

HVCA

Specification

**Heating and
Ventilating
Contractors'
Association**

For Kitchen Ventilation Systems



DW/172

Specification

for Kitchen Ventilation Systems

DW/172

ACKNOWLEDGEMENTS

The HVCA records its appreciation and thanks to the many people and organisations who gave advice and information during the preparation of this specification, in particular to those members of the drafting panel who contributed their time, experience and knowledge.

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FOREWORD



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Since its publication in 1999, the *HVCA's Standard for Kitchen Ventilation Systems* (DW/171) has sold an impressive 2,300 copies. More importantly, it has become widely acknowledged as *the* standard for kitchen ventilation design throughout in the UK.

Like any other standard, however, it must be revised and updated from time to time, in the light of new thinking, new procedures and new developments.

This review process has now been completed by the HVCA Ductwork Group. The result is this new publication— designated DW/172 and re-badged as a *specification* rather than simply a *standard*, in recognition of the authoritative status it has achieved within the kitchen ventilation sector.

Among the many amendments and clarifications contained in the new document, three are worthy of particular note.

Firstly, the previous publication made reference to the feasibility of establishing a test procedure for grease filters. Since then, the Loss Prevention Council has published – and the Association of British Insurers has endorsed – LPS1263, which sets out the procedures, including the testing and grading of grease filters, required to reduce the risk of fire in commercial kitchens.

Secondly, the section on appliances and their coefficients has been significantly expanded, and now includes advice on the requirement for an interlock between the ventilation system and the gas supply.

And, finally, for the purpose of this specification, stainless steel is the only suitable material for the fabrication of canopies, and mesh filters can only be used as a secondary method of grease extraction. For ventilated ceilings, however, some manufacturers incorporate anodized aluminium into the supporting frame. This form of construction should be agreed with the client or specifier.

All other sections have been revised and updated in the hope and expectation that the HVCA's *Specification for Kitchen Ventilation Systems* (DW/172) will be widely used by all sectors of the catering industry.

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OBJECTIVE

The satisfaction derived from a building by the user comes significantly from the satisfactory performance of the systems, which serve the building. The purpose of the kitchen ventilation systems is to remove contamination from the cooking processes, ventilate the surrounding ancillary areas and provide safe and comfortable conditions for the occupants.

This publication is therefore primarily intended to:

- Provide information for customers who are appointing (by competition or negotiation) a contractor.
- Provide a specification for kitchen ventilation system installation.
- Provide a level of workmanship that may be verified by independent assessment.
- Be a significant aid in producing installations that will, given correct operation and with proper maintenance, provide satisfactory service over many years.

QUALITY ASSURANCE

This specification can be used as one criterion that will assist customers and specifiers in performing their important role of defining the standard of installation they require.

The HVCA anticipates that this specification will be complementary to quality assurance schemes and quality assessment schedules. Where forming the basis of an independent certification scheme, it defines good practice in standards of installation.

SCOPE

This specification covers the type of kitchen ventilation systems usually found in commercial premises.

The specification is not intended for residential premises, although some of its provisions will apply.

This specification makes use of terms “should”, “shall” and “must” when prescribing procedures:

- The term “must” identifies a requirement by law at the time of publication.
- The term “shall” prescribes a procedure which it is intended to be complied with, in full and without deviation.
- The term “should” prescribes a procedure which it is intended to be complied with unless, after prior consideration, deviation is considered to be equivalent or better.

PUBLICATION AND REVIEW

User feedback on the wording or the requirements of the specification will be welcomed to assist in continued updating.

OTHER DUCTWORK GROUP PUBLICATIONS

- DW/100** Ductwork Publication Pack
- DW/143** A Practical Guide to Ductwork Leakage Testing
- DW/144** Specification for Sheet Metal Ductwork - Low, Medium & High Pressure/Velocity Air Systems
- DW/154** Specification for Plastics Ductwork
- DW/172** Specification for Kitchen Ventilation Systems
- DW/191** Guide to Good Practice - Glass Fibre Ductwork
- TR/19** Guide to Good Practice - Cleanliness of Ventilation Systems