

PLANNING STATEMENT

Rev. C

Bombay Brothers Ltd.

3-4 King Street, Reading, RG1 2HG

This planning statement is in support of a planning application for a commercial kitchen extract duct that horizontally protrudes out of the brick wall of unit 3-4 and extends vertically above the roof level. There are a number of other surrounding units which have a similar extract attached to their restaurant.

The client is opening a new restaurant and requires the extract due to the type and amount of food being cooked within the kitchen space. This extract vent is crucial to the successful operation of a commercial kitchen especially in terms of safety and providing the staff/customers a well-ventilated environment.

The new restaurant will transform a currently vacant unit into a thriving restaurant and contribute to the varied selection of local restaurants already within the building.

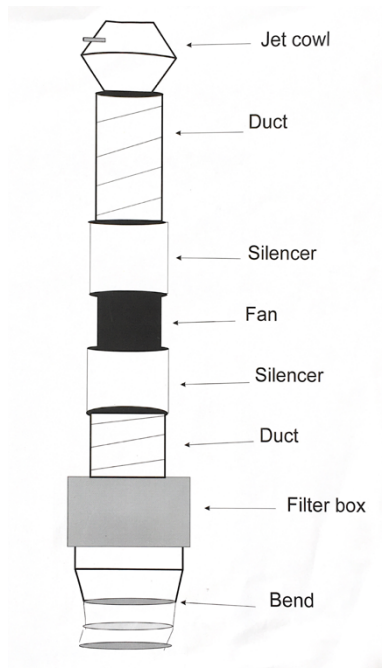
SUSTAINABILITY STATEMENT

The ventilation duct and kitchen canopy will only be used when required and be energy efficient to conserve as much energy as possible. An inverter speed controller will provide user adjustment so the speed of extraction never exceeds what is required.

The ventilation system will provide better air quality within the restaurant, contributing to the improvement of the overall health and wellbeing of the staff and customers. The system will reduce cooking odours, remove pollutants and harmful gases.

NOISE ASSESEMENT

The ventilation duct will be equipped with two silencers and appropriately insulated with between 50-100mm of attenuation mineral wool to reduce any noise when in use. The duct will also terminate above roof level to minimise its impact on any surrounding properties.



The specification of the ventilation duct and kitchen canopy is as follows:

- Ductwork to connect the extractor hood canopy and extractor fan, to exhaust externally 1m above roof level.
- An inverter speed controller to provide user adjustment of the fan speed to suit prevailing cooking conditions and motor protection.
- Approximately 13m stainless steel wall cladding in the kitchen area.
- Stainless steel extractor hood canopy up to 4.5 long x 1.2m deep with removable / washable filters.
- Install G4 filter box before the fan and after the canopy to allow only clean air into the canopy.
- Install a high-pressure extractor fan.
- Install 2 x made to measure silencers after the fan to meet with relevant planning requirements.
- New extract duct from the canopy/fan in the restaurant kitchen 450mm dia.
- Tested according to ISO 7235 standard.

HERITAGE STATEMENT

The building of unit 3-4 King Street is located within the Market Place/London Street Conservation Area.

The proposed duct will have no significant impact on the surrounding Conservation Area or any of the key views stated within the Conservation Area Appraisal. It is located towards the 'back-of-house' service area above the car park and therefore less visible to the public realm.

The size, material and small diameter of the duct will have a minimal impact on the surrounding buildings and will serve an important function for a commercial kitchen, similar to others locally.

ODOUR MANAGEMENT PLAN

This odour management plan assesses the potential odours and highlights the appropriate odour control methods for the new kitchen extract fan and duct.

The odour potential is high due to the nature of the commercial kitchen and the type of food that will be cooked at the premises. An appropriate extract fan and duct, terminating to the outside, is therefore being installed to mitigate any odours causing harm to the immediate surroundings.

The extract system will comply with the best practice for design and operation of the 'MAQ guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems (Sept 2018)'. The system will follow the minimum requirement for odour control as below:

Minimum Requirements for Odour Control

Objectives

- for new premises or premises covered by planning conditions restricting the impact of odour the system shall be designed to prevent harm to the amenity.
- for existing premises not covered by planning conditions restricting the impact of odour, the system shall be designed to avoid statutory nuisance and shall comply with the principles of Best Practical Means.
- *The design of a control system should recognise that there are two phases of contamination in a kitchen exhaust; particulate (grease, smoke, hydrocarbons/VOC) and gaseous (odour). The particulate phase needs to be removed prior to dealing with the gaseous phase.*

To achieve these objectives the odour control system shall include an adequate level of:

1. *Particulate and odour control*; and
2. stack dispersion.

The overall performance of the odour abatement system will represent a balance of 1 and 2.

Odour nuisance will be prevented by:

- The duct terminating above roof level to prevent harm to any surrounding properties. The exhausted air at this level can be dispersed successfully into the open air.
- An appropriately sized high-pressure extractor fan to successfully extract the air.
- An appropriate carbon filter (Longar Type 8 Activated Carbon Filter) to remove airborne noxious fumes and gases before the exhausted air is released into the atmosphere. To be maintained, serviced and replaced at the end of its life as per the manufacturer's recommendations.
- The system reducing cooking odours, removing pollutants and harmful gases using a combination of particulate and odour control, and stack dispersion.

The installers of the system must comply with the above guidance and follow all manufacturers guidance/recommendations.