Planning- Condition 20

Fumes, vapours and odours shall be extracted and discharged from the premises in accordance with a scheme to be submitted to and approved in writing by the City Council as local planning authority before the use commences; any works approved shall be implemented before the use commences.

This statement has been produced to detail the supply and extract ventilation strategy for the proposed fit out.

The ventilation design shall comply with the following building regulation approved documents and standards:

Design Standards

The ventilation systems will be designed in accordance with recognised UK and industry best practice.

Design will be based on standards and guidelines, including:

- British and European Standards (BSI).
- Chartered Institution of Building Services Engineers (CIBSE).
- Building Services Research and Information Association (BSRIA).
- Building Research Establishment (BRE).
- Heating & Ventilating Contractors Association (HVCA).
- Guidance on the Control of Odour and Noise from Kitchen Exhaust Systems (DEFRA)

Statutory Requirements

Ventilation systems design will also be based on the following Statutory Requirements:

- The Building Regulations.
- Clean Air Act 1993.
- The Control of Pollution Act 1974 and Amendment Acts.
- The Construction (Design and Management) Regulations 2015.
- British Standards and Codes of Practice.
- Manchester City Council Planning Conditions & Requirements.

System Descriptions

All equipment shall be installed so as not to create any nuisance by way of noise, vibration, heat or fumes to neighbouring tenants, residential apartments or the public (including recirculation).

Café prep extract system

The cafe extract system has been designed to provide 60 l/s as per Building Regulations Part F for a kitchenette area. This system comprises 1 x ceiling mounted extract fan, with fore and aft silencers, and exhaust air is to be extracted from unit venue form a louvre above the entrance door.

The fan is complete with an adjustable run-on timer linked to the lighting PIR to ensure the system only activates during use.

Heat Recovery Fresh Air Ventilation

As the unit is has a very low fixed occupancy, general ventilation is provided by infiltration through the fabric of the unit and via the doors to external and the adjacent concierge area.

As the extract ventilation from the café prep area keeps the area under negative pressure this ensures that fresh air from external is pulled into the space to provide the legal minimum of 10 litres/sec/person.

Heating and cooling fan coil units within the space also ensure that the air is mixed within the unit.