



Project Title - SLW173533 - 70 Bury Old Road, Manchester

Project Address - 70 Bury Old Road, Manchester, M8 5BN

Scope of Works - Install of ventilation system for new proposed kitchen & prep kitchen.

Client - Ian Rodwell, IPR Interiors Ltd

Date Issued – 23/06/2021

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This document has been prepared to detail the proposed ventilation system for 70 Bury Old Road, Manchester, M8 5BN.

With this proposal the following documents can be found.

1. Extent of existing and proposed works and EMAQ+ odour assessment
2. Site Map
3. Elevation drawings of external and internal ventilation services
4. Proposed Plant data sheets.



CK Direct

15 Tresham Road

Orton Southgate

Peterborough

PE2 6SG



Proposed Ventilation Services

The premises plan to install a new back of house kitchen which will require a kitchen extraction system designed in accordance with BESA DW172 2018 2nd Edition and EMAQ Control of Odour and Noise from Commercial Kitchen Exhaust Systems.

The extract system will have a stainless-steel wall mounted extract canopy manufactured by CK Direct. The canopy shall be served by an extract and fresh air ventilation system with all plant, duct and noise located within the first-floor flat roof and second-floor.

The canopy shall have a set of grease separators for the removal of the initial grease from the cooking process before it enters the duct system.

The extract air shall be pulled through the canopy to the duct system, for the removal of grease filter and will exit the system at high level at the rear of the building.

The odour control has been specified on the EMAQ risk assessment scoring process.

Dispersion – Poor - Score 15
Proximity of Receptors – Medium - Score 5
Size of Kitchen -Medium - Score 3
Cooking type – High - Score 7

Total Score 30 - High-level odour control required.

The extract duct shall terminate at high level at the rear of the building. Shown on drawing (SLW172303-DRG-001 & 002)

The fresh air duct shall enter the building via the flat roof on the first floor for the ground floor kitchen and via box fan on the front of the building located on the first floor. Shown on drawing (SLW172303-DRG-002 & 003)



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Site Map



Appendix A - Information Required to Support Planning Applications for Commercial Kitchen Exhaust Systems

This form has been developed in line with the Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems – DEFRA 2005

The following points from the guidance should be adhered to:

- The aim of any ventilation/extraction is to ensure that no nuisance, disturbance or loss of amenity is caused by odour, fumes, food droplets or noise to nearby properties.
- A suitably qualified and experienced person with specialist knowledge of ventilation schemes should undertake the design and installation of a ventilation system.
- In circumstances where the end user of the premises is unknown, or where the specific type of food to be cooked is unknown, the installation should be designed to achieve the highest level of odour control in order to cater for a worst case scenario.

Information Required:

1. Information on Premises - No of meals to be served per day. - Method of preparation and cooking. - Type of food served.	
2. Plans and Drawings - Scaled plan showing internal arrangement of premises and dimensions/location of the ventilation system. - Scaled plan showing dimensions and route of external exhaust duct work. The location and type of all filters and the location of the fan must be clearly marked.	
3. Pre-filters - Copy of manufacturer's product data sheet. - Dimensions and nature of pre-filter media. - Manufacturer's recommendations on frequency and type of maintenance.	On the make-up air system F7 grade filter unit with changeable filters to be installed with the ground floor system and prep kitchen fan box.
4. Electrostatic precipitators (where proposed) - Copy of manufacturer's product data sheet. - Dimensions of ESP and flow rate rating. - Manufacturer's recommendations on frequency and type of maintenance.	Due the location of the terminate at high level at the rear of the building and type of cooking, we feel smoke control will not be required.
5. Carbon filters (where proposed)	

- Copy of manufacturer's product data sheet. - Dimensions on filter panel. - No. of filter panels in filter bed. - Nature of carbon (including product type). - Frequency of replacement of units. - Dwell time.	Due the location of the terminate at high level at the rear of the building, we feel Odour control will not be required.
6. Odour counteractant or neutralizing system (where proposed) - Copy of manufacturer's product data sheet. - Counteractant or neutralizing chemical to be used. - COSHH data sheets for chemical to be used.	Due the location of the terminate at high level at the rear of the building, we feel Odour control will not be required.
7. Cooker Head - Length the cooker hood overhangs the appliances.	Ground Floor kitchen – 4200 x 1250 x 500mm First floor prep kitchen – 1600 x 800 x 500mm
8. System operation - Extract rate in m3/s	Ground Floor kitchen – 1.89m3/s First floor prep kitchen – 0.60m3/s Total extract air flow rate 2.49m3/s
9. Flue Design - Height and velocity of final discharge. Discharge should be min. 1m above roof ridge level. Where this is not possible additional filters will be required. Final discharge should be vertically upwards and unimpeded by flue terminals.	The extract duct shall terminate at high level at the rear of the building. Shown on drawing (SLW172303-DRG-001 & 002)
10. Maintenance Schedule of maintenance must be provided including details for: - Cleaning of washable grease filters. - Frequency of inspection and replacement of all filters proposed. - Inspection and servicing of fans.	Under DW172 the extract and canopies will require TR19 standard clean & service between 6 to 12 months.

Additional Notes:

- Air inlets must not permit pests to enter kitchen (e.g. fly screens can be used).
- The method for supplying make up air into the kitchen must not result in its contamination (e.g. separate provision must be made for ventilation of a toilet).
- There must be sufficient access points to permit adequate cleaning of all the ductwork.