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