



GUIDE TO VENTILATION IN THE HOSPITALITY SECTOR

Although the advantages of suitable ventilation within the hospitality industry have been widely discussed since the outbreak of COVID-19, the truth is that the pandemic has merely served to highlight the fact that many businesses have overlooked its importance in everyday circumstances. In fact, it has been suggested by facilities management experts that restaurants and pubs have more complicated and extensive ventilation requirements than those seen in many other sectors.

Maintaining proper ventilation is essential for a variety of reasons, whether that be to ensure the safe preparation and storage of food and beverages or simply preserving the morale and good health of your staff and patrons. And while ventilation is commonly considered to be less of a priority than having heating or air conditioning, the number of side effects associated with a poorly ventilated premises mean this notion should be dismissed out of hand.

The Government has doubled down on the role that ventilation can play in protecting people within the hospitality sector, issuing guidance to ascertain whether or not proprietors need to service or adjust their systems.

Frequent risk assessments are now encouraged to ensure those responsible meet their duty of care to protect both workers and customers. Taking preventive measures will reduce any potential risks to the lowest reasonably practical level and this is a directive that should be strictly adhered to going forward. This includes – but is not limited to – the swift replacement of any faulty extraction fans and checking that your systems supply as much outdoor air as possible.



How does a ventilation arrangement work and what are the benefits?

There are various advantages of ventilation monitoring, with both short-term and long-term solutions available. An installation can be configured to suit the needs of our customers and can greatly enhance the general ambience of your public house, eatery or building within moments of being commissioned.

Other benefits include:

- Improved indoor air quality
- Regular air changes
- Cooling
- Odour reduction
- Increased efficiency
- Reduced operating costs

It is critical to assess the size of the area in which a ventilation system is required. If you need assistance in sizing your space, an expert in this field would be a great resource. Make sure your provider offers a free no obligation site survey.

Here are a few factors to consider when sourcing ventilation equipment:

- Size of the area
- Number of occupants
- Available power supply
- Desired number of air changes per hour
- The level of natural ventilation that already exists
- Location of doors, windows and other openings



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Types of ventilation equipment

VENTILATION FANS are typically used for providing fresh air into spaces where circulation is restricted and are widely used within the hospitality sector. While these fans are most commonly used to create air changes and ensure the constant distribution of clean, fresh air, they can also be used to extract fumes, smoke or particles should this be required.



COOLING FANS represent a more cost-effective alternative to conventional air conditioning systems, with their soaring popularity undoubtedly linked to an emergent desire for more air changes per hour. Effectively calculated as the number of times the air within a confined space is replaced each hour, this measurement has quickly become a prominent point for consideration where it would once have been completely disregarded.



INDUSTRIAL FANS provide robust and heavy-duty ventilation with maximum airflows of up to 37,000m³/h. Although the units' specifications lend themselves to larger environments such as factories and warehouses, there have been plenty of instances where the size of an application has necessitated the use of fans of a higher capacity to ensure internal conditions remain safe.



Selecting a supplier of temporary ventilation equipment

With countless suppliers out there, how do you select the right one? Here are a few questions to ask when evaluating your options:

- Will the provider assist in determining your needs and size the right equipment for your specific application by conducting a free site survey?
- Does the provider offer delivery and installation as well as a set-up service?
- Does the provider offer both hire and purchase options?
- Does the provider have ample stock of equipment to meet your needs at a moment's notice?
- Does the provider offer a 24/7 emergency response service?
- Is your supplier accredited to ISO 9001:, ISO 14001: and OHSAS?
- Does your supplier have a national coverage?
- Can your supplier deliver same day?
- Will your supplier respond to breakdowns within 4 hours?

Your chosen supplier should give you the confidence that they can successfully undertake every aspect of your project at the first time of asking.

