

Proud Trust

The LGBT+ Centre, Manchester

Ventilation, Extraction and Odour Statement

RevP1
November 2018

Contents

1. Introduction.....1

2. Heating Equipment.....1

3. Ventilation Equipment.....1

 3.1 Building Ventilation1

 3.2 Kitchen Extract.....1

4. Noise1

5. Drawings1

Revisions Table

Revision	Date	Changes
P1	Nov 2018	Initial Release

1. Introduction

This report is a response to a request from Manchester City Council for a statement regarding the ventilation, extraction and odour for the Proud Trust LGBTQ+ building in Manchester.

This will include the following information:

- The location and appearance of any external equipment for fume extraction/ventilation, e.g. grilles/flues.
- Relevant floorplans showing the location of any equipment internally and the route any ducting would take to the internal riser/exterior walls
- The noise levels that would be generated from the proposed equipment and the acoustic attenuation measures proposed to reduce the equipment's noise output externally.
- A technical specification of the proposed equipment
- Information regarding the proposed cleaning/maintenance regime for the fume extraction equipment

2. Heating Equipment

The building will be heated by a mono-bloc Air Source Heat Pump (ASHP) which will be located on the roof terrace and concealed by the parapet.

An image of a typical mono-bloc ASHP is shown below.



3. Ventilation Equipment

Drawings have been inserted on the following pages, which show the layout of the ventilation systems.

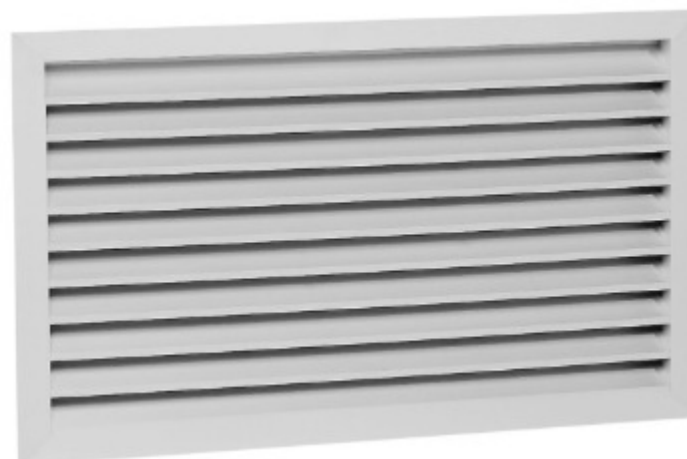
3.1 Building Ventilation

The building will use Mechanical Ventilation with Heat Recover (MVHR) to ventilate the whole building, to provide fresh air for breathing and to remove internal pollutants. Total ventilation flow rates to be 500 l/s maximum.

The MVHR unit is located internally in a service cupboard and will have supply and exhaust ducts to external via wall grilles.

Wall grilles will be of standard anodized aluminium construction and will be located on the West facing wall on the first floor.

An image of a typical wall grille is shown below.



3.2 Kitchen Extract

The kitchen extract requirements can be summarised as follows:

- Food preparation for vegetarian food only (such as cooked veggie breakfasts, soups, chilli, curry, and halloumi salads), cakes, and sandwiches for catering off-site
- Kitchen equipment to include electric oven and induction hobs
- Extract to be 500l/s maximum via 350mm round duct, preferably exiting through the wall as per current building

The kitchen extract will consist of a large cooker hood with built in grease filter, ducted to external using large diameter round duct.

Ducts will terminate at external walls via wall grilles, as shown above, located at the rear of the building at ground level. This area is a car park and is located away from both properties either side and the residential flats next door which extend several storeys above the roof level of this building.

A service agreement will be put in place concerning regular cleaning and maintenance of the fume extraction equipment.

4. Noise

A noise survey has been completed by the client and will be provided.

5. Drawings

Layout drawings for the ventilation system are shown below for reference.

