

Summary

Purpose of the visit to Naya 1 NY Plaza was to address concerns of poor hood capture.

The Naya hood is served by a common building exhaust fan that is tied into other restaurants in the building. Hood 2 that is shown on the drawings does not exist. The remaining hood is 140"x60". The hood was measured multiple times and the airflow fluctuated between 1832 CFM and 1922 CFM. The fluctuation may be partially due to the hot/cold deck AHU relieving some pressure in the space during different modes of operation and also due to changing demands from other hoods on the grease duct system. A smoke test was performed and smoke loss was noted at the leading edge of the hood.

The cause of the poor smoke capture is caused by a number of issues. See recommendations below.

Recommendations / Next Steps

1. There is a missing filter that needs to be installed. The missing filter will cause more exhaust to be pulled from the hole where it's missing and will cause the exhaust to be lower over the grille and fryer which probably create more smoke.



2. There is no hood overhang on the right side above the flat top grill. There ideally needs to be at least 6" of overhang. If possible the little table and fryer should be moved down so that the grill

can be moved down as well.



3. Full end panels should be added to both the left and right sides of the hood.



4. Based on the hood length and cooking application, the airflow likely needs to be 2300 CFM minimum for the hood to work. (Ideally it would be closer to 2700 CFM) For it to work at this exhaust rate, full end panels are needed as shown above. Consult the landlord to see if more airflow can be provided.

5. Right in front of the hood there are three 4-way diffusers. These should be changed to perforated diffusers (typical of Titus model PAR) with no deflection blades and then they should be moved 2 ceiling tiles away.

