



47 Peter Street, Manchester

Ventilation Statement

Submitted and Prepared by: MLS

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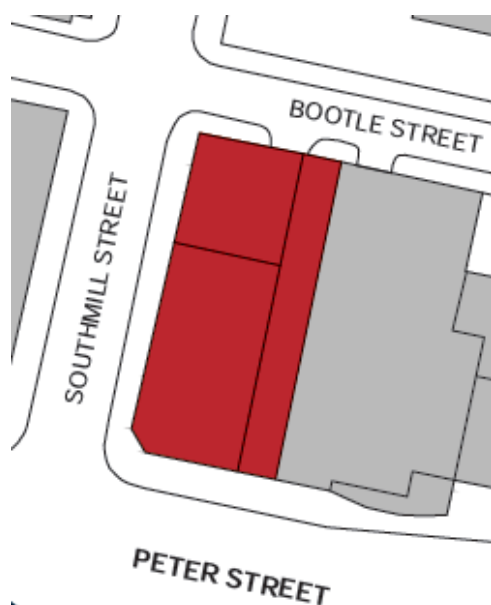
1.0 Introduction

1.1 Context

Zerum MEP has been commissioned to prepare a Ventilation Statement to accompany a planning application for the proposed development at 47 Peter Street, to renovate the existing Grade II listed former Victorian warehouse, into hotel accommodation.

1.2 Site Description

The building is located on the corner of Peter Street and Southmill Street in Manchester's city centre. The building is located on a prominent corner bounded on three sides by Peter Street to the south, Southmill Street to the west and Bootle Street to the north. On the eastern boundary of the site the building abuts a seven storey contemporary office building.



1.3 Description of development

The building currently consists of four storeys above ground with a semi-submerged lower ground/ basement level. The lower ground and ground floor levels are currently occupied by a critically acclaimed Asian restaurant. The proposed development is to renovate the first second and third floors, creating a mezzanine level on the third floor.

1.4 Scope of this report

This Ventilation Statement details the ventilation strategy for the hotel bedrooms and servicing areas.

2.0 Hotel Bedroom Ventilation

2.1 Development Information

This section refers to the bedrooms proposed on the first, second, third and mezzanine level of the proposed development.

2.2 Approach to Ventilation

Background ventilation will be provided via a Central Mechanical Ventilation with Heat Recovery unit which will be located externally – the unit will contain filters, plate heat exchanger or thermal wheel. The Exhaust and Intake terminate at roof level as far apart as possible. The intake will also be located as far as possible away from the existing restaurant exhausts that are also located at roof level.

The existing system may require some modification to ensure suitable access is maintained to roof top plant and ensure suitable separation distances are maintained between discharge and inlet positions.

Air will be extracted from bathrooms and kitchenette areas. The air volumes will be balanced by the supply to living rooms and bedrooms.

Within each room the supply and extract ventilation will switch between setback and duty operation automatically via the common key card system.

Kitchens will have dedicated recirculation extract hoods where applicable.

Access to the roof via access hatch will be provided for connection, installation and maintenance.