Hanover Building, Retail Units, Manchester
Planning Submission
Ventilation Strategy Statement **December 2020**

Introduction

This statement has been prepared to provide outline details of the ventilation proposals for Hanover Building, Retail Units which forms part of the NOMA estate in Manchester.

The project consists of re-alignment of the retail split demises, installation of louvres for tenant's future ventilation strategy and modifications to incoming utilities to suit proposed demise plans.

The current approved scheme for the building/s is on the basis on ventilating the retail units via louvres within the façade of the Ground, Basement & Sub-Basement levels, with only riser provision through the building to roof level for kitchen extract only. This therefore restricts any alternative options to ventilate the units other than through the building façade at the lower levels.

The approved scheme had substantial louvre provision to the Cooperation Street elevation, which is seen to be the most sensitive of any elevations. We therefore reviewed the louvre provision to equally apportion louvres across each elevation, thus reducing the impact on Cooperation Street to low level louvres only serving Sub-Basement, and providing as far as reasonably practicable separation between intake and discharge louvres. In order to maintain the existing window profiles, the louvre areas have slightly increased (from 24m^2 to 29m^2 total).

The ventilation strategy will be developed in line with the following:

- Current Building Regulations Approved Documents
- CIBSE Guidebooks
- Health and Safety at Work Act
- Manchester City Council planning conditions and requirements
- All relevant British Standards and Codes of Practices
- DEFRA (Department of Environmental, Food & Rural Affairs) Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems

This statement shall be read in conjunction with the following drawings located in Appendix A of this document:

The Retail Units ventilation installations will be tenant's fit out, but the shell units will be developed to facilitate the following strategy:

- Each retail unit (with exception of retail 04) will have provision for catering facilities with riser space provided through the building for kitchen ventilation systems to roof level, along with allocated plant space at roof level. The kitchen extracts will terminate at least 1m above the eaves level and/or any openable windows/ventilation intakes of nearby properties

- Each retail units will be provided general supply / extract and kitchen supply make-up via a louvres within the façade at Ground, Basement and Sub-Basement levels, to allow each level to be effectively ventilated

Tenant fit out works with be controlled via a tenant liaison process to ensure adequate odour and particulate filtration is incorporated into the fit-out design with appropriate noise control.

Appendix A:

Retail Ventilation Strategy Layouts

- 2167-GF-4001-P1
- 2167-B-4001-P1
- 2167-SB-4001-P1