

Odour Management Plan Approval of Condition

37 EAST STREET, HORSHAM RH12 1HR

DATE: March 2026

Prepared by:
Delta Tech Ltd
86 - 90 Paul Street
London
EC2A 4NE

www.deltatechltd.com



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1. INTRODUCTION

Delta Tech have been commissioned by the applicant to provide an Odour Management Plan to accompany a Planning Application for the approval of condition to provide specifications on kitchen fume extraction and filtration equipment, and ongoing maintenance plan, relating to Permitted planning application reference DC/25/0676 dated 23/02/2026 by Horsham District Council.

The planning application proposes a new extraction flue system and seeks to identify a scheme for the extraction and treatment of fumes and odours at the site and in parallel to this provides an Odour Management Plan which would adhere to the fumes/odours not being detectable at the site boundary.

2. ODOUR ASSESSMENT

2.1. Introduction

This odour assessment relates to the potential future odour emanating from any kitchen extraction system associated with the change of use development, and the potential odour impacts on any sensitive receptors in close proximity to the extract flue.

2.2. Nature and Effect of Odour

Odour is perceived by our brains in response to chemicals present in the air we breathe. Odour is the effect that those chemicals have upon us. Humans have sensitive senses of smell and they can detect odour even when chemicals are present in very low concentrations. Most odours are a mixture of many chemicals that interact to produce what we detect as an odour.

Different life experiences and natural variation in the population can result in different sensations and emotional responses by individuals to the same odorous compounds. Because the response to odour is synthesised in our brains, other senses such as sight and taste, and even our upbringing, can influence our perception of odour and whether we find it acceptable, objectionable or offensive.

2.3. Assessment Methodology

The assessment of odour takes on the following aspects:

- A qualitative assessment of proposed odour emissions from the change of use development;
- An assessment taking into account the nature of the premises;
- The height and position of any proposed flue;
- The recommended exit velocity from the flue; and
- The distance between the proposed flue and the potential odorous emissions and the distance to the sensitive receptor.

2.3.1. Guidance on Control of Odours from Kitchens

The Department for Environment Food and Rural Affairs (DEFRA) originally published guidance¹ (now withdrawn) on the control of odours from kitchens. That guidance has been subsequently updated by 'Control of Odour and Noise from Commercial Kitchen Exhaust Systems' (EMAQ, July 2018)

Although the guidance is not statutory, it provides very useful information on best practice techniques for the minimisation of odour nuisance from kitchen exhaust systems. This source of guidance and ACCON's own experience form the basis of the assessment to determine whether nearby occupiers of existing residential properties would consider that odour emanating from the kitchen extract flue is acceptable or not.

2.3.2. General Principles in Controlling Odour

The guidance is generally used for premises where food is cooked for patrons on or off the premises and where a kitchen is used to prepare and cook food. In these instances, a kitchen canopy extract system, are invariably present.

The main purpose of a kitchen canopy is to extract excess heat, steam, fats, smoke and odour arising from cooking processes. Removal of these unwelcome by-products of kitchen activity helps to achieve a reasonably comfortable and safe working environment, protect the working environment, as well as preventing the spread of the products from the kitchen area to other parts of the building.

Odours from cooking are contained both within the solid, liquid and gaseous material which is extracted by the kitchen canopy, and these different phases generally require different abatement techniques to reduce levels of odour to those levels which are acceptable to those in the vicinity. The extent to which any odour mitigation is required is dependent on the type of foods being prepared and cooked.

Commonly the kitchen extract canopy will contain the first line of odour control through the incorporation of coarse grease filters, which take out the largest grease particles from the extracted air stream. Such coarse grease filters tend to be a common feature of almost all kitchen canopy systems.

The type and levels of odour control required downstream of the canopy is very much dependent on a number of factors. The principle ones are:

- Type of food prepared. This is probably the most dominant factor as the type of food, and particularly any spices used, dictates the chemical constituents present in the exhaust air;
- Size of the cooking facility. The number of covers; and
- Types of cooking appliances used. This dictates the level of fat, water droplets and temperature within the ventilation air.

The guidance includes two Tables which classify the odour and grease content of extract air according to the general cooking type and equipment used. These are reproduced in Appendix 3 (Table 2A and Table 2B). The information, in Appendix 3, has been used in this report to carry out the odour risk assessment in respect of the consented change of use development.

2.4. Odour Impact Assessment

Based on the observed location of the proposed external extraction system located to the rear side and running along the elevation wall to the ridge, this odour impact assessment and Odour Management Plan has been undertaken in accordance with the EMAQ guidance 'Control of Odour and Noise from Commercial Kitchen Exhaust Systems'.

2.5. Risk Assessment

The guidance provides a means of risk assessing the impact of any catering establishment and proposed and existing uses. The key elements of the method are reproduced in Appendix 3. The method relies on scoring the proposal on four different aspects:

- Dispersion – where the extract vents to atmosphere are in relation to the building to which the vent is attached;
- Proximity of receptors – the location of the nearest residents;
- The kitchen size – number of covers, i.e. level of activity; and
- Cooking type – based on grease and odour loading.

The level of odour which is created by a premises will depend on the size of kitchen and type of cooking. These can be determined using categories which have been set out in the guidance and are replicated in Appendix 4.

The scores for each aspect are summed to derive an overall significance score, an impact risk, and a statement about the odour control requirement. The guidance has been utilised where possible to determine the risk of odour nuisance from the proposed change of use development, without any additional odour abatement in place.

The risk assessment provided in Table 2.1, is a worst-case scenario.

Table 2.1: Odour Risk Assessment – 37 EAST STREET

	Descriptor	Score	Impact Risk	Odour Control Requirement
Dispersion	Moderate	10	Low to Medium	Low Level Odour Control
Proximity of Receptors	Medium	5		
Size of Kitchen	Small	1		
Cooking Type (Odour & Grease Load)	Low	1		
TOTAL		17		

* Estimated, based on the details provided.

For the proposed flue extract system, it would be discharging at 10-15m/s (Moderate, Score 10). There are receptors within 20m-100m of the proposed flue extract (Medium, Score 5). The kitchen will be small, less than 30 covers/small kitchen (Small, Score 1) . The food cooked on site will be Pizza using gas as fuel, the cooking type (odour and grease loading) is classed as Low (Score 1).

The results of the overall assessment are potentially a Low to Medium.

2.6. The Odour Management Plan

Section 2.5 has quantified that as a worst case for the consented change of use development (provided the recommendations are taken into account) there is deemed to be a 'Low to Medium' risk of potential nuisance and ordinarily a Low level of odour mitigation would be recommended.

2.6.1. Proposed Ventilation and Extraction System

2.6.1. Proposed Ventilation and Extraction System The proposals are for the installation of an external high-level flue extract to the rear elevation of the property and terminating at eaves level with high velocity discharge to ensure good dispersion. Refer to plans in Appendix 2.

The proposed system is gas fired pizza oven using high temperatures thereby mitigating the formation of smoke and odours. The high temperatures of 300c within the oven and the cooking of pizzas for 60-90 seconds mean fatty meats do not omit grease into the system.

The high temperature fan is located above the oven, on the flue at high level, specially designed for high temperature ovens and located within an acoustic insulation housing.

2.6.2. Maintenance Programme (Type, Frequency and Regime)

To minimize the risk of complaints, it is recommended that:

- A visual inspection of the ventilation system be carried out at least once a week. All metal surfaces should be checked to ensure that there is no accumulation of grease or dirt and that there is no surface damage;
- Cooker hoods and grease filters should be cleaned on a daily basis;
- Baffle type self-draining filters and collection drawers should be cleaned weekly, as a minimum. The cleaning period for mesh filters should be at least twice a week;
- Cleaning period for extract ductwork should as follows:

Use No. hours use per day Minimum Cleaning Interval

Heavy use 12 – 16 Every 3 months

Moderate Use 6 – 12 Every 6 Months

Light Use 2 – 6 Annually

Based on the information provided, it is likely that the premises will be of Light to Moderate Use, and should be cleaned at least every 6 months;

- Periodic 'deep hygiene cleaning' should be undertaken by a specialist contractor. All accessible main ductwork runs and branches, including fitted equipment should be inspected and cleaned;
- All fans are to be maintained on a regular basis as recommended by the fan manufacturer; and
- Ventilation grilles, where fitted should have easily removable cores to facilitate cleaning.

Recommendations for maintenance of odour control system

For a system employing fine filtration and carbon filtration;

- Change fine filters every two weeks
- Change carbon filters every 4 to 6 months

For a system employing ESP and other in line abatement systems:

- Clean every 2-6 months

Daily cleaning keeps the filters working at their optimum efficiency and will greatly reduce the number of service visits required throughout the year.

It will be important that the odour control methods are fully implemented and additionally, that the proposed OMP management measures and frequency of servicing is complied with. With respect to the servicing and maintenance regime, audit and service records should be maintained and made available to the Local Authority on demand.

Recognised cleaning industry standards, such as Building and Engineering Services Association Guide TR/19 Internal Cleanliness of Ventilation Systems, to be adopted. Cleaning intervals depend on the type of equipment and extent of its use, but it is recommended removable grease filters are cleaned at least weekly and ductwork to the extraction system is subject to a maintenance contract that includes a deep clean a minimum of at least once every 12 months but dependent on the extent of use, the risk assessment and terms of any insurance warranty. More frequent cleaning may be

KITCHEN EXTRACT SYSTEMS TR19 – FREQUENCY OF CLEANING				
Grease Production	Cleaning Intervals (months) – Daily Usage			
	Up to 6 hours	6 – 12 hours	12 – 16 hours	16+ hours
Low No significant production during normal cooking operations	12	12	6	6
Medium Moderate production during normal cooking operations	12	6	4	3
High Significant production during normal cooking operations	6	3	3	2

identified by the Contractor following an inspection of the duct system.

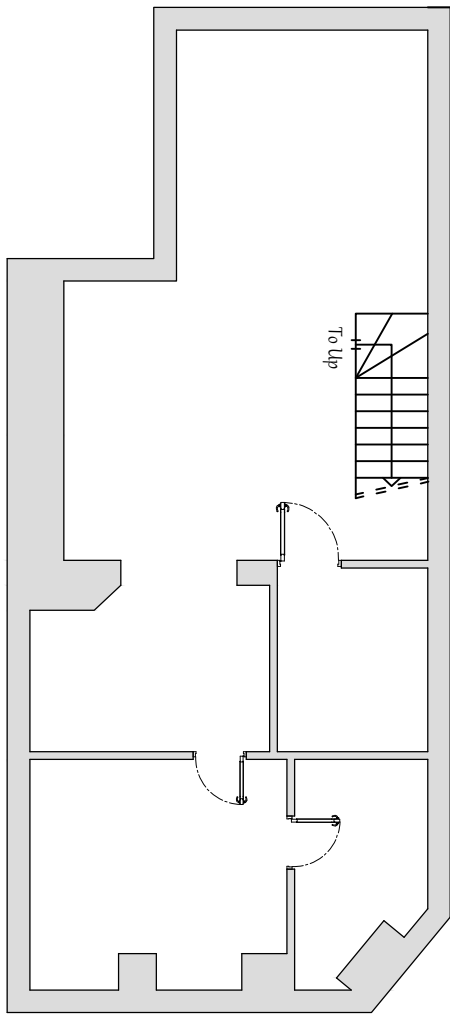
Proprietors of commercial kitchens have a duty to ensure that the ventilation system serving their kitchen are maintained and operated effectively. Good maintenance is a prerequisite for ensuring that a system complies with Best Practicable Means under statutory nuisance provision and will form a key element of any scheme designed to minimise harm to the amenity under planning regulation. Good maintenance is required by the food hygiene regulations and will also minimise the risk of fire and minimise noise. The recommended cleaning period for grease extract system ductwork is:

3. CONCLUSIONS

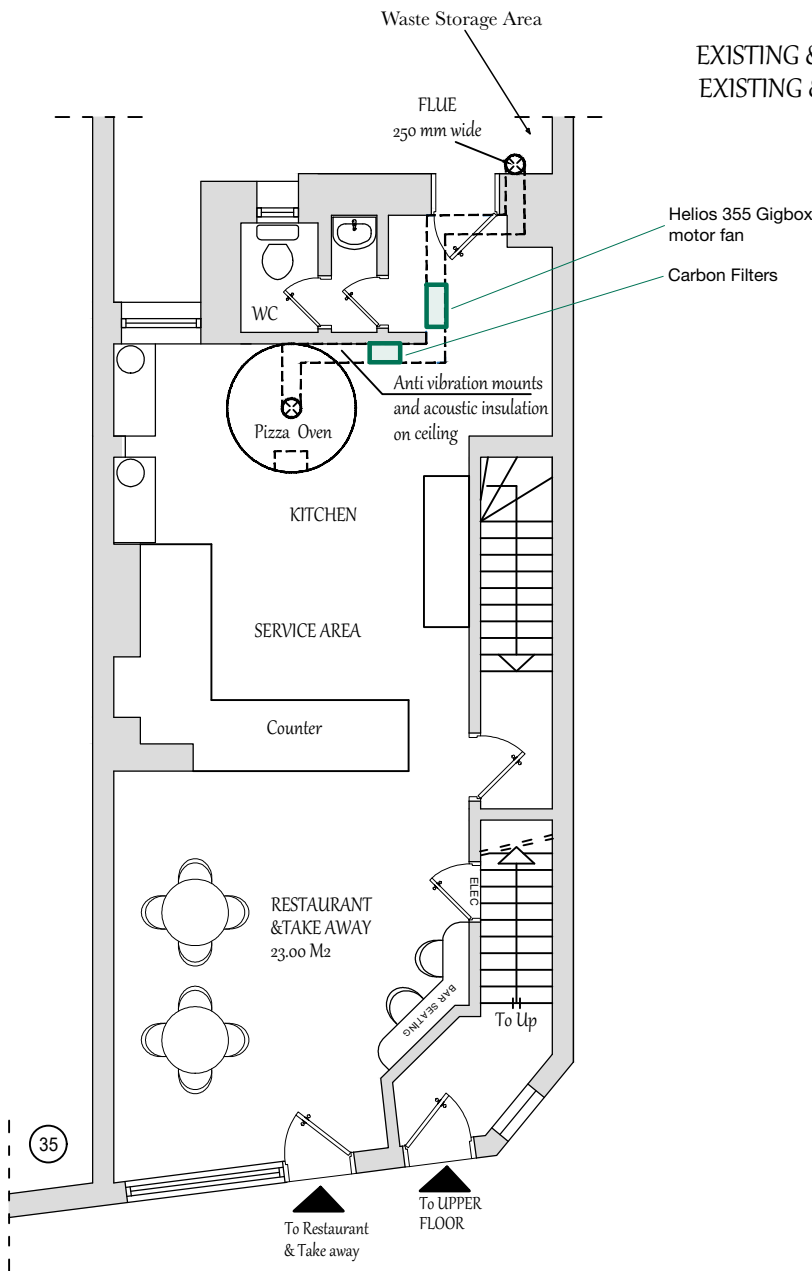
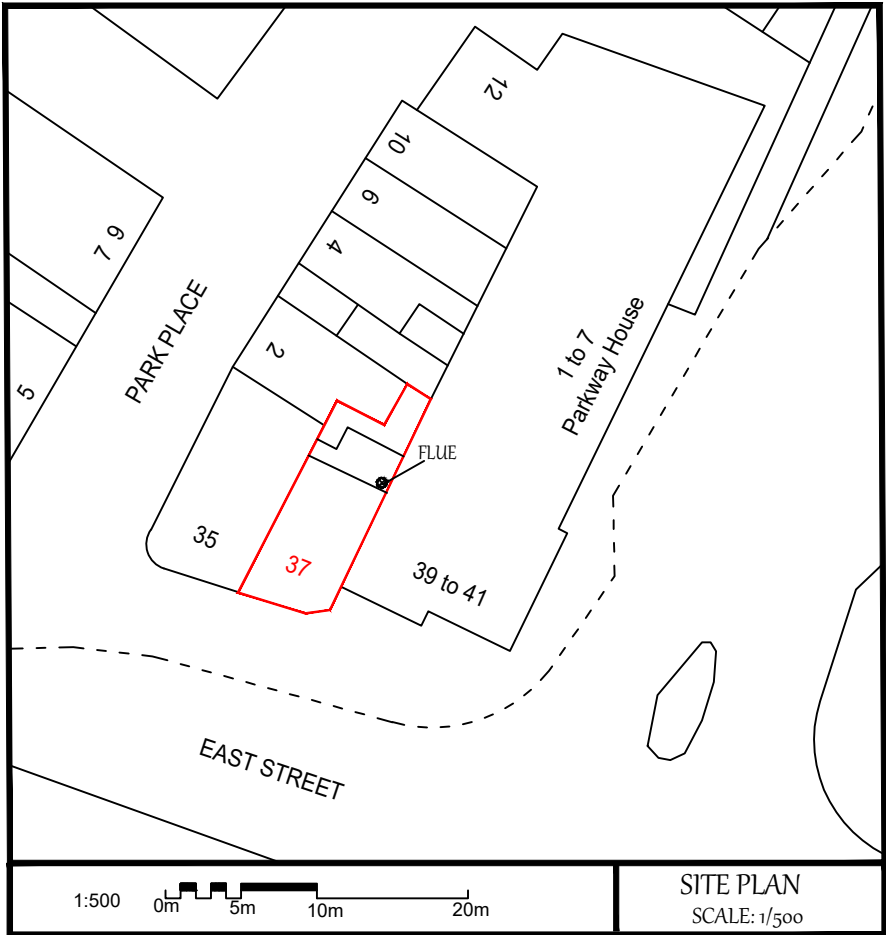
With respect to odour, it has been identified that providing that the recommendations in this Odour Management Plan are taken into account, there should not be a loss of amenity at the existing residential receptors in the vicinity of the extraction flue and as long as the systems recommended in the OMP are implemented, this would consist of using the “best practicable means” and would prevent statutory nuisance occurring.

As long as the proposed extraction system is properly maintained on a regular basis, it is highly unlikely that odour would become an issue in the future.

Appendix 1
Site Layout Plan



EXISTING & PROPOSED BASEMENT FLOOR PLAN
SCALE: 1/100 @A3



EXISTING & PROPOSED GROUND FLOOR PLAN
SCALE: 1/100 @A3

EXISTING & PROPOSED BASEMENT FLOOR AREA : 56.50m²
EXISTING & PROPOSED GROUND FLOOR AREA : 56.00m²

Delta Tech Ltd
Architecture & Construction

TOWN PLANNING CONSULTANTS
&
ARCHITECTURAL DESIGN
86-90 PAUL STREET LONDON EC2A 4NE
info@deltatech Ltd.com
www.deltatech Ltd.com

37 EAST STREET
HORSHAM
RH12 1HR

EXISTING & PROPOSED
-SITE PLAN
-BASEMENT FLOOR PLAN
-GROUND FLOOR PLAN

PROJECT: PLANNING

SCALE: 1/100 @A3
1/500

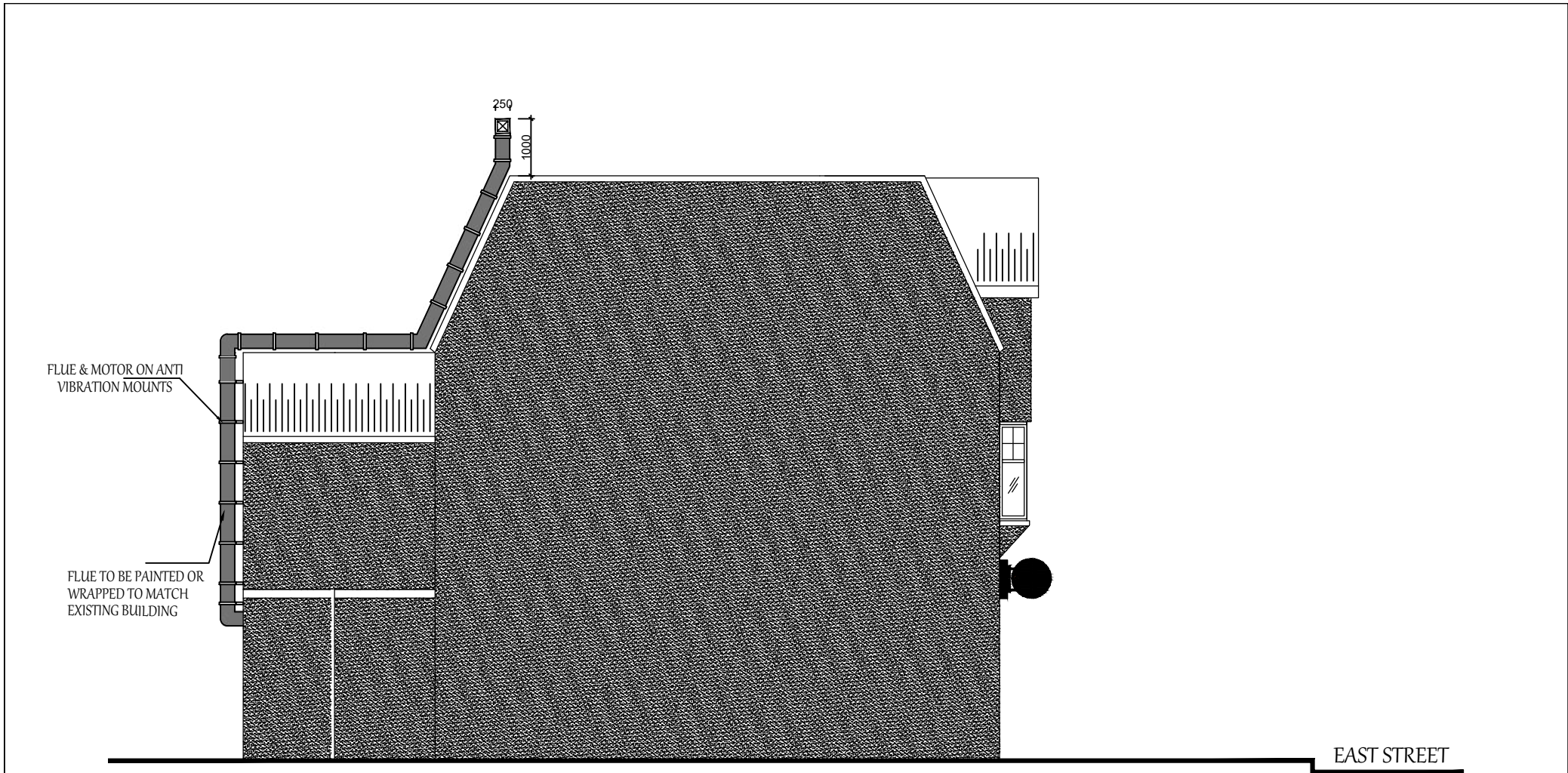
REF. NO :EAS37/25/03

DATE: APR. 2025

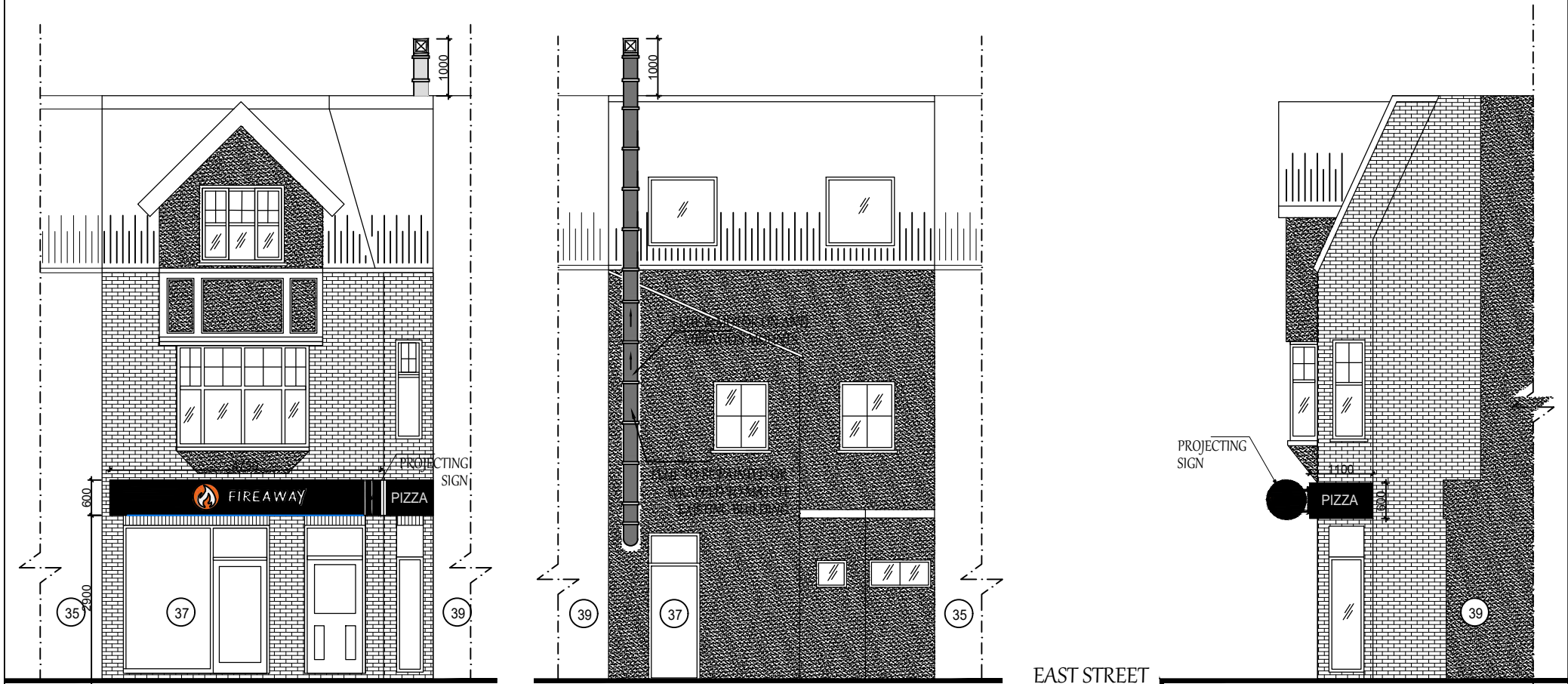
DRG BY: B.OZDEMIR

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Appendix 2
Proposed Flue and Ducting Location



EXISTING & PROPOSED SIDE ELEVATION
SCALE: 1/100 @A3



EXISTING & PROPOSED FRONT ELEVATION
SCALE: 1/100 @A3

EXISTING & PROPOSED REAR ELEVATION
SCALE: 1/100 @A3

EXISTING & PROPOSED SIDE ELEVATION
SCALE: 1/100 @A3

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	PROJECT: PLANNING				
	SCALE: 1/100 @A3	DATE: APR. 2025	REF. NO :EAS37/25/04	DRG BY: B.OZDEMIR	
	1:100 0m 1m 2m 3m 4m 5m 10m				

Appendix 3

Classification of Odour and Grease Content of Extract Air from Commercial Kitchens

Table 2A: Table detailing the grease and odour content of various types of food

Catering Establishment	Description	Odour Content				Grease Content			
		Low	Moderate	High	V. High	Low	Moderate	High	V. High
Tea shop		x				x			
Pizza	Herb		x				x		
Steakhouses	Fat		x				x		
French	Herbs/ garlic		x				x		
Italian	Herbs/ garlic		x				x		
Most pubs Fat	Fat		x				x		
Chinese	Ginger, spices, oil		x					x	
Japanese	Spices, oil		x					x	
Cantonese	Spices, oil		x					x	
Indian	Spices, oil			x				x	
Thai	Spices, oil			x				x	
Vietnamese	Spices, oil			x				x	
Kebab	Fat cooking meat			x				x	
Fried Chicken	Oil, cooking meat				x				x
Pubs (fried)	Oil, cooking meat				x				x
Fish & chip	oil				x				x
Fast food, burger	Oil, cooking meat				x				x

Table 2B: Table detailing the grease & moisture content of various cooking appliances

Cooking appliance	Grease loading			Moisture content		
	Light	Medium	Heavy	Light	Medium	Heavy
Cooking pots	x					x
Bains Marie	x					x
Steam ovens	x					x
Pizza ovens		x			x	
Bratt pans		x				x
Oven ranges		x			x	
Flat top grills		x			x	
Chip fryers		x			x	
Salamanders		x			x	
Charcoal			x		x	
Gas fired open grills			x		x	
Char boilers			x		x	
Chinese wok ranges			x			x

Appendix 4

EMAQ Odour Impact Risk Assessment Methodology

Odour control must be designed to prevent odour nuisance in a given situation. The following score methodology is suggested as a means of determining odour control requirements using a simple risk assessment approach.

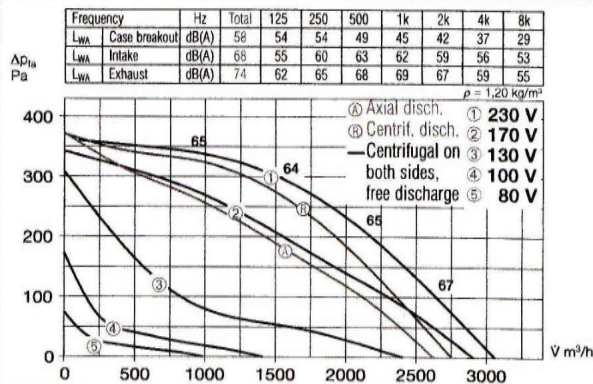
Impact Risk	Odour Control Requirement	Significance Score*
Low to Medium	Low Level Odour Control	<20
High	High Level Odour Control	20-35
Very High	Very High level Odour Control	>35

*based on the sum of contributions from dispersion, proximity of receptors, size of kitchen and cooking type.

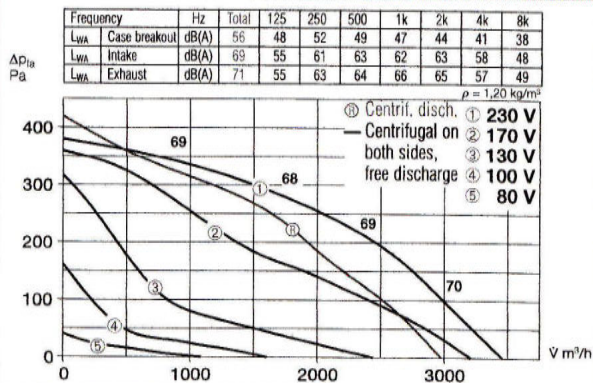
Criteria	Descriptor	Score	Details
Dispersion	Very Poor	20	Low level discharge, discharge into courtyard or restriction on stack.
	Poor	15	Not low level but below eaves, or discharge at below 10m/s
	Moderate	10	Discharging 1m above eaves at 10-15m/s
	Good	5	Discharging 1m above ridge at 15m/s
Proximity of receptors	Close	10	Closest sensitive receptor less than 20 m from kitchen discharge
	Medium	5	Closest sensitive receptor between 20-100m from kitchen discharge
	Far	1	Closest sensitive receptor greater than 100m from kitchen discharge
Size of Kitchen	Large	5	More than 100 covers
	Medium	3	Between 30-100 covers
	Small	1	Less than 30 covers
Cooking Type (odour & grease loading)	Very High	10	Pub (high level of fried food), fried chicken, burgers or fish and chips
	High	7	Kebab, Vietnamese, Thai or Indian
	Medium	4	Cantonese, Japanese or Chinese
	Low	1	Most pubs, Italian, French, pizza or steakhouse

Appendix 5
Specification for proposed motor and flue

GBW 355/4



GBW 355/4 T120



Electrical connection

Standard terminal box (IP 54) fitted on the motor; with GB T120 fitted on the motor support plate.

Motor protection

Motors have thermal contacts wired to the terminal block and must be connected to a motor protection unit.

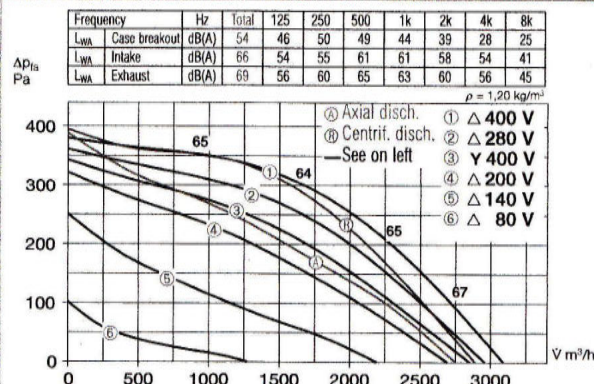
Speed control

All types are speed controllable by voltage reduction using a transformer controller. The 3-phase models can also be 2 speed controlled by star/delta switch (accessories DS 2 or full motor protection unit M 4). The duties at different speeds are given in the performance curve.

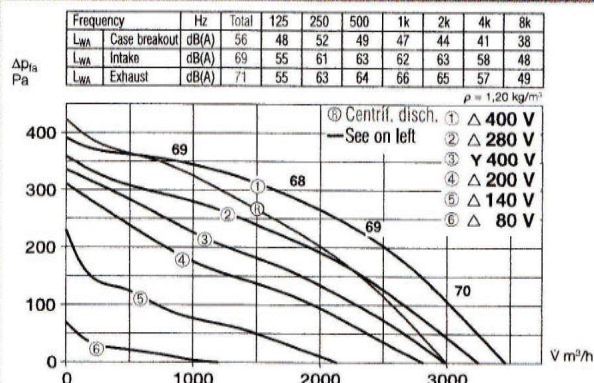
Sound levels

Total sound power levels and the spectrum figures in dB(A) are given for:
 — Sound level case breakout
 — Sound level intake
 — Sound level exhaust
 In the table below as well as underneath the performance curve you can find additionally the sound pressure levels at 4 m (free field conditions).

GBD 355/4/4



GBD 355/4/4 T120



Accessories of both types

Anti vibration mounts for installation indoors. Set of 4.

SDD-U Ref. no. 5627

Wall bracket for wall mounting.

GB-WK 355 Ref. no. 5625

External weather louvers to cover exhaust opening.

GB-WSG 355 Ref. no. 5638

Outdoor cover hood for outdoor installation.

GB-WSD 355 Ref. no. 5747

On/Off and 2-speed switch for 3-phase Y/Δ motors.

Type DS 2²⁾ Ref. no. 1351

²⁾ full motor protection unit recommended:
 MD Ref. No. 5849

Specific accessories

for types GB

Condensate collector with condensate spigot for pipe connection.

GB-KW 355 Ref. no. 5643

(Condensate collector with condensate spigot included in delivery with GB T120).

for types GB T120

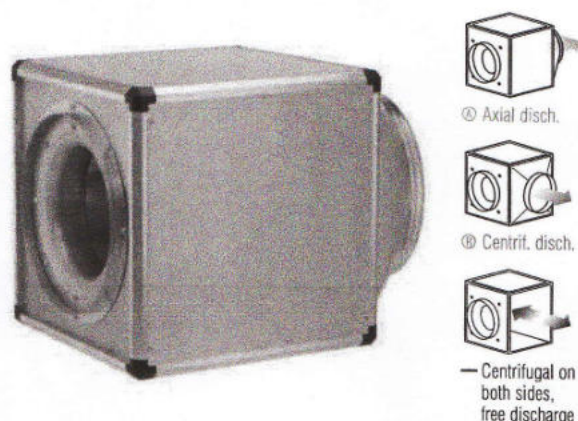
Rain drainage for outdoor installation (drill holes for rain drainage is already prepared).

GB-RA Ref. no. 9418

Information	Page
Information for planning	10 on
General techn. information, speed control	15 on
Accessory-Details	Page
Speed controller and full motor protection unit	525 on

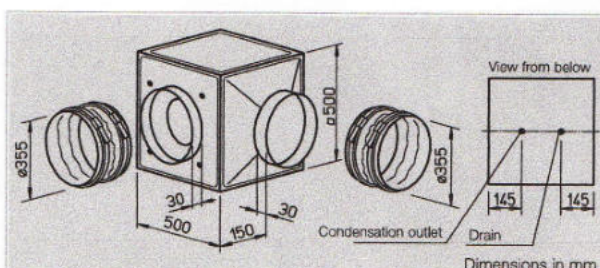
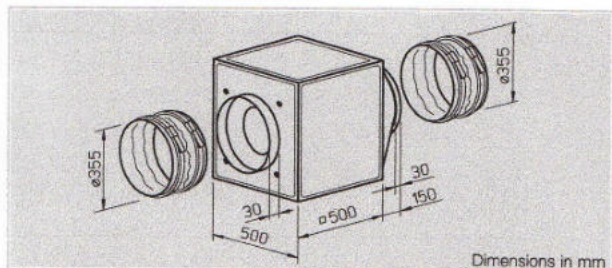
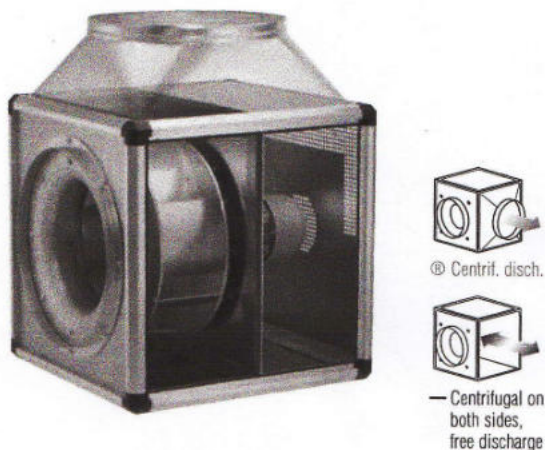
GB

Arbitrary installation position and flexible assembly by five possible discharge directions.



GB T120

Designed for moving dirty, humid and hot air up to max. 120° C. Motor located outside the air flow.



Special features of types GB T120

- Designed for moving dirty, humid and hot air volumes up to max. 120° C.
- Motor located outside of air flow.
- Temperature insulated partition panel between motor and impeller, lined with 20 mm thick, flame-retardant mineral wool.
- Easily accessible motor and impeller unit, removable without disassembling the system components.
- Inspection cover with handle, simply remove for cleaning and maintenance.
- Condensate collector with condensate spigot included in delivery. Drill hole for rain drainage (accessories) for outdoor installation is prepared.

Assembly GB T120

Installation must be carried out with condensation discharge showing downward. Flexible assembly by three possible centrifugal discharge directions via the discharge adapter. Outdoor installation is possible using outdoor cover hood and external weather louvers (accessories).

Feature

Assembly of types GB
Arbitrary installation position and flexible assembly by five possible discharge directions via the discharge adapter. For wall mounting the wall bracket (accessories) have to be used. Outdoor installation is possible using outdoor cover

hood and external weather louvers (accessories).

Specification of both types

Casing

Self-supporting frame construction from aluminium hollow profiles. Double-walled side panels from galvanised sheet steel, lined with 20 mm thick temperature insulating and flame-retardant mineral wool. Intake cone for ideal inflow as well as spigot and flexible sleeve (for the respective max. permissible air flow temperature) for duct connection. With discharge adapter (from square to circular) on the pressure side for low-loss discharge and flexible sleeve to reduce vibration transmission. Simple positioning by standard crane hooks.

Impeller

Smooth running backward curved centrifugal impeller highly efficient with polymer blades on galvanised steel disc (with GB T120 aluminium impeller), direct driven. Energy efficient with a low noise development. Dynamically balanced together with the motor to DIN ISO 1940 Pt.1 – class 6.3.

Motor

Maintenance-free external rotor motor or IEC-standard motor protected to IP 54. With ball bearings and interference-free as standard.

Type	Ref. no.	Air flow volume (FID)	R.P.M.	Sound press. case breakout	Motor power (nominal)	Current full load	Current speed controlled	Wiring diagram	Maximum air flow temperature Full load controlled	Weight (net)	5 step transformer controller with mot. protect. unit	Full motor protection unit using the thermal contacts
		m³/h	min⁻¹	dB(A) in 4 m	kW	A	A	No.	+°C	+°C	kg	Type Ref. no.
1 Phase motor, 230 V / 1 ph. / 50 Hz, capacitor motor, protection to IP 54												
GBW 355/4	5511	3060	1375	38	0.29	1.47	1.90	864	60	60	32.0	MWS 3 1948 TSW 3,0 1496 MW ¹⁾ 1579
2 speed motor, 3 Phase motor, 400 V / 3 ph. / 50 Hz, Y/Δ wiring, protection to IP 54												
GBD 355/4/4	5512	2850/3100	1230/1405	34	0.25/0.34	0.41/0.75	0.75	867	55	55	35.0	RDS 1 1314 TSD 1,5 1501 MD 5849
1 Phase motor, 230 V / 1 ph. / 50 Hz, capacitor motor, protection to IP 54												
GBW 355/4 T120	5770	3460	1340	36	0.32	1.55	1.75	935	120	120	38.0	MWS 3 1948 TSW 3,0 1496 MW ¹⁾ 1579
2 speed motor, 3 Phase motor, 400 V / 3 ph. / 50 Hz, Y/Δ wiring, protection to IP 54												
GBD 355/4/4 T120	5771	2990/3470	1100/1360	36	0.22/0.33	0.40/0.75	0.75	947	120	120	38.0	RDS 1 1314 TSD 0,8 1500 MD 5849

¹⁾ incl. operation switch



• DESIGNER PIZZA •
FIREAWAY
ARTISAN PIZZA IN 180 SECONDS

REVOLVING OVEN MONOBLOCK COOKTOP DOME VAULT

ROTATING MONOBLOCK auto-dilating baking surface cm 130, central back gas fired, single opening 56x27 cm, uniform heat distribution, production capacity that can exceed 160 pizzas / hour and 400 pizzas baked in succession (data gathered directly from pizza restaurants)

At last anyone will be able to work in front of the Oven, and dedicate themselves entirely to preparing the pizza. Extremely simple to use, maximum hygiene, power consumption kept to a minimum, maximum space optimisation and excellent baking characteristics, make the MOBI TWIST that extra help that everyone would love to have on their premises.

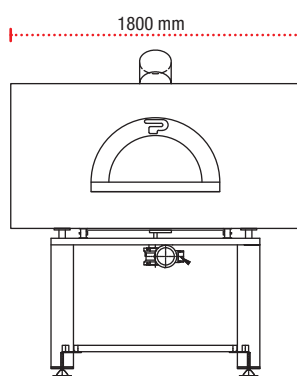
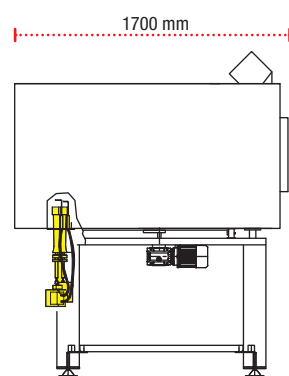
All the gas-fired ovens are supplied with an electronically managed gas burner



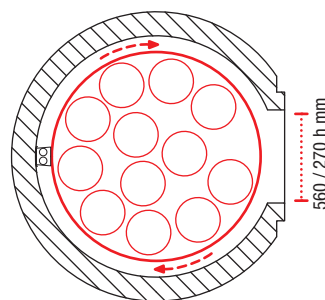
Revolving plate diameter	cm	130
Weight	Kg.	1500
Dome Thickness	cm	8/10
Cook Top - Cover Distance	cm	42
Cook top height from ground	cm	115/125 adjustable
Base Insulation Thickness (Microporous Panels)	cm	10/15
Dome Insulation Thickness (Kaolin Blanket)	cm	10
Chimney Flue Ø	cm	20
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12
Monoblock Cooking Plate		Burner Drago D2
Thermal Potential	Kw	min. 6 - max. 34
Thermal Potential	Kcal/h	min. 5.000 - max. 29.200
Gas Pressure Nat. Gas	mbar	min. 7/20 - max. 25/50
Gas Flow Nat. Gas	Nm³/h	min. 0,63/0,20 max. 3,59/1,22
Gas Coupling	inches	1/2
Weight	kg.	8
Electrical Power Supply	V	230 Single phase
Consumption	W	100



MOBI PIZZA OVENS LTD
Professional pizza equipment



FRONTAL GAS POSITION



n° 10/12



Sitesafe Carbon Filters

We manufacture Sitesafe carbon filters, these innovative carbon units measure 594x196x597mm, three combining to 594x594x597mm, directly replacing our original carbon blocks whilst providing exactly the same filter performance as an existing full size cell.

Their advantage is that they only weigh 18kg each against the 68kg of our original blocks. This takes the strain out of fitting and servicing, allowing only one engineer to complete the task where two had been previously required.

Our Sitesafe carbon filters use panels of activated carbon to remove the malodorous gases within the commercial kitchen extract duct through the process of chemical adsorption. By installing our ESP units before our Sitesafe filters, the carbon life span is greatly increased, allowing it to nullify malodours at optimum efficiency for much longer.

Will require two people plus lifting gear to carry and install.



Carbon PA242424

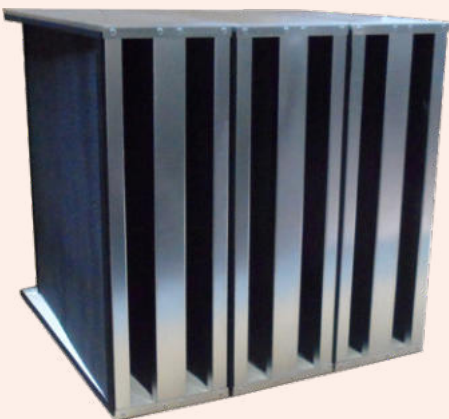
Size 594x594x597
Gross Weight 68.20kg
Carbon Weight 50.00kg
Rated Airflow 3600m³/hr*
Pressure Drop 120Pa

Safe for one person to carry. No special lifting gear required.



Sitesafe PA240824

Size 594x196x597
Gross Weight 17.95kg
Carbon Weight 16.6kg
Rated Airflow 1200m³/hr*
Pressure Drop 120Pa



Sitesafe 3 x PA240824

Size 594x594x597
Gross Weight 53.85kg
Carbon Weight 50.00kg
Rated Airflow 3600m³/hr*
Pressure Drop 120Pa



Please see below for the recommended minimum dwell times required for different applications and scale up accordingly.

It should be noted that filtration performance will be improved by increasing the dwell times applied.

Application	Recommended Dwell Time	Grade
Cooking - Low Odour, Tea Shop, Canteens	0.1 to 0.2 Seconds	Carbon grade Enhanced for improved performance for light catering odours
Cooking - Moderate Odour. Pizza, Steak House, French, Italian, Pubs, Chinese, Japanese, Cantonese	0.2 to 0.4 Seconds	Enhanced Carbon grade suitable for many applications 65% Minimum CTC
Cooking High Odour, Indian, Thai, Vietnamese, Kebab	0.4-0.6 Seconds	Enhanced Carbon grade suitable for many applications 65% Minimum CTC
Cooking Very High Odour. Fried Chicken, Pubs with large fried food turnover, Fish and Chip Shops, Fast Food / Burgers	0.4-0.8 Seconds	Enhanced Carbon grade suitable for many applications 65% Minimum CTC
Reduction of Kerosene Exhaust fumes	0.1 to 0.2 Seconds	General Purpose Activated Carbon
Reduction of Ozone	0.1 to 0.2 Seconds	General Purpose Activated Carbon
Reduction of Diesel Fumes, including H ₂ S, SO ₂ , NO _x , HCl	0.2 Seconds	Carbon Museum,Archive, Café Directive: SO ₂ SO _x NO ₂ NO _x Removal
Museum and Archives	0.2 Seconds	Carbon Museum,Archive, Café Directive: SO ₂ SO _x NO ₂ NO _x Removal

The cooking odour classes above are as classified by DEFRA in **Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems, PB10527**

Installation Instructions

ANTI-VIBRATION PRODUCTS | EXPANSION COMPENSATORS | FLEXIBLE CONNECTORS | ACOUSTIC PRODUCTS | THERMAL INSULATION

ANTI-VIBRATION PRODUCTS

MP1 Rubber Turret Mount

Before installation please carefully review the data below to ensure your equipment and installation environment does not exceed the products limitations.

NOTE - Failure to install the correct mount may result in the failure of the anti-vibration mount.

NOTE - These mounts should only be used in compression, never in tension or shear.

Mount Variant	Max Load Kg / (N)	Colour Code
MP1-GN	23 - 91 / (225 - 892)	Green
MP1-WH	36 - 123 / (353 - 1206)	White
MP1-BU	50 - 154 / (490 - 1510)	Blue
MP1-RD	82 - 245 / (804 - 2402)	Red
MP1-YW	94 - 300 / (921 - 2941)	Yellow



STEP 1

Ensure all the anti-vibration mounts are of the correct variant for the application and are undamaged.

Remove the fixing screw, lock nut and washer from the top of the anti-vibration mount.

STEP 2

Position the anti-vibration mounts beneath the base of the equipment that is to be isolated. Line up the holes in the base of the equipment with the fixing holes on the anti-vibration mounts.

Proceed to lower the equipment down onto the anti-vibration mounts.

STEP 3

It will be noted that each mount will have deflected by a varying amount due to the static loads applied. Other factors such as slight variances in the floor surface can also cause differences in deflection.

STEP 4

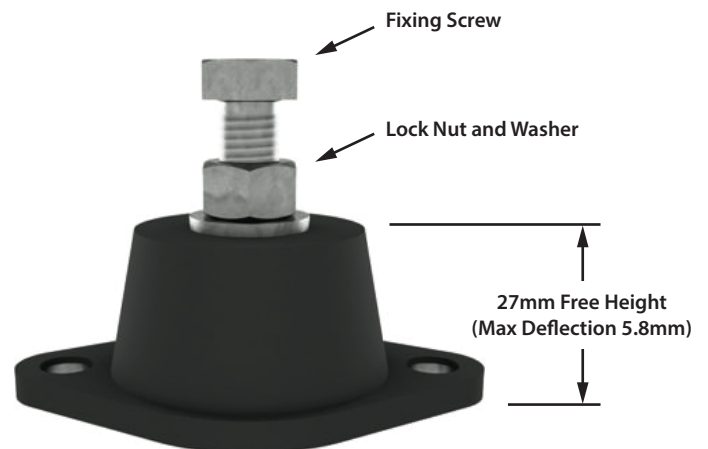
Once the equipment is in position, with the lock nut wound up to the head of the screw, re-insert the fixing screw and washer into the threaded hole of each anti-vibration mount.

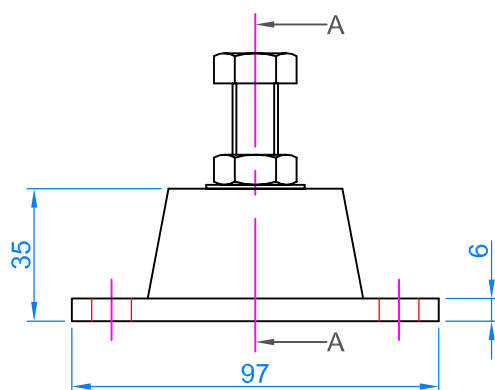
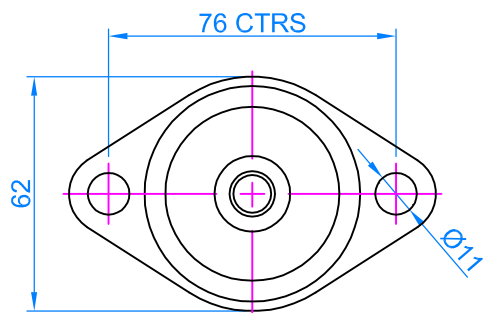
When all the fixings have been re-inserted, proceed to tighten the lock nuts and washers firmly down onto the equipment.

STEP 5

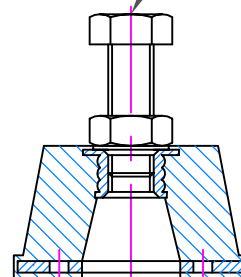
Further adjustment and maintenance should not be required.

However we do recommend that visual inspections take place to check for accidental damage and / or misuse.





M12 SET SCREW, NUT
AND WASHER



SECTION 'A-A'

REFERENCE NUMBER	COLOUR CODE	MAX LOAD (kgs)	MAX DEFLECTION (mm)
MP1 33	GREEN	23-91	5.84
MP1 45	WHITE	36-123	5.84
MP1 55	BLUE	50-154	5.84
MP1 65	RED	82-245	5.84
MP1 75	YELLOW	94-300	5.84

NOTES:

TITLE:

DATA SHEET
MP1 MOUNT



Isolated Systems Limited
Adams Close, Heanor Gate Industrial Park, Heanor, Derbyshire, DE75 7SW
T +44 (0)1773 761226
F +44 (0)1773 760408
E sales@isolatedsystems.com
www.isolatedsystems.com

A	27/06/14	TEXT & BORDER UPDATED	M.T.	G.F.	J.D.
0	13/09/05	CREATED	G.F.	J.D.	J.D.
REV	DATE	REVISION DETAIL	DRN	CHK'D	APP'D
MP1 MOUNT					A