ODOUR ASSESSMENT

UNIT 19,
ROYAL EXCHANGE ARCADE

JANUARY 2018

1. Introduction

1.1. In order to comply with Building Regulations and ensure a safe and clean internal environment, a level of fume extraction is required for the cafe.

1.2. The application is accompanied by the information required to support a planning application for a commercial kitchen, set out within Defra's 'Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems', to determine the risk of odour impacts resulting from the operation of the restaurant.

1.3. It should be noted that this guidance has recently been withdrawn by Defra; however, and in the absence of any other relevant guidance, it has been assumed that Manchester City Council will require an assessment in accordance with the methodology set out in this guidance document.

1.4. This assessment therefore confirms:

- Information on premises;
- Relevant plans and drawings;
- Manufacturer's product data sheet;
- Noise levels; and
- Maintenance schedule.

1. INFORMATION ON PREMISES

1.1. The premises will be situated within unit 19 of the Royal Exchange Arcade. This application proposes a new A3 (café) use providing 65sq m of floorspace at ground floor and 67sq m of floorspace at basement level.

1.2. The opening hours of the Café will be from 6am - 8pm (16 hours), aiming to average 8 meals per hour. This would result in 40 covers being served per day. The methods of preparation and cooking will be baking, roasting, grilling, boiling and steaming.

1.3. The types of meals served will comprise of the following:

- Salads
- Traditional English breakfast (full cooked) – no fried eggs, poached/scrambled only
- Alternative breakfast options (oats, fruits, toast/bread, yoghurt, nuts)
- Items on toast
- Soups
- Continental breakfast options (croissants, jams, baked goods)
- Sweet bakes, desserts and ice cream
- Smoothies/juices

2. RELEVANT PLANS AND DRAWINGS

2.1. The 'Proposed Services Basement' prepared by APM Design plan reference APM-CAFE3-6002 provides detail on the location of the proposed electric oven range, the 'Proposed Ceiling and Lighting' plan reference APM-CAFE3-6002 shown the position of the proposed internal fume filtration unit within the kitchen at basement level.

2.2. The system will comprise a fume filtration unit. The three-part filter system comprises a washable aluminium mesh for removing large grease particles; a washable foam layer which absorbs fine grease particles; and a replaceable activated charcoal filter.

2.3. Once treated, cleansed air is expelled at top rear of unit and re-circulated. As the proposed kitchen equipment is electrically powered, no fresh air supply will be required. The proposed development does not include any external equipment for fume extraction/ventilation.

3. MANUFACTURER'S PRODUCT DATA SHEET

3.1. A copy of the manufacturers product data sheet is provided at Appendix 2 of this statement.

3.2. The filtration unit proposed is the Lincat Silverlink 600, which has a volumetric flow rate per fan of 230 m^3 per hour, with 690 m^3 of air filtered by the unit per hour.

3.3. The dimensions of the proposed unit are:

- Height – 545mm;
- Width - 1295mm;
- Depth – 610mm
- Power - 0.45kw

4. NOISE LEVELS

4.1. The noise levels that would be generated from the internal fume filtration unit are negligible (56dBA) and therefore no acoustic attenuation measures are required to reduce the equipment's noise output.

5. MAINTENANCE SCHEDULE

5.1. A Maintenance Schedule has been provided, outlining the proposed cleaning/maintenance regime for the fume extraction equipment. The pre-filter and carbon filters will need replacing on a regular basis dependent upon usage:

- the canopy coil filters will need emptying by the operator at least once a week.
- the mesh pre-filter will need cleaning approximately every 6 months and the grease tray emptying by the operator every week.
- the disposable pre-filter will need replacing approximately every 6 months.
- the carbon filters will need replacing approximately every 6 months.
- the *'including fan cabined'* clean out will occur dependent upon usage.

6. CONCLUSION

6.1. The proposed kitchen filtration unit has been appropriately designed and will ensure there will be no adverse impacts in terms of generation of fumes/odours.

6.2. For these reasons the ventilation strategy is compliant with Core Strategy policy DM1.

Appendix 1 - Manufacturers product data sheet