



VICTORIA HOUSE RETAIL UNIT MANCHESTER

Ventilation Statement
P1389-POL-001 Rev A

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REVISION	DESCRIPTION	DATE	AUTHOR	CHECKED
A	Client Issue	29.07.2025	B. Duckworth	B. Duckworth



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1 VENTILATION

1.1 DESIGN OVERVIEW VENTILATION SYSTEMS

Ventilation shall be provided in the commercial unit to comply with Building Regulations Approved Document F which sets out the requirements for background ventilation, intermittent extract ventilation, and purge ventilation.

The commercial unit is to be a unit with a mezzanine plant area. The ventilation systems shall be routed through to the external façade of the proposed development. Where required the respective fire compartmentation and ductwork shall be provided as well as attenuation to suit the Local Planning Authority requirements.

Any ventilation shall be complete with fume, vapour and odour control. The strategy shall include risk assessments for odour and noise and be based on appropriate guidance such as that published by EMAQ titled 'Control of Odour and Noise from Commercial Kitchen Exhaust Systems' dated September 2018, to demonstrates that suitable mitigation measures will be installed.

Details will also be provided in relation to replacement air during the detail design phase to ensure replacement air is also treated to not provide acoustic, odour and fire issues

WC's and cleaners' stores shall be provided with local extract mechanical ventilation to extract stale air that is created by the use of these spaces.

Air volumes shall be as follows and fans shall be wall fans at the rear of the building to extract to atmosphere, again selected and attenuated to meet the acoustician's requirements.

Figure 1 Extract of Approved Document Part F Local Extract Systems

Table 6.1a Extract ventilation rates	
Room	Extract rate
Rooms containing printers and photocopiers in substantial use (greater than 30 minutes per hour)	Air extract rate of 20 l/s per machine during use. Note that, if the operators are in the room continuously, use the greater of the extract and whole building ventilation rates
Office sanitary accommodation and washrooms	Intermittent air extract rate of: 15 l/s per shower/bath 6 l/s per WC/urinal
Food and beverage preparation areas (not commercial kitchens)	Intermittent air extract rate of: 15 l/s with microwave and beverages only 30 l/s adjacent to the hob with cooker(s) 60 l/s elsewhere with cooker(s) All to operate while food and beverage preparation is in progress
Specialist buildings/spaces (e.g. commercial kitchens, sports centres)	See Table 6.3