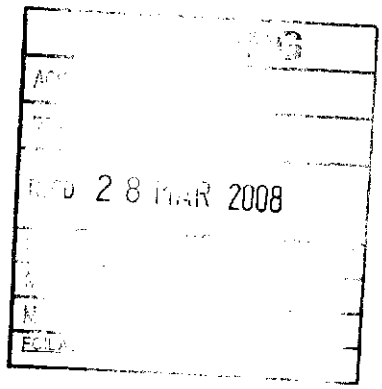
7



Thai Spice

28th March 2008

Re : Planning Application No. 086047/FO/2008
Alteration to layout and extension to external Kitchen Ventilation Stack

Further details regarding above application

(1) Information on premises

- Thai Spice is a 50 cover restaurant.
- Food is cooked using a specialist wok cooker, a conventional hob cooker, two small deep fat fryers and a microwave oven.
- Only Thai food is served.
- Kitchen operational hours are currently 2.00pm to 12.00pm which fulfil our current serving times of 5.00pm to 11.00pm. However for lunch time opening this may extend to between 10.00am and 12.00pm.

(2) Plans and drawings

- Please see attached plans showing :

- Kitchen and ventilation canopy location.
- External elevation with ventilation ducting route.

(3) Filters

- Food quality Stainless steel grease filters are incorporated into the ventilation canopy which are cleaned by an outside contractor on a fortnightly basis.

(4) System design

- The ventilation system is a high dilution and high velocity extraction design with a high level discharge. Electrostatic precipitators, carbon filters or other odour counteracting measures are not included.

(5) Ventilation canopy

- Size : 3 x 0.9 metres
- Area : 2.7 sq. metres
- Face Velocity : 0.512 metres per second
- Grease filter area : 1.44 square metres

(6) System operation

- Extract rate : 1.38 cubic metres per second
- Duct air velocity : 7,692 metres per second
- Kitchen volume : @29.5 cubic metres

(7) Flue design

- Galvanised steel ductwork with a stack diameter of 500mm (painted brown/beige). The final discharge is vertically upwards at a minimum of 1 metre above the roof ridge.

7

Thai Spice

28th March 2008

Re : Planning Application No. 086047/FO/2008
Alteration to layout and extension to external Kitchen Ventilation Stack

Further details regarding above application cont.

(8) Noise

- Fan duty 1.38m3/sec @ 150 pascals
- 66dba '3metres , top speed (controlled)
- The ventilation system would usually be in operation from 2 hours before restaurant opening up to restaurant closing time.

(9) Maintenance

- Washable grease filters are cleaned off-site by an outside contractor every 2 weeks.
- Extract fan and external ducting are inspected and serviced annually.

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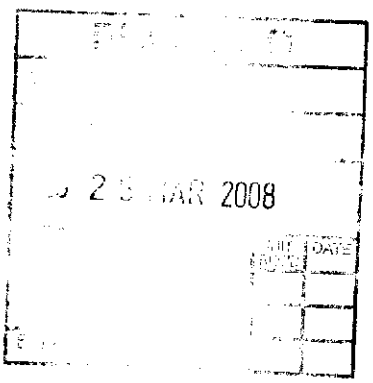
AIR PLAN CONSULTANTS

ENVIRONMENTAL AIR CONTROL



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DATE: 25-3-08

THAI SPICE RESTAURANT
66 BEECH RD.
CHORLTON
MANCHESTER
M21 9EG

Proposed Kitchen Canopy Extraction System

Design Calculations

Size of canopy 3 Metres x .9 metres

Area of canopy 2.7 Sq. metres

Indraft Velocity 0.512 metres per second

Extraction air volume 1.38 cubic metres per second

Grease filter area 1.44 sq. metres

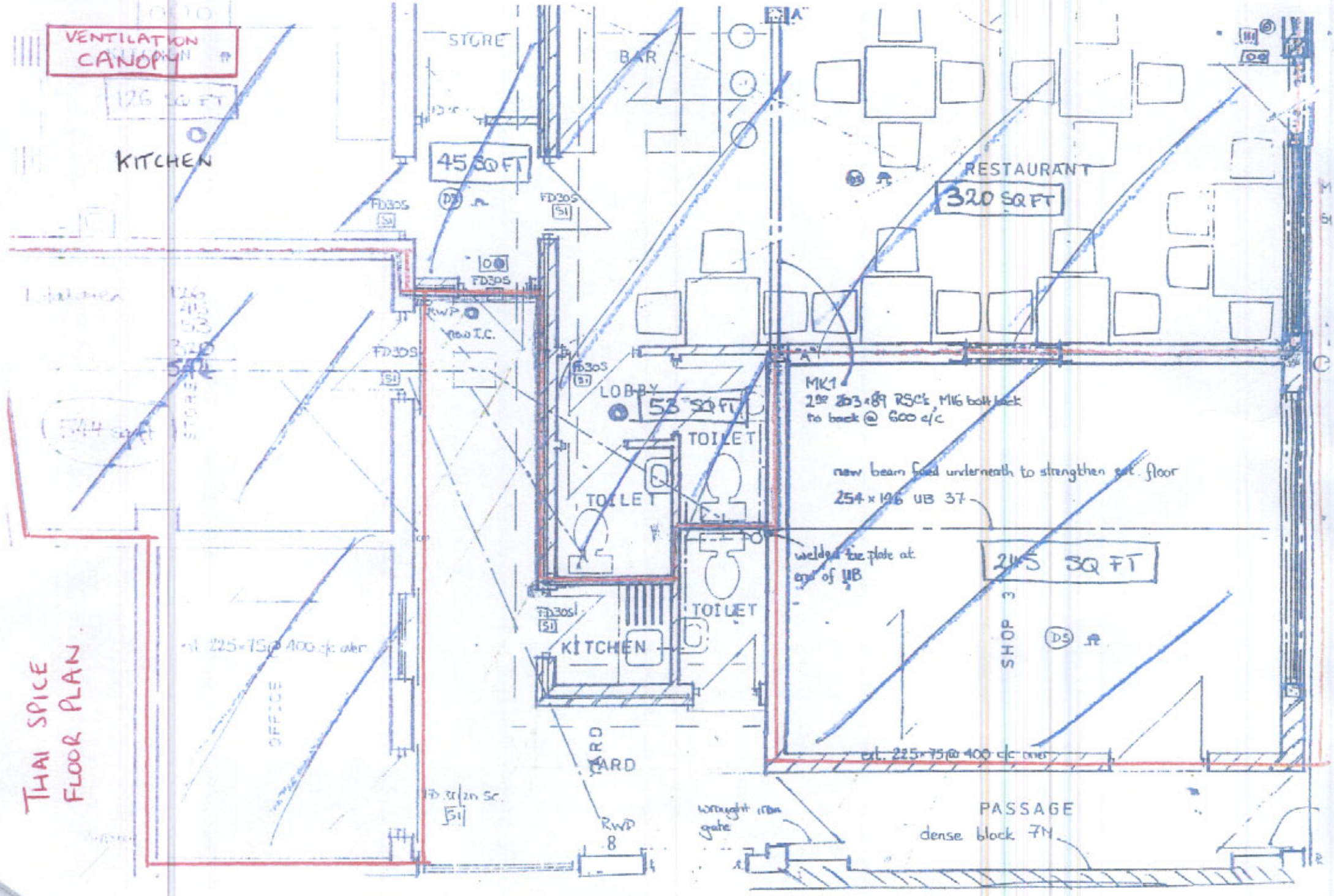
Grease filter air velocity 1.28 metres per second

Duct air velocity 7,692 metres per second

Fan duty 1.38m3/sec @ 150 pascals 66dba ' 3 metres, top speed (controlled)

Duct stack dia. 500mm

Canopy and Grease filters constructed from food quality Stainless steel, ductwork from galvanised steel


VENTILATION CANOPY
126 SQ FT
KITCHEN
STORE
45 SQ FT
BAR
RESTAURANT
320 SQ FT
FD30S
RWP
new I.C.
LOBBY
53 SQ FT
TOILET
TOILET
TOILET
KITCHEN
MK1
2nd 203x89 RSC's, M16 bolt back to back @ 600 c/c
new beam fixed underneath to strengthen ext. floor
254 x 146 UB 37
welded tie plate at end of UB
245 SQ FT
SHOP 3
ext. 225x75 @ 400 c/c over
ext. 225x75 @ 400 c/c over
OFFICE
YARD
RWD 8
wrought iron gate
PASSAGE
dense block 7N
THAI SPICE FLOOR PLAN

APPLICATION
REF 086047/FO/2008

