'CESCO'

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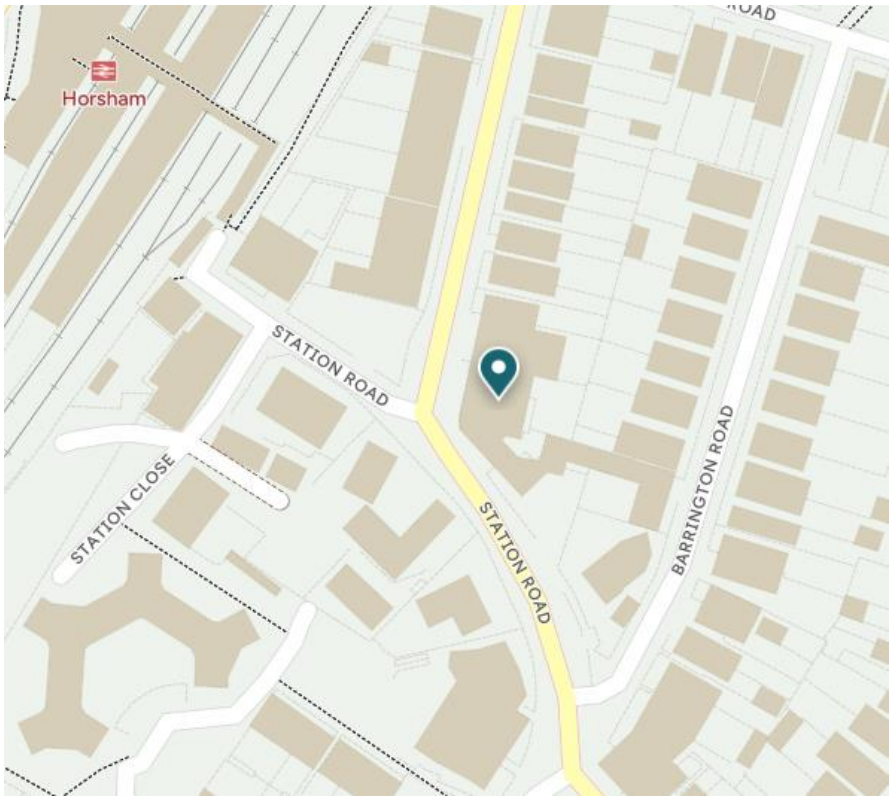
EXTRACTION SYSTEM REPORT

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

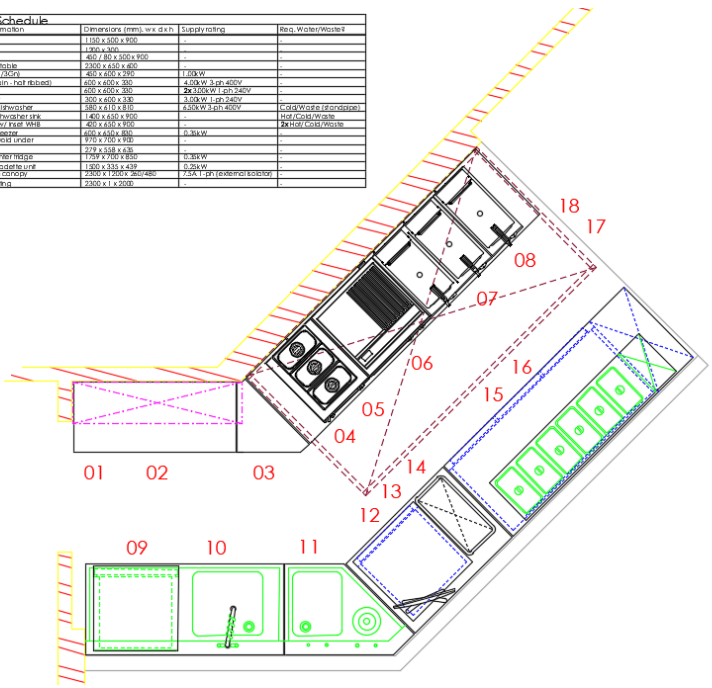


Site Drawings:

Internal cookline

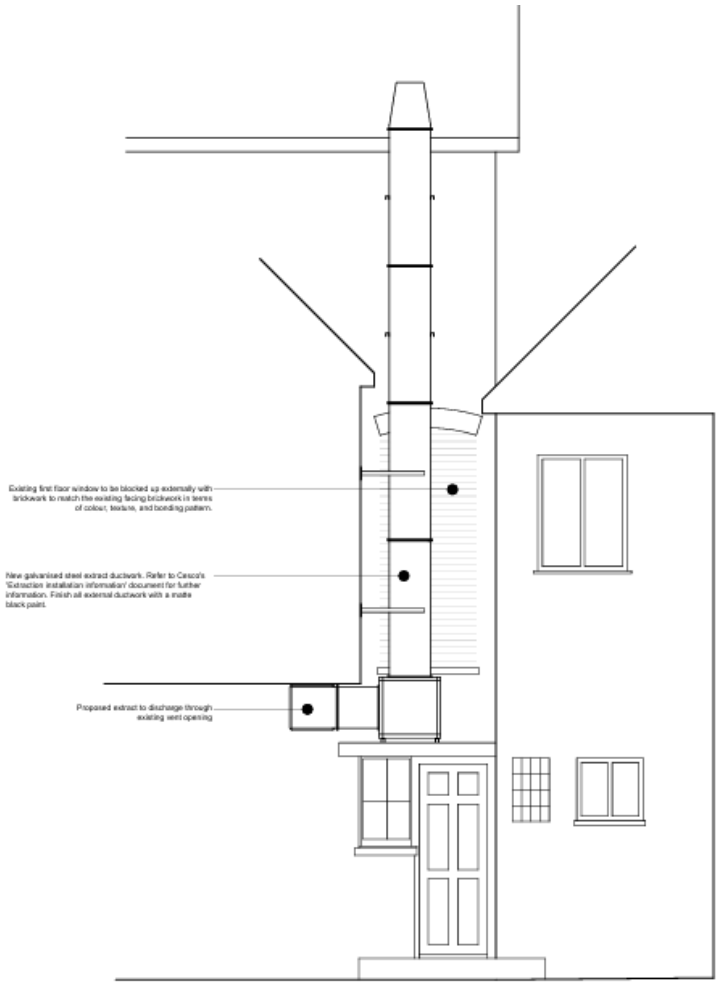
Equipment Schedule

No.	Equipment Information	Dimensions (mm), w x d x h	Supply rating	Req. Water/Waste?
01	St. St. Table	1150 x 500 x 900	-	-
02	St. St. Shelving	1200 x 300	-	-
03	St. St. Infill table	400 / 80 x 500 x 900	-	-
04	St. St. Low level table	2300 x 650 x 400	-	-
05	Bain marie (3x 1/3Gn)	400 x 600 x 290	1.00kW	-
06	Griddle (half plain - half ribbed)	600 x 600 x 330	4.00kW 3-ph 400V	-
07	Twin tank fryer	600 x 600 x 330	**2x** 3.00kW 1-ph 240V	-
08	Single tank fryer	300 x 600 x 330	3.00kW 1-ph 240V	-
09	Undercounter dishwasher	580 x 610 x 810	6.50kW 3-ph 400V	Cold/Waste (standpipe)
10	St. St. Dirties' dishwasher sink	1400 x 650 x 900	-	Hot/Cold/Waste
11	St. St. Prep sink w/ inset WHB	400 x 650 x 900	-	**2x** Hot/Cold/Waste
12	Undercounter freezer	600 x 650 x 830	0.35kW	-
13	St. St. Table w/ void under	970 x 700 x 900	-	-
14	Slim jim bin	279 x 558 x 635	-	-
15	Three door counter fridge	1759 x 700 x 850	0.35kW	-
16	Counter-top sandwiche unit	1500 x 335 x 439	0.25kW	-
17	St. St. Extraction canopy	2300 x 1200 x 260/480	7.5A 1-ph (external isolator)	-
18	St. St. Wall sheeting	2300 x 1 x 2000	-	-

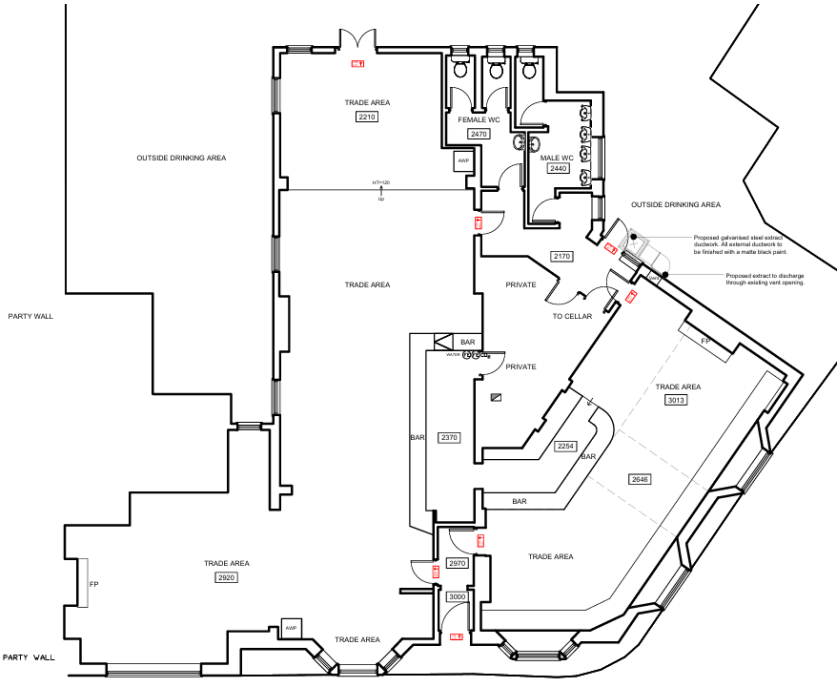


Site Photograph:	Utilising the existing extract fan outlet at low-level, the intention is to take the ducting to high level (above the eaves on the building) from within the courtyard to preserve the character of the building from the roadside. The fan will be sited at the base of the riser for easy 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	5	1	1	**17** **Assessed Level:** **Low - Medium**

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 Low - Medium the system should include either; Baffle filters followed by an ESP / Carbon filtration or Baffle filters followed by a UVO-1000 filtration unit to achieve the same level of control as an ESP or carbon filtration.

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.

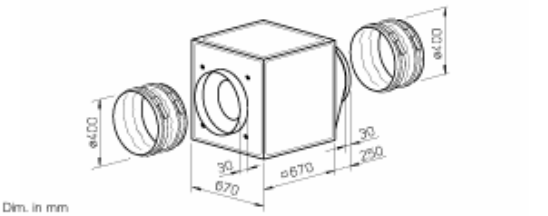
GB 400 T120



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

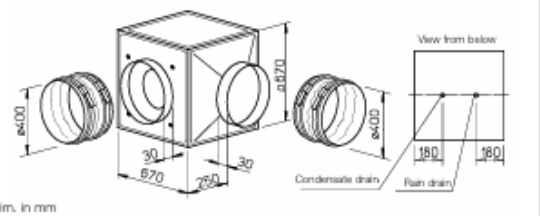
T120

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.

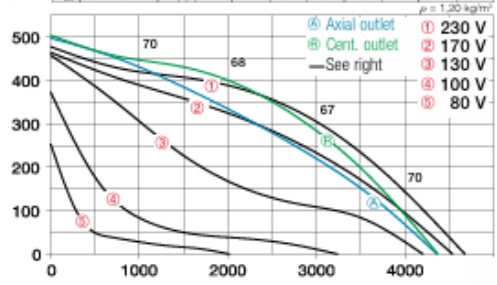
Type		Max. flow rate	Rated speed	Case-rad. sound pressure	Power consumption	Current consumption at rated voltage	Current consumption in control mode	Wiring diagram	Max. air flow temperature at Rat. vol.	Max. air flow temperature at Control	Weight net aprx.	Speed controller 5-step with motor prot. circuit 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

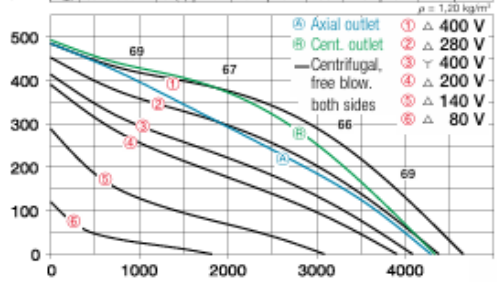
ρ = 1.20 kg/m³



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

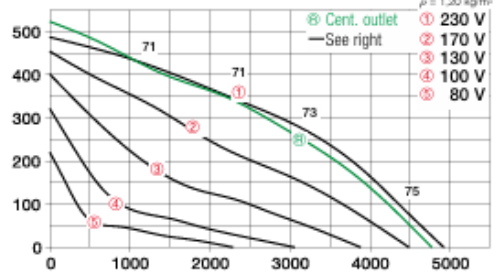
ρ = 1.20 kg/m³



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

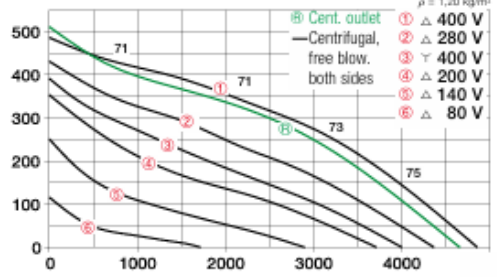
ρ = 1.20 kg/m³



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

Carbon Filtration

DATASHEET

Type: Activated Carbon Cell Filters



ADVANTAGES

- Elimination of Cooking Odours
- Removal of Kerosene Exhaust Fumes
- General Odour Removal
- Smoke Removal
- Neutralisation of Ammonia and its Derivatives
- Removal of Formaldehyde
- Removal of Airborne Pollutants and Contaminants
- Removal of Acid Gases (H_2S, SO_2, NOX, HCl)

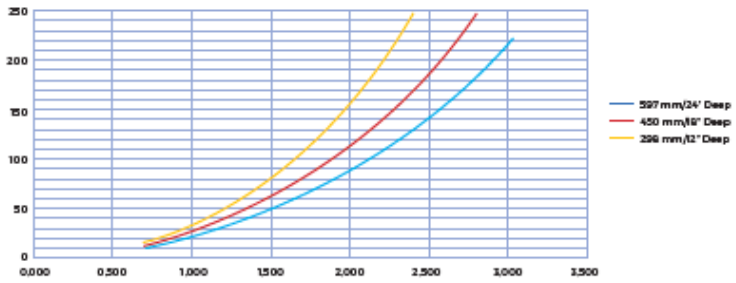
TECHNICAL CHARACTERISTICS

These modules are manufactured by mounting a series of carbon panel filters within a sealed case. The airflow is epitomized by presenting the filtering surfaces in a "V" formation. Each carbon panel is sealed into the filter case so as to ensure no air can bypass the carbon granules. The carbon granules are encapsulated in a carbon impregnated cloth which prevents any leakage of granules or powder. The bonding method used also ensures the panels remain intact and rigid even if wet.

TYPICAL APPLICATION

These filters are manufactured for ease of installation and incorporation into ducted air systems. They can be used on both supply for purifying incoming air, and can be used on the extract to remove toxic gasses and odours within a process.

NORMAL SIZE in	WEIGHT mm	WIDTH mm	DEPTH mm	WEIGHT OF CARBON kg	CELL WEIGHT	CAPACITY @ 0.1 sec DWELL TIME
24 x 24 x 8	594	594	197	10	22	800
24 x 12x 8	594	291	197	5	11	400
24 x 24 x 12	594	594	292	13	24	990
12 x 12 x 12	297	297	297	6	12	450
18 x 18 x 12	445	445	297	13	25	990
24 x 12 x 12	594	297	297	13	25	990
24 x 24 x 12	594	594	297	25	36	1900
24 x 24 x 16	594	594	397	18	34	1370
24 x 12 x 16	594	291	397	9	18	685
24 x 6 x 18	144	600	440	7	13	533
12 x 12 x 18	292	292	451	10	15	761
18 x 18 x 18	445	445	451	19	26	1445
24 x 12 x 18	594	297	451	18	26	1369
24 x 24 x 18	594	594	451	36	52	2740
12 x 12 x 24	292	292	597	13	19	990
18 x 18 x 24	445	445	597	25	36	1900
24 x 12 x 24	594	297	597	25	36	1900
24 x 24 x 24	594	594	597	50	61	3800



HVDS
Your Trusted Partner in Clean Air

St. Albans Road, Stafford, ST16 3DP, UK

T: 01785 256 976 E: sales@hvds.co.uk W: www.hvds.co.uk

UV-O Range

Unlike other UV-C systems, our UV-O units are located outside of the kitchen extract duct and are connected via a spigot and spiral ducting.



KEY FEATURES

- **Easy to install**
- **Can be retro-fitted into existing duct**
- **Virtually no pressure loss**
- **No monthly maintenance needed**

Our UV-O range includes:-

- **UV-O 500 which handles up to 1 m^3/sec of air flow**
- **UV-O 1000 which handles up to 2 m^3/sec of air flow**

The UV-O 500 has been designed for smaller capacity commercial kitchens.

The UV-O range uses UV-C technology to produce ozone and hydroxyl free radicals to oxidise cooking odours through a process of ozonolysis.

Unlike other UV-C systems, our UV-O units are located outside of the kitchen extract duct and are connected via a spigot and small diameter ducting.

Although it is widely accepted that the best way to apply UV-C light is directly in-line with the air stream itself, performance will be impacted as the lamps get dirty.

With our UV-O units the air flow does not come from the exhaust duct but from the ambient air around the unit, which is filtered on entry. This means that it is able to provide a uniform supply of ozone and hydroxyl free radicals into the extract system with an extremely low pressure loss.

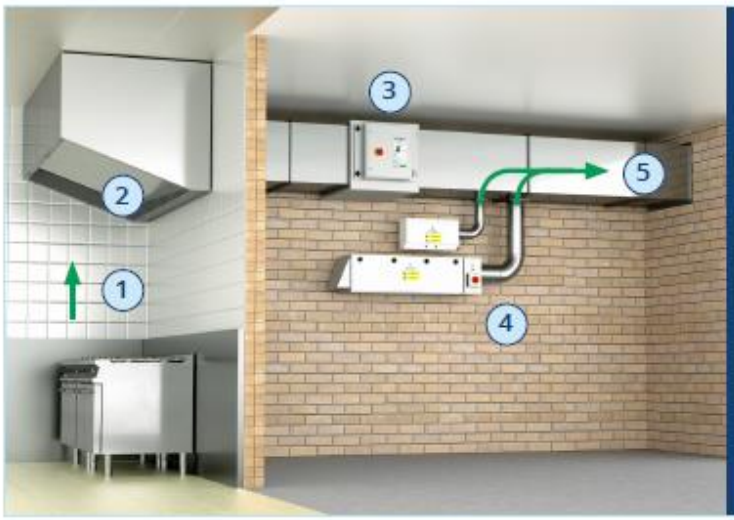
For optimum performance we would recommend between 2 & 6 seconds of dwell time to allow the ozone to work effectively upon the malodorous gasses within the duct.



UV-O 500 Unit



UV-O 1000 Unit



1. **Cooking particulates and odours**
2. **Canopy Grease Filter**
3. **ESP - Particulate Control Unit**
4. **UV-O 500 (above)**
   UV-O 1000 (below)
   Odour Control Units
5. **Ozone joins airflow**

Technical Specification

	UV-O 500	UV-O 1000
Electrical Supply	220/240V 50Hz	220/240V 50Hz
Power Consumption	140 Watts	700 Watts
Max Air Volume	up to $1m^3/sec$	up to $2m^3/sec$
Dimensions	W 605mm H 300mm D 200mm	W 1568mm H 350mm D 363mm
Weight	10.5Kg	50Kg

This unit's tried and tested UV-C technology allows for the siting of commercial kitchens in locations such as residential areas and shopping centres, where previously planning permission may not have been granted. After extensive research and development Purified Air are able to devise the best combination of lamps to provide the most effective odour control.

Safety

Ultra-Violet band C light is the most powerful of the three bands, it is a very strong oxidant and as such exposure to UV-C light is dangerous. To ensure safety the UV-C lamps are secured behind locked panels and the system has been engineered to shut down automatically when these panels are unlocked. However, since the lamps typically have a minimum life of twelve months and with the system able to operate at optimum efficiency even if one lamp fails it is unlikely that, apart from routine servicing by experienced engineers, that the system will ever need to be opened.

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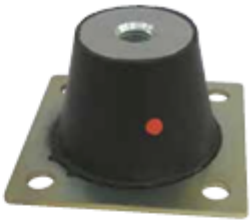
Turret Mountings





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.

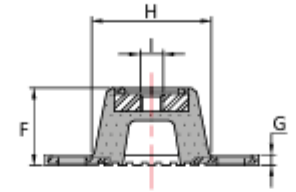
They give relatively high levels of deflection, allowing for good levels of vibration reduction to be achieved, even at low running speeds.

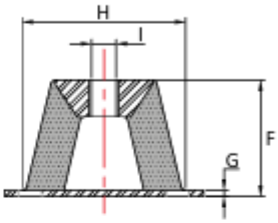
Advantages:

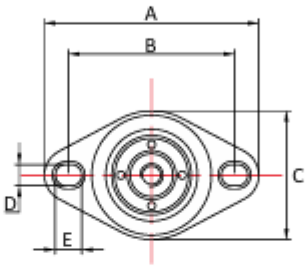
- Encapsulated Metals
- High Deflection
- Low Cost
- Easy to Install

Applications:

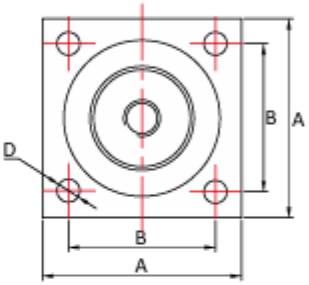
- HVAC
- Fans
- Pumps
- Compressors







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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