

Technical data

Snack Shop (Snack/ Meals)

General: All technical data are guidelines! The exact sizes are to be determined individually according to the number of persons, national-specific requirements and individually used production equipment.

Technical connection requirements (Guidelines)				Hints
Air volumes	Supply air volume	2000 - 3000	m³/h	Volume flow depends on the number and type of kitchen appliances
	Exhaust air volume	1000	m³/h	
	Kitchen exhaust air	1500 - 2200	m³/h	May require exhaust air treatment
Electrical connection	Power supply		39 KW	Simultaneity factor was taken into account between 0,4 and 1,0
	Fuse system capacity	3 x	63 A	
Sanitary	Drinking water connection	DN	25	Floor inlets according to specification of NORDSEE completely in stainless steel.
	Sewage connection	DN	100	
	Fat sewage connection	DN	100	
Grease trap	Size grease trap	NS	4	Size depends on operating hours and food portions per day or on the number and type of furnishings May modify in each state
Heating	for ventilation	35	kW	If no conditioned supply air is available (e.g. city facilities) Considering the installation of heat recovery
	for door air curtain	20	kW	If the shop front borders on the outside area and a door air curtain system is required
Refrigeration	Outdoor exhibition area	2	m²	Refrigeration systems with compressors above the cold storage cell and outdoor capacities. Otherwise a separately controlled ventilation with 5,000 m³/h is required
	Length of the route	35	m	Maximal distance between outdoor installation and rental space