

Job: Eastleigh Lounge

Job Number:

Client: Loungers

Date: 07/09/2026

Cooking equipment	Power	Plan Size		Area	TCC	Flow Rate
		X (m)	Y (m)	(m ²)	(m ³ .s-1 / m ²)	(m ³ /s)
Benches, Spreaders & Workstop	N/A	0.80	0.67	0.54	0.03	0.02
Heavy Duty Deep Fat Fryer, Electric	Electric	0.81	0.45	0.36	0.45	0.16
Salamander or Steakhouse Grille, Electric	Electric	0.50	0.60	0.30	0.55	0.17
Induction Hob, Ceramic Stove, Electric	Electric	0.70	0.40	0.28	0.10	0.03
Griddle (chrome), Electric	Electric	0.81	1.20	0.97	0.40	0.39
Induction Hob, Ceramic Stove, Electric	Electric	0.70	0.40	0.28	0.10	0.03
Benches, Spreaders & Workstop	N/A	0.82	1.10	0.90	0.03	0.03
Heavy Duty Deep Fat Fryer, Electric	Electric	0.81	0.45	0.36	0.45	0.16
Benches, Spreaders & Workstop	N/A	0.80	0.30	0.24	0.03	0.01
Benches, Spreaders & Workstop	N/A	0.80	0.60	0.48	0.03	0.01
Fan Assisted Convection Oven, Electric	Electric	0.61	0.68	0.41	0.30	0.12

Extract Flow Rate Calculation Sheet

Thermal Convection Method as recommended in BESA KITCHEN
 VENTILATION SYSTEMS DW/172

Partridge Ventilation

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Theoretical Flow Rate	1.13	m ³ /s
Overhead wall (open both ends)	1.25	Factor
Extract Flow Rate	1.41	m ³ /s
+10% allowance	0.14	m ³ /s
Total Extract	1.55	m³/s
Total Supply (85%)	1.32	m³/s