

DIN EN 16282-2:2018-02 (E)

Equipment for commercial kitchens - Components for ventilation in commercial kitchens - Part 2: Kitchen ventilation hoods; design and safety requirements

Contents	Page
European foreword	3
1 Scope	4
2 Normative references	4
3 Terms and definitions	5
4 Hood types and configurations	6
5 Construction and function	8
5.1 General	8
5.2 Arrangement above the kitchen equipment/hood dimensions	8
5.2.1 Exterior dimensions	8
5.2.2 Suspension height	8
5.2.3 Hood dimension	9
5.2.4 Hood height/collection area	9
5.2.5 Hood facia	9
5.2.6 Special function hoods (grill hoods and bar/counter hoods)	9
5.3 Materials	9
5.4 Separator	10
5.5 Blanking panel	11
5.6 Hood structure	11
5.7 Extract air connection	11
5.8 Air flow control devices	12
5.9 Integrated lighting	12
5.10 Peripheral channel for condensate collection	12
5.11 Air supply box/attachment	12
5.12 Integrated cleaning devices	13
6 Technical safety requirements	13
6.1 Separator - installation, dismantling and maintenance	13
6.2 Hood installation	13
6.3 Fabrication	14
6.4 Sealant	14
6.5 Integrated discharge ventilators	14
6.6 Electrical equipment	14
6.7 Earth bonding	14
7 Hygienic requirements	15
7.1 General hygienic requirements	15
7.2 Hood design	15
7.3 Aerosol removal elements	15
7.4 Lateral separator hoods	15
7.5 Cleaning	15
8 Instructions	16
8.1 Installation instructions	16
8.2 Operating instructions	16
8.3 Markings	17
Bibliography	18