Project Location:
Minehead Resource Centre , Dermot Murphy Close, Manchester, M20 1FW

Proposal:
Proposed residential development comprising a three storey block of 54 no apartments, treatment room and cafe with associated car parking, gardens, access roads and landscaping. and erection of 10 two storey, 2 bedroom mews properties with associated car parking and landscaping.

Date of application: 5 July 2017 **Application number**: 116840/FO/2017

10) Prior to the installation of any extraction system in the development , a scheme for the extraction of any fumes, vapours and odours from the premises hereby approved shall be submitted to, and approved in writing by, the City Council as local planning authority. The approved scheme shall be implemented prior to occupancy and shall remain operational thereafter.

Reason - In the interests of the amenities of the occupiers nearby properties in order to comply with policies SP1 and DM1 of the Core Strategy.

Specification for Kitchen Ventilation System, to Ground Floor Café Area.

To satisfy Planning Condition 10 described above, the following design and operation proposals have been considered, for the commercial kitchen ventilation systems.

Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems, produced for DEFRA. Even though this document when printed states the information is out of date and withdrawn, is what Manchester City Council are using for information.

Information Required To Support Planning Application For Commercial Kitchen

1. Information on premises.
    - The number of meals to be served per day would be approximately 100
    - Method of preparing and cooking the meals would be fresh food prepared daily using gas and electric cooking equipment.
    - Type of meals envisaged would be as any standard café including cooked breakfast, toasted sandwiches and paninis.
    - Hours of operation for the business and ventilation plant would be Mon-Fri 8am-4pm & Sat-Sun 10am -3pm.

2. Plans and drawings.
    - The drawings enclosed with this submission indicate the dimensions and routing of ductwork through the 3 storey building, including the exhaust discharge details.

      Indicative M&E services strategy kitchen, café & meter cupboard drawing ref SEM0559/ME01

      Kitchen Layout – Dawnvale drawing 001.

3. Pre-Filters
    - The pre-filter information has been provided by Dawnvale who are the commercial kitchen canopy supplier and installer.

      Kitchen extract canopy fitted with the “Longar Type 2” premium baffle filter.

4. Electrostatic precipitator.
    - It is not envisaged this item will be required.

5. Carbon Filters.
    - It is not envisaged these will be required.

6. Odour Counteractant.
    - It is not envisaged anything will be required.

7. Cooker Hood.
    - Length that the cooker hood overhangs the appliances are 300mm R/H end and 400mm L/H end, with 500mm across the front.
    - Face velocity would be 0.26m/s (1.19m3/s / 4.76m2)
    - Cooker hood dimensions 3.4m x 1.4m.

      Kitchen Layout – Dawnvale drawing 001.

8. System Operation.
    - Extract rate would be 1.19m3/s
    - Dwell time for carbon filtration is NOT APPLICABLE. (0.1 if applicable)
    - Volume of kitchen including servery = 72sqm.
    - Efflux velocity would be 12m/s, (315dia duct with 1.19m3/s VFR)

    The system performance can be adjusted by the use of the installed variable speed extract fan unit.

9. Flue Design.
    - The discharge from the flue is a minimum of 1m above the main roof ridgeline. Drawing SEM0559/ME-01 identifies the sizes, routes and final location. Final section of external duct to be reduced in size from 400dia to 315dia and painted Grey RAL 7016.

10. Noise.
    - Sound data for the extract fan selected can be found on the enclosed Woods Maxfan Compac. Fan & inlet/outlet silencers located internally with purpose made plant room, minimum 1 hour constructed walls.

11. Maintenance.
    - Cleaning the washable grease filters should be carried out as a minimum every week, but would be dependent on conditions.
    - The replacement of grease filters would be determined by site conditions but as a minimum would be annually.
    - The extract fan would be inspected and serviced annually as a minimum.

12. Additional notes for guidance.
    - Air inlets, louvres etc have fixed flyscreens'.
    - A dedicated air handling unit provides fresh make-up air is detailed on drawing SEM0559/ME-01.
    - Adequate access points every 3mts have been provided as required by DW172.