

PLANNING STATEMENT

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.

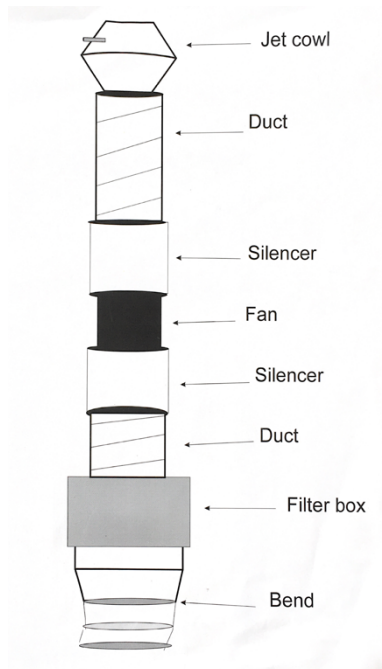
SUSTAINABILITY STATEMENT

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.