

EXTRACTION STATEMENT

In respect of

**453 WILMSLOW ROAD
WITHINGTON
M20 4AN**

On behalf of

ANK MOR LTD

Ref – 78/25 (ES.01)

Date – Oct 2025

1. INTRODUCTION

- 1.1 This statement has been produced in support of a full planning application on behalf of ANK MOR Ltd for a new extract canopy and associated flue at 453 Wilmslow Road, Withington M20 4AN.
- 1.2 The extract canopy will be located on the ground floor of the unit and the flue routed to the rear terminating in a jet cowel. For further details on the routing etc please refer to Manchester Building Designs Ltd drawing ref 78/25-01 Rev B and Extraction Schematic diagram.
- 1.3 The fan motors and attenuation will be located horizontally within the ground floor unit, with the completed system complying with MCCs external plant noise requirements and BESA DW172.

2. EXTRACTION VENTILATION STATEMENT

- 2.1 The main elements of the extraction system will be accordance with the following and the completed system will be verified by an acoustic engineer to show compliance with MCCs requirement to achieve max external plant noise of 5dB (LAeq) below the background noise level (LA90).

3. KITCHEN CANOPY EXTRACTION REQUIREMENTS

- 3.1 The cooker canopy will be sufficiently long and wide to cover all cooking ranges and appliances. The canopy will be of sufficient height to enable easy working, on the ranges, whilst low enough to entrain all odours/steam generated by the cooking.
- 3.2 The canopy will be constructed from stainless steel to enable easy cleaning.
- 3.3 The canopy will be fitted with primary grease filters, of a re-usable wire mesh type design. There will be sufficient primary grease filters fitted to cover the complete length of the canopy face above the cooking ranges in addition there will be grease catch trays attached to the canopy at 1m centers.
- 3.4 Primary grease filters will be cleaned daily there will be second set of filters which will be rotated daily, so that one-set is always in use whilst the second set is being cleaned. The extraction system has been designed to ensure that the velocity of gases through these filters enables sufficient residence time to optimise grease removal.
- 3.5 Ventilation air inlets will be provided to the kitchen, designed to allow air ingress but located to prevent the direct release of odours out of the kitchen these will take the form of trickle vents installed above the ground floor window frames and undercutting entrance doors.

4. SECONDARY FILTRATION

- 4.1 A secondary filter will be installed in the ductwork after the grease filter and before the Carbon filter this will be a disposable pleated panel filter in the ductwork. This filter can will be incorporated in-line within the same filtration housing. The secondary filter shall be replaced every 3 months.

5. ODOUR CONTROL FILTRATION

- 5.1 Activated carbon filters will be installed after the secondary filter.
- 5.2 Activated-carbon filters absorbs gaseous odours, usually volatile organic compounds, onto the filter medium. They take the form of a panel having a 3-stage system of activated carbon frames contained within a single module, the carbon filter will have a dwell time of 0.4s (Grade 207C). It is imperative that all grease is removed by the preceding grease filtration as grease contamination will reduce the life of the filters and increasing cost.
- 5.3 Activated carbon filters shall be replaced every 3 months.
- 5.4 All secondary/final grease and activated carbon filtration will be located at a sufficient distance along the duct run, to prevent the heat from the cooking reducing the efficiency of the filtration.
- 5.5 The filter housing has been designed to ensure ease of access for maintenance which would also be fully sealed. The internal surfaces of the filter housing shall be cleaned monthly.
- 5.6 The gas flow rates, through the filters, shall be matched to the respective retention time of each filter to achieve optimum efficiency of the filters. It is critical to achieve optimum efficiency to effectively remove grease and odour and to prevent breakthrough of grease and odour, by too great a flow.

6. EXTRACTION MOTOR / FAN

- 6.1 The extraction fan shall be mounted on Anti – Vibration component and the extraction motor will be cleaned and maintained in accordance with the manufactures specifications. The motor controller shall be located in the kitchen and be of variable speed design, adjusted so that the speed settings correlate to and achieve the optimum flow rates of the odour control system.

7. NOISE CONTROL / ATTENUATOR

- 7.1 Noise control shall be implemented, the attenuator will be installed after fan installation as per schematic

8. FINAL TERMINATION

- 8.1 The ducting shall discharge at a height of 4m above the adjacent flat roof that serves the building the building and 1m above the nearest opening light which is located approximately 6m to the to the North, which will effectively disperse and dilute the odour and fully complies with Defra guidance. The discharge shall be vertical towards the sky with no restriction to final opening therefore a jet cowl will be used.
- 8.2 The duct termination has been designed to achieve a vertical efflux velocity of at least 8 metres per second (m/s)

APPENDICES

Extraction Schematic