

29/09/2020

Ventilation Statement for 40 Swan Street, Manchester

General Ventilation: -

The general ventilation to all trading areas will be via 4no wall/window mounted plate axial fans, each fan would be sited in a galvanised sheetmetal box, these fans have been designed to provide 10 air changes per hour within the trading area, the fans will have 6 pole motors to reduce noise levels. Positions as shown on mechanical drawings

Back of house areas including glass wash & pot wash areas will have an in-line extract fan system providing 10 air changes per hour & exhausting through the external wall each fan will have a sound attenuator installed on discharge side of fan. all as shown on our mechanical drawings.

All toilets will have a wall mounted fan designed to provide 6 air changes per hour.

Kitchen ventilation: -

The pizza oven in the pizza restaurant is electric and does not require extract ventilation.

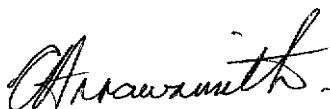
The cookline in the grill restaurant will have a stainless steel canopy over, system will be designed inline with DW172, the system will exhaust through the existing pitched roof light, terminating with a high velocity jet cowl, terminal velocity 15m/s.

The charcoal pit in the grill restaurant will burn only DEFRA approved briquettes and will have an extractor hood over, the system will exhaust through the existing pitched roof light, terminating with a high velocity jet cowl, terminal velocity 15m/s.

All external charcoal pits will burn only DEFRA approved briquettes or will be gas fired.

All the above systems are shown on our mechanical drawing.

Yours Sincerely

A handwritten signature in black ink, appearing to read 'A. Smith', is written below the text 'Yours Sincerely'.