

DISCHARGE OF PLANNING CONDITIONS

Relating to base build planning application ref. 116450/FO/2017
(Former BBC Site, Oxford Road, Manchester, M60 7HB)

ADDRESS: UNIT T3A, Circle Square, Charles Street, Manchester, M1 7DF.

PLANNING CONDITIONS

There are several planning conditions attached to the base build decision notice, that are applicable to the retail units. Some of these require tenants to submit information to the LPA for discharge, others are compliance.

Condition 13-P1 – Details of opening hours.

Day	Opening	Closing
Monday	9:30AM	11:00PM
Tuesday	9:30AM	11:00PM
Wednesday	9:30AM	11:00PM
Thursday	9:30AM	12:00PM
Friday	9:30AM	12:00PM
Saturday	9:30AM	12:00PM
Sunday	9:30AM	10:00PM

Condition 14 – Signage strategy and outdoor seating design.
Details appended to this document. *Appendix A.*

Condition 15-P1 – Acoustic scheme for externally mounted equipment.
Details appended to this document. *Appendix B.*

Condition 23-P1 – Extraction of fumes.
Kitchen Ventilation Specification appended. *Appendix C.*

Condition 24-P1 – Acoustic insulation for commercial units.
There will be limited noise generated from within the unit. Music will be provided but at a background noise level. The music operating system will be located on the mezzanine which is only accessible to staff and the volume set to approximately 40dB.
Details appended. *Appendix D.*

Condition 28 – Music
4no. wall mounted speakers installed which will play background music, hosted by Cloud Casting.
Details of amp and speakers appended. *Appendix D.*

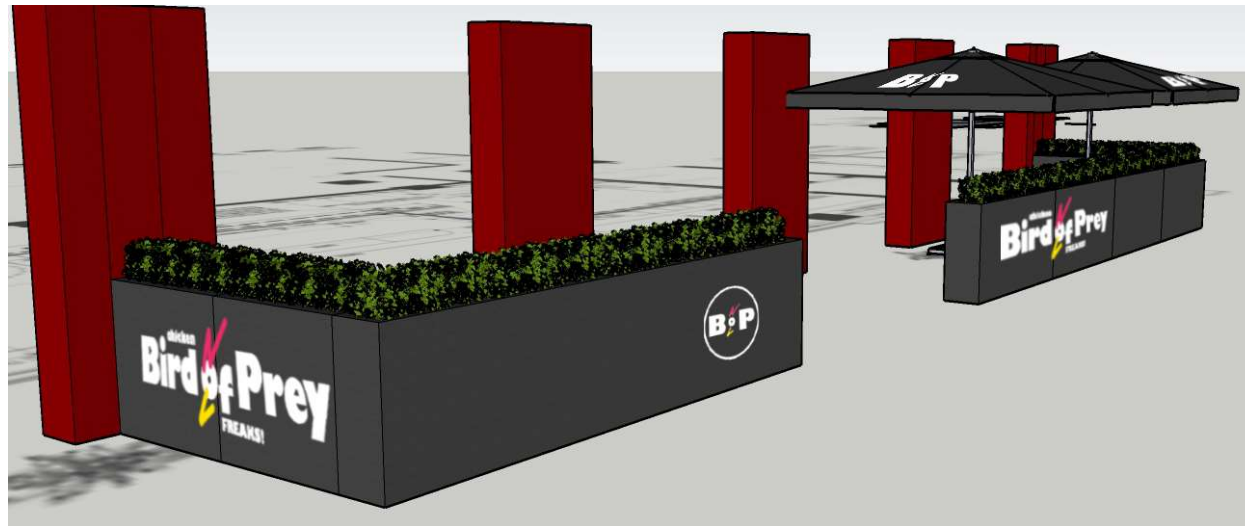
Condition 30-P1 – Refuse strategy
Document appended ref. Retail Servicing Strategy. *Appendix E.*

APPENDIX A



UNIT T3A CIRCLE SQUARE
EXTERNAL SIGNAGE & FURNITURE PROPOSAL
ISSUE 02

PROPOSED: EXTERNAL SKETCH VIEWS



VIEW TOWARDS OXFORD ROAD



VIEW TOWARDS PRINCESS STREET

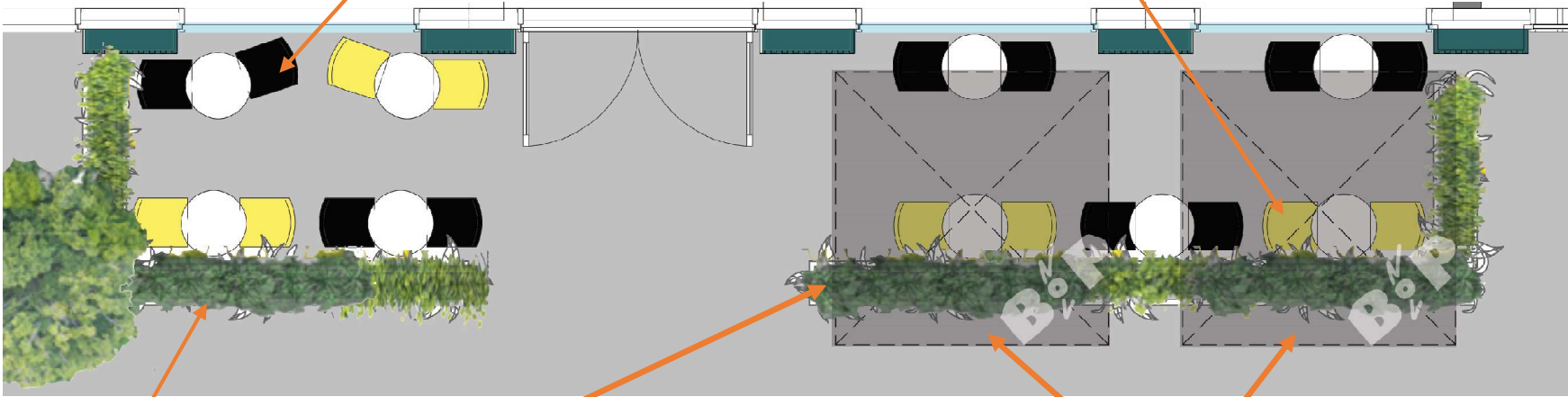
PROPOSED: EXTERNAL FURNITURE PROPOSAL



STACKABLE LOOSE FURNITURE



STACKABLE LOOSE FURNITURE



EXTERNAL SEATING LAYOUT

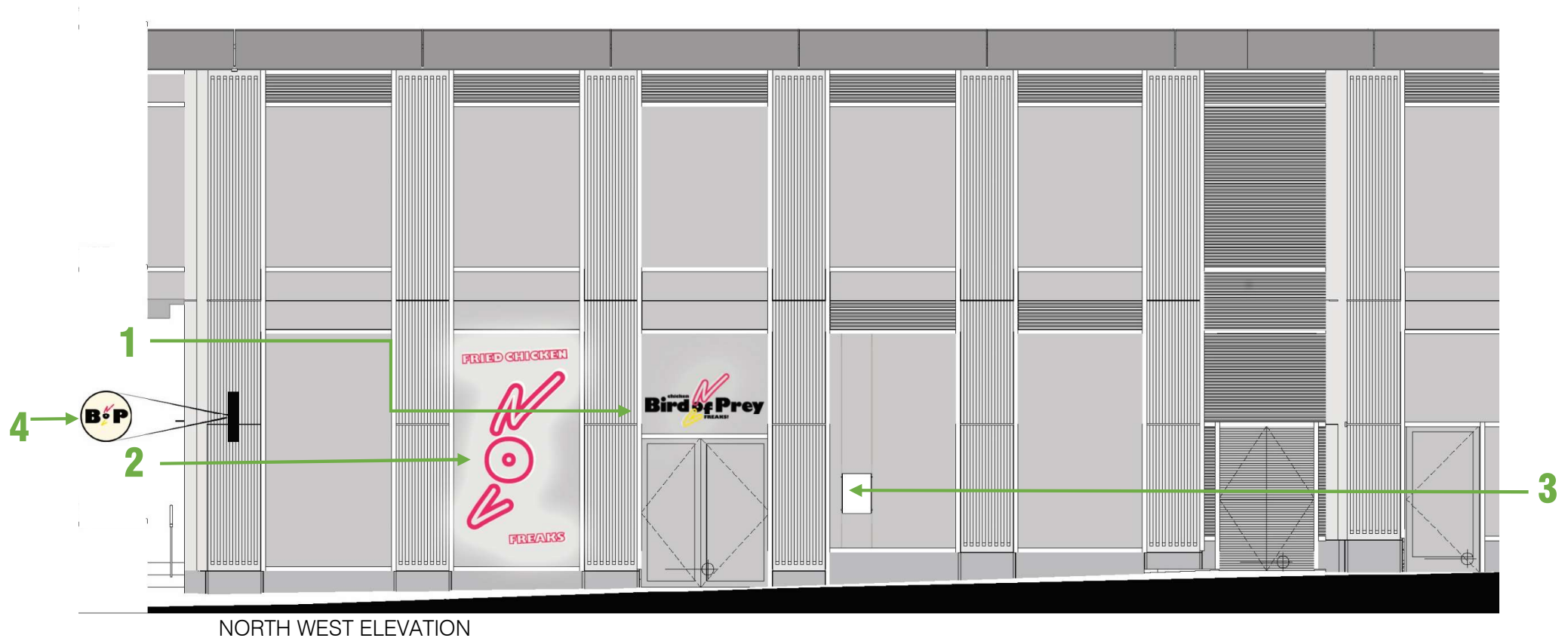


EXTERNAL PLANTERS



PARASOL WITH BRANDING

PROPOSED: EXTERNAL ELEVATION



NORTH WEST ELEVATION

SCHEDULE OF SIGNAGE

1. Built up letters with pink & yellow neon elements installed internally. OA w: 1800 x h: 1000mm approx. Base of sign 2750mm above ground level.
2. Pink neon sign installed internally in the window. Built up faux neon letters/logo 1400mm x 2600mm mounted to clear acrylic panel 2000mm x 3000mm
3. A2 acrylic menu poster holder fitted on cable system, mounted internally.
4. Projecting sign of circular internally illuminated lightbox with opal acrylic, applied letters & black frame. OA w : 600 x d: 100mm approx. Base of sign 2750mm above ground level.

APPENDIX B



FDT71VNPWVH

7.1 (1.5 ~ 7.3)

Indoor Unit : FDT71VH

Outdoor Unit : FDC71VNP-W

Specifications

R32

Indoor unit				FDT71VH
Outdoor unit				FDC71VNP-W
Power source				1 Phase 220-240V, 50Hz / 220V, 60Hz
Nominal cooling capacity (Min~Max)			kW	7.1 (1.5 ~ 7.3)
Nominal heating capacity (Min~Max)			kW	7.1 (1.1 ~ 7.3)
Power consumption		Cooling/Heating	kW	2.31 / 1.73
EER/COP		Cooling/Heating		3.07 / 4.10
Inrush current			A	5
Max. running current			A	15.8
Sound power level*1	Indoor	Cooling/Heating	dB(A)	59 / 60
	Outdoor	Cooling/Heating		67 / 67
Sound pressure level*1	Indoor	Cooling (Hi/Me/Lo/Ulo)		46 / 34 / 31 / 26
		Heating (Hi/Me/Lo/Ulo)		46 / 34 / 31 / 26
	Outdoor	Cooling/Heating		54 / 54
Air flow	Indoor	Cooling (Hi/Me/Lo/Ulo)	m³/min	28 / 18 / 15 / 12
		Heating (Hi/Me/Lo/Ulo)		28 / 18 / 15 / 12
	Outdoor	Cooling/Heating		42 / 42
Exterior Dimensions	Indoor	Height x Width x Depth	mm	Unit: 236 x 840 x 840 Panel: 35 x 950 x 950
	Outdoor			640 x 800(+71) x 290
Net weight	Indoor / Outdoor		kg	26(Unit:21 Standard Panel:5) / 45
Refrigerant		Type/GWP		R32/675
Refrigerant		Charge	kg/TCO2Eq	1.3/0.878
Refrigerant piping size		Liquid/Gas	ø mm	6.35(1/4") / 12.7(1/2")
Refrigerant line (one way) length			m	Max.30
Vertical height differences		Outdoor is higher/lower	m	Max.20 / Max.20
Outdoor operating temperature range	Cooling*2		°C	-15~46
	Heating			-15~20
Panel				T-PSA-5AW-E, T-PSAE-5AW-E
Air filter quantity				Pocket Plastic net x 1(Washable)
Remote control (option)				wired:RC-EX3A, RC-E5, RCH-E3 wireless:RCN-T-5AW-E2
Energy Class (Cooling/Heating)				A++/A+
SEER				6.34
SCOP (Average climate)				4.38
Pdesign (cooling/heating(@-10°C))			kW	7.1/5.7
Annual Electricity Consumption (cooling/heating)			kWh/a	393/1822
Designated Heating Season				Average

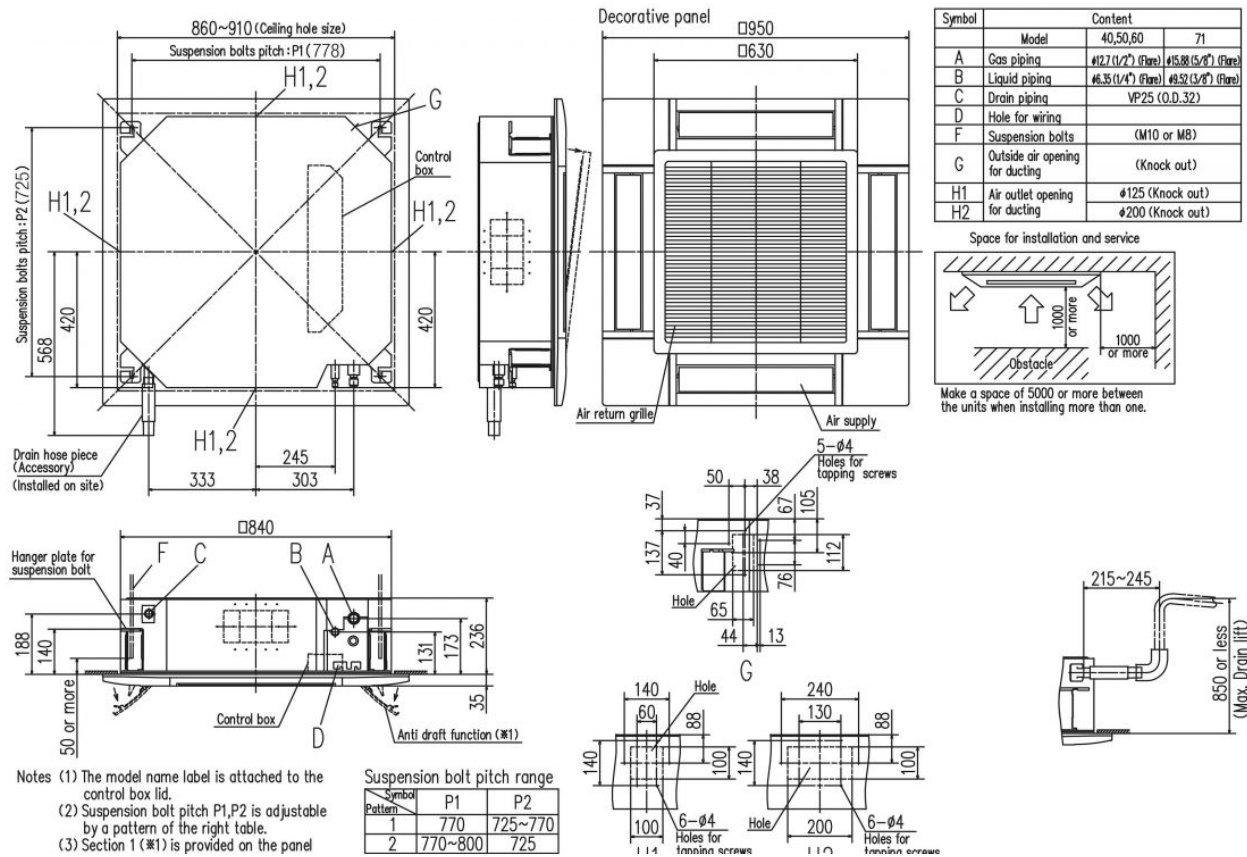
The data is measured under the following conditions(ISO-T1).

Cooling: Indoor temp. of 27°CDB, 19°CWB, and outdoor temp. of 35°CDB. Heating: Indoor temp. of 20°CDB, and outdoor temp. of 7°CDB, 6°CWB.

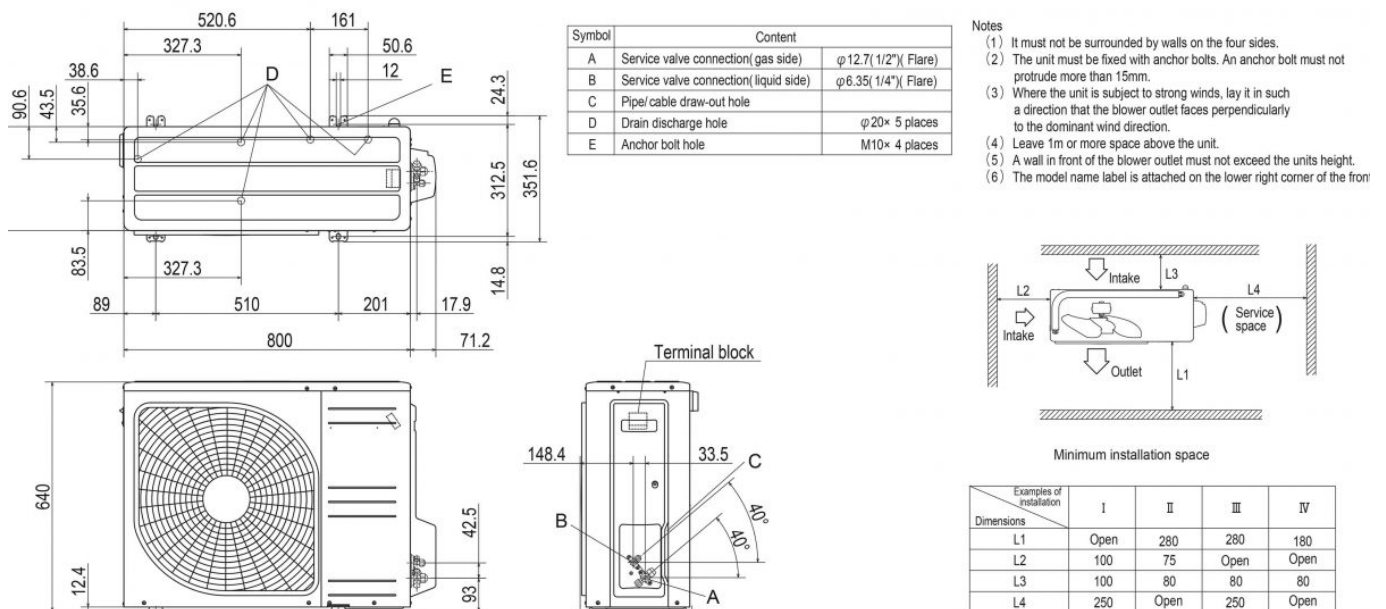
*1 : Indicates the value in an anechoic chamber. During operation these values are somewhat higher due to ambient conditions.

*2 : If a cooling operation is conducted when the outdoor air temperature is -5°C or lower, the outdoor unit should be installed at a place where it is not influenced by natural wind. If wind blows, the low pressure will drop and compressor frequency will increase, this will cause the capacity to drop and may cause the unit to break down.

Schematics



DC71VNP-W DC71VNP



APPENDIX C

FBAASA Chicken, Manchester

Kitchen Ventilation Specification

The proposed kitchen ventilation system is designed generally following the guidance in Approved document F, HSE catering information sheet 10, HSE catering information sheet 11, CIBSE Guide B;2005, Section 2.3.6 and DW/172 Specification for kitchen ventilation systems. The system contains following items:

Canopy

Ventilation Wall Type Canopy: 3225mm Long x 1300mm Wide x 600mm Deep, manufactured in stainless steel. Full length grease extraction plenum with removable baffle type grease filters, condense channel to perimeter with welded and polished corners. Air input plenums to opposing side of canopy with front facing perforated panel grilles, to comply with BESA DW172 specification. Extract and Input connection spigots, to comply with BESA DW172 specification. 5# LED Recessed Spot Light Fittings: Steam, heat and grease proof, approximately 500 lux at the working surfaces, prewired with 2m tail for continuation and testing by others.

Condense Canopy

Condense Canopy: 1000mm Long x 1000mm Wide x 600mm Deep, manufactured in stainless steel c/w condense channel to perimeter with welded and polished corners.

Cladding

Wall Cladding: 3225mm x 2000mm Stainless steel wall cladding within confines of canopy, with hidden fixings, jointing and edging sections.

Ductwork & Fans

Extract: 30# Metres Galvanised MS Ductwork, (Not Fire Rated) to comply with BESA DW144 and TR19 specifications, wall louvre termination subject to site conditions.

Supply: 15# Metres Galvanised MS Ductwork, (Not Fire Rated) to comply with BESA DW144 and TR19 specifications, G4 air filtration and wall louvre termination subject to site conditions.

Extract fan: MUB/T-S 062 560D4 IE2: 560 Dia (800x800x800 Box) Backwards Curved Centrifugal Fan: 400 Volts, 3 Phase, Motor = 2.99 Kw, SC = 32.4 Amps, FLC = 5.07 Amps, Noise Level at 3m = 57dBa. c/w Variable speed controller

Supply fan: AW500/4/1: Plate Mounted 500 Dia Axial Fan: 240 Volts, 1 Phase, Motor = 0.73 Kw, SC = 13.2 Amps, FLC = 3.20 Amps, Noise Level at 3m = 51dBa. c/w Variable speed controller

Noise Attenuation

Extract Sound Attenuation: Standard Insulated ductwork section without pods, Melinex Lined to prevent grease ingress to the insulation. Approximate noise reduction 10 dBA. NOTE! The above is our standard attenuation, if specific noise levels are to be achieved an acoustic specialist will be required to advise the NR level and specify silencers to suit.

Input Sound Attenuation: Standard Insulated ductwork section without pods. Approximate noise reduction 10 dBA. NOTE! The above is our standard attenuation, if specific noise levels are to be achieved an acoustic specialist will be required to advise the NR level and specify silencers to suit.

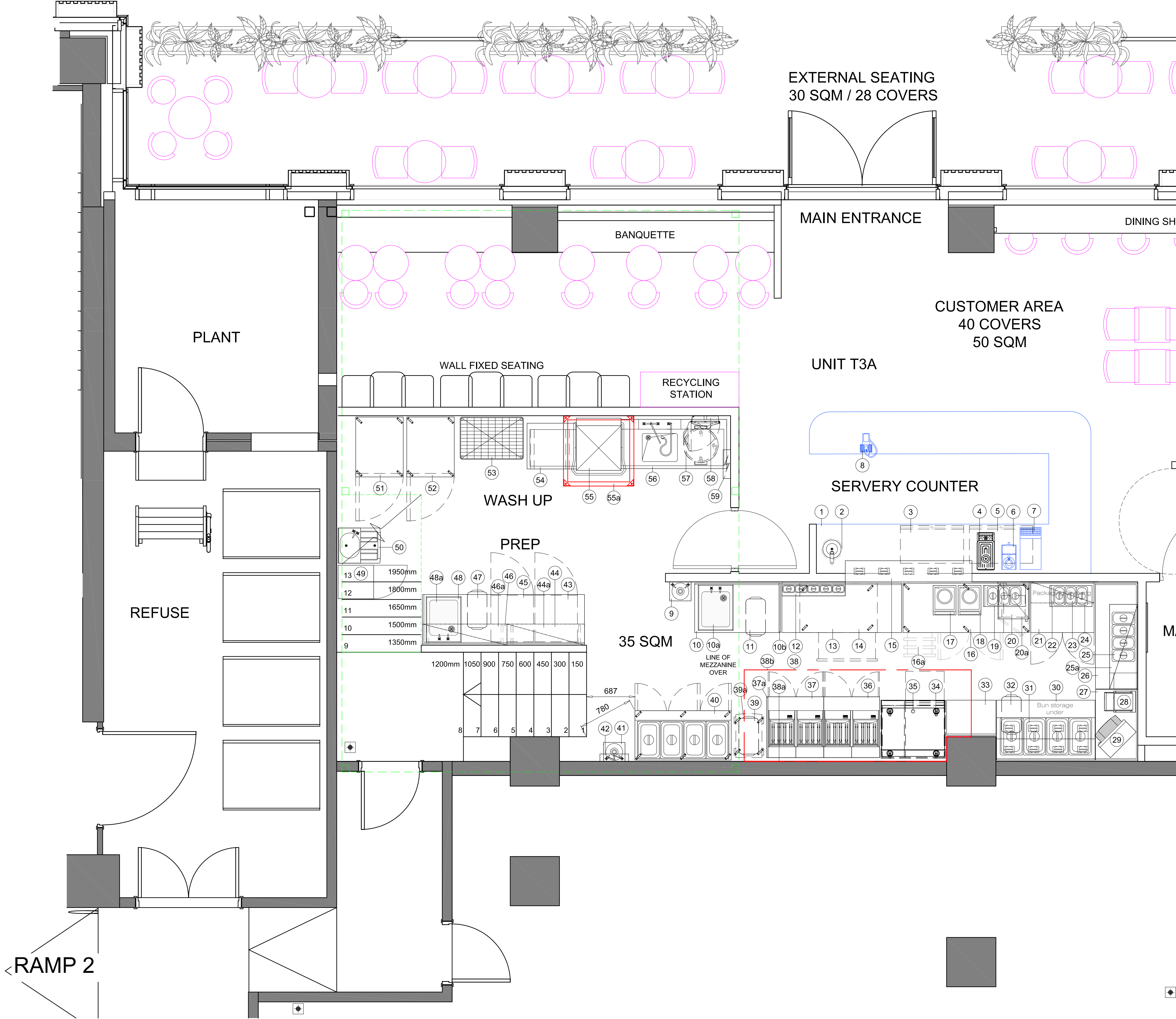
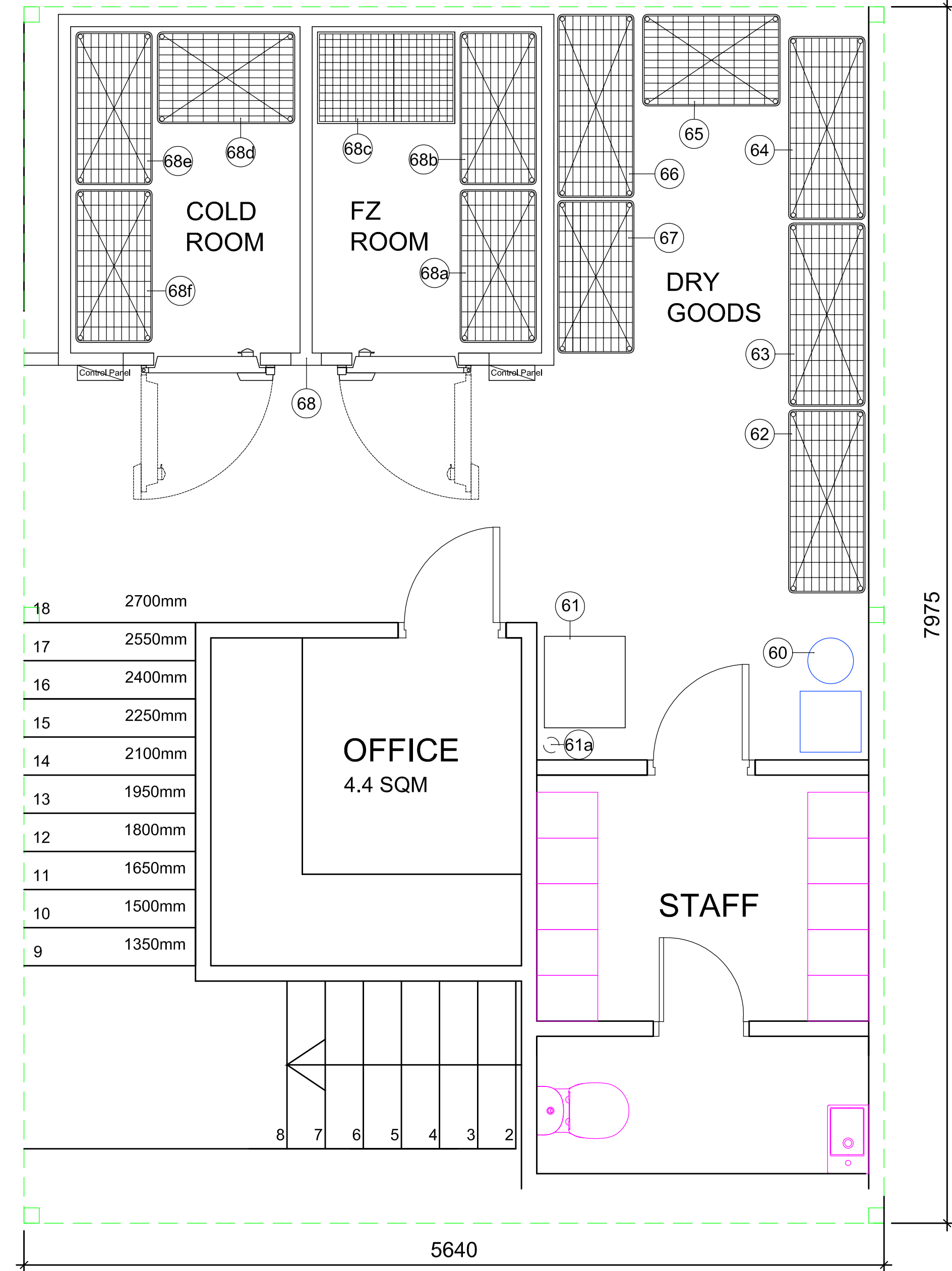
Odour Control

External ozone injection unit, odour control system, requiring a 6amp electrical connection, by others, linked via the extract fan controller.

Should there be any other specific items required that are not included in this specification then Airedale Ventilation Systems would need to be advised in order to add any additional items into the system. We now seek approval of the drawing and design.



- 1 1 (BY OTHERS) Counter
2 1 Inset Wash Hand Basin
3 1 Double Door Bottle Cooler (Sliding) Low Height
4 1 Automatic Water Boiler
5 1 Double Door Bottle Cooler (Sliding) Low Height
6 1 (BY OTHERS) Filter Coffee Machine
7 1 (BY CLIENTS) Blush Machine
8 1 (BY OTHERS) Post Mix Gun
9 1 Wash Hand Basin -V52
10 1 Bespoke Wall Bench c/w Inset Sink
10a 1 Sink Basin Cover
10b 1 Bespoke Side Screen
11 1 Slim Jim Bin - 60 Litre
12 1 Bespoke Condiment Rail
13 1 Chilled Drawers c/w Blast Chill + Ref/Freezer
14 1 Wall Bench
15 1 Bespoke Two Tier Heated Gantry
16 1 Three Door Refrigerated Counter
16a 1 Replace door with three 1/3 Drawers
17 1 Single Counter Top Induction
18 1 Single Counter Top Induction
19 1 Electric Wet Wall Bain Marie
20 1 1800w Professional Microwave Oven
20a 1 Bespoke Microwave Shelf
21 1 Two Door Counter Refrigerator (Green)
22 1 Wall Shelf
23 1 Wall Shelf
24 1 Electric Wet Wall Bain Marie
25 1 Counter Top Merchandiser
25a 1 Wall Shelf
26 1 Wall Bench
27 1 Wall Bench
28 1 Single Wall Ice Iron
29 1 Vertical Contact Toaster
30 1 Bespoke Heated Bain Marie Unit
31 1 Bespoke Conveyer/Heated Gantry
32 1 Slim Jim Bin - 60 Litre
33 1 Bespoke Wall Bench
34 1 Electric Griddle
35 1 Refrigerated Chf Base
36 1 Electric Twin Tank Fryer
37 1 Electric Twin Tank Fryer
37a 1 Bespoke Side Screen for Fryer
38 1 Bespoke Wall Top Extension Canopy (Spot only)
38a 1 Bespoke Stainless Steel Wall Cladding
38b 1 Ansul Fire Suppression System
39 1 Slim Jim Bin - 60 Litre
39a 1 Slim Jim Bin Mobile Dolly
40 1 Three Door Saladette
41 1 Wash Hand Basin -V52
42 1 Inset Control Unit
43 1 Undercounter Freezer
44 1 Wall Shelf
44a 1 Wall Shelf
45 1 Undercounter Fridge
46 1 Wall Shelf - Stock Item
46a 1 Wall Shelf - Stock Item
47 1 Slim Jim Bin - 60 Litre
48 1 Bespoke Wall Bench c/w Inset Sink
48a 1 Sink Basin Cover
49 1 COSHH Cupboard
50 1 Jerrard Bucket Sink
51 1 Xtra Single Door Upright Freezer (St/Ak)
52 1 Xtra Single Door Upright Refrigerator (St/Ak)
53 1 Complete Four Tier Storage Rack (Chrome)
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68v 1 Complete Four Tier Storage Rack (Chrome)
68w 1 Complete Four Tier Storage Rack (Chrome)
68x 1 Complete Four Tier Storage Rack (Chrome)
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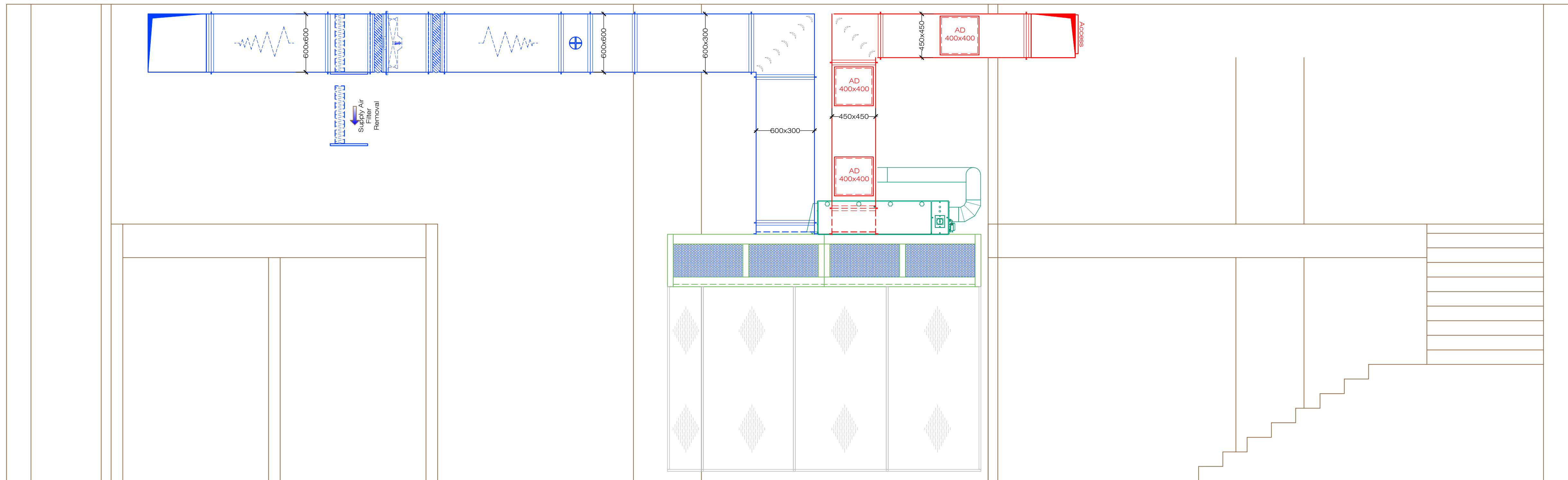


A0 DRAWING - DO NOT SCALE
IF PRINTED AT A1

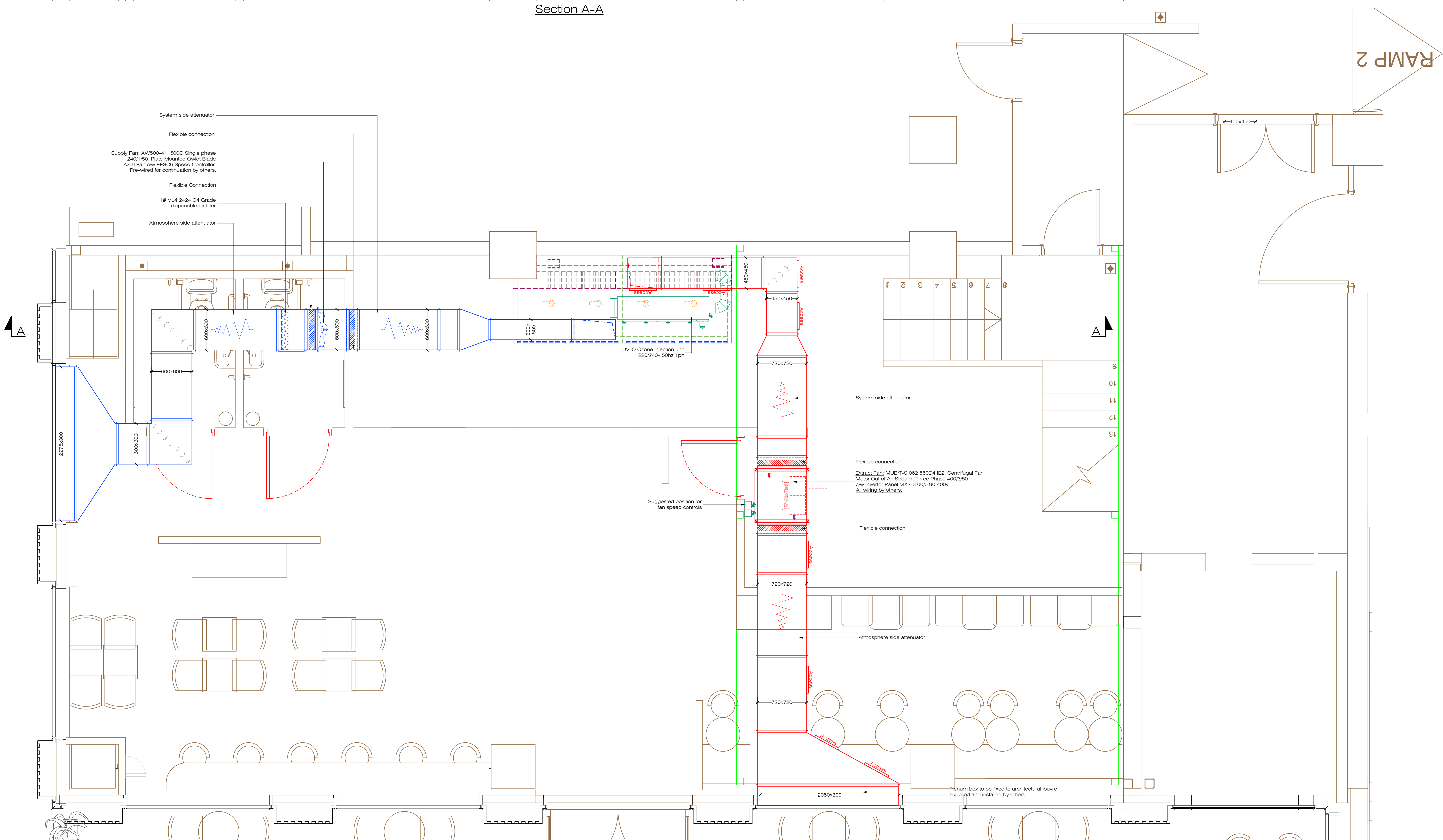
client name: FBAAASA Chicken
project name: FBAAASA Chicken Manchester

drawing no: 171108-01
revision: B
layout: KITCHEN GENERAL ARRANGEMENT
scale: 1:25 (A0)
status: APPROVAL
date: 12/04/2021
drawn by: OLIVER DIFFLEY
checked by: -
contact: JAN SISSON

Items by others



Section A-A



Notes:

- Canopies, exposed ductwork (within kitchen and service areas), wall cladding (within confines of canopy) and service distribution units are to be manufactured from 304 Grade 0.9mm Stainless Steel. General ductwork to be Galvanised Mild Steel.
- Where ductwork and canopies are fixed to the fabric of the building all edges are to be fully sealed with silicone.
- Building control & planning regulations to be checked independently by the architect/client for approval prior to installation.
- All electrical connections to canopy and system components by electrical contractor full in accordance with the current industry standards.

- All pipework, electrical trunking, service trays and ceiling mounted lighting installed by others to be routed external to canopies and ductwork routes.
- All earth bonding to ventilation equipment to be carried out by the electrical contractor in line with current industry regulations.
- All building apertures to be formed prior to system installation, and fully weather sealed following installation by the building contractor.
- Suspended ceilings to be installed following canopy and system installation.

Air Input

If not included within kitchen ventilation installation, this is to be provided by the mechanical contractor. 85% of the extraction flow rate is recommended as per BESA DW/172 Specification for kitchen ventilation systems. Adequate combustion air in accordance with Gas Safe requirements must be achieved at all times.

Gas Interlock:
In accordance with BS 6173:2001: Supply and extract fans to be interlocked to gas supply so that the gas will not be supplied without adequate ventilation. If not included within the ventilation installation this is to be provided by others to achieve compliance. All electrical and gas connections to be made by the qualified contractors.

Air Input Heating

In accordance with BESA DW/172 Specification for kitchen ventilation systems the recommended minimum supply air temperature is 10°C when discharged from canopy and 16°C when discharged from ceiling. If tempered air is not included very cold air will be introduced into the kitchen area during the winter months. Subject to there being suitable electrical power, gas supply or heating boilers being available tempered air can be retro installed in most normal circumstances. If no form of air heating is installed we cannot accept any responsibility for staff discomfort.

Flow Rates

Extract : 1.11 M³/sec
Input : 0.95 M³/sec

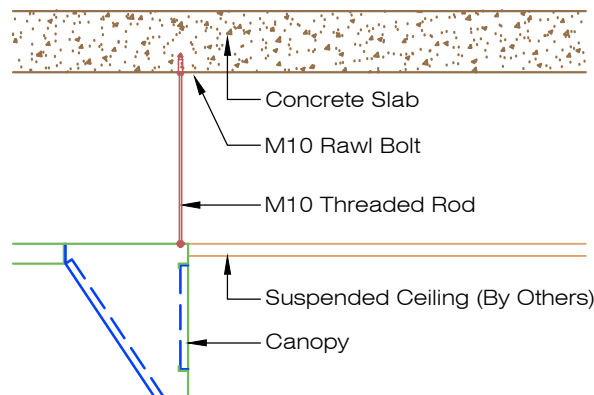
Fan Details

Extract Fan:
Backwards Curved Centrifugal Fan:
MUB/T-S 062 560D4 IE2
Controller: EFSC6
Power: 2.99 KW 400/3/50
FLC: 5.07 Amp
SC: 32.4 Amps
Noise level: 57 dbA @ 3m

Supply Fan:

Plate Mounted Axial Fan:
AW 500/4/1
Controller: EFSC6
Power: 0.73 KW 240/1/50
FLC: 3.20 Amp
SC: 13.2 Amps
Noise level: 51 dbA @ 3m

Area	Changes / hr
Restaurant Seating	10-12
Large Kitchens	40
Chef's Office	6-8
Catering Loads	15
Dishwash and PotWash	30
Preparation Areas	20
Dry Stores (24 hour)	10
Services	12
Refuse Stores	15
CDSHT (24 hours)	15



revision:	date:	description:
A	15/11/2021	Extract re-routed to stay within fire compartment.



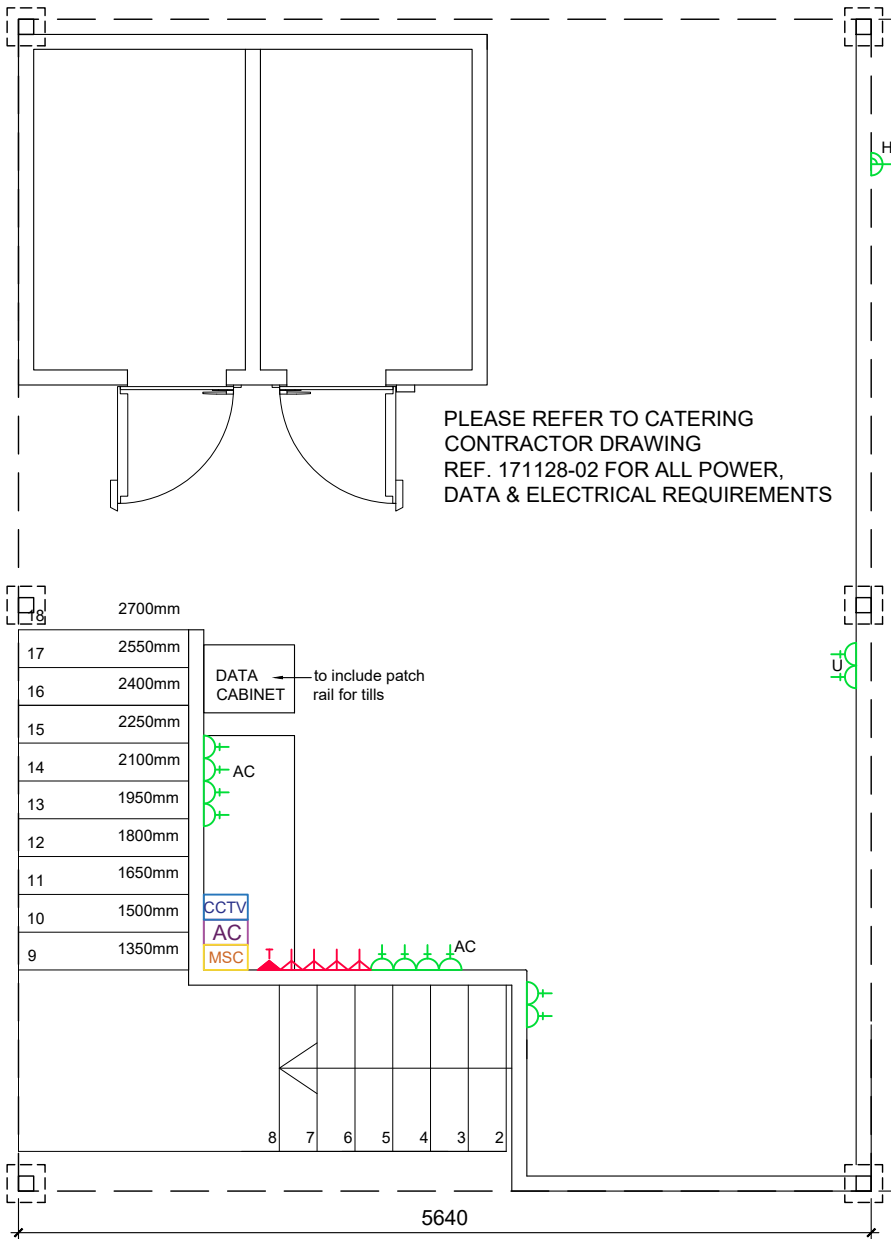
Do Not Scale - If In Doubt Ask

client name: **Bird of Prey**
project name: **Unit 13A, Circle Square, Charles Street, Manchester, M1 7DF**
drawing no: 172703-01
project no: AVS2185
SOR no: x
revision: A
layout: Kitchen Ventilation System
scale: 1:25 @ A0
status: INFORMATION/CONSTRUCTION
date: 14th June 2021
drawn by: Martin Cummings
contact: Ian Sisson

APPENDIX D

Do not scale off this drawing. All dimensions to be checked on site prior to manufacture and construction. This drawing is the property of thefridayproject and should not be reproduced without permission. All discrepancies to be brought to the attention of the architect immediately. This drawing is to be read in conjunction with the specification / bill of quantities and related drawings.

REVISION			
-	FIRST ISSUE	05.07.21	LJ
A	SERVERY TILLS AND KITCHEN PRINTERS CONFIRMED.	27.10.21	LJ
B	NOTES RELATING TO BUILDING REGULATIONS ADDED.	16.11.21	LJ
C	EPOS & KITCHEN PRINTER REQUIREMENTS UPDATED & SERVERY EQUIPMENT POWER ADDED	12.04.22	LJ



MEZZANINE

SYMBOL KEY

	SINGLE SWITCH POWER SOCKET (C=CLEANERS SOCKET)
	DOUBLE SWITCH POWER SOCKET
	DOUBLE SWITCH POWER SOCKET WITH USB SOCKET
	DOUBLE SWITCH POWER SOCKET ABOVE COUNTER / TABLE
	DOUBLE SWITCH POWER SOCKET BELOW COUNTER
	FUSED SPUR
	SINGLE DATA SOCKET
	DOUBLE DATA SOCKET
	TELEPHONE SOCKET
	CCTV CAMERA (SUGGESTED POSITION SHOWN, TO BE CONFIRMED BY SUNCONTRACTOR). ALL CAMERA'S TO BE WALL MOUNTED
	WALL MOUNTED SPEAKER
	AIR CONDITIONING SYSTEM CONTROL PANEL APPROX. SIZE W:400 X H:400 X D:200MM
	MUSIC CONTROL PANEL
	LIGHT SWITCH CONTROL PANEL
	INTRUDER ALARM KEY PAD
	CCTV HUB
	POWER OVER ETHERNET INJECTOR UNIT
	TIME & ATTENDANCE SYSTEM
	INCOMING BT LINE & TERMINATION SOCKET

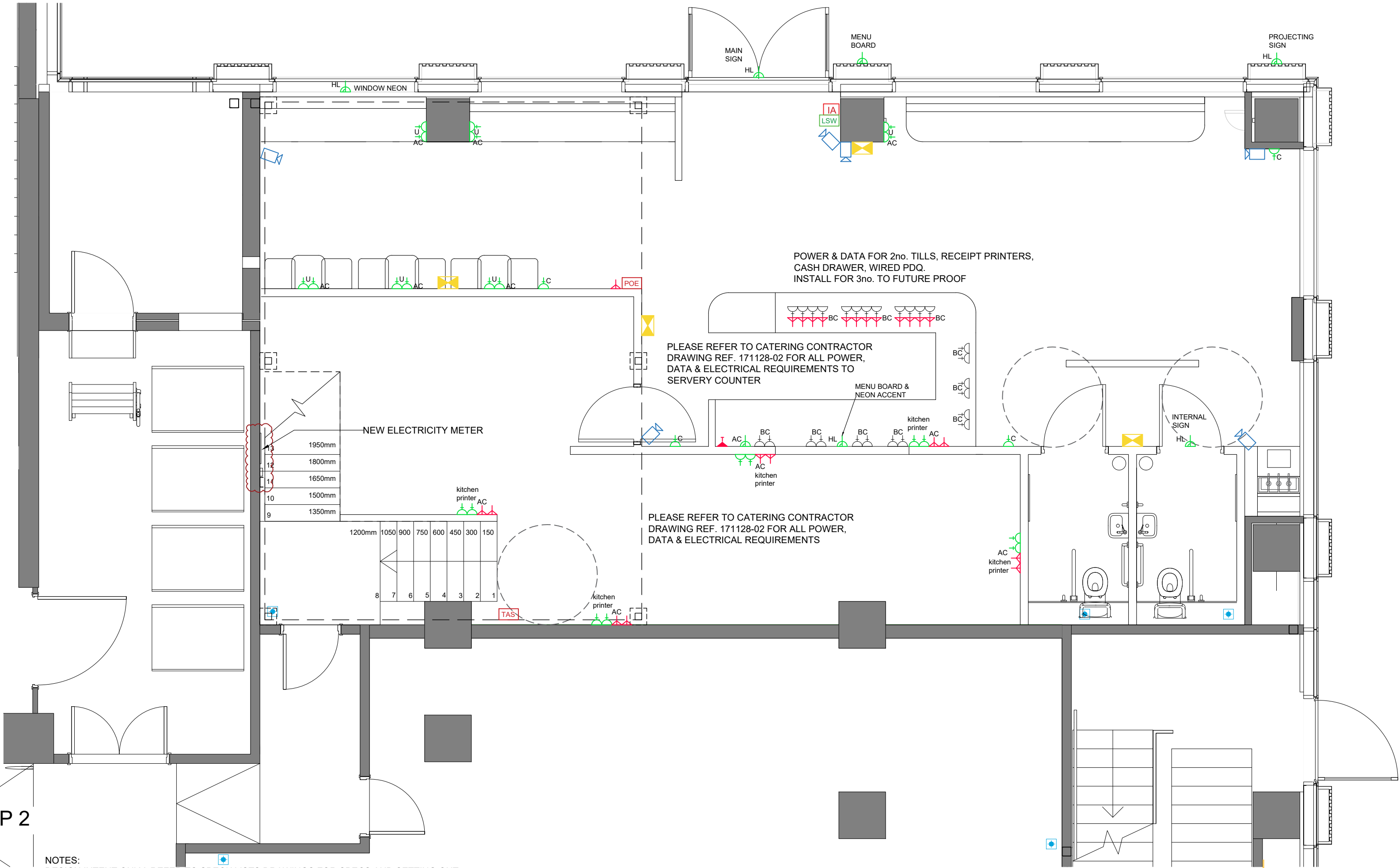
RAMP 2

NOTES:
DESIGN INTENT ONLY. REFER TO SPECIALISTS DRAWINGS FOR SPECS AND SETTING OUT
REQUIREMENT FOR CCTV, MUSIC, PHONE & TAS TO BE CONFIRMED BY CLIENT

- All small power requirements are indicative only and subject to confirmation by electrical consultant.
- Electrical Consultant to advise on distribution board loadings and requirements.
- Air conditioning requirements and servicing to be confirmed by Mechanical consultant.
- Data & CCTV to be cabled back to data cabinet in office as per specialists specs and drawings.
- Electrical contractor to supply and install data cabinet.
- Refer to music contractor drawing and specification for position of speakers, power & data requirements.
- Refer to CCTV Contractor drawings and specification for positions of cameras, power & data requirements.
- Refer to signage contractors drawings and specification for power requirements to signage.
- Any discrepancies/ queries should be raised immediately prior to installation
- Last man out switch by main entrance door.

FIRE ALARM:

The Tenant will be responsible for the design and installation of their fire alarm system. The system shall comply with BS 5839 and have the ability to link back to a fire alarm interface within the unit to signal a fire / fault alarm to the Landlord's fire alarm panel.
This interface shall be demonstrated by the tenant's fire alarm specialist with the Landlord's fire alarm specialist installer present. All costs associated with the demonstration of the interface connection will be borne by the tenant.
Means of warning, fire alarm and emergency light fittings, are to be installed in accordance with Building Regulation B1.



FBAASA Ltd client

UNIT T3A, CIRCLE SQUARE
CHARLES STREET, MANCHESTER, M1 7DF project

PROPOSED
SMALL POWER & DATA PLAN title

SA01 job No.

AL06 / C dwg No.

1:50 @ A2 scale

LJ drawn

TFP

thefridayproject
lucy@fridayproject.co.uk

Amp

6 selectable line inputs

1x - Bluetooth receiver (wireless)

2x - 2 RCA/Phono (red & white) inputs

1x - 3.5mm AUX jack

1x - USB media input

1x - SD Card media input

2x 6.35mm Microphone inputs - Allows you to use as a loud hailer / public speaking / karaoke system

1x FM Antenna Connections

2x - spring terminal / speaker cable (red & black) outputs

Built-in FM receiver

Sleek and compact design

Durable metal body with breathable air vents built in.

UK mains power cable supplied

Power Supply - 230V AC, 50Hz

Power output max per channel at 4 Ohms - 55W (per side)

Power output per channel at 4 Ohms - 35W (per side)

Power output Max per channel at 8 Ohms - 40W (per side)

Power output RMS per channel at 8 Ohms - 25W (per side)

Dimensions - 200mm x 65mm x 200mm (WxHxD)

Weight - 1700g

WALL SPEAKERS

2-Way Speakers

Speaker Cable Connections

Max Power 8Ohm - 60w

Power RMS 8Ohm - 30w

Sensitivity (1m, 1W) - 88DB

Frequency Response - 120Hz-20kHz

Impedance - 8 ohms

APPENDIX E

FBAASA T/AS

Bird of Prey

Unit T3A, Vita Living North - Waste Management Strategy



Version Control

First Issue – 19 May 2022	SB
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Waste Management Strategy

1 Introduction

- 1.1 The purpose of this document is to detail the strategy for waste storage, collection and time restrictions.

2. Internal Arrangements

- 2.1 FBAASA T/As Bird of Prey (hereafter referenced as BoP) will have bins in kitchens, back-of-house and bin stores within unit T3A. These bins will be for general refuse, paper/card, co-mingled recyclables (glass/metal/plastic) and organic waste.

3. Collections

- 3.1 Vita Living North has allocated 1 x bin stores for the use of BoP and a transfer route to transfer waste from Unit T3A to the bin store has been made available from within the unit.
- 3.2 It is the responsibility of BoP staff to remove waste from Unit T3A to the bin stores and transfer the bins from the refuse store to the collection point allocated by Circle Square (to be confirmed by CS)
- 3.7 All refuse will be removed to the allocated collection point, in line with the below timings on a daily basis
- 07:30 to 20:00 Monday to Saturday; and
 - 10:00 to 18:00 Sundays and Bank Holidays.

4. Waste Quantities

- 4.1 Any BoP produced glass and organic waste will be within the storage of 240l bins within Unit T3A for these particular waste types. BoP has ensured that space for these bins has been incorporated into the fit-out. This waste will be removed to the allocated collection point on the days allocated by Circle Square.
- 4.2 BoP will use the shared internal bin store allocated to Unit T3A for the disposal of:
- General refuse
 - Paper and card
 - Co-mingled recyclables
- 4.3 BoP will adhere to the below allowance or refuse quantities
- 4.4 If BoP produces in excess of these quantities, the excess will be stored within the refuse area within their unit. Alternatively, BoP may apply to the Landlord for additional refuse collections. If approved, the cost of the additional collections will be borne by BoP.
- 4.5 Should BoP become aware that it is producing less than the below quantities, the Landlord will be informed.

Retail Unit T3A:

- Daily production of General Refuse – 68 litres to be placed in the shared bin store
- Daily production of Paper/Card Refuse – 136 litres to be placed in the shared bin store
- Daily production of Co-Mingled Recyclables – 43 litres to be placed in the shared bin store
- Daily production of Glass – 129 litres to be stored within the retailer's unit
- Daily production of Organic Refuse – 240 litres to be stored within the retailer's unit

5. Service Loading Bays

- 5.1 In line with the Fire Strategy, BoP understands that no goods, materials or equipment can be stored in the back-of-house corridors or staircases as these are all evacuation and escape routes.

THANK YOU