

79 Thomas Street · Planning Statements

1. Introduction

1.1. This planning submission is for the change of use to the Ground Floor and Basement of 79 Thomas Street.

1.2. The buildings former use was a bank (A2 use for Financial and Professional Services) with ancillary offices on the floors above (B1 Business)

1.3. My clients wish to create and operate a Restaurant business that concentrates mainly on Spanish Cuisine and can also sell associated food and wines. To clarify this, I am referring to the Spanish Wines my client is a specialist buyer off as well as pre-packed speciality meats, olive oils and other related products.

1.4. Therefore, we are seeking A3 use (Restaurant's and Cafes); and A1 use (Shops)

1.5. Whilst we are seeking A1 use classes, it is important to understand that Evuna is principally a food venue. The owner specialises in Spanish wines only and has no intention of been seen as a general wine shop.

1.6. Please see chapter 3 for more information on Evuna Restaurant.

1.7. The building has been recently renovated to upgrade the existing office floors. Access to these offices is from Carpenter's Lane.

1.8. The existing entrance is on the corner of Thomas Street and Tib street with the fire exit and service entrance on Carpenters Lane. We have no need or intention to alter this.

2. The Northern Quarter

2.1. 79 Thomas Street is sited in the centre of the Northern Quarter, equidistant between the shops on Oldham Street and the bars.

2.2. This property is within the Smithfield Conservation area and only minor changes are proposed to the building's Tib Street and Carpenter's Lane Elevation. The overall character of the building will be both preserved and enhanced.

2.3. The site is highly accessible by numerous forms of public transport. The recently developed Shudehill Bus & Tram interchange enhances the large number of bus routes that serve the area and the existing metrolink system has a stop here also.

2.4. It would be fair to say that the Northern Quarter has developed in a much more 'organic' fashion, compared to other city centre areas. By this I mean there has not been the wholesale redevelopment of large land parcels as the area has developed almost existing plot by existing plot. This has made the area more attractive to smaller businesses and has resulted in a more bohemian district, with more individual character than a macabre large development would allow.

2.5. Many of the businesses within the Northern Quarter do not exist outside of Manchester. They are not Brewery owned chain bars (although a few do exist) and the major retails gravitate towards more established 'high street' shopping areas.

2.6. As a result of the two above points, the area is a vibrant mix of individually owned bars, restaurants, creative businesses, specific cultural centers and independent fashion shops.

2.7. Evuna Restaurant will defiantly compliment this area's existing uses and enhance the Northern Quarter, as it too is both established with the Manchester area as well as being independently owned and operated.

3. Evuna Restaurant

3.1. Evuna Restaurant on Thomas Street is to follow a very similar theme to it's sister restaurant on Deansgate. Evuna Deansgate has been operating successfully for over 8 years and is regarded by many local food critics as one of the best Spanish restaurants in the city.

3.2. Evuna is a family owned and operated business that exists in one location in Manchester and regularly participates in the Manchester Food Festival and other outdoor catering events.

3.3. Specialising in Spanish food, the restaurants menus will range from tapas to a la carte, originating from the central regions of Spain.

3.4. The Spanish wine tasting evenings and specialist wine retail are two other aspects of Evuna's business.

3.5. The existing restaurant on Deansgate does not have a hidden wine cellar- choosing instead to have wines displayed all around the dining area. Guests then have the ability to purchase wines they may have had with their meal (and other wines of course) as the bottles are displayed. To this extent, it would be accurate to describe the license as 'Alcohol Consumed on or off the Premises' however, inaccurate to compare Evuna to your average off license, given the nature of the business.

3.6. Ideally, wine tasting events do not take place in a busy restaurant environment. This is why we have proposed the existing bank safe room be designated as a 'private dining' area and included in this application for this use. It is envisaged that this room will be used for both wine tasting events and the occasional private function however, it is worth noting that the capacity of this room will be limited to just 30 people. This is due to building regulations occupancy limits for a single stair escape situation.

3.7. Further information on Evuna, including images, restaurant information and downloadable menus can be found at www.evuna.com

3.8. Evuna would be a very positive addition to the Northern Quarter, based upon the following facts:

- An independently owned and operated restaurant with no affiliation to any chain or brewery.
- An award winning establishment
- A proven track record of success after 8 years of successful trading in Manchester
- Evuna will be open all day and will therefore act as both a lunch venue for local businesses in the day and a good local restaurant for the Northern Quarter neighborhood in the late afternoon and evening.
- Addressing the Northern Quarter as a neighborhood specifically, Evuna will become, for many, a very useful specialist food and wine establishment: Evuna may be seen as both a good local restaurant and a specialist wine importer.
- Evuna on Deansgate sits comfortably within the Grade II* listed Victorian terraces and, whilst 79 Thomas Street holds no such Listing, we are viewing the existing fabric and fenestration with the same importance. We have no intention of modernising this exterior as Evuna's interior style compliments the existing building.
- The existing Evuna restaurant has an accomplished number of regular clientele who will no doubt wish to visit this new venue and spend time in the Northern Quarter as a whole.

4. Proposed Development

4.1. This application seeks consent for the change of use of 79 Thomas Street to be used for the use classes mentioned in chapter 1.

4.2. We propose to open early for breakfast; aspire to provide a vibrant lunch time venue; be a good meeting space for the multitude of local residents and businesses, a good local restaurant for the Northern Quarter neighborhood and a positive addition to Manchester's restaurant scene.

4.3. There will be no external seating proposed however, a ground floor restaurant will no doubt provide a more appealing ground floor activation, as opposed to the current office use.

4.4. The majority of the ground floor will be taken up by the restaurant with the existing office entrance maintained and the existing smaller office space to be converted into a kitchen

4.5. The ground floor has no toilet facilities currently in place and an accessible toilet, fully compliant to Part M documentation, is proposed.

4.6. There will be no alterations to the glazing frames on Thomas Street and only minor adjustments to the Tib street elevation and Carpenters Lane elevation.

4.7. It is proposed that the development will be open seven days a week and our proposed opening hours are Monday to Thursday 7.00am to 12:00am; Friday and Saturday 7.00am- 12:00am and Sunday 8.00am - 10:00am

4.8. The Tib Street and Carpenter's Lane Elevations currently have a reflective light blue film applied to the inside of each lower glazing pane. We can only assume this was a privacy device encase this unit was leased as a ground floor office. We do not propose to keep this, preferring a white light opaque film with transparent lettering. This is the glazing film used successfully on Evuna's Deansgate elevation and is more more complimentary when compared to the existing window treatment. Please refer to the site photos, existing elevation drawings and proposed elevation drawings for further details.

4.9. It is worth stating that the Deansgate Evuna would operate as the food preparation site for both restaurants. This is a time consuming and space demanding process as all items on the menu are made from scratch. We are limited on the amount of kitchen space we have here and what we propose is for cooking and serving only, with all kitchen porter and storage spaces in the basement.

5. Design Statements

5.1. This refurbishment proposals does not seek to materially alter the external appearance of the building and our minor changes seek to preserve the existing design and enhance the overall appearance of the ground and first floor

5.2. As previously mentioned, we are proposing to improve upon the reflective window treatment to some lower window panes as detailed in the planning drawings. We are not proposing any illuminated signage.

5.3. The layout is designed around the restaurants main purpose as a seated eating establishment whether that be more formal table arrangements, booth seating in one area or Tapas bar counter seating. There is little standing room as the restaurant owners do not seek to promote this venue as a drinking establishment.

5.4. A new bar proposed against the building's party wall so as to avoid obscuring the large windows to Thomas Street and Tib Street.

5.5. The bar area has many functions. It will be a charcuterie and deli display where it meets the Thomas Street Elevation; a cake and patisserie counter to one side; a long tapas bar to the other and have a large wine display to the back wall. As the sections show, the glass display cases will be counter level only.

5.6. A new disabled toilet is proposed on ground level.

5.7. Bearing in mind that food preparation will remain at the Deansgate Evuna, a small kitchen is located to the rear of the unit. Ventilation and refuse is covered later on in this report.

5.8. The interior of this restaurant is to follow similar lines to that of the Deansgate Evuna. It is by no means a stark modernist appearance, with an emphasis on timber floor and bar fronts; burgundy (and similar deep colours) painted walls and no intense lighting. If this assists, the owner welcomes the opportunity to show you round her current Restaurant on Deansgate.

5.9. Some images of the existing Evuna restaurant are below. This should not be seen as prescriptive however, it hopefully gives the reader a good understanding as to the overall aesthetic my client wishes to achieve:



6. Management

6.1. As the drawings demonstrate, Evuna is a majority seated establishment and there is (intentionally) little standing area around the bar. The business is primarily food based and the wine tasting / Spanish wine retail are aspects of the establishment that occur around Evuna's principal food establishment use.

6.2. As a result of this, the management do not envisage that they will need weekend evening door staff as this is very rare when concerning restaurants and food establishments.

6.3. The management will participate in the local 'Pub Watch' scheme- even though this is usually only relevant to Pubs, Bars and Clubs, a zero-tolerance approach to assist the prevention of public nuisance should be applied to all venues in this area.

7. Planning Policy

7.1. In respect of PPS1, this planning policy seeks to promote sustainable and inclusive urban development and focuses on the efficient use of previously empty and / or under used sites. 79 Thomas street has recently been renovated to deliver modern office facilities on the upper floors. Our proposed ground floor use as a high quality restaurant would add a vibrant element to this building and deliver an establishment that would compliment the existing uses found within the Northern Quarter.

7.2. PPS4 emphasises the importance of delivering sustainable patterns of development that reduce the need to travel, notably the need to travel by the private car. In this, it promotes the economic improvement of cities and towns and actively promotes regeneration in city centers: promoting the vitality and viability of city centers as important places for communities.

7.3. The Regional Spatial Strategy for the North West (2008) states that development should be focused at regional cores and within regional towns and cities. The aim here is to secure urban regeneration and continued sustainable development in areas such as the Norther Quarter where buildings still remain underused.

7.4. Manchester's own UDP contains site specific policies and for this I am referring to Area 5 which covers the city centre.

7.5. Within this policy are points that state how uses such as restaurants help to create activity and helps the regional centre fulfill a role.

7.6. Whilst the policy does accept food and drink uses are acceptable, there are of course restrictions on this to safeguard local residents. Evuna restaurant on Thomas Street, as with the existing Deansgate restaurant, does not seek to promote itself as a noisy drinking establishment- quite the opposite in fact. Whilst many bars promote themselves as been food establishments, Evuna's management know full well that their restaurant business will only succeed if patrons can be seated, relax and actually talk to each other. Large numbers of standing drinkers and a loud music system that will only lead to tinnitus are indeed the antithesis of what my client wishes to have.

7.7. Manchester UDP policy RC3 also states:

> *"In the core area the main commercial and retail activities could be complemented by the further addition of other uses which can serve (and attract more) workers and shoppers - cafes, public houses, entertainment, incidental open space, cultural facilities - in fact almost anything that would not be environmentally unsuited to the area."*

7.8. Our proposal promotes this mix of use and Manchester's UDP: a proposal that we anticipate will serve both the local residents and local businesses as well as people visiting the area.

7.9. The Smithfield Conservation Area policy seeks to preserve and enhance the area, supporting only minor adjustments where existing buildings are concerned. Our proposal seeks to do just this, with only minor essential alterations proposed.

8. Access

8.1. The main internal alteration we propose is to provide a 1500 x 2500 accessible wc at the ground floor level. There is also a 1500 x 1500 turning space outside the wc itself. A full Doc. M suite of sanitary-ware and brassware will be fitted, along with an emergency chord to warn the staff should an incident arise.

8.2. The existing main entrance is on the corner of Thomas Street and Tib Street. We would prefer not to adjust this as it is an important element of the existing building. However, there is a 90mm corner step and we feel that we can reset this entrance step to be lower than 20mm from the pavement level and slope up to the door at an approx. ration of 1:10. Given the short depth of the step and entrance area, I feel as though this is a significant improvement as it removes a physical barrier whilst not altering the entrance area greatly.

8.3. Evuna operates as a table service establishment and whilst bar stools are restrictive to wheelchair users, the majority of seating is a flexible tables and chair arrangement. In many ways, Evuna will be a desirable venue for any wheelchair user as it has all their required provisions on ground floor and table service throughout.

8.4. No lift exists in the building and therefore there is no lift access to the private dining room. Should a party wish to attend a wine tasting evening or other function and require disabled access, Evuna's management will be more than happy to host the event on the ground floor.

8.5. The Northern Quarter benefits from a high number of disabled car parking spaces, an accomplished achievement by the local authority.

9. Servicing and Refuse

9.1. There are many restrictions we have to consider in this area- namely the fact that these buildings have no inherent loading bays or designated bin collection areas. Therefore, we are well aware of the strict refuse collection procedures we are to commit too:

9.2. In terms of servicing (deliveries mainly), this will all be done from Carpenter's Lane and outside of Office hours to avoid any disruption to the office users. Evuna proposed opening hours mean that any deliveries will be early and evening deliveries will be after 5:30 to cater for evening sittings.

9.3. We have a large refuse store in the basement floor. The kitchen and bar has it's own bins however, these will only be emptied into bins in the refuse store. This is to avoid the problem of staff emptying bottle bins into larger bins at street level- to give one particularly noisy example.

9.4. The refuse store holds 12 120litre bins: 5 for general waste, including food waste; 2 for paper recycling and two for glass bottle recycling. There is also an area for bottle palettes: plastic crates specifically for small mixer bottles that are recycled by the drinks distributor (small tonic bottle, fruit juice etc.)

9.5. The bins will be moved to street level only on the morning or evening of collection and this will be done by a commercial operator called New Look Waste Disposals.

9.6. My client does not wish to store any refuse on the premises for very long, due to the food waste involved. The commercial operator they have chosen collects daily which eliminates a large collection, on any given day, that would have to be moved to Carpenter's Lane prior to collection.

9.7. Their collection times are before 10am and 5:30pm.

9.8. New Look Waste Disposal provide separate bags for glass recycling and paper / cardboard recycling- inline with the separate bins we are providing. They are also Safe Contractor approved.

9.9. There will be no movement of refuse at any other time.

9.10. Drawing 037_01_P021 demonstrates this by showing that access by a refuse vehicle is achievable to Carpenters Lane and Tib Street. There will be no refuse collection from Thomas Street.

9.11. Drawing 037_01_P011 shows the size and location of the bin store

9.12. Drawing 037_01_p012 shows the location of the bar and kitchens bins which, when necessary, are emptied directly to the basement refuse store in the appropriate bins.

9.13. A waste management strategy is appended to this document.

9. Ventilation

9.1. As stated previously, the kitchen preparation will be done at Evuna on Deangate, reducing the space required for the kitchen at this location.

9.2. The kitchen does require an air inlet unit and extract unit. The inlet unit and associated elevation modifications are detailed on drawing 037_01_P020. The air extract unit and associated elevation modifications are detailed on drawings 037_01_P018 and 037_01_P019.

9.3. The technical specification sheets are attached to this document and the units we are proposing is: Extract- JMP 45 & Inlet: JMP 35.

9.4. The purpose of the system is to provide exhaust air extraction from the cooking area, and provide general air changes for the kitchen area. This system is not a cooling system and there will be no externally mounted cassettes for cooling on any elevation.

9.5. Discharge should normally be to the rear of the premises unless site restrictions dictate otherwise. Termination points for extraction should normally be 3m above ground level which we can just achieve given the existing pavement and ground floor ceiling levels.

9.6. Extract hood to be fabricated from 0.9mm 430 DPI stainless steel plastic coated one side to protect its finish (this is to be removed by the customer before use) .Filter housing and filter bank to be constructed from 0.9mm stainless steel with custom sized filters to suit the site requirements. Filters to be washable and re usable. Generally 500mm x 500mm x 50mm baffle type filters are fitted.

9.7. Extraction rates are determined in accordance with HVCA D/W172 and fans sized accordingly.

9.8. Specifics to Evuna, Thomas St Manchester

Extract fan size	450 dia
Model No	Woods 45JM
Sound rating	54DBA@3mts
Extract rate	2.2m3/s @ 100pa
Max airflow	7900m3/hr
Efflux velocity	15m/s
Odour control	Dilution and projection and efflux point
Inlet type	Atmospheric vent and pre filter
Canopy filter type	Stainless baffle 500x500x45 (full blank)
Extract terminal	600mm square louvre grille
Duct size	450mm dia spiral wound and galvanised finish mounted internally
Fan position	Internally mounted adjacent to grille

Technical Specifications for the air inlet and extract systems are overleaf, together with the Waste Management Strategy.

Air Inlet and Extract Specifications

ELTA SELECT



Compact PowerPlus SCPP



t: **01384 275800**
f: **01384 275810**
e: **bs@eltafans.com**
visit: **eltaselect.com**

Catalogue Guide

Icon Key

info

The Select Catalogue has a number of symbols and icons, designed to make the catalogue quicker and easier to use. An explanation of these are listed below:

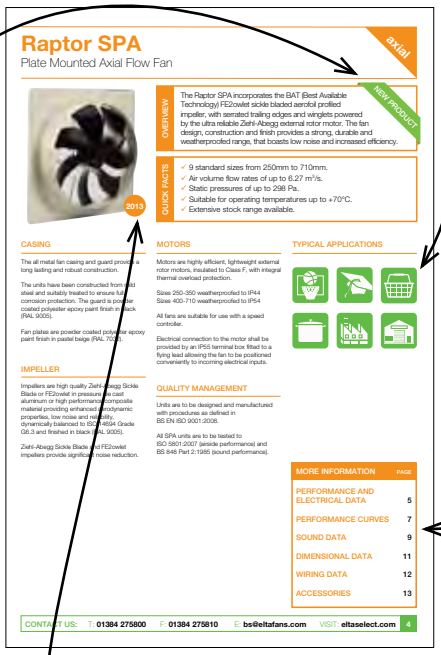
Application Icons

Applications are now represented via a set of pictorial icons. The application icons key is featured on the facing page. Some applications have been grouped together, where the environmental conditions have similarities.

New Products

NEW PRODUCT

The icon to the right indicates a new addition to the Select product range. This will be displayed on the introductory page of each product and can also be seen on the contents page for each category.



More Information Box

A more information box now also features on each introductory product page. This makes it easier to locate any further information you may require by displaying the page number to refer to, or directing you to the website - www.eltaselect.com.

2013

2013

New legislation has driven change in the Elta Select range of products. Elta Fans have revolutionised both their new and existing product range to meet legislation directives, but also to incorporate the ‘Best Available Technology’; creating a reliable efficient and powerful range of products. The products which conform to the 2013 legislation are indicated with the above logo. This logo is pictured both on the main product page and the category contents page.

Catalogue Guide

Application Key

info

Each product has an indication of typical applications via a set of icons.
Every icon is displayed below, along with the definition of what it represents.



Sports Hall
Squash Courts
Gymnasium



Schools
Colleges



Shopping Mall



Shops
Retail Parks
Commercial



Kitchens



Factories
Industrial Units



Warehousing



Shower Rooms
Bathrooms
Toilets
Changing Rooms



Marine



Agriculture



Airports



Corrosive
Atmospheres



Banks



Hospitals



Hotels



Restaurants
Cafes
Cafeterias
Pubs



Theatres



Air Conditioning



Residential
Public Buildings
Entrance Halls



Underground
Stations



Libraries



Offices



Laundries
Utility Rooms



Temporary
Ventilation
Construction
Sites



Enclosed Car
Parks



Stairwell
Pressurisation



Workshops
Foundries
Welding Bays
Machine Shops
Spray Booths
Lift Motor Rooms



Marquees



Conference Halls



Cooling Towers
Stations
Boiler Houses
Heavy Industrial



Hot Gas
Situations



General HVAC

Compact PowerPlus SCPP

axial

Contra-Rotating Axial Flow Fan



OVERVIEW

The Compact SCPP is a two stage axial fan which is specifically developed for high pressure requirements that are not suited to single stage fans, with particular emphasis on commercial kitchen extract applications, where regulations for more efficient filtration systems, and use of Carbon and Baffle filters have established the need for higher pressure development from fans operating at higher working temperatures.

QUICK FACTS

- ✓ 4 standard sizes from 450mm to 630mm.
- ✓ Air volume flow rates of up to 4.3 m^3/s.
- ✓ Static pressures of up to 600 Pa.
- ✓ Ideal for internal or external use.
- ✓ Extensive stock range available.

CASING

The all metal fan casing provides a long lasting and robust construction.

The units have been constructed from a single sheet of steel, with both motors and axial impellers mounted within the length of the unit casing.

All casing parts are heavy gauge mild steel sheet, roll formed and welded, then hot dip galvanised to BS EN ISO 1461:2009 after fabrication.

IMPELLER

Adjustable pitch aerofoil impellers are provided with blades made from high quality pressure die cast aluminium (LM6), natural finish.

Impellers are factory set at an angle to provide maximum performance.

The hubs are manufactured from die cast aluminium alloy (LM24). Assembled impellers are to be dynamically balanced to ISO 14694 Grade G6.3.

MOTORS

Motors are highly efficient, lightweight induction motors with sealed for life, maintenance free ball bearings, which allows the fan to be installed at any angle.

Each motor is matched to the aerodynamic performance of the impeller. Motors are Class F insulated to EN 60034-5, weatherproofed to IP55 and all suitable for speed control. Each motor has integral thermal overload protection.

Fans are suitable for operating temperatures between -20°C and +70°C fixed speed and -20°C and +50°C when used with a speed controller.

Electrical connection to the motor is provided by an IP55 terminal box which is fitted onto the outer side of the fan casing.

QUALITY MANAGEMENT

Units are to be designed and manufactured with procedures as defined in BS EN ISO 9001:2008.

All SCPP units are to be tested to ISO 5801:2007 (airside performance) and BS 848 Part 2:1985 (sound performance).

TYPICAL APPLICATIONS



MORE INFORMATION	PAGE
PERFORMANCE AND ELECTRICAL DATA	5
PERFORMANCE CURVES	5
SOUND DATA	5
DIMENSIONAL DATA	6
SILENCER DATA	6
WIRING DATA	6
ACCESSORIES	7

Compact PowerPlus SCPP

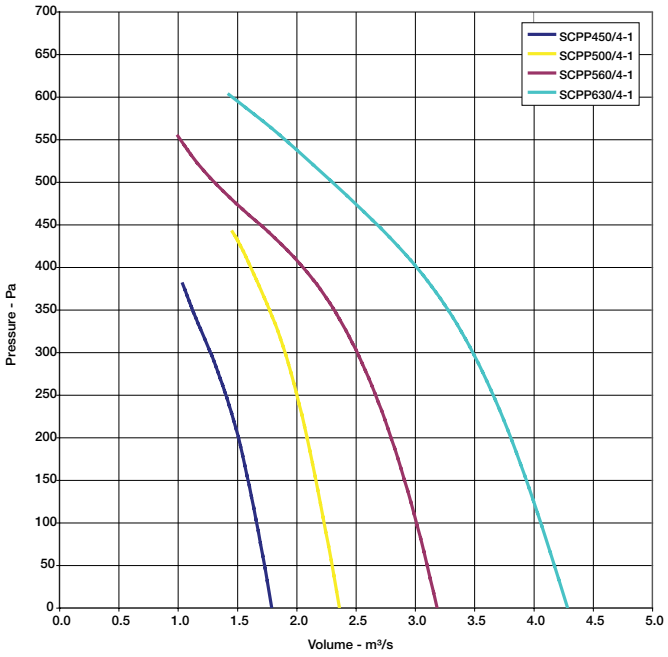
Performance and Electrical Data

SINGLE Phase - 220V-240V / 50Hz

Product Code	Speed r/min	Airflow	Airflow m³/s @ Static Pressure Pa.												Motor Electrical Data			A.V. Mounts
			0	50	100	150	200	250	300	350	400	450	500	550	600	FLC Amps	Input Wats	Output kW	
SCPP450/4-1	1345	m³/s	1.80	1.73	1.67	1.60	1.51	1.41	1.27	1.13						6.00	18.0	0.74	S2B
SCPP500/4-1	1350	m³/s	2.37	2.30	2.24	2.17	2.09	2.01	1.91	1.77	1.61					7.20	21.6	1.10	S2B
SCPP560/4-1	1350	m³/s	3.19	3.11	3.01	2.91	2.80	2.67	2.51	2.32	2.05	1.69	1.30	1.02		9.80	30.0	1.50	S2B
SCPP630/4-1	1350	m³/s	4.29	4.18	4.06	3.94	3.81	3.66	3.49	3.28	3.01	2.68	2.30	1.89	1.45	15.8	39.6	2.20	S2B

Performance Curves

SINGLE Phase - 4 Pole



Sound Data

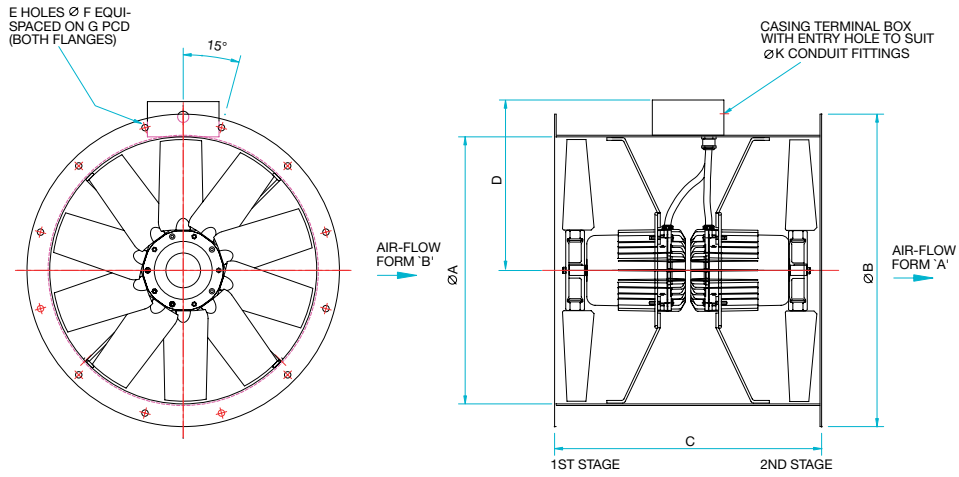
SINGLE Phase - 220V-240V / 50Hz

Product Code	In-Duct Sound Power Level dBW @ Octave Band Hz								dBA @ 3m
	63Hz	125Hz	250Hz	500Hz	1 kHz	2 kHz	4 kHz	8 kHz	
SCPP450/4-1	69	71	80	75	74	71	67	60	58
SCPP500/4-1	76	76	82	79	79	77	73	67	63
SCPP560/4-1	82	80	84	84	83	82	79	72	67
SCPP630/4-1	85	83	87	88	86	86	82	77	71

Tests and preparation of the sound data have been carried out in accordance with BS 848 Part 2:1985 at 50% peak pressure.
The In-Duct Sound Power Level Spectra are in dB re-1pW.
The overall A-weighted sound pressure level is at a distance of 3m with spherical free-field propagation. It is expressed in dB re-20µPa and is presented for comparative purposes only.

Compact PowerPlus SCPP

Dimensional Data



Product Code	Fan Dia A	B	C	D	E	F	G	K	Weight kg
SCPP450	450	530	430	290	8	12	500	20	35
SCPP500	500	585	500	315	12	12	560	20	55
SCPP560	560	645	500	345	12	12	620	20	60
SCPP630	630	715	500	380	12	12	690	20	70

All dimensions are expressed in mm.

Silencer Data

SINGLE Phase - 220V-240V / 50Hz

Product Code	dBA Attenuation		ΔP (Pa) 1DEPM	dBA Attenuation		ΔP (Pa) 2DEP
	1DENP	1DEP		2DENP	2DEP	
SCPP450/4-1	-9	-11	22	-14	-15	36
SCPP500/4-1	-9	-12	28	-14	-15	45
SCPP560/4-1	-9	-12	27	-14	-15	44
SCPP630/4-1	-9	-14	31	-14	-21	50

Melinex lined silencers must be used for kitchen applications to prevent grease impregnation into the acoustic media.
Contact Elta Fans for insertion losses for melinex lined silencers.

Wiring Data

Please see our Wiring Diagrams download on www.eltaselect.com for more information.

SINGLE Phase - 220V-240V / 50Hz

Product Code	Wiring Diagram No.
SCPP450/4-1	152-510
SCPP500/4-1	152-510
SCPP560/4-1	152-510
SCPP630/4-1	152-510

Compact PowerPlus SCPP

Accessories

Please see our Axial Accessories download on www.eltaselect.com for more information.

SINGLE Phase - 220V-240V / 50Hz

Product Code	Electronic Controller	Transformer Controller	Impeller Side Guard	Ancillary Pack	Mounting Feet (each)	Matching Flanges (each)	Flexible Connections (each)	AV Mounts (set of 4)	Damper
SCPP450/4-1	149-EL61TK	149-TC18	078C-0450-C	APK450SI/S2B	060B-0450	061B-0450	063-0450-MAN150	062-S2B	019-0450-STD
SCPP500/4-1	149-EL101	149-TC18	078C-0500-C	APK500SI/S2B	060B-0500	061B-0500	063-0500-MAN150	062-S2B	019-0500-STD
SCPP560/4-1	-	149-TC110	078C-0560-C	APK560SI/S2B	060B-0560	061B-0560	063-0560-MAN200	062-S2B	019-0560-STD
SCPP630/4-1	-	-	078C-0630-C	APK630SI/S2B	060B-0630	061B-0630	063-0630-MAN200	062-S2B	019-0630-STD

Product Code	Bell Mouth Inlet	Silencer 1D Podded	Silencer 1D Unpodded	Silencer 2D Podded	Silencer 2D Unpodded
SCPP450/4-1	241B-0450-BELL	068-0450-1DEP	068-0450-1DENP	068-0450-2DEP	068-0450-2DENP
SCPP500/4-1	241B-0500-BELL	068-0500-1DEP	068-0500-1DENP	068-0500-2DEP	068-0500-2DENP
SCPP560/4-1	241B-0560-BELL	068-0560-1DEP	068-0560-1DENP	068-0560-2DEP	068-0560-2DENP
SCPP630/4-1	241B-0630-BELL	068-0630-1DEP	068-0630-1DENP	068-0630-2DEP	068-0630-2DENP

Melinex lined silencers must be used to prevent grease impregnation into the acoustic media for kitchen extract applications as prescribed for kitchen ventilation systems.
Contact Elta Fans for insertion losses for melinex lined silencers.



BUILDING SERVICES

Tel: +44 (0) 1384 275800
Fax: +44 (0) 1384 275810
e-mail: bs@eltafans.co.uk

46 Third Avenue
Pensnett Trading Estate
Kingswinford, West Midlands
DY6 7US, United Kingdom

APPLIED TECHNOLOGY

Tel: +44 (0) 1489 566500
Fax: +44 (0) 1489 566555
e-mail: at@eltafans.co.uk

17 Barnes Wallis Road
Segnesworth East Industrial Estate
Fareham, Hampshire
PO15 5ST, United Kingdom

EXPORT

Tel: +44 (0) 1489 566500
Fax: +44 (0) 1489 566555
e-mail: export@eltafans.co.uk

17 Barnes Wallis Road
Segnesworth East Industrial Estate
Fareham, Hampshire
PO15 5ST, United Kingdom

www.eltafans.com

BS EN ISO 9001:2008
FM 556465

A member of
HEVAC ASSOCIATION

CIBSE
PATRONS

A member of ELTA GROUP LIMITED

ELTA SELECT



Compact SCP

t: **01384 275800**
f: **01384 275810**
e: **bs@eltafans.com**
visit: **eltaselect.com**



Catalogue Guide

Icon Key

info

The Select Catalogue has a number of symbols and icons, designed to make the catalogue quicker and easier to use. An explanation of these are listed below:

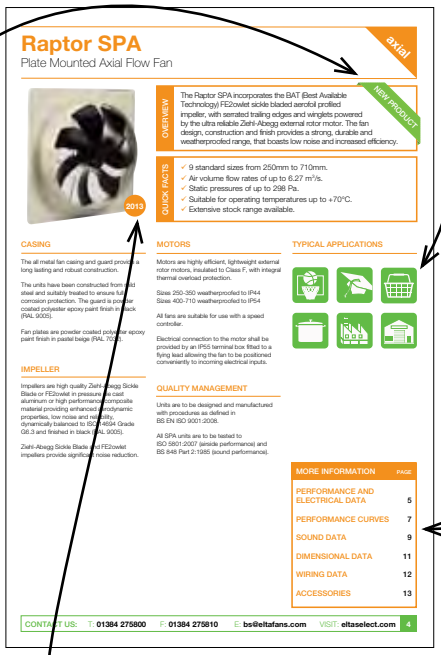
Application Icons

Applications are now represented via a set of pictorial icons. The application icons key is featured on the facing page. Some applications have been grouped together, where the environmental conditions have similarities.

New Products

NEW PRODUCT

The icon to the right indicates a new addition to the Select product range. This will be displayed on the introductory page of each product and can also be seen on the contents page for each category.



More Information Box

A more information box now also features on each introductory product page. This makes it easier to locate any further information you may require by displaying the page number to refer to, or directing you to the website - www.eltaselect.com.

2013

2013

New legislation has driven change in the Elta Select range of products. Elta Fans have revolutionised both their new and existing product range to meet legislation directives, but also to incorporate the ‘Best Available Technology’; creating a reliable efficient and powerful range of products. The products which conform to the 2013 legislation are indicated with the above logo. This logo is pictured both on the main product page and the category contents page.

Catalogue Guide

Application Key

info

Each product has an indication of typical applications via a set of icons.
Every icon is displayed below, along with the definition of what it represents.



Sports Hall
Squash Courts
Gymnasium



Schools
Colleges



Shopping Mall



Shops
Retail Parks
Commercial



Kitchens



Factories
Industrial Units



Warehousing



Shower Rooms
Bathrooms
Toilets
Changing Rooms



Marine



Agriculture



Airports



Corrosive
Atmospheres



Banks



Hospitals



Hotels



Restaurants
Cafes
Cafeterias
Pubs



Theatres



Air Conditioning



Residential
Public Buildings
Entrance Halls



Underground
Stations



Libraries



Offices



Laundries
Utility Rooms



Temporary
Ventilation
Construction
Sites



Enclosed Car
Parks



Stairwell
Pressurisation



Workshops
Foundries
Welding Bays
Machine Shops
Spray Booths
Lift Motor Rooms



Marquees



Conference Halls



Cooling Towers
Stations
Boiler Houses
Heavy Industrial



Hot Gas
Situations



General HVAC

Compact SCP

Plate Mounted Axial Flow Fan

axial



OVERVIEW

The fan design, construction and finish of the Compact SCP provides a strong durable and weatherproofed range. Compact SCP fans boast highly efficient lightweight, robust motors, with proven reliability; ensuring long life and trouble free operation and excellent all round performance and simple speed control.

QUICK FACTS

- ✓ 10 standard sizes from 250mm to 800mm.
- ✓ Air volume flow rates of up to 6.18 m^3/s.
- ✓ Static pressures of up to 200 Pa.
- ✓ Highly efficient, lightweight induction motors.
- ✓ Fully speed controllable.

CASING

The all metal fan casing and guard provide a long lasting and robust construction.

The units have been constructed from mild steel and suitably treated to ensure full corrosion protection. The guard shall be bright zinc plated.

Fan plates and motors shall have a powder coated polyester epoxy paint finish in pastel beige (RAL 7032).

IMPELLER

Adjustable pitch aerofoil impellers are provided with blades made from high quality GRP.

Impellers are factory set at an angle to provide maximum performance. The hubs are manufactured from die cast aluminium alloy (LM24).

Assembled impellers are to be dynamically balanced to ISO 14694 Grade G6.3.

MOTORS

Motors are highly efficient, lightweight induction motors with sealed for life, maintenance free ball bearings, which allows the fan to be installed at any angle. Each motor is matched to the aerodynamic performance of the impeller. Motors are Class F insulated to EN 60034-5, weatherproofed to IP55 and all suitable for speed control. Each motor has integral thermal overload protection.

Fans are suitable for operating temperatures between -20°C and +70°C fixed speed and -20°C and +50°C when used with a speed controller.

Electrical connection to the motor shall be provided by an IP55 terminal box fitted to a 550mm long flying lead.

QUALITY MANAGEMENT

Units are to be designed and manufactured with procedures as defined in BS EN ISO 9001:2008.

All SCP units are to be tested to ISO 5801:2007 (airside performance) and BS 848 Part 2:1985 (sound performance).

TYPICAL APPLICATIONS



MORE INFORMATION	PAGE
PERFORMANCE AND ELECTRICAL DATA	5
PERFORMANCE CURVES	6
SOUND DATA	7
DIMENSIONAL DATA	8
WIRING DATA	9
ACCESSORIES	10

Compact SCP

Performance and Electrical Data

SINGLE Phase - 220V-240V / 50Hz

Product Code	Speed r/min	Airflow	Airflow m³/s @ Static Pressure Pa.								Motor Electrical Data		
			0	25	50	75	100	125	150	200	FLC Amps	SC Amps	Output kW
SCP250/4-1	1455	m³/s	0.35	0.29	0.22						0.90	1.45	0.09
SCP315/4-1	1390	m³/s	0.65	0.58	0.50						0.90	1.45	0.09
SCP350/4-1	1330	m³/s	0.88	0.77	0.66	0.54					0.90	1.45	0.09
SCP400/4-1	1375	m³/s	1.35	1.25	1.13	0.97					1.80	3.60	0.25
SCP450/4-1	1300	m³/s	1.65	1.55	1.43	1.25	1.10				1.80	3.60	0.25
SCP450/6-1	850	m³/s	1.16	0.98	0.73						1.05	2.00	0.12
SCP500/4-1	1350	m³/s	2.48	2.34	2.20	2.05	1.90	1.76			3.60	10.8	0.55
SCP500/6-1	860	m³/s	1.55	1.40	1.10						1.55	3.50	0.18
SCP560/4-1	1350	m³/s	3.45	3.25	3.10	2.90	2.60	2.35			4.90	15.0	0.75
SCP560/6-1	875	m³/s	2.40	2.23	2.05	1.70					2.20	5.50	0.25
SCP630/4-1	1310	m³/s	4.16	4.06	3.95	3.84	3.71	3.57	3.42	3.04	7.90	19.75	1.1
SCP630/6-1	850	m³/s	3.55	3.20	2.82	2.40	1.90				6.00	12.6	0.55

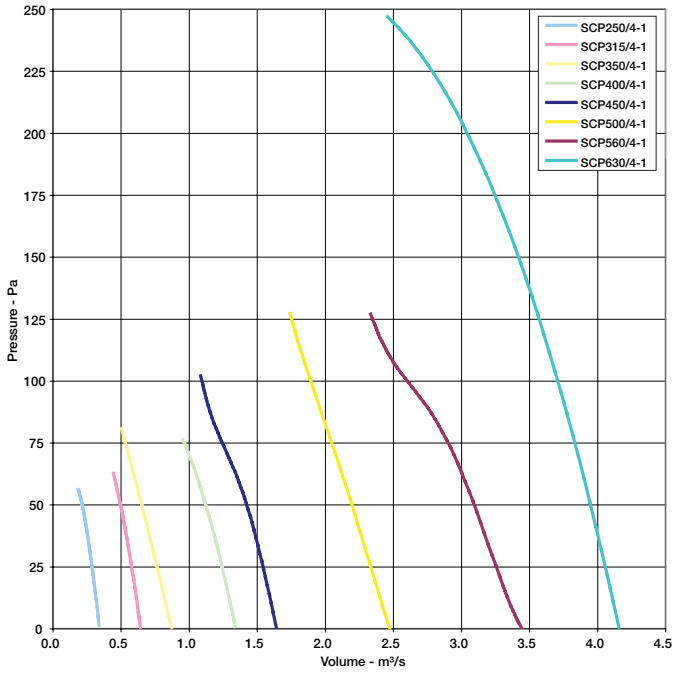
THREE Phase - 380V-415V / 50Hz

Product Code	Speed r/min	Airflow	Airflow m³/s @ Static Pressure Pa.								Motor Electrical Data		
			0	25	50	75	100	125	150	200	FLC Amps	SC Amps	Output kW
SCP315/4-3	1390	m³/s	0.65	0.58	0.50						0.50	1.15	0.12
SCP350/4-3	1330	m³/s	0.88	0.77	0.66	0.54					0.50	1.15	0.12
SCP400/4-3	1375	m³/s	1.35	1.25	1.13	0.97					1.40	4.50	0.37
SCP450/4-3	1300	m³/s	1.65	1.55	1.43	1.25	1.10				1.40	4.50	0.37
SCP450/6-3	850	m³/s	1.16	0.98	0.73						0.68	1.70	0.18
SCP500/4-3	1320	m³/s	2.48	2.34	2.20	2.05	1.90	1.76			1.75	6.20	0.55
SCP500/6-3	830	m³/s	1.55	1.40	1.10						0.94	2.40	0.25
SCP560/4-3	1320	m³/s	3.45	3.25	3.10	2.90	2.60	2.35			2.00	7.50	0.75
SCP560/6-3	830	m³/s	2.40	2.20	2.05	1.70					0.94	2.40	0.25
SCP630/4-3	1320	m³/s	4.75	4.65	4.54	4.40	4.25	4.05	3.80	3.30	4.30	15.5	1.5
SCP630/6-3	850	m³/s	3.55	3.20	2.80	2.40	1.90				1.90	5.80	0.55
SCP710/4S-3	1380	m³/s	6.00	5.76	5.49	5.23	4.97	4.69	4.37		4.30	15.5	1.5
SCP710/6S-3	720	m³/s	3.87	3.46	3.03	2.48					1.50	5.40	0.50
SCP710/6D-3	880	m³/s	4.67	4.39	4.09	3.76	3.37				3.40	12.3	1.1
SCP800/6S-3	620	m³/s	4.70	4.13	3.52						1.50	5.40	0.50
SCP800/6D-3	820	m³/s	6.18	5.79	5.39	4.95	4.41				3.40	12.3	1.1

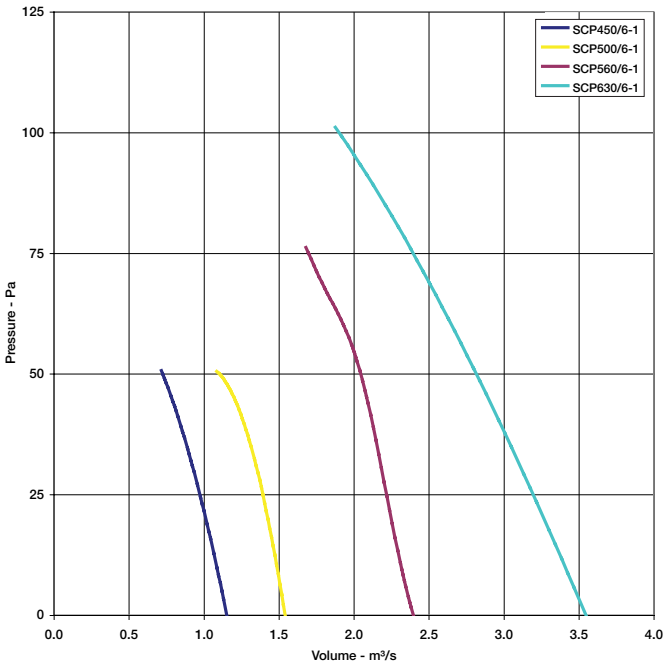
Compact SCP

Performance Curves

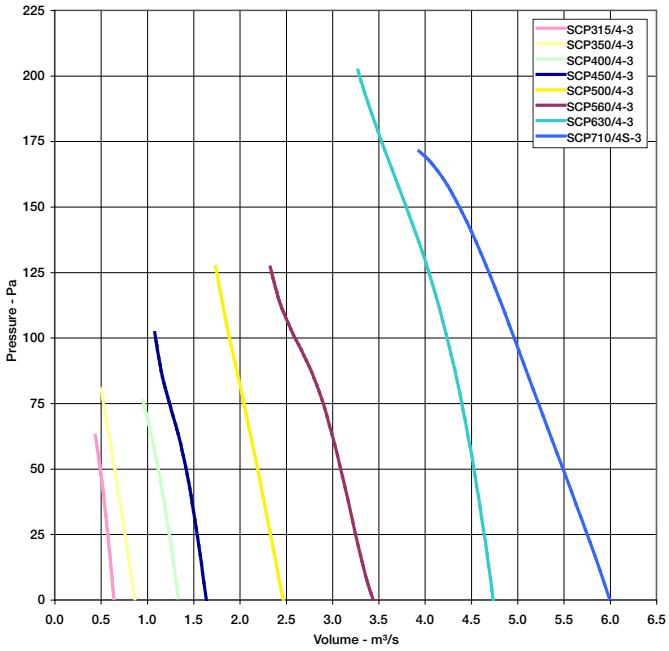
SINGLE Phase - 4 Pole



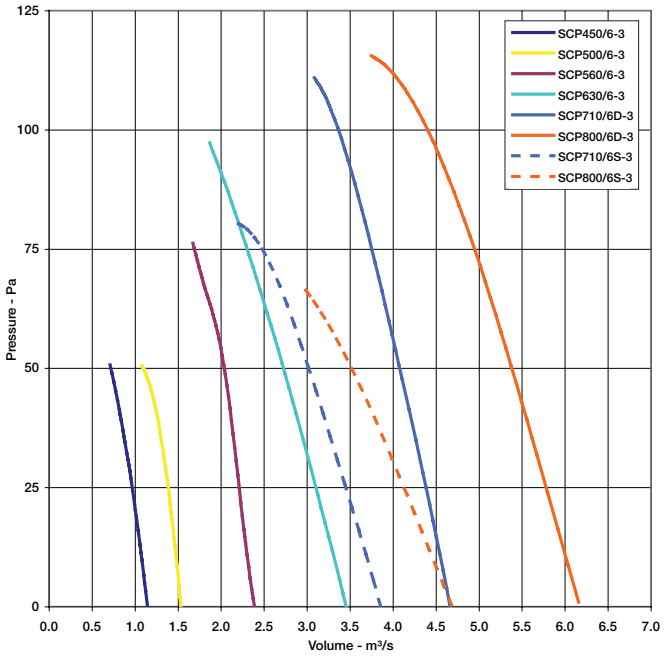
SINGLE Phase - 6 Pole



THREE Phase - 4 Pole



THREE Phase - 6 Pole



Compact SCP

Sound Data

SINGLE Phase - 220V-240V / 50Hz

Product Code	Sound Power Level dBW @ Octave Band Hz								dBA @ 3m
	63Hz	125Hz	250Hz	500Hz	1kHz	2kHz	4kHz	8kHz	
SCP250/4-1	66	74	70	61	56	52	55	40	45
SCP315/4-1	68	77	70	68	62	59	56	51	49
SCP350/4-1	70	82	76	72	66	63	59	53	53
SCP400/4-1	73	82	78	73	71	67	64	60	56
SCP450/4-1	81	86	82	77	72	70	66	57	59
SCP450/6-1	82	81	72	67	63	59	52	44	50
SCP500/4-1	79	82	82	82	76	73	68	63	62
SCP500/6-1	77	78	76	71	69	67	60	52	54
SCP560/4-1	80	86	85	87	77	76	70	66	66
SCP560/6-1	77	86	82	74	71	70	66	59	58
SCP630/4-1	83	79	84	87	84	86	76	70	68
SCP630/6-1	73	80	83	76	73	71	67	59	59

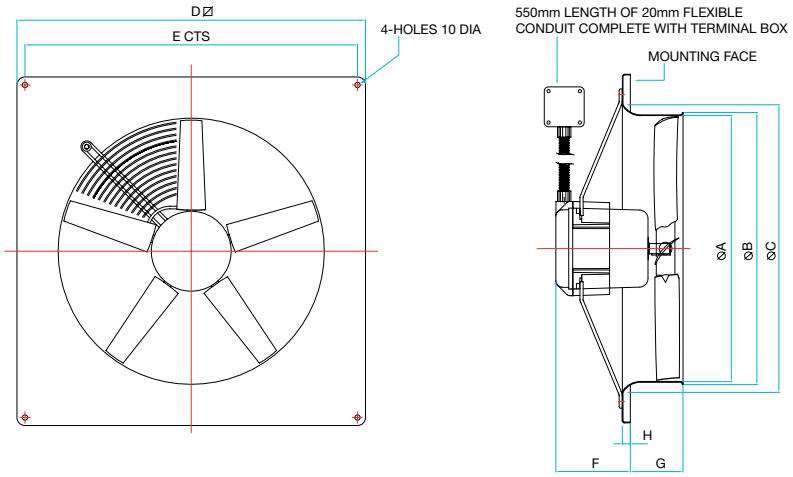
THREE Phase - 380V-415V / 50Hz

Product Code	Sound Power Level dBW @ Octave Band Hz								dBA @ 3m
	63Hz	125Hz	250Hz	500Hz	1 kHz	2 kHz	4 kHz	8 kHz	
SCP315/4-3	68	77	70	68	62	59	56	51	49
SCP350/4-3	70	82	76	72	66	63	59	53	53
SCP400/4-3	73	82	78	73	71	67	64	60	56
SCP450/4-3	81	86	82	77	72	70	66	57	59
SCP450/6-3	82	81	72	67	63	59	52	44	50
SCP500/4-3	79	82	82	82	76	73	68	63	62
SCP500/6-3	77	78	76	71	69	67	60	52	54
SCP560/4-3	80	86	85	87	77	75	70	66	66
SCP560/6-3	77	86	82	74	71	70	66	59	58
SCP630/4-3	83	79	84	87	84	80	76	70	68
SCP630/6-3	73	80	83	76	73	71	67	59	59
SCP710/4S-3	83	84	86	84	85	84	82	80	70
SCP710/6S-3	64	69	69	74	72	71	68	63	57
SCP710/6D-3	68	74	74	77	77	75	71	68	61
SCP800/6S-3	67	70	73	70	68	68	65	62	54
SCP800/6D-3	75	79	76	82	82	82	79	75	67

Tests and preparation of the sound data have been carried out in accordance with BS 848 Part 2:1985 at 50% peak pressure.
The Sound Power Level Spectra are in dB re-1pW.
The overall A-weighted sound pressure level is at a distance of 3m with spherical free-field propagation. It is expressed in dB re-20µPa and is presented for comparative purposes only.

Compact SCP

Dimensional Data



Product Code	A	B	C	D	E	F	G	H	Weight kg	
									1PH	3PH
SCP250	250	260	265	370	320	100	73	15	7	-
SCP315	315	325	360	430	380	85	88	15	8	8
SCP350	350	360	395	485	435	85	88	15	9	9
SCP400	400	410	450	540	490	84	99	15	13	13
SCP450	450	460	500	575	535	84	99	15	14	14
SCP500	500	510	560	655	615	140	99	15	20	20
SCP560	560	575	625	725	670	140	99	20	24	24
SCP630	630	645	705	805	750	140	101	20	24	30
SCP710	710	725	765	850	810	146	101	27	-	30
SCP800	800	820	870	970	910	146	101	27	-	36

All dimensions are expressed in mm.

Compact SCP

Wiring Data

Please see our Wiring Diagrams download on www.eltaselect.com for more information.

SINGLE Phase - 220V-240V / 50Hz

Product Code	Wiring Diagram No.
SCP250/4-1	152-500
SCP315/4-1	152-500
SCP350/4-1	152-500
SCP400/4-1	152-500
SCP450/4-1	152-500
SCP450/6-1	152-500
SCP500/4-1	152-500
SCP500/6-1	152-500
SCP560/4-1	152-500
SCP560/6-1	152-500
SCP630/4-1	152-500
SCP630/6-1	152-500

THREE Phase - 380V-415V / 50Hz

Product Code	Wiring Diagram No.
SCP315/4-3	152-608
SCP350/4-3	152-608
SCP400/4-3	152-608
SCP450/4-3	152-608
SCP450/6-3	152-608
SCP500/4-3	152-608
SCP500/6-3	152-608
SCP560/4-3	152-608
SCP560/6-3	152-608
SCP630/4-3	152-608
SCP630/6-3	152-608
SCP710/4S-3	152-608
SCP710/6S-3	152-608
SCP710/6D-3	152-608
SCP800/6D-3	152-608
SCP800/6S-3	152-608

Compact SCP

Accessories

Please see our Axial Accessories download on www.eltaselect.com for more information.

SINGLE Phase - 220V-240V / 50Hz

Product Code	Electronic Controller	Transformer Controller	Louvre Shutter	Impeller Side Guard	Wall Cowl
SCP250/4-1	149-EL31TK	149-TC12	064-0250-C	078C-0250-C	SWC25/31
SCP315/4-1	149-EL31TK	149-TC12	064-0315-C	078C-0315-C	SWC25/31
SCP350/4-1	149-EL31TK	149-TC12	064-0350-C	078C-0350-C	SWC35/40
SCP400/4-1	149-EL31TK	149-TC14	064-0400-C	078C-0400-C	SWC35/40
SCP450/4-1	149-EL31TK	149-TC14	064-0450-C	078C-0450-C	SWC45/50
SCP450/6-1	149-EL31TK	149-TC12	064-0450-C	078C-0450-C	SWC45/50
SCP500/4-1	149-EL61TK	149-TC18	064-0500-C	078C-0500-C	SWC45/50
SCP500/6-1	149-EL31TK	149-TC14	064-0500-C	078C-0500-C	SWC45/50
SCP560/4-1	149-EL61TK	149-TC18	064-0560-C	078C-0560-C	SWC56/63
SCP560/6-1	149-EL31TK	149-TC14	064-0560-C	078C-0560-C	SWC56/63
SCP630/4-1	-	149-TC110	064-0630-C	078C-0630-C	SWC56/63
SCP630/6-1	149-EL101	149-TC18	064-0630-C	078C-0630-C	SWC56/63

THREE Phase - 380V-415V / 50Hz

Product Code	Transformer Controller	Inverter Controller 3PH-3PH IP55	Inverter Controller 3PH-3PH IP20	Louvre Shutter	Impeller Side Guard	Wall Cowl
SCP315/4-3	149-TC33	149-ODE-2-14075-3KA1S	149-ODE-2-14075-3KA12	064-0315-C	078C-0315-C	SWC25/31
SCP350/4-3	149-TC33	149-ODE-2-14075-3KA1S	149-ODE-2-14075-3KA12	064-0350-C	078C-0350-C	SWC35/40
SCP400/4-3	149-TC33	149-ODE-2-14075-3KA1S	149-ODE-2-14075-3KA12	064-0400-C	078C-0400-C	SWC35/40
SCP450/4-3	149-TC33	149-ODE-2-14075-3KA1S	149-ODE-2-14075-3KA12	064-0450-C	078C-0450-C	SWC45/50
SCP450/6-3	149-TC33	149-ODE-2-14075-3KA1S	149-ODE-2-14075-3KA12	064-0450-C	078C-0450-C	SWC45/50
SCP500/4-3	149-TC33	149-ODE-2-14075-3KA1S	149-ODE-2-14075-3KA12	064-0500-C	078C-0500-C	SWC45/50
SCP500/6-3	149-TC33	149-ODE-2-14075-3KA1S	149-ODE-2-14075-3KA12	064-0500-C	078C-0500-C	SWC45/50
SCP560/4-3	149-TC35	149-ODE-2-14075-3KA1S	149-ODE-2-14075-3KA12	064-0560-C	078C-0560-C	SWC56/63
SCP560/6-3	149-TC33	149-ODE-2-14075-3KA1S	149-ODE-2-14075-3KA12	064-0560-C	078C-0560-C	SWC56/63
SCP630/4-3	149-TC35	149-ODE-2-24220-3KA4S	149-ODE-2-24220-3KA42	064-0630-C	078C-0630-C	SWC56/63
SCP630/6-3	149-TC35	149-ODE-2-14075-3KA1S	149-ODE-2-14075-3KA12	064-0630-C	078C-0630-C	SWC56/63
SCP710/4S-3	149-TC35	149-ODE-2-24220-3KA4S	149-ODE-2-24220-3KA42	064-0710-C	078C-0710-C	-
SCP710/6S-3	149-TC33	149-ODE-2-14075-3KA1S	149-ODE-2-14075-3KA12	064-0710-C	078C-0710-C	-
SCP710/6D-3	149-TC35	149-ODE-2-14150-3KA1S	149-ODE-2-14150-3KA12	064-0710-C	078C-0710-C	-
SCP800/6S-3	149-TC33	149-ODE-2-14075-3KA1S	149-ODE-2-14075-3KA12	064-0800-C	078C-0800-C	-
SCP800/6D-3	149-TC35	149-ODE-2-14150-3KA1S	149-ODE-2-14150-3KA12	064-0800-C	078C-0800-C	-



BUILDING SERVICES

Tel: +44 (0) 1384 275800
Fax: +44 (0) 1384 275810
e-mail: bs@eltafans.co.uk

46 Third Avenue
Pensnett Trading Estate
Kingswinford, West Midlands
DY6 7US, United Kingdom

APPLIED TECHNOLOGY

Tel: +44 (0) 1489 566500
Fax: +44 (0) 1489 566555
e-mail: at@eltafans.co.uk

17 Barnes Wallis Road
Segnesworth East Industrial Estate
Fareham, Hampshire
PO15 5ST, United Kingdom

EXPORT

Tel: +44 (0) 1489 566500
Fax: +44 (0) 1489 566555
e-mail: export@eltafans.co.uk

17 Barnes Wallis Road
Segnesworth East Industrial Estate
Fareham, Hampshire
PO15 5ST, United Kingdom

www.eltafans.com

BS EN ISO 9001:2008
FM 556465

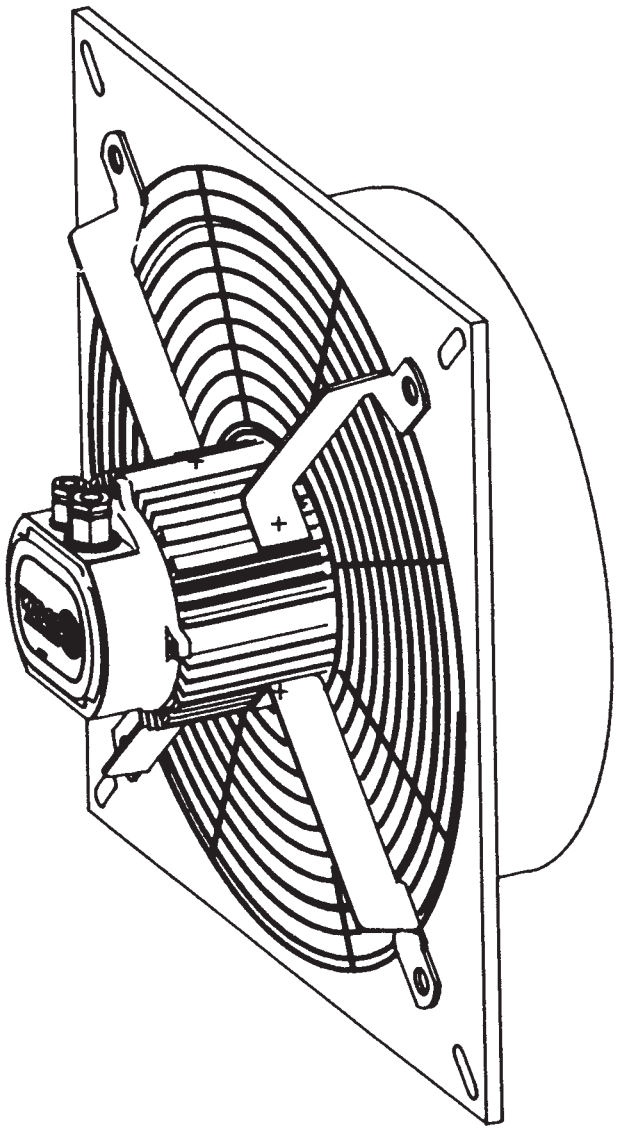
A member of
HEVAC ASSOCIATION

CIBSE
PATRONS

A member of ELTA GROUP LIMITED

WOODS
AIR MOVEMENT

JMP Series
Plate Mounted Axial Flow Fans



BSI REGISTERED FIRM

BS5750 : Part 1

ISO 9001
EN 29001

Safety, Installation and Maintenance Instructions

Part No. 502876

Installation Operation and Maintenance Instructions for JMP Series Plate Mounted Axial Flow Fans

SAFETY

This product contains rotating parts and electrical connections which can be a danger and cause injury.

1. Whatever the application, access from either side of the rotating parts must be prevented whilst the fan is operating. Guards are available for this purpose. (Motor side guards are fitted as standard, impeller side guards are also available.)

2. The fan must be earthed and no installation or maintenance work should be attempted without first switching off and isolating the fan and its controls from the electrical supply and allowing the rotating parts to come to rest.

3. The fan is intended for moving air and is not suitable for use in environments or for purposes other than those specified in these instructions. If used improperly, or for different purposes without the prior agreement of Woods of Colchester Ltd or their agents, then such use would be outside the scope of reasonably foreseeable circumstances, and may be unsafe.

4. It is the responsibility of the users to satisfy themselves that the fan is suitable for the conditions of use, and that installation and regular maintenance is carried out by personnel with the appropriate skills and in accordance with these instructions.

INTRODUCTION

The series JMP Range of Plate Mounted Axials is designed to move air from one side of the mounting plate to the other against a resistance. It should not be used for any other purpose. Where indicated in the product literature, the flow may be varied by controlling the speed of the motor with a suitable speed regulator. The maximum ambient temperature in which an individual fan may be used is given on the nameplate.

Standard fans are suitable for handling air containing free moisture but with any air containing corrosive or flammable fumes or explosive mixtures, the installation should be treated with caution. Consult your local sales agent if in doubt with the application. It is the responsibility of users to satisfy themselves that the fan is suitable for the conditions of use, and that regular maintenance is carried out by the personnel with the appropriate skills and in accordance with these instructions. Failure to comply with these instructions may invalidate the guarantee. Installers, users and maintainers are reminded of their duties under the UK Health & Safety at Work Act, the European Community Workplace Directives and other national legislations on safety.

STORAGE

The fans should be stored in a clean, dry location and cartons should not be stacked more than six high.

INSTALLATION

When you receive your fan, check to see if the size, speed and electrical supply details are as required. All fans are wired for Form ‘A’ running, the airflow direction being as shown on the Fan Construction illustration. To assist installation, a mounting template is supplied in the carton to allow the appropriate fixing holes to be positioned. The fan should be rigidly fixed to the mounting surface using four fixing screws provided. Should this be uneven, it will be necessary to pack the mounting frame to prevent any distortion to the bellmouth causing the impeller to foul.

The fan may be run with the shaft at any angle. The motor, as despatched, is protected to IP55, having sealed spigot joints, gasketted terminal box lid, and face seal at the shaft end. Six drain plugs are provided, two in the terminal box lid, two in the tail end cover and two in the drive end cover. If the fan is to operate outdoors or in damp air, the motor must have its drain plugs removed converting it to IP23. However the orientation of the fan must be such that the drain hole(s) will provide drainage of condensed moisture.

Note: If the drain plug in the drive end cover is to be removed, the impeller may require removal from the shaft. Before operation, check impeller is free and rotation is correct. A directional arrow is cast into the impeller blades.

CUSTOMER WIRING INSTRUCTIONS

Connection Diagrams

Depending upon the requirements of fan operation and control, i.e. speed control, 2 speed etc. it may be necessary to select an alternative connection diagram for wiring up to the fan to that supplied in the fan terminal box. These will be indicated in the panel marked “connection” on the motor nameplate (See below for details).

Single Phase

All fans are fitted with the capacitor fixed to the motor arm and wired to the terminal block for the correct rotation. To connect the supply to the motor, remove the terminal box at the tail end to expose the terminal block. Remove the CM20 cable gland screwed bush and blanking washer. Thread the cable through the bush and remaining gland assembly and wire to the terminal block. Replace bush and tighten just enough to compress the grommet to hold the cable and prevent the ingress of water.

Cables between 7 and 10.5mm diameter should be used. Replace the terminal box lid, not forgetting the gasket. The fan must be earthed using the earth connection inside the terminal box.

Overheat protection, providing automatic cut-out, is included and internally connected as supplied. These fans are liable to automatically restart. Therefore the fan must be isolated before attempting any maintenance work. If required, the protector leads can be brought out, eg. to an external contactor for remote control. In this case remove the link between ‘K’ and ‘UZ’ and connect supply ‘UZ’ and ‘U”.

Where the fan is suitable for speed control, this is indicated in the catalogue. Some single phase fans can be controlled by the 2 wire method, although Woods’ recommendation is to use the 3 wire method with its distinct advantages.

The appropriate connection diagram letters are shown on the motor nameplate located on the periphery of the terminal box housing, which will indicate up to two possibilities.

WARNING: With the preferred 3 wire circuit for speed regulation it is essential that the link between ‘U’ and ‘P’ is removed as indicated in Diagrams G and H on page 5.

The first letter indicates constant speed.
Second letter indicated variable speed by 3 wire method.
Third letter indicates variable speed by 2 wire method where offered.

eg. | A G L | CONNECTION

A = 1 Phase. Integral Capacitor with O/heat Protector

G = 1 Phase. Integral Capacitor with O/heat Protector
used with Auto-Transformer or Electronic Controllers
(3 Wire Control)

L = 1 Phase. Integral Capacitor with O/heat Protector
used with Auto-Transformer or Electronic Controllers
(2 Wire Control)

SAFETY GUARDS

Motor side guards to BS848 Part 5 are fitted as standard. These are full compliance guards of spiral wound wire with PVC coating and are fitted in case the circumstances described in the safety panel, make it necessary. They are secured to the arms using spring wire clips, or attached to the wallplate with plastic clips.

Impeller side guards can be supplied of similar construction for attachment to the wallplate by plastic clips. Where a fan is installed with the shaft vertically down, the blowing into an accessible area, an impeller side guard must be fitted.

MAINTENANCE

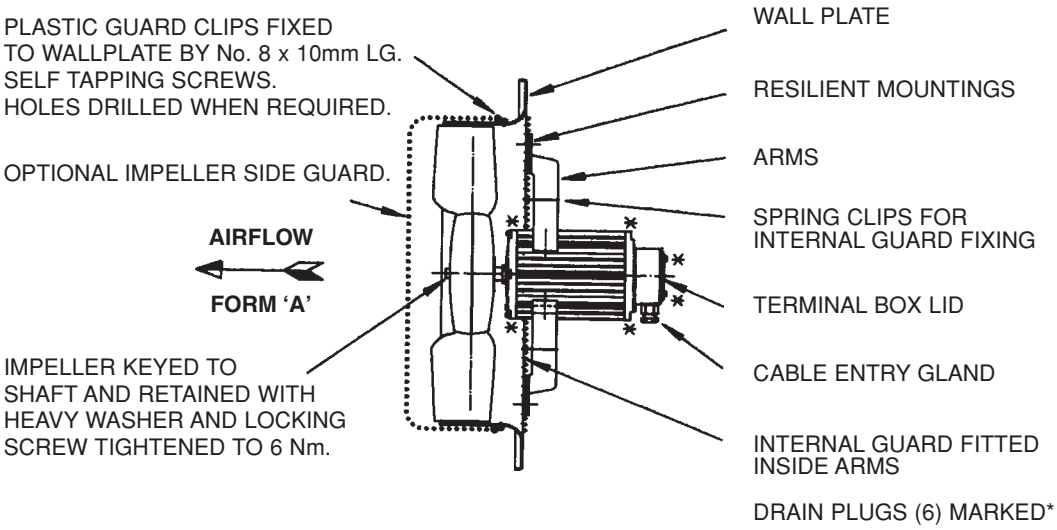
No installation or maintenance work should be carried out without isolating the fan and its controls from the electrical supply, allowing the impeller to come to rest.
All items below should be carried out on a regular basis, the frequency depending upon the application.
Check motor fins and remove deposits where necessary
Clean impeller
Check if assembly and mounting screws are tight
Check that all ancillary fittings are tight
Ensure the guards are correctly replaced after maintenance work

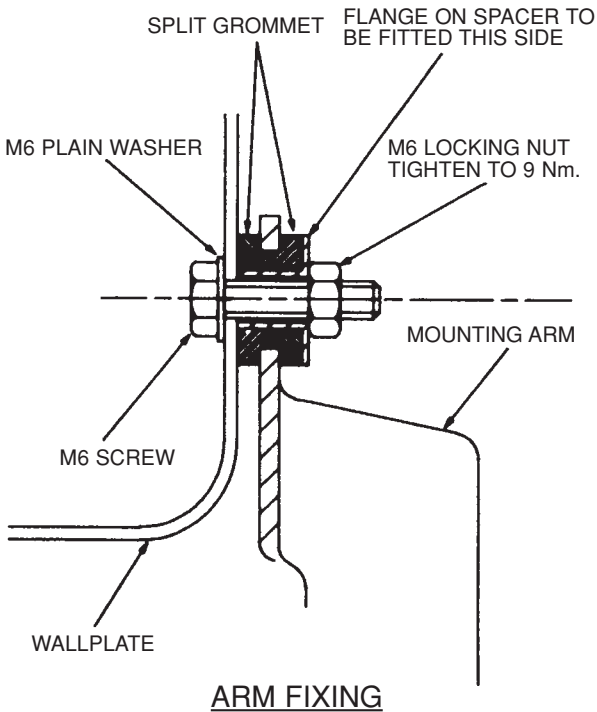
Bearings are supplied 'sealed for life' and should not normally require attention. Lubrication of bearings by customers is not recommended. In the event of a bearing failure, exchange motors can be supplied.

COMMUNICATIONS

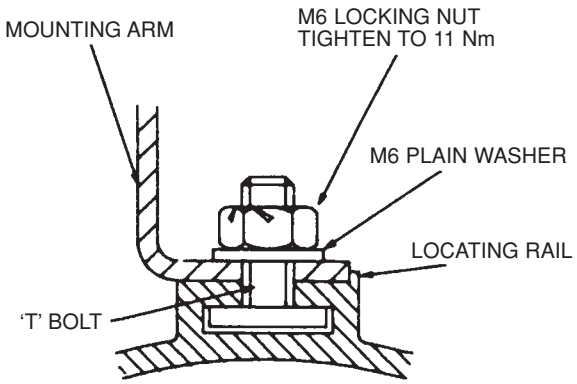
Any queries regarding operational problems, accompanied by details shown on the motor nameplates, should be referred to your local Woods' Office or Agent.

Where a failure occurs whilst the product is under guarantee the Woods of Colchester Ltd Service Department should be contacted before any repair work is undertaken. Telephone (01206) 544122.





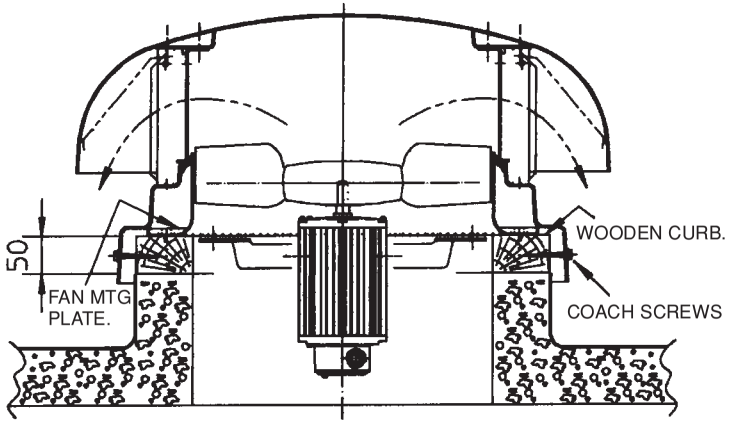
ARM FIXING TO METAL PLATE



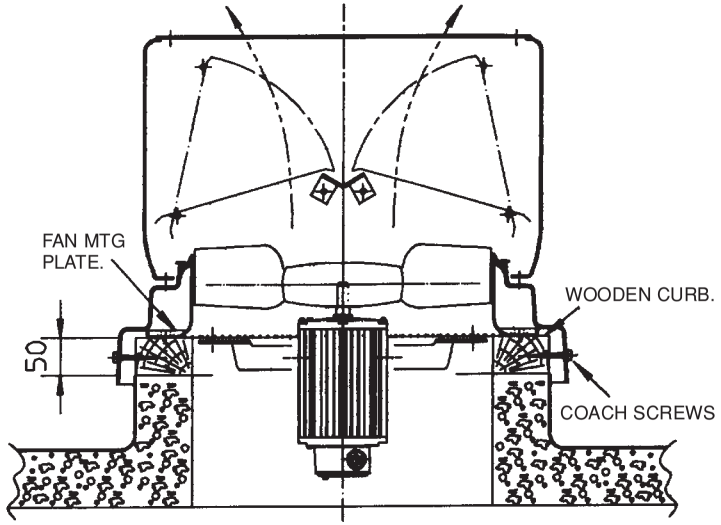
ARM FIXING TO MOTOR

JMP PLATE MOUNTED AXIAL FLOW FANS WHEN FITTED TO CURB MOUNTED ROOF UNITS, DSJ 315mm - 500mm AND DVJ 355mm - 500mm TYPES.

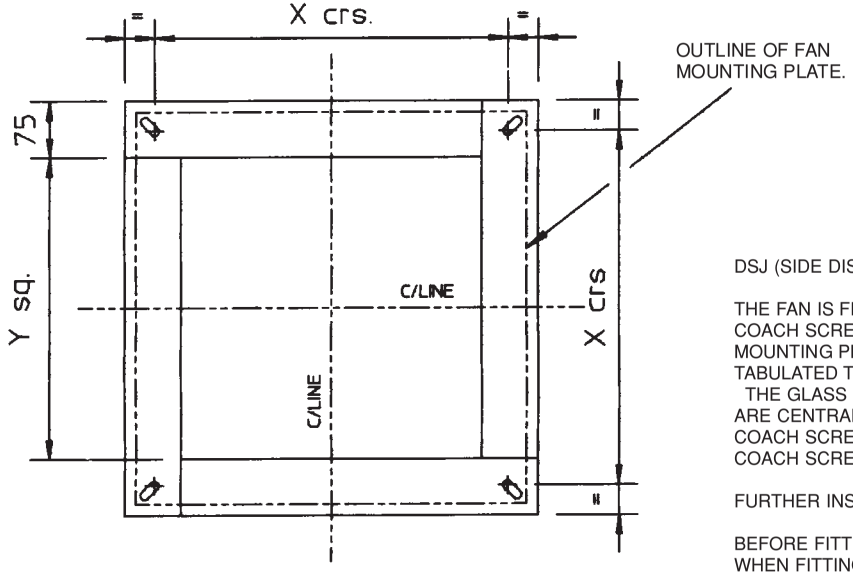
FAN SIZE	DIMN. 'X'	DIMN. 'Y'
315	375	325
355	440	400
400	470	400
450	550	500
500	600	500



CURB MOUNTED SIDE DISCHARGE DSJ TYPE.



CURB MOUNTED VERTICAL DISCHARGE DVJ TYPE.



PLAN VIEW OF FIXING TO CURB FOR VERTICAL & SIDE DISCHARGE TYPES.
FAN MOUNTING PLATE - AT 'X' CENTRES ON UPPER FACE.
ROOF UNIT SKIRT - AT CENTRELINES ON FOUR SIDE FACES.

DSJ (SIDE DISCHARGE) AND DVJ (VERTICAL DISCHARGE) TYPES.

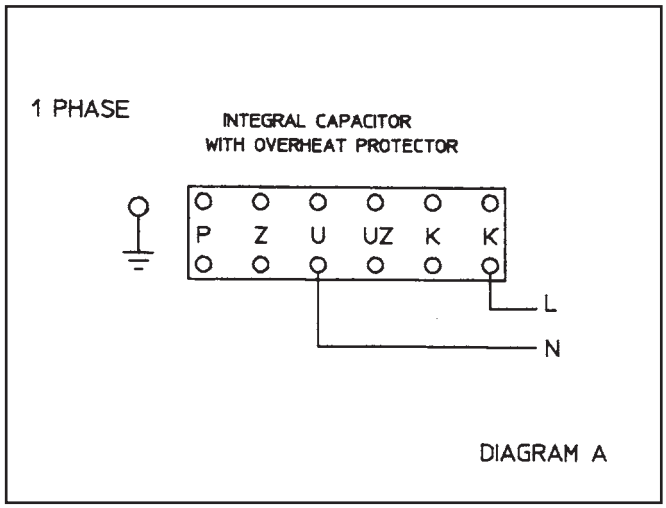
THE FAN IS FIXED TO THE TOP FACE OF THE CURB WITH THE FOUR 3/8" DIA. x 1.5" LONG (10mm DIA. x 38mm LONG) COACH SCREWS AND FOUR M10 STEEL WASHERS PROVIDED. FIXING IS THROUGH THE SLOTTED HOLES IN THE FAN STEEL MOUNTING PLATE. SCREW PILOT HOLES OF SUITABLE SIZE ARE FIRST DRILLED IN THE CURB AT DIMENSIONS 'X' AS TABULATED TO PREVENT SPLITTING OR DAMAGE TO THE WOODEN CURB WHEN COACH SCREWS ARE FIRMLY TIGHTENED.
THE GLASS FIBRE ROOF UNIT THEN FITTED ONTO THE CURB TO ENCLOSING THE FAN. ENSURE ROOF UNIT AND FAN ARE CENTRALISED, THEN FIX THE ROOF UNIT TO THE CURB SIDES WITH FOUR 3/8" DIA. x 2.5" LONG (10mm DIA. x 64mm LONG) COACH SCREWS AND FOUR M10 PLASTIC SEALING WASHERS PROVIDED. FIXING IS THROUGH THE HOLES IN THE UNIT SKIRT SIDES. COACH SCREWS MUST NOT BE OVER TIGHTENED AS THIS MAY DAMAGE THE UNIT.

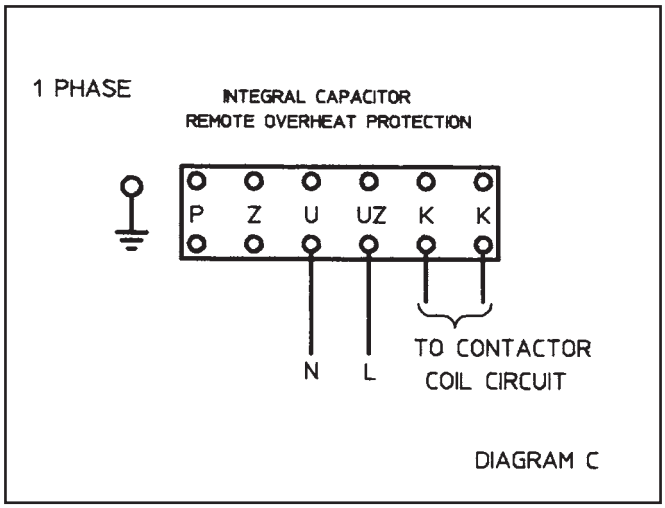
FURTHER INSTRUCTIONS FOR DVJ (VERTICAL DISCHARGE) TYPE ONLY.

BEFORE FITTING THE ROOF UNIT, ENSURE THAT THE RUBBER SEALING STRIP IS FIRMLY IN POSITION AROUND SKIRT HOLE EDGE. WHEN FITTING THE ROOF UNIT THE FAN PLATE TUNNEL PASSES THROUGH THE SKIRT HOLE AND RUBBER SEAL. TO ACHIEVE THIS, SOFT SOAP OR A SUITABLE LUBRICANT NOT HARMFUL TO NATURAL RUBBER MUST BE USED. AFTER FITTING CHECK THAT THE FAN TUNNEL PROJECTS THROUGH SKIRT HOLE AND THE RUBBER STRIP IS CORRECTLY POSITIONED BETWEEN SKIRT AND FAN PLATE TO PROVIDE AN ADEQUATE WEATHERPROOF SEAL.

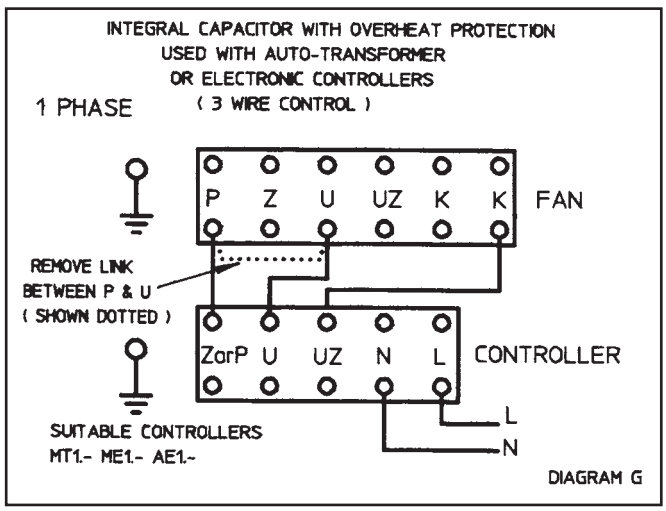
REFER TO NOTES UNDER 'CUSTOMER WIRING INSTRUCTIONS'

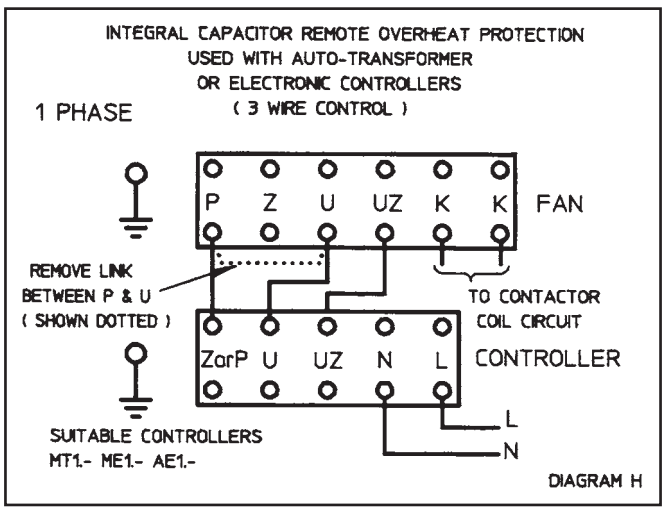
SINGLE SPEED FANS SINGLE PHASE

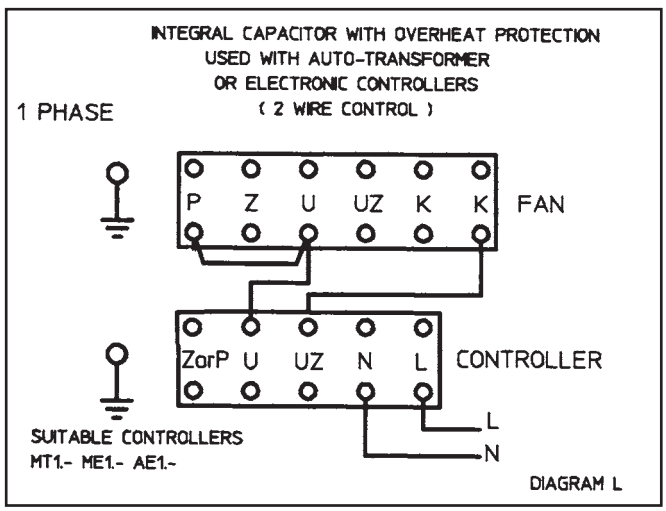


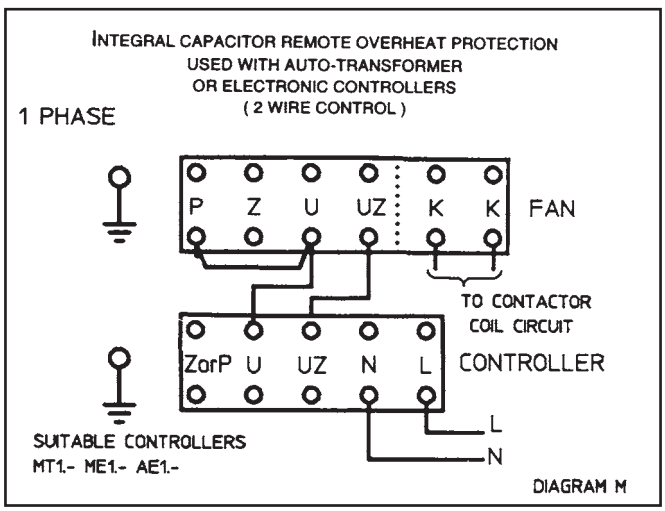


SPEED CONTROLLED FANS SINGLE PHASE









Woods Air Movement Limited is represented in over 70 countries world-wide. See our website for details – www.woods-fans.com

U.K.

England
South & South East
Woods Air Movement Limited
Tufnell Way
Colchester CO4 5AR
Telephone: +44 (0) 1206 544122
Facsimile: +44 (0) 1206 574434
E-mail: enquiry@woods-fans.com

Wales, Midlands
& South West England
Woods Air Movement Limited
Waterlinks House, Richard Street
Birmingham B7 4AA
Telephone: +44 (0) 121 359 6633
Facsimile: +44 (0) 121 359 1818
E-mail: birmingham@woods-fans.com

Scotland &
North of England
Woods Air Movement Limited
P.O. Box 142
Manchester M60 1AQ
Telephone: +44 (0) 161 8480341
Facsimile: +44 (0) 161 8729847
E-mail: manchester@woods-fans.com

Europe

Finland
Woods Puhallin Oy
Ruosilantie 2b
00390 Helsinki
Finland
Telephone: +35 8 9 540 4770
Facsimile: +35 8 9 540 47754
E-mail: info@woods-puhallin.fi

France
Cie Française Woods
16 Burospace
F91572 Bièvres Cedex
France
Telephone: +33 (0) 1 60 19 55 94
Facsimile: +33 (0) 1 60 19 55 71
E-mail: woodsfr@gec-france.fr

Germany
Woods Ventilatoren GmbH
Siemensstrasse 16
40 855 Ratingen
Germany
Telephone: +49 21 02 31068
Facsimile: +49 21 02 39113
E-mail: woods@t-online.de

Italy
Woods Italiana SpA
Via Montenero 55/57
20092 Cinisello Balsamo
Milan, Italy
Telephone: +39 02 61 86091
Facsimile: +39 02 61 860947
E-mail: info@woods-italiana.it

International

Canada
Woods Air Movement (Canada) Limited
401 Traders Blvd
Unit #8, Mississauga
Ontario L4Z 2H8
Canada
Telephone: +1 905 501 0211
Facsimile: +1 905 501 0399
E-mail: sales@woodsfanscanada.com

Singapore
Woods Air Movement
(Singapore) Pte Limited
Marconi Building, 3 Tai Seng Drive
Singapore 535216
Telephone: +65 3828233
Facsimile: +65 3828200
E-mail: francis.tan@marconi.com.sg

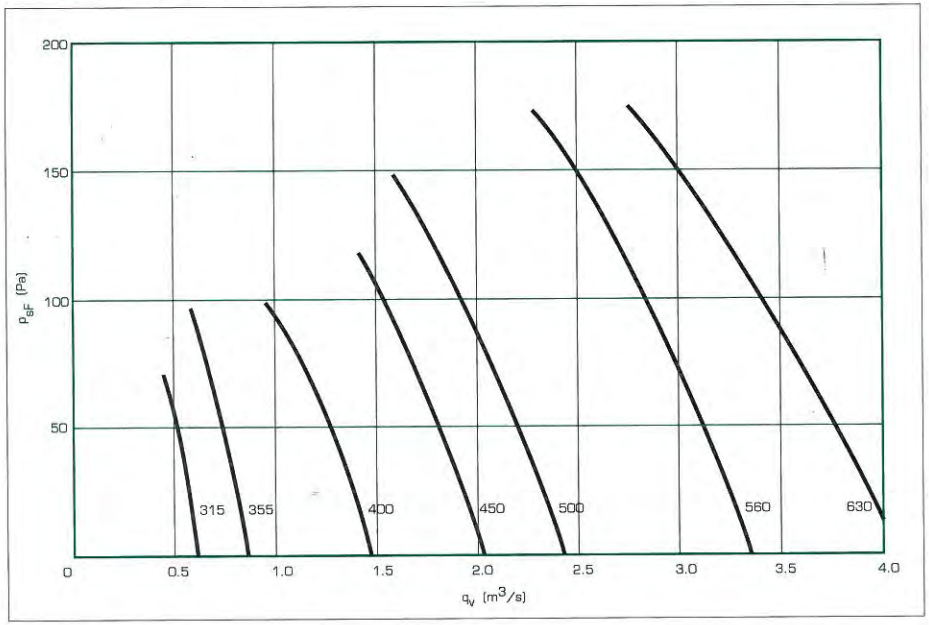
USA
American Fan Company
2933 Symmes Road
Fairfield
Ohio 45014, USA
Telephone: +1 513 874 2400
Facsimile: +1 513 870 6249
E-mail: af-sales@amfan-woods.com

Due to a policy of continuous development and improvement the right is reserved to supply products which may differ from those illustrated and described in this publication. Certified dimensions will be supplied on request on receipt of order.

© Copyright 2000 Woods Air Movement Ltd, England

Publication Part No: 502876
June 1998

Performance Data



Sound Levels

Product Code		Sound Power Levels (dB) In Octave Band Centre Frequency - Hz								Sound Pressure Level dBA
		63	125	250	500	1K	2K	4K	8K	
315 mm	Inlet	57	69	63	62	59	57	53	47	45
	Outlet	64	68	64	62	59	57	55	49	45
355 mm	Inlet	61	73	67	66	63	61	57	51	47
	Outlet	68	72	68	66	63	61	59	53	47
400 mm	Inlet	63	71	71	75	71	66	62	57	54
	Outlet	76	76	72	73	69	66	63	60	54
450 mm	Inlet	67	75	75	79	75	70	66	61	58
	Outlet	80	80	76	77	74	70	67	64	58
500 mm	Inlet	70	78	78	82	78	73	69	64	58
	Outlet	83	83	79	80	76	73	70	67	58
560 mm	Inlet	74	82	82	86	82	77	73	68	61
	Outlet	87	87	83	84	80	77	74	71	61
630 mm	Inlet	78	86	86	90	86	81	77	72	64
	Outlet	91	91	87	87	84	81	78	75	64

Bold text denotes Super Express Product, next day delivery available if ordered by 4pm.

Sound pressure levels quoted are average dBA at 3m distance over a sphere, under free field conditions and are presented for comparative purposes only.

Super XPRESS Range

Electrical Data

Product Code	Speed rev/min	Motor	Product Number	220-240V/50Hz/1ϕ							Sound Level dBA	m^3/s at Pa (Static)						
				Pitch Angle	Motor Rating (kW)	Full Load Current (at 230V) (A)	Starting Current (at 230V) (A)	Wiring Diagram Ref	Speed Controller			25	50	75	100	125	150	175
									Electronic	Transformer								
31JMP/16/4/5/...	1420	BT4	DT315410	40	0.095	0.8	1.3	CDW210D	ME1.3	MT1.5	45	0.58	0.51	0.44				
35JMP/16/4/5/...	1440	BT4	DT355410	34	0.13	1.05	1.75	CDW210D	ME1.3	MT1.5	47	0.79	0.72	0.65				
40JMP/16/4/5/...	1440	BT9	DT405410	40	0.32	2.2	5.0	CDW2100	ME1.3	MT1.5	54	1.39	1.29	1.17	0.9			
45JMP/16/4/5/...	1440	CT5	DT455410	40	0.52	3.9	7.8	CDW210D	ME1.6	MT1.5	58	1.95	1.82	1.69	1.55	1.36		
50JMP/16/4/5/...	1440	CT5	DT505410	30	0.52	3.9	7.8	CDW210D	ME1.6	MT1.5	58	2.32	2.2	2.06	1.92	1.75		
56JMP/16/4/5/...	1440	CT9	DT565411	30	0.97	6.9	13.5	CDW210D	ME1.6	MT1.8	61	3.2	3.08	2.95	2.8	2.65	2.47	2.27
63JMP/20/4/3/...	1420	CT9	DT635411	24	0.97	6.9	13.5	CDW210D	ME1.6	MT1.8	64	3.93	3.78	3.6	3.41	3.25	3	2.7

Product Code	Speed rev/min	Motor	Product Number	380-420V/50Hz/3ϕ							Sound Level dBA	m^3/s at Pa (Static)						
				Pitch Angle	Motor Rating (kW)	Full Load Current (at 400V) (A)	Starting Current (at 400V) (A)	Wiring Diagram Ref	Speed Controller			25	50	75	100	125	150	175
									Transformer	Inverter								
45JMP/16/4/5/...	1440	CT5	DT455430	40	0.54	1.8	4.9	CD241D	MT3.2	FWX1	58	1.89	1.82	1.69	1.55	1.4		
50JMP/16/4/5/...	1440	CT5	DT505430	30	0.54	1.8	4.9	CD241D	MT3.2	FWX1	58	2.32	2.2	2.06	1.92	1.75		
56JMP/16/4/5/...	1440	CT9	DT565430	30	0.83	2.3	8.6	CD241D	MT3.7	FWX2	61	3.2	3.08	2.95	2.8	2.65	2.47	2.27
63JMP/20/4/3/...	1420	CT9	DT635430	24	0.83	2.3	8.6	CD241D	MT3.7	FWX2	64	3.93	3.78	3.6	3.41	3.25	3	2.7

The fan noise levels shown are for the specified operating point. When an electronic controller is incorporated, a magnetic note (enhanced motor noise) can occur - particularly if the fan is operating at speeds well below maximum. For noise sensitive applications FWL recommend using an auto transformer speed controller. Wiring diagrams can be found on page 105.

grease filters/extract plenum of a canopy, the manufacturer of the grill should supply a deflector cowl for the flue opening on top of the grill. This will encourage products of combustion to be directed away from the canopy and cool prior to being drawn through the filters. This will reduce the potential of fire-flares, which are known to occur with such appliances, being drawn into the grease filters to possibly ignite grease and oil deposits beyond. It will also help to prevent discolouration of the stainless steel surfaces immediately above these grills and carbonisation of deposits on the grease filters.

SECTION 5

Extract flow rates

Extract and Supply Air Flow Rates

5.1 Whilst systems extracting from equipment producing contaminant such as dust depend upon air streams of sufficient velocity being created to enable capture to take place, this concept cannot be applied to a heat producing process such as cooking. All cooking processes create approximately 35% radiant and 65% convected heat which, in the absence of cross-draughts, rises vertically in a thermal updraught called a 'plume'. This is shown in fig 2. Most of the contaminant released from the food and heat source is entrained with additional air which causes the plume to enlarge and the average temperature and velocity to decrease. The rate of exhaust from the hood shall equal or slightly exceed the flow rate of the plume, additional extract air (see Table 3: Canopy Factors) will be required to resist the cross-draughts that would otherwise carry the plume away from the canopy.

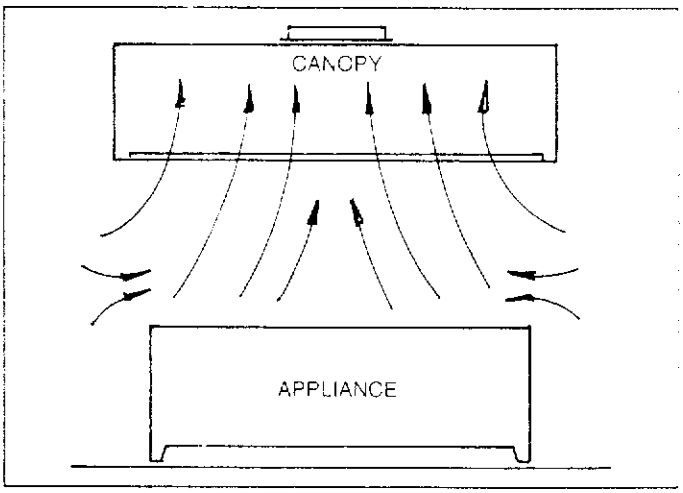


Fig 2 - Air Flow Pattern

5.2 The calculation of the optimum extract flow rate is the most important element of canopy design as too much air will cause as many problems as too little. Whilst the size of the cooking appliances determines the size of the canopy to be supplied, it is the type of appliance that determines the volume of air to be extracted. Those that require ventilation are shown in Table 3.

GENERAL COOKING			
Induction Hob, Ceramic Stove	-	0.10	30
Pastry and High Output Bakery Oven**	0.25	0.20	86
Steamer/Pressure Cooker	0.30	0.20	125
Pasta Cooker	0.30	0.20	120
Bratt Pan, Tilt Skillet	0.32	0.26	190
Boiling Table, Hob Top, Stock Pot Stove	0.35	0.25	190
Heavy Duty Boiling Pan	0.35	0.25	146
Open Top Range and Oven	0.35	0.25	190
Steaming and Roasting Oven	0.35	0.30	98
Combination Steaming Ovens**	0.35	0.30	92
Tandoori Oven	0.35	0.30	90
Fan Assisted Convection Oven**	0.38	0.30	86
Pizza Oven**	0.38	0.30	92
Low/Med Duty Deep Fat Fryer	0.45	0.35	190
Low/Med Duty Grill	0.50	0.30	220

***NB - multiply the coefficient factors by 2 if ovens are double stacked.*

FLAME COOKING			
Griddle (mild steel)	0.30	0.25	190
Griddle (chrome)	0.45	0.40	290
Conveyor Pizza Oven	0.45	0.40	90
Heavy Duty Deep Fat Fryer	0.50	0.45	190
Heavy Duty Bratt Pan	0.55	0.45	240
Solid Top Oven Range	0.60	0.51	420
Upright or Chain Broiler	0.75	0.55	190
Salamander or Steakhouse Grill	0.75	0.55	260
Rotisserie	0.75	0.55	190
Chargrill/Charbroiler	0.95	0.52	350
Chinese Wok Range	1.10	-	280
Chinese Wok Range (induction)	-	0.40	50
Mesquite Grill	1.20	-	420

Table 3: Canopy factors

Type	Open Both Ends	Open One End	Closed Both Ends
Low Level	1.15	1.10	1.05
Passover	1.15	1.10	1.05
Overhead Wall	1.25	1.20	1.15
Overhead Wall, Island Mounted	1.50	1.40	1.30
Island	1.35	1.25	1.15

The 'Thermal Convection Method' of calculation should be the only method used. Other methods have been included in this document for use only when insufficient information is available at the design stage (see sections 5.5 to 5.8).

5.3 Method 1 - Thermal Convection Method

This method follows the procedure covered in the CIBSE Guide B2 but has been expanded to include a wider range of equipment. When details of the equipment to be ventilated are known, then each cooking appliance shall be allocated a thermal convection coefficient, which is the recommended volume of air to be extracted in m3/s per m2 of surface area of the appliance. The area of each appliance is multiplied by the factor for that appliance, the total value for each item of equipment under the canopy/ventilated ceiling shall be added together to determine the total volume to be extracted. The factor will vary depending on whether the appliance is gas or electricity, and these are scheduled in Table 2. Refer to 5.4 for worked example of flow rate calculation.

The theoretical extract air volume would only be achieved under draught-free laboratory conditions. The type, location of the canopy/ventilated ceiling and the likelihood of cross-draughts will also have an affect upon the amount of air required. The more enclosed the cooking operation, the less the exhaust air needed to ventilate it, whilst appliances open on all four sides will need a larger volume of exhaust air than where only one side is open. The canopy factors given in Table 3 shall therefore be multiplied by the calculated volume to determine the actual extract flow rate. Consideration shall also be given to the 'active area' of ventilated ceilings when the height increases. See Section 8.5.2.

Table 2: Appliance, Coefficient and Temperature Schedule

Appliance	Coefficient		Surface Temp
	Gas	Electric	
MISCELLANEOUS	m^3/s per m^2		°C
Benches, Spreaders and Worktops	**0.03**	**0.03**	**25**
Sink	**0.15**	**0.15**	**25**
Pass Through Dishwasher*	**0.30**	**0.30**	**61**
Pan/Utensil Wash Machine	**0.40**	**0.40**	**42**
Rack and Flight Dishwasher	**see manufacturer's literature**		**58**
HEATING/WATER			
Coffee Maker	**-**	**0.03**	**25**
Microwave Oven/Toaster	**-**	**0.03**	**25**
Bains Marie, Hot Cupboard	**0.20**	**0.15**	**57**
Servery Counter - Hot Food	**0.24**	**0.24**	**73**
Water Boiler/Still/Beverage Unit	**0.25**	**0.20**	**78**
Light Duty Boiling Pan, Tilting Kettle	**0.30**	**0.25**	**98**
Refrigeration Unit	**see manufacturer's literature**		**-**

**NB - the figures quoted are for the machine only; the room in which they are located needs to be treated separately.*

continued overleaf

5.4 Example of flow rate calculation: Method 1

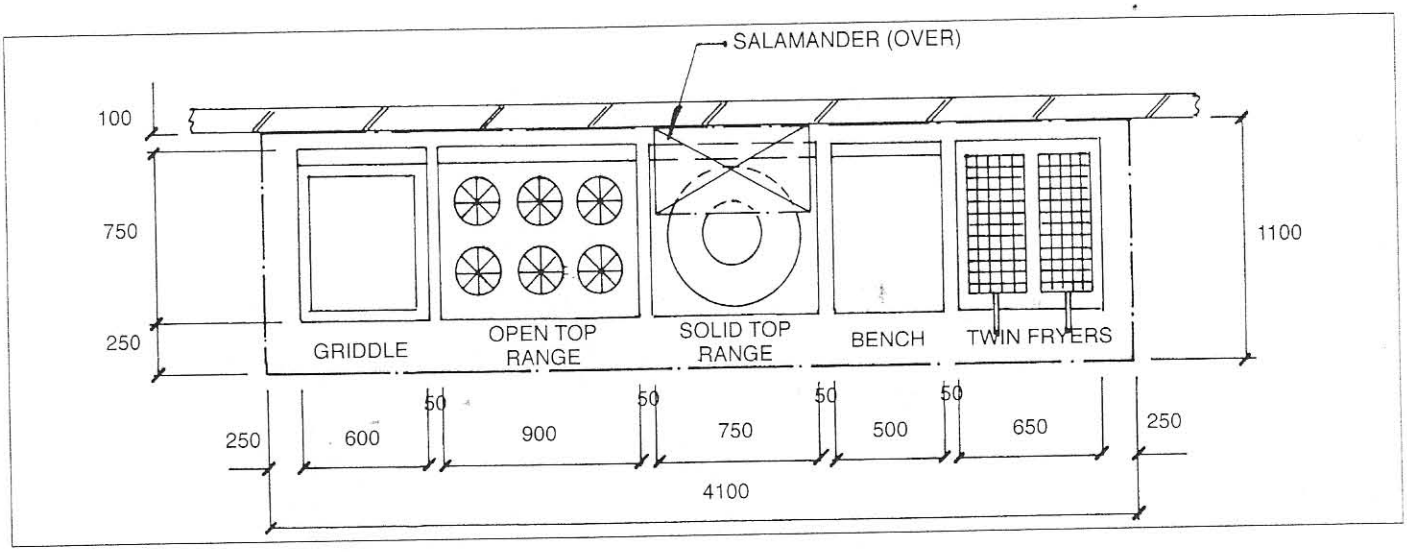


Fig 3 - Typical Cooking Equipment Line-Up

1. Determine the model type, plan size and power source for each item of cooking equipment located under the canopy.
2. Calculate the plan area of the cooking equipment from Fig 3 and from Table 2, allocate a thermal coefficient for each item of equipment.
3. Multiply the area by the coefficient to obtain a theoretical extract flow rate for each item.
4. Add the individual rates to arrive at a total extract flow rate for the canopy.
5. Select the appropriate canopy factor to suit the type and location of canopy.
6. Multiply the total by the canopy factor to arrive at the total extract flow rate.

Table 4: Calculations for method 1 (based on the equipment illustrated in fig. 3):

Item	Plan Size	Power	Area	Coefficient	Flow Rate
Griddle	**600 x 750**	**gas**	**0.4500**	**0.30**	**0.135**
Open top range	**900 x 750**	**gas**	**0.6750**	**0.35**	**0.236**
Solid Top Range	**750 x 750**	**gas**	**0.5625**	**0.60**	**0.338**
Bench	**500 x 750**	**-**	**0.3750**	**0.03**	**0.011**
Twin Fryers	**650 x 750**	**Elec**	**0.4875**	**0.35**	**0.171**
Salamander Grill	**750 x 400**	**gas**	**0.3000**	**0.75**	**0.225**
	Theoretical extract volume required			**=**	**1.116 m3/s**
	Canopy Factor - overhead wall open both ends				**x 1.25**
	Specific extract flow rate required			**=**	**1.395 m3/s**

The calculation of extract flow rates for ventilated ceilings should be in accordance with the procedures set out above.

Where concentrated high-heat cooking appliances create a possible 'hot spot' within a canopy or ventilated ceiling area, partitioning of the grease filter plenum shall be considered to provide a higher dedicated extract duty above such equipment. In such circumstances care shall be taken to ensure maximum air duties are not exceeded for the particular filter bank selected. Make up air and extract spigots shall be sized and positioned accordingly.

Following the determination of the required extract flow rate, the number and type of filters shall be selected.

5.5 **Method 2 - Face Velocity Method** (This is a provisional method when there is insufficient information available regarding the cooking equipment)

The volume of air to be extracted may be determined by selecting a velocity across the face area of the canopy that is appropriate for the type of appliances expected to be used. The capture velocity is multiplied by the canopy area to determine the volume of air to be extracted.

The capture velocity should be selected to ensure an even distribution of air across the canopy face, this velocity will vary according to the cooking application and whether the canopy is either wall or island mounted.

- Light loading - 0.25 m/s. Applies to steaming ovens, boiling pans, bains marie and stock-pot stoves.
- Medium loading - 0.35 m/s. Applies to deep fat fryers, bratt pans, solid and open top ranges and griddles.
- Heavy Loading - 0.5 m/s. Applies to chargrills, mesquite and specialist broiler units.

5.6 **Method 3 - Appliance Power Input** (This is a provisional method when there is insufficient information available regarding the cooking equipment)

When details of the cooking equipment to be used is limited to the amount of power required rather than the physical size of the appliance, then the power input method may be used. Each type of appliance is allocated a recommended flow rate in m3/s which is then multiplied by the power input in kW to determine the flow rate required for each appliance. The total air required is then determined by adding together the recommended extract rate for each item of equipment.

5.7 **Method 4 - Air Changes** (This is a provisional method when there is insufficient information available regarding the cooking equipment)

These can vary widely depending on the size of kitchen, type of cooking, number of people present, and therefore not recommended as a method of calculating air volumes. Whilst 40 air changes per hour should be regarded as a minimum for comfort in the absence of any other information, it is not unusual for rates as high as 60 - 120 to be created when high-output equipment is densely located in a relatively small space.

5.8 **Method 5 - Linear Extract** (This is a provisional method when there is insufficient information available regarding the cooking equipment)

Favoured in the United States, this method depends upon selecting a flow rate to suit a particular type of canopy. The figures, which are listed in the Table 5, do not vary with the canopy width and are given in m3/s per linear metre of active filter length.

Table 5: Flow rates (m³/s per linear metre of canopy)

Type of Canopy	Light Duty	Medium Duty	Heavy Duty	Extra Heavy Duty
Wall Mounted	**0.23 - 0.31**	**0.31 - 0.46**	**0.31 - 0.62**	**0.54 +**
Single Island	**0.39 - 0.46**	**0.46 - 0.62**	**0.46 - 0.93**	**0.85 +**
Double Island	**0.23 - 0.31**	**0.31 - 0.46**	**0.39 - 0.62**	**0.77 +**
Eyebrow	**0.23 - 0.39**	**0.23 - 0.39**	—	—
Passover/Backshelf	**0.15 - 0.31**	**0.31 - 0.46**	**0.46 - 0.62**	**not recommended**

NB - Extract rates for double island canopies are for active filter length, i.e. double the rate for an equivalent length wall Canopy.

Waste Management Strategy

Waste Management Strategy

MANCHESTER CITY COUNCIL

PA Number:
Development description:
Development location:
Strategy prepared by:
Date Prepared:

Notes
The following strategy should be prepared using the guidance document available from:

http://www.manchester.gov.uk/opservices/rubbish/developers.htm

1.	**Number of bins proposed?** - Please provide details of the number of bins proposed and how this was calculated.
	There are 12 bins located in the basement refuse area. The calculation is based upon the fact that food preparation occurs at another site and the restaurateur / business owner has established these numbers based upon her experience running a similar sized establishment; the anticipated restaurant turnover and amount of waste generated
2.	**Bin storage area** - Please include a plan of the proposed bin storage area, showing the bins that are proposed and the proposed collection point. - Please describe how occupants will transfer waste to the bin store and the distance travelled in doing so.
	This can be seen on drawing 037_01_P011- the refuse store is located within this plan drawing. Staff will empty the bar bottle bins, waste bins and kitchen waste bins by accessing the basement from an internal route. The bin store is deliberately located adjacent to these stairs and the travel distance is 30m (including the stairs).
3.	**Bin collection arrangements** - Please describe the bin collection area, including how and where bins will be moved to in order to reach the collection vehicle. - Please include plans showing how the collection vehicle will travel around the site.
	New Look Waste Disposal can collect refuse on a daily basis: recycling and general waste prior to 10am and a further general waste collection after 5:30. The collection point will be Carpenters Lane, to the rear of the property. Refuse is collected in specific bags (paper/card, glass, general waste etc.) in the bin store and carried to Carpenter's Lane only prior to collection. No refuse will be moved to Carpenters Lane at any other time. Drawing 037_01_P21 shows how a collection vehicle can reach this location.

For MCC use only

Please tick which stage the development is at:

Planning application:	
Planning condition discharge:	

Sent to MCC Recycling Officer by:

Name	Date	Signed