietnamese, Thai or Indian.
	Medium	4	Cantonese, Japanese or Chinese.
	Low	1	Most pubs, Italian, French, Pizza or Steakhouse.

Restaurant Name	Dispersion	Proximity of receptors	Size of kitchen	Cooking type	Total Score
The Bedford	10	10	1	1	**22** Assessed Level: High

Objectives:

- For new premises or premises covered by planning conditions restricting the impact of odour, the system shall be designed to prevent harm to the amenity.
- For existing premises not covered by planning conditions restricting the impact of odour, the system shall be designed to avoid statutory nuisance and shall comply with the principles of Best Practicable Means.

To achieve these objectives the odour control system shall include an adequate level of:

1. Odour control; and
2. Stack dispersion.

The overall performance of the odour abatement system will represent a balance of 1 and 2.

Discharge stack; The discharge stack shall:

1. Discharge the extracted air not less than 1m above the roof ridge of any building within 20m of the building housing the commercial kitchen.
2. If point 1 above cannot be complied with for planning reasons, then the extracted air shall be discharged not less than 1m above the roof eaves or dormer window of the building housing the commercial kitchen. Additional odour control measures may be required.
3. If points 1 or 2 cannot be complied with for planning reasons, then an exceptionally high level of odour control will be required.

Odour arrestment plant performance:

Low to medium level control may include:

1. Fine filtration followed by carbon filtration (carbon filters rated with a 0.1 second residence time) or electrostatic precipitation (ESP).
2. Fine filtration followed by a counteractant/neutralising system to achieve the same level of control as 1.

High level odour control may include:

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

Very high level odour control may include:

1. Fine filtration or ESP followed by carbon filtration (carbon filters rated with a 0.4-0.8 second).
2. Fine filtration or ESP followed by carbon filtration and by counteractant / neutralising system to achieve the same level of control as 1.
3. Fine filtration or ESP followed by a UV ozone system to achieve the same level of control as 1.
4. Fine filtration or ESP followed by wet scrubbing to achieve the same level of control as 1. Maintenance must be carried out to ensure these performance levels are always achieved.

Based on the above score of High the system should include; Baffle filters followed by an ESP and a UV zone system.

Odour Control Specification:	Following the above odour risk assessment, we are proposing the installation of a RY2500B with UV-O lamps which, in combination with the grease baffle filters, will complete a three stage grease filtration system. The following is a specificiation on how we intend for the system to improve the externally dispersed air quality: Stainless-steel baffle filters in an extraction canopy effectively reduce externally dispersed grease by using clever airflow manipulation and smooth surfaces. As grease-laden air rises from cooking, it's forced through a series of vertically aligned interlocking metal vanes. Because grease droplets are heavier and less agile than air, they fail to follow the sharp changes in direction and instead collide with the vane surfaces and stick there. Once trapped, gravity does the rest. The grease coalesces into droplets that flow down the smooth stainless-steel baffles and exit through drain holes into a built-in drip tray or collection tray below. This ensures grease accumulates in a controlled area, reducing the amount that travels into the plenum and ductwork. The ESP unit begins with a washable stainless-steel mesh pre-filter that captures large grease and dust before the air reaches the core. Inside, a solid-state high-frequency power supply applies around 12 kV (low) up to a maximum of 15.6 kV across the ionizing wires. This charges particles between 0.01–10 µm, which are then pulled out of the airflow by 61 closely spaced collector plates—one cell weighing about 16.5 kg and offering ~6 m^2 collection area. Single-pass efficiency is around 95%. When the plates fill with grease and particulates, periodic cleaning is done via mechanical rapping/draining—handled manually or with self-cleaning options depending on configuration. Oil is drained through built-in plugs at top and bottom, and LED indicators (green/red/blue) show operating status, UV-Ozone activity, or service needs. Downstream of the electrostatic cell sits the UV-Ozone lamp module—one 65 W lamp (98 % efficient), emitting around 6 g/hr of ozone. It targets residual oil, VOCs, and odors in the air stream. The lamp has a service life of about 13,000 hours, with bright blue LED indication on the panel. Ozone oxidizes odorous molecules and neutralizes remaining oil mist, reducing duct fouling and fire risk. It's designed for flexible installation—ceiling, wall, or frame-mounted—and includes BMS terminals for remote monitoring and interlocks for kitchen exhaust fan safety. Key Specs at a Glance: • Particle collection: 0.01–10 µm; ~95% single-pass → ~99% double-pass • Ionising voltage: 6 kV low → 12 kV typical, peak 15.6 kV • UV-Ozone lamp: 1× 65 W, 13,000-hour life, ~6 g/hr ozone • Maintenance: oil drain plugs, LED status, remote monitoring/BMS ready • In operation: grease baffle filter → grease mesh pre filter → ionising & collection → UV-ozone odour burnout → clean air. Safe design ensures UV light containment and controlled ozone output. • It's ideal for commercial kitchens, HVAC systems, and industrial settings—enhancing air quality, minimising fire risk, and cutting maintenance needs. The unit is proposed to be installed internally at high level with aqequate means of access for future cleaning and maintenance.

TECHNICAL DATA SHEET



Stainless Steel Baffle Filter

MIDLAND
filtration
Limited

Head Office:
11a West Avenue
West Bridgford
Nottingham NG2 7NL
tel: 0115-982 0676
fax: 0115-945 5836
email: sales@midfilters.co.uk

Scottish Branch:
28-30 Carron Place
East Kilbride G75 0YL
tel: 01355-267730
fax: 01355-267811
email: scotland@midfilters.co.uk

VAT Registered No. 416 3203 90
Registered in England No. 1936235

Description

Outer frame and baffle plates in rolled stainless steel with safety edge. Baffles with 90 degree legs. Drain holes in outer frame. Fold-down bale type handles.

Suggested Applications

For extract canopies in food preparation and kitchen areas

Technical Data

Initial Pressure Drop	60 Pa @ 1.5m/s
Or	110 Pa @ 2.0m/s
Recommended Velocity	0.51 – 3.56 m^2/s

Rated Airflow

Size h x w x d (mm)	m^3/hr
241x495x45	644
292x292x45	460
394x394x45	838
394x495x45	1053
445x445x45	1069
495x495x45	1323
597x597x45	1925

GB 400





Any installation position and location due to five possible outlet directions.

GB 400 T120

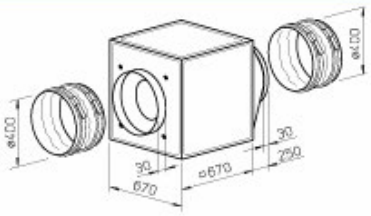




For the delivery of contaminated, humid and hot air up to max. 120 °C. Motor located outside of air flow.

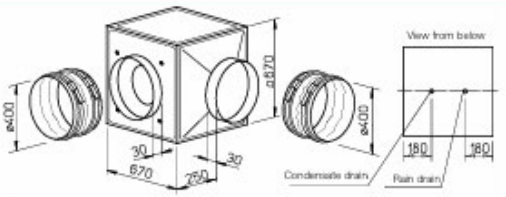
T120

Dimensions GB 400



Dim. in mm

Dimensions GB 400 T120



Dim. in mm

Special features of the GB T120 series

- Designed for the delivery of contaminated, humid and hot air up to max. 120 °C.
- Motor located outside of air flow.
- Thermally insulated partition between motor and impeller, made of galvanised steel sheet, with 20 mm thick, non-flammable mineral wool.
- Complete motor-impeller unit can be removed without dismantling the system components.
- Inspection cover with handle, easily removable for cleaning and maintenance.
- Condensate tray with condensate drain as standard. Hole provided for rain drain (accessories) for outdoor installation.

- **Installation GB T120**
  Installation position with condensate drain below. Flexible installation due to three possible centrifugal outlet directions of the outlet fitting.
  Protected outdoor installation possible with weather protection cover and grille (accessories).

Special features of the GB series

Any installation position and flexible installation due to five possible outlet directions of the outlet fitting. The wall bracket (accessories) must be used for wall installation. Protected outdoor installation possible with weather protection cover and grille (accessories).

Description for both series

- **Casing**
  Self-supporting frame construction made of aluminium hollow profiles. Double-walled, 20 mm thick side panels made of galvanised steel sheet, sound and heat insulated by non-flammable mineral wool lining.
  Nozzle on inlet side for optimal inflow as well as connectors and flexible connecting sleeve (for the respective max. permissible air flow temperature) for duct connection. Moulded part (square to round) on outlet side for low-loss outflow and flexible connecting sleeve to prevent structure-borne noise transmission.
  Simple positioning with standard crane hook.

- **Impeller**
  Free-running high performance centrifugal impeller with backward curved plastic blades on galvanised steel plate (aluminium impellers for GB T120), directly driven. Energy-efficient with low noise emission.
  Dynamically balanced together with the motor in accordance with DIN ISO 21940-11 – quality grade 2.5.

- **Drive**
  Through maintenance-free, speed-controllable external rotor motor or IEC standard motor in protection category IP54. Ball bearing mounted, radio interference-free.

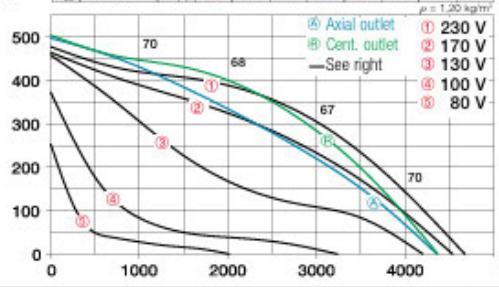
Type		Max. flow rate	Rated speed	Case-rad. sound pressure	Power consumption	Current consumption at rated voltage	Current consumption in control mode	Wiring diagram	Max. air flow temperature at Rat. vol.	Max. air flow temperature at Control	Weight net aprx.	Speed controller 5-step with motor prot. circuit breaker Type	Ref. no.	Speed controller 5-step without motor prot. circuit breaker Type	Ref. no.	Mot. prot. circ. break. for connecting built-in thermal contacts Type	Ref. no.
		V m³/h	min⁻¹	dB(A) in 4m	kW	A	A	No.	+ °C	+ °C	kg						
Alternating current, 1~, 230 V, 50 Hz, Capacitor motor, protection category IP54																	
GBW 400/4	05513	4680	1400	29	0.51	2.45	3.26	864	60	60	52.0	**MWS 5**	01949	**TSW 5.0**	01497	**MW**[1]	01579
Two-speed, three-phase current motor, 3~, 400 V, 50 Hz, Y/Δ connection, protection category IP54																	
GBD 400/4/4	05514	4140/4650	1105/1355	28	0.31/0.44	0.51/0.88	0.92	867	60	60	52.0	**RDS 2**	01315	**TSD 1.5**	01501	**MD**	05849
T120 **Alternating current, 1~, 230 V, 50 Hz, Capacitor motor, protection category IP54**																	
GBW 400/4 T120	05772	4930	1280	40	0.54	2.50	2.50	935	120	100	62.0	**MWS 3**	01948	**TSW 3.0**	01496	**MW**[1]	01579
T120 **Two-speed, three-phase current motor, 3~, 400 V, 50 Hz, Y/Δ connection, protection category IP54**																	
GBD 400/4/4 T120	05773	4010/4870	975/1255	40	0.29/0.48	0.50/1.10	1.10	947	120	120	62.0	**RDS 2**	01315	**TSD 1.5**	01501	**MD**	05849

[1] Level operation switch

Performance curves GBW 400/4

Frequency		Hz	Tot.	125	250	500	1k	2k	4k	8k
L_{WA}	Radiation	dB(A)	49	46	44	37	36	28	24	20
L_{WA}	Inlet side	dB(A)	67	52	61	62	60	59	52	46
L_{WA}	Outlet side	dB(A)	71	62	64	65	65	62	57	50

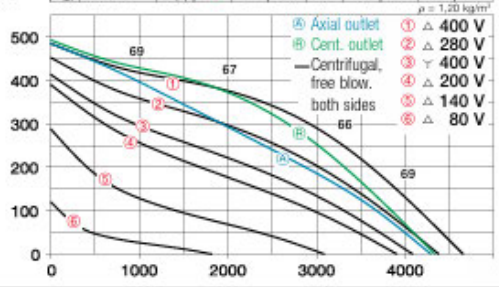
ρ = 1.20 kg/m³



Performance curves GBD 400/4/4

Frequency		Hz	Tot.	125	250	500	1k	2k	4k	8k
L_{WA}	Radiation	dB(A)	53	50	48	43	39	36	33	22
L_{WA}	Inlet side	dB(A)	69	58	62	63	63	60	57	53
L_{WA}	Outlet side	dB(A)	75	64	67	69	70	67	59	57

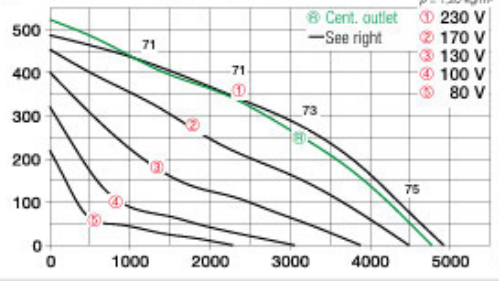
ρ = 1.20 kg/m³



Performance curves GBW 400/4 T120

Frequency		Hz	Tot.	125	250	500	1k	2k	4k	8k
L_{WA}	Radiation	dB(A)	60	56	53	51	52	50	47	39
L_{WA}	Inlet side	dB(A)	73	58	60	63	68	69	63	52
L_{WA}	Outlet side	dB(A)	75	62	62	65	71	70	67	54

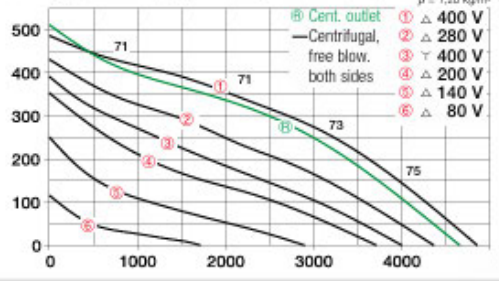
ρ = 1.20 kg/m³



Performance curves GBD 400/4/4 T120

Frequency		Hz	Tot.	125	250	500	1k	2k	4k	8k
L_{WA}	Radiation	dB(A)	60	56	53	51	52	50	47	39
L_{WA}	Inlet side	dB(A)	73	58	60	63	68	69	63	52
L_{WA}	Outlet side	dB(A)	75	62	62	65	71	70	67	54

ρ = 1.20 kg/m³



Electrical connection

Standard terminal box (IP54) on motor; on the motor support plate for GB T120.

Motor protection

With external thermal contacts on the terminal block, which must be wired to the motor protection circuit breaker.

Power control

All types are speed-controllable using voltage reduction by means of transformer (accessories). The 3~ types can also be operated at two speeds using a Y/△ switch or motor protection circuit breaker M 4. Performance levels are shown in the performance diagram.

Noise

The total level and range are specified above the performance diagram for:

- ☐ Case-radiated sound power
- ☐ Inlet side sound power
- ☐ Outlet side sound power

The inlet side sound power level is also specified above the nominal performance curve in the performance diagram.

- ☐ The case-radiated noise as sound pressure at 4 m (free field conditions) is also specified in the type table.

Accessories for both series

Vibration dampers for indoor installation. 1 set = 4 pcs.
SDD-U Ref. no. 05627

Wall bracket for wall installation.
GB-WK 400 Ref. no. 05626

Weather protection grille for outlet-side coverage.
GB-WSG 400 Ref. no. 05639

Weather protection cover for protected outdoor installation.
GB-WSD 400 Ref. no. 05748

Speed switch and on/off switch for two-speed Y/△ switchable three-phase current fans.
DS 2 [2] Ref. no. 01351

[2] required motor protection circuit breaker: Type MD, No. 05849.

Special accessories

☐ **for GB series**

Condensate tray with drain connectors (central) for duct/hose connection.
GB-KW 400 Ref. no. 05644

(a condensate tray with condensate drain is included in delivery for GB T120).

☐ **for GB T120 series**

Rain drain for outdoor installation (Hole in casing base already provided).
GB-RA Ref. no. 09418



THE B SERIES

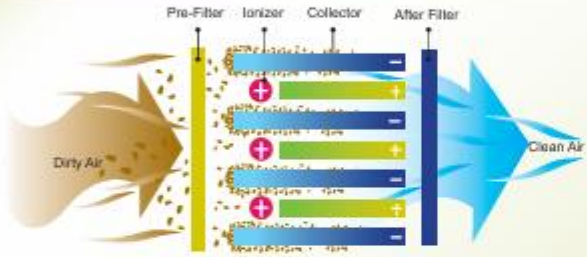
RydAiR "B Series" Electrostatic Air Cleaners help businesses keep pollutants they generate in check. This is one way to help reduce environmental pollution as well as to avoid "Dirty Air" issues with neighbours. This is especially true in densely populated cities where buildings are in close proximity of each other.

RydAiR Electrostatic Air Cleaners are also suitable for use in factories as they capture both dry and wet particulates, including dust, oil mist, cooking fumes, welding smoke and many other pollutants. RydAiR electrostatic air cleaners provide an effective, low maintenance air cleaning solution for many situations. They can be easily configured and incorporated into various types of exhaust systems of factories, restaurants workshops etc.

GREEN BUILDINGS

RydAiR units uses washable filters and has low static pressure loss. When used in Air Handling Units (AHU), its low static pressure and efficiency results in significant energy savings to qualify for **GREEN BUILDING** status. RydAiR's B series has high efficiency and meets MERV 15 requirements.

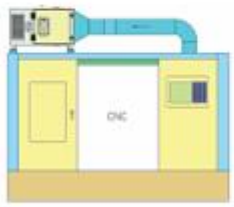
HOW IT WORKS



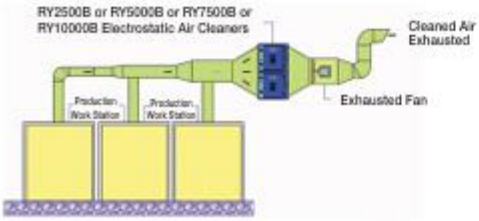
Contaminated air is drawn by the blower (external) through a washable metal mesh pre-filter which traps large dust particles. The remaining particles, some as small as 0.01micron, pass through a strong electrical field (ionizing section) where the particulates receive an electrical charge. The charged particles then pass into the collector plates section made up of equally spaced parallel plates. Each alternate plate is charged with the same polarity as the particles, which repel, while the interleaving plates are grounded, which attract and collect the contaminants. The contaminants are held on these plates until they are washed off.

TYPICAL APPLICATIONS

INDUSTRIAL / CNC APPLICATIONS

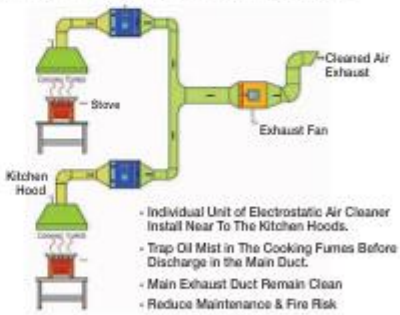


RydAIR RB700 oil mist collector



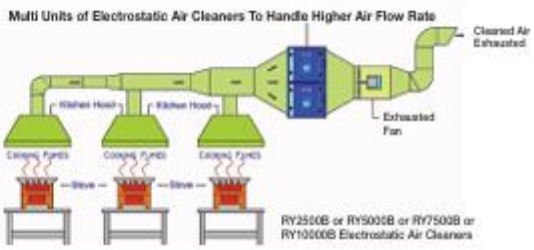
KITCHEN EXHAUST APPLICATIONS

RY2500B or RY5000B or RY7500B or RY10000B Electrostatic Air Cleaners



- Individual Unit of Electrostatic Air Cleaner Install Near To The Kitchen Hoods.
- Trap Oil Mist in The Cooking Fumes Before Discharge in the Main Duct.
- Main Exhaust Duct Remain Clean
- Reduce Maintenance & Fire Risk

Multi Units of Electrostatic Air Cleaners To Handle Higher Air Flow Rate



RY2500B or RY5000B or RY7500B or RY10000B Electrostatic Air Cleaners



RY 2500B

Electrostatic Air Cleaner
(Without Blower)

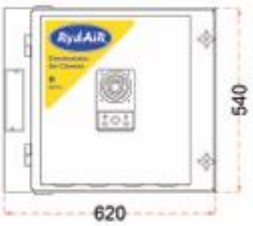


Industrial grade Electrostatic Air Cleaners for collection of dry and wet particulates like dust, oil mist, cooking fumes and various pollutants. Typical application include commercial kitchen exhausts, Air Handling Units (AHUs), factories, workshops, CNC machine shops and many other premises.

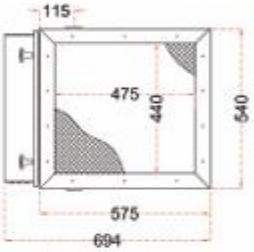


SPECIFICATIONS

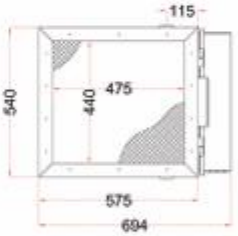
Dimensions/Weight	H: 540 x W: 694 x L: 620 mm / 55Kg
Cabinet	Galvanized Steel, 1.4mm / 16 Gauge
Finishing	Powder Coated, Dark Blue
Air Volume (Rated-Max)#	CFM: 1500-2000 max; CMH: 2500-3500 max; L/s: 700-970max
Static Pressure	50 pa / 0.2"
Voltage & Power	230 VAC +/-10% , 50/60Hz , 50Watts
Ionising Voltages	High Voltage: 12KVdc, Low Voltage: 6KVdc
Air Flow Direction	Default : Right to Left; Reversible : Left to Right
Power Supply	High Frequency solid state and self regulating design
Features	*Short circuit, arc protection and auto restore power supply *BMS (Building Management System) terminals provided *Auto power cut-off when door is opened *Indicator LEDs for normal or wash indicator *Set of Terminals for remote LED normal or wash indicator
Particle size	From 0.01 microns - 10 microns
Efficiency	DOP Test, up to 95% single pass,up to 99% double pass, calculated. ASHRAE 52.2-2012, up to 96% single pass, up to 99% double pass, calculated. NIOSH 5026 OIL MIST FIELD TEST : UP TO 96%
MERV Ratings	Meets MERV 15 at velocity of 2.5m/s to 3.8m/s
Pre-Filter	Aluminum wire mesh, Washable x 1
Electrostatic Cell	H: 472mm, W: 550mm, L: 340mm
No of Cells / Weight	16.5Kg
No Of Plates per Cell	59
Total Collecting Area	6.07 Sq meters
Post Filter (Optional)	Aluminum Wire Mesh, Washable x 1
Installation	Ceiling Suspended; Wall or Frame Mounted, Multiple Units Stack



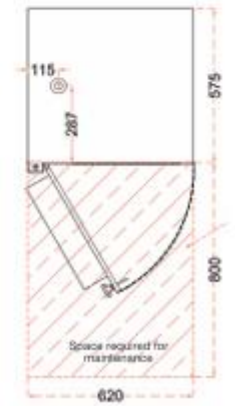
Front View



End View Air Inlet

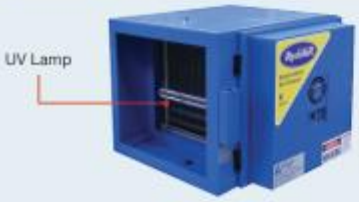


End View



Top View

RY2500B with UV Ozone Lamp



RY2500B-UV03

ODOUR CONTROL OPTION:
- UV ozone Lamp fitted after electrostatic cell
- Lamp Wattage : 65 Watts
- Ozone output : 6 Grams/Hour
- Lamp Life : 13,000 Hours
- Lamp Operation Blue LEDs on Unit's Panel
- All accessories are contained in RY Unit

NIOSH-National Institute for Occupational Safety and Health
Running at max capacity will lower efficiency to 85%

CE ISO 90001

Turret Mountings





Turret mountings are designed primarily for the HVAC industry, they are a low cost design, ideal for static applications. The rubber completely encapsulates the metal parts to avoid corrosion problems.

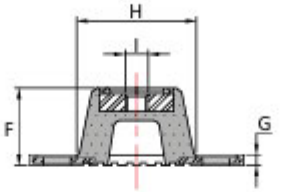
They give relatively high levels of deflection, allowing for good levels of vibration reduction to be achieved, even at low running speeds.

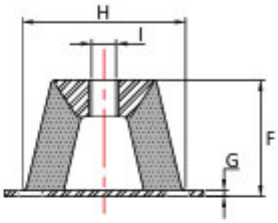
Advantages:

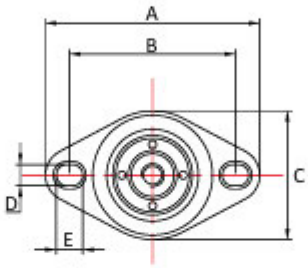
- Encapsulated Metals
- High Deflection
- Low Cost
- Easy to Install

Applications:

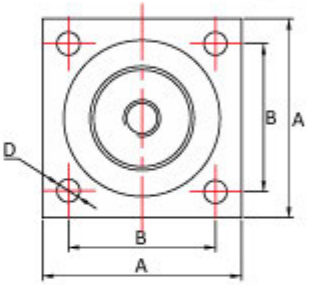
- HVAC
- Fans
- Pumps
- Compressors







Type A



Type B Not Encapsulated

Part No	Type	A mm	B mm	C mm	D mm	E mm	F mm	G mm	H mm	I mm
TM229	A	62	49.2	38	4.8	4.8	29.5	5.5	35.3	M8
TMS	A	80	54-60	45	9	12	32	5	41	M8
TMM	A	95	67-76	60	9	14	45	5	56	M10
TML	A	150	105-126	86	11	22.5	70	6	82	M12
TMC6535	B	65	48	-	7.5	-	36	2	51	M10

Part No	Max Load (Kg)	Max Deflection (mm)	Hardness Shore A	Colour Code
TM229-40	5	2.7	40	PURPLE
TM229-50	10	2.5	50	GREEN
TM229-60	15	2.0	60	YELLOW
TMS08035-45	35	8.0	45	YELLOW
TMS08065-55	65	8.0	55	BLUE
TMS08100-65	100	8.0	65	RED
TMM10130-45	130	10.0	45	YELLOW
TMM10225-55	225	10.0	55	BLUE
TMM10350-65	350	10.0	65	RED
TML10185-45	185	10.0	45	YELLOW
TML10320-55	320	10.0	55	BLUE
TML10500-65	500	10.0	65	RED
TMC6535-45	45	5.6	45	WHITE
TMC6535-55	75	5.9	55	RED
TMC6535-65	115	5.0	65	BLACK

Max compression load in Kg deflection in mm.

This information is for guidance only. Customers are recommended to contact us for further technical information on products and applications.
We reserve the right to alter specifications or withdraw products without notice.

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