

13 December 2021

F.A.O Angela Leckie
Manchester City Council
Planning and Development
PO Box 532
Town Hall
Manchester
M60 2LA

Dear Angela,

Hanover Building NOMA

Application for Discharge of Condition 7 - Planning Permission Reference: 128890/FO/2020

Please find enclosed an application for the partial discharge of Condition 7 attached to Planning Permission ref: 128890/FO/2020 granted 26 February 2021. The Applicant is NOMA (GP) Ltd.

The Planning Permission relates to the change of use of the ground floor of the Hanover building to allow retail and commercial uses; and creation of new external doors to support the operation of these.

For clarity, the description of development is as follows:

“Planning permission for the expansion of use classes in the ground and lower ground units of Grade II Listed Hanover Building and E-Block to Use Class E and Sui generis (drinking establishment); together with the creation of new entrances at ground floor level, external plant and associated works.”

This application for the partial discharge of condition 7 relates to the ventilation requirements and is in respect of Unit 3 only. Condition 7 is worded:

“Final details of the method of extraction of any fumes, vapours and odours from each of units 1-4 where cooking facilities are required shall be submitted to and approved in writing by the City Council as local planning authority prior to commencement of those uses. The details of the approved scheme shall be implemented prior to occupancy and shall remain in situ whilst the use or development is in operation.

Defra have published a document entitled 'Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems' (withdrawn but still available via an internet search). It describes a method of risk assessment for odour, guidance on minimum requirements for odour and noise control, and advice on equipment selection. It is recommended that any scheme should make reference to this document (particularly Annex B) or other relevant guidance. Details should also be provided in relation to

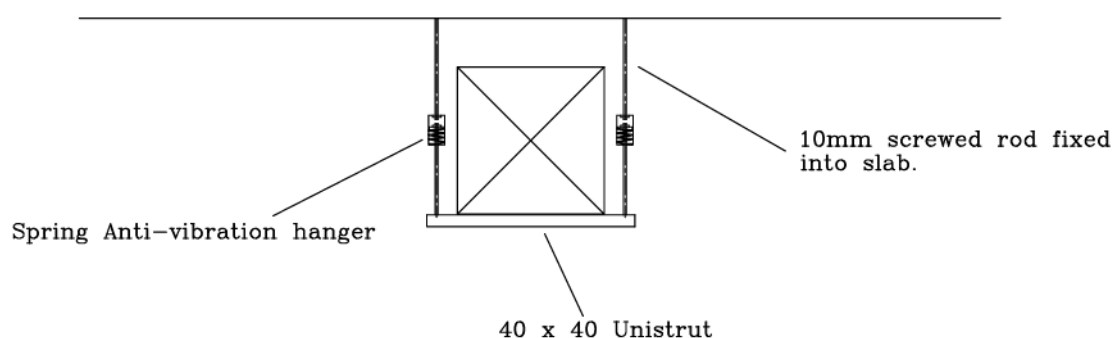
replacement air. The applicant will therefore need to consult with a suitably qualified ventilation engineer and submit a kitchen fume extract strategy report for approval.”

Compliance with Condition 7

Retail Unit 3 is proposed for use as a restaurant and bar; which will require suitable ventilation for the preparation of hot food. The proposed strategy has been designed with careful consideration of the Grade II listed status of the Hanover building, and therefore the fixing points and location of outflows has been sensitively selected. The submitted documents detail the proposed ventilation extract system and set out that it will meet the ventilation, noise and odour requirements detailed by DEFRA, as per the condition 7 requirements. The ventilation strategy has been agreed with the Local Planning Authority through pre-application discussions.

As the ventilation system is to serve an open kitchen within the development it is important a balanced supply / extract system is provided. Building Regulations state that minimum supply air at a rate of 10l/s/person is required and on the basis of up-to a 100 occupancy, a total supply air volume of 1000l/s is required. The proposed ventilation system is comprised of multiple parts, as shown in drawing P4392 – Kitchen Extract Detail - Rev B. The technical details of these parts is set out in the memo ‘P4392 – Detail of kitchen extract system’ prepared by Advance Group.

The proposed ventilation system will utilise the existing louvre on Hanover Street and will therefore have no impact on the external appearance of the building. The supply requires an intake louvre, and a duct run would then run to serve the seating area by the arrival entrance, the bar area and the main seating area. The final positions of the supply grilles is to be decided in line with the seating arrangement. The ductwork system will be supported from the slab above using antivibration fixings to stop any vibrations from reaching the building fabric. This will utilise a spring anti-vibration hanger to affix the duct support to the slab, as in the diagram below.



Given all the ducting and equipment is to be exposed, it has been recommended that that an insulated extract fan is fitted to the extract system, to minimize noise breakout to the area. The discharge louvre would be sized as the supply louvre and again final positions for duct terminations will have to be tied into the final layout of the development.

The extract system would essentially be a mirror of the supply system with the extract fan being the main difference.

The extract system will work in conjunction with the main air supply system within the restaurant to maintain a negative pressure within the kitchen area. This should provide a steady airflow towards the kitchen, therefore containing any emissions within the canopy before it is extracted.

Table 1 below confirms the documents submitted in support of this application for the partial discharge of Condition 7.

Table 1: Condition 7 Submission Documents

Condition Wording	Submission Document(s)
<u>Condition 7</u> Final details of the method of extraction of any fumes, vapours and odours from each of units 1-4 where cooking facilities are required shall be submitted to and approved in writing by the City Council as local planning authority prior to commencement of those uses. The details of the approved scheme shall be implemented prior to occupancy and shall remain in situ whilst the use or development is in operation. Defra have published a document entitled 'Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems' (withdrawn but still available via an internet search). It describes a method of risk assessment for odour, guidance on minimum requirements for odour and noise control, and advice on equipment selection. It is recommended that any scheme should make reference to this document (particularly Annex B) or other relevant guidance. Details should also be provided in relation to replacement air. The applicant will therefore need to consult with a suitably qualified ventilation engineer and submit a kitchen fume extract strategy report for approval.	A full pack has been prepared by Advance Catering in accordance with the requirements of this condition: • Plan and Section Drawing P4392-Rev B; • P4392 – Detail of kitchen extract system; and • Supporting specification documents. This information is submitted to partially discharge Condition 7 in relation to Unit 3.

Application Documentation

The application has been submitted through the Planning Portal, and comprises of the following documents:

- Application Form for the discharge of condition; and,
- Documents listed in Table 1.

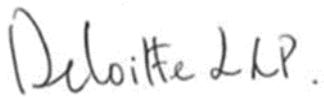
The fee of £116.00 + £25 has been paid online.

The Planning Portal Reference number for the submitted condition discharge application is PP-10442029 .

We request the Local Planning Authority's written consent that the enclosed information is sufficient to allow the formal discharge of the conditions outlined above

If you require any further details, please do not hesitate to contact my colleague Frances Hampson (fhampson@deloitte.co.uk / 0161 455 6766) or Eithne FitzGerald (+44 161 455 6963 / eithnefitzgerald@deloitte.co.uk).

Yours sincerely

A handwritten signature in dark ink that reads "Deloitte LLP." The signature is written in a cursive, slightly stylized font.

Deloitte LLP