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Industrie Service

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HiServ Gebäudedienetleiøtungen GmbH Erfurt branch
Mr Stolze
Am Seegraben 4
99099 Erfurt

Prüfbericht

AuRrøggeber	HiServ Building Services GmbH Erfurt branch Am Seegraban 4 g90æ Erfurt
Type of test	Inspection by an expert inspector after significant changes
Purpose of the inspection	Ventilation system for two cooker hoods
Location	Altenburger Schlemmerecke in the Goethe Gallery Goethestraße 3b 07743 Jena
Expert witness Period of examination Basis of examination	Jörg Bogdanski 26 October 2006 Assignment from the installation company, Thuringian Ordinance on the Inspection of Technical Installations and Equipment in Buildings (ThürTechPrüfVO) of 6 May 2004
Summary	The effectiveness and operational readiness of the object of the test in accordance with ThürTechPrüfVO § 2 could be demonstrated. The test findings are described in the section "Test results".

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AltenburgerSchlemmereckc_261

Das Dokument besteht aus
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Die auszugsweise Wiedergabe des
Dokumentes und dio Vorwendung
schriftlichen Genehmigung der
TÜV SÜD Industrie Service GmbH.

Die Prüfergebnisse beziehen
sich ausschließlich auf dïe
untersuchten Prüfgegenstände.

Fachbereich Gebäudetechnik

Jörg Bogdanski
Prüfsachverständiger

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Supplementary examination guidelines

- Thùṅnger Bsuordnung (ThOrBO)
- Arb5tattV -   nverordnung (as of 12 August 2004)
- RlchMlnle 0b   the occupational safety requirements for ventilation systems (RbAL)
   VDl zosz - Ventilation systems in kitchens
- Technical documentation from the system manufacturer .Rentschler-Reven-Ł0ftungssystemeGmbH*

Description of the subject of the test

In order to meet the fire protection, ventilation and hygiene requirements, the ventilation system in
the usage unit was fundamentally redesigned, with extractor hoods installed in the cooking area
and preparation area.
The existing kitchen extractor hoods in each work area were dismantled (within the operating area) and
r e p l a c e d with kitchen extractor hoods from the manufacturerRentschler-Reyen-Lüftungseyatame
GmbH° (order number 06-1-283). The systems operate exclusively on the recirculation principle with
the necessary field and aerosol separators and flame-retardant high-performance separators.
                                                                                    - High
performance
separator). The cleaned and filtered air is fed into the respective areas via supply air diffusers,
via deck outlets.

Conducting the inspection

Verification of components relevant to fire protection and safety Verification of air
flow and pressure balance

Results of the inspection

The inspection did not reveal any defects; the ventilation systems meet the requirements set out in
the test basis.

Notes and recommendations

Serial no.	Building/room/system	Description of findings or notes
1	Technical equipment for recording operating hours	In order to ensure timely cleaning of the filter units at intervals specified by the manufacturer , it is recommended that an operating hours counter be installed on each plant unit.
2.	Recommendation for planned renovation in the rental sector	In the rental area, a comprehensive renovation should be carried out in 2007 to the facility. It is recommended that, in order to ensure an improved air balance compared to the mall, a supply air outlet (in the form of slotted rails) should be installed above the counter.