

# DIN EN 16282-5:2017-12 (E)

## Equipment for commercial kitchens - Components for ventilation in commercial kitchens - Part 5: Air duct; Design and dimensioning

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<b>Contents</b>		<b>Page</b>
European foreword .....		3
<b>1</b>	<b>Scope .....</b>	<b>4</b>
<b>2</b>	<b>Normative references .....</b>	<b>4</b>
<b>3</b>	<b>Terms and definitions .....</b>	<b>4</b>
<b>4</b>	<b>Construction and function .....</b>	<b>6</b>
<b>4.1</b>	<b>General .....</b>	<b>6</b>
<b>4.2</b>	<b>Functional requirements .....</b>	<b>6</b>
<b>4.3</b>	<b>Materials .....</b>	<b>9</b>
<b>4.4</b>	<b>Mounting elements .....</b>	<b>9</b>
<b>5</b>	<b>Safety requirements .....</b>	<b>9</b>
<b>5.1</b>	<b>General .....</b>	<b>9</b>
<b>5.2</b>	<b>Fire protection requirements .....</b>	<b>10</b>
<b>6</b>	<b>Hygienic requirements .....</b>	<b>11</b>
<b>6.1</b>	<b>General hygienic requirements .....</b>	<b>11</b>
<b>6.2</b>	<b>Air treatment .....</b>	<b>11</b>
<b>6.3</b>	<b>Cleaning .....</b>	<b>11</b>
<b>6.4</b>	<b>Fans in extract air ducts .....</b>	<b>13</b>
<b>7</b>	<b>Installation and operating instructions .....</b>	<b>13</b>
<b>Bibliography .....</b>		<b>15</b>