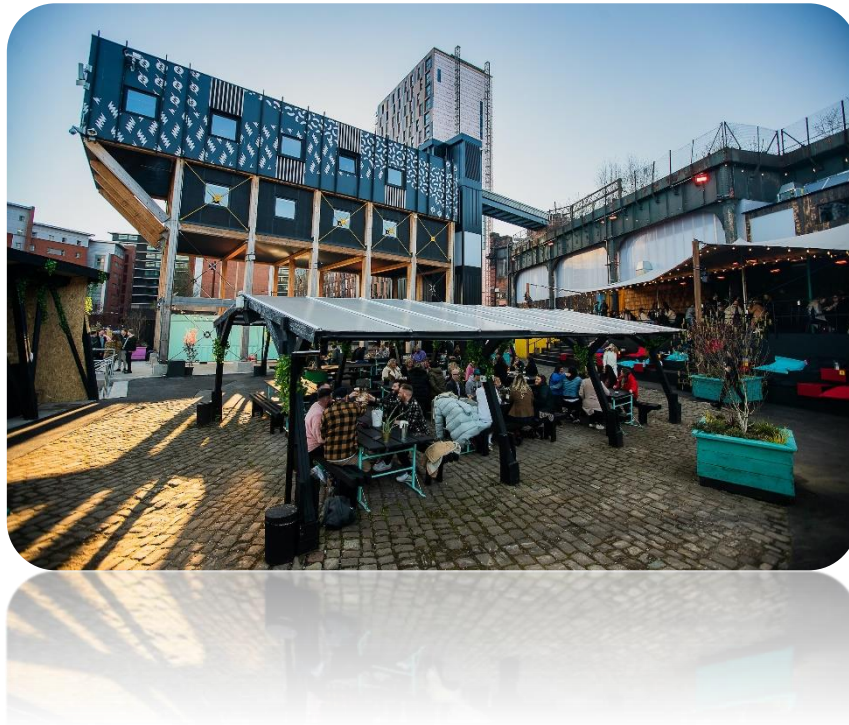


**VENTILATION AND EXTRACTION
STATEMENT**

BROADWICKLIVE

**DEPOT MAYFIELD
11 BARING STREET
MANCHESTER
M1 2PY**



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1.0 INTRODUCTION

The Engineering Practice Limited has been commissioned by Broadwick Group Limited to produce this Ventilation / Extraction Statement to support the renewal / extension of planning application for the Manchester's former railway station more commonly known as 'Depot Mayfield'. It is understood the building has already been given planning permission for meanwhile use for five years which is due to expire.

Depot Mayfield, a 10,000-capacity venue in Manchester's former railway station. As part of a £1billion regeneration project in 2019, Depot Mayfield was transformed to provide a platform for a diverse program of arts, music, industry, culture, and community events in this unique found space showcasing Manchester's industrial past.

Originally built in 1910, Depot Mayfield was used as a railway yard for the iconic Mayfield station. Despite being hit by a parachute mine, the resilience of Mancunians during WW2 allowed Depot to continue servicing Manchester as its main train station throughout the 1950s. It closed to passengers on August 28, 1960.

After this, Depot Mayfield was the lead mailing distribution depot for Royal Mail. After 18 years as the lead mailing distribution centre, Depot Mayfield lay dormant for almost 3 decades until it's transformation into a multi-use performance space and leading destination for Greater Manchester, in the heart of the city.

The former railway station comprises of 5 large-scale spaces offering the ultimate industrial backdrop and three interlinking archways which can be leased for activation and events. The multiple flexible event spaces of varying sizes lend themselves to events of any size up to 10,000. The venue's city centre location is in easy reach from anywhere in the UK via Manchester's extensive multi-modal transport network.

In 2019, Depot Mayfield launched spectacularly with Manchester Pride Live and has become home to The Warehouse Project and Escape to Freight Island, as well as hosting a diverse range of public and private temporary events and other activations.

The purpose of this report is to demonstrate the methodology for the ventilation to the building, subject to specialist and acoustic reports. It will also demonstrate how the ventilation will align with current legislation, good design practice, Building Regulations and the concerns of Manchester City Council Planning Department and their Environmental Health Offices.

2.0 SITE LOCATION & BACKGROUND

The site is located within a former railway station in the heart of Manchester, on the south side of Fairfield Street adjacent to Manchester Piccadilly Station. The existing site and buildings known as Depot Mayfield is a large historic train station warehouse and arches, with a disused train track / platform on the roof.

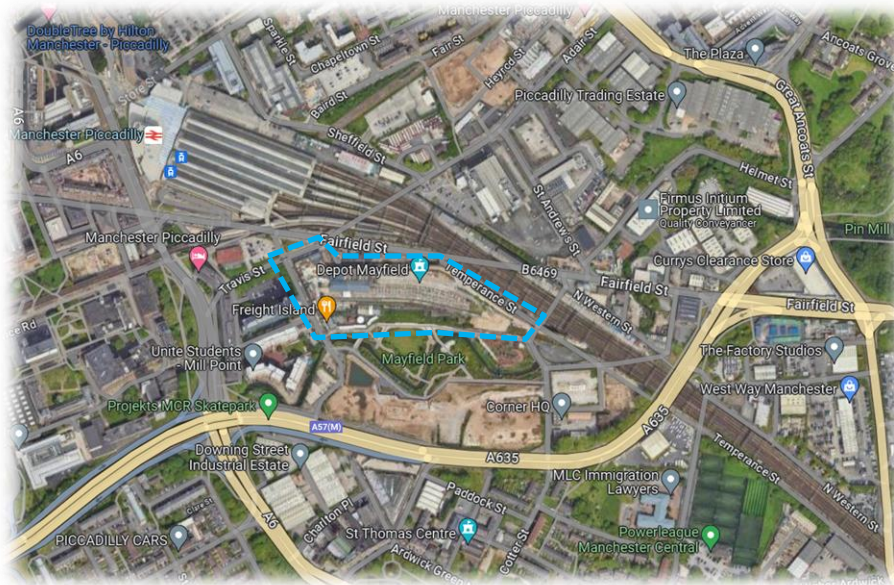


Figure 1 - The site location and surrounding area.

As part of a £1billion regeneration project in 2019, Depot Mayfield was transformed to provide a platform for a diverse program of arts, music, industry, culture, and community events in this unique found space showcasing Manchester's industrial past.

The ground floor area has gained planning permission to redevelop the former railway station. This briefly comprising of 5 large-scale spaces offering the ultimate industrial backdrop and three interlinking archways. The multiple flexible event spaces of varying sizes lend themselves to events of any size up to 10,000 plus associated Food and Beverage outlets onsite (Freight Island). The venue's city centre location is in easy reach from anywhere in the UK via Manchester's extensive multi-modal transport network.

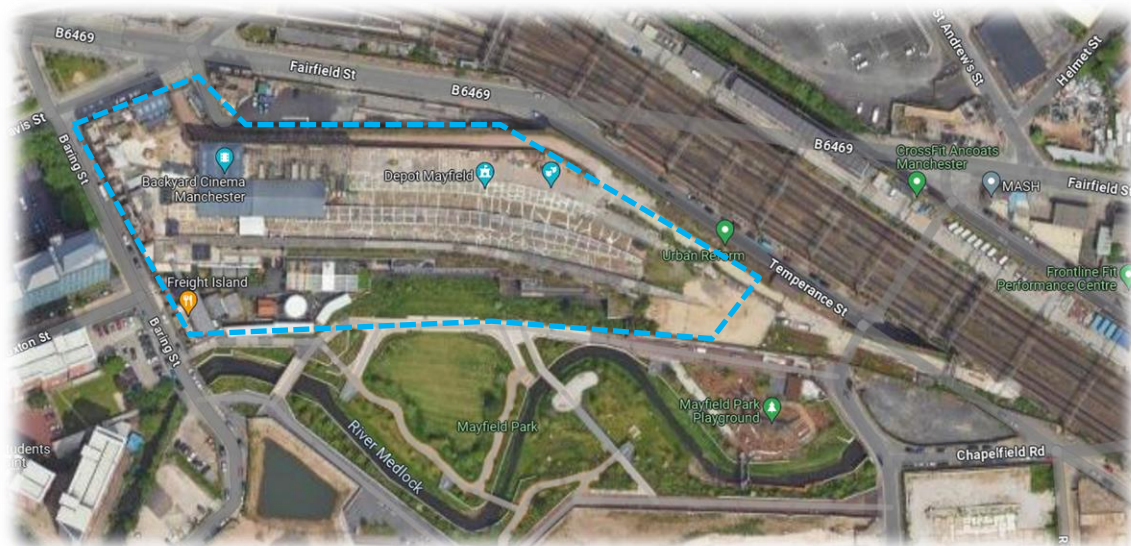
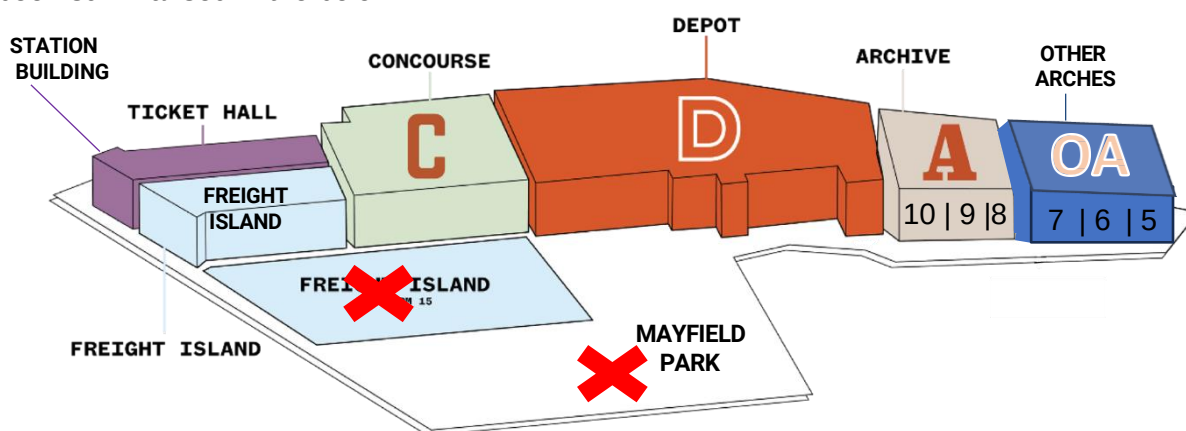


Figure 2 – Depot Mayfield and Mayfield Park

3.0 SITE OVERVIEW:

The Depot is operated in several ways and each distinct area providing unique and varied venue experiences. Each area is described, and ventilation requirements and provisions have been summarised in the below:



Area Name	Level	Notes
Ticket Hall	Ground Floor	<i>Temporary event space.</i> No infrastructure currently
Station building	Ground Floor and 1.5 floor	Occupying the corner building adjacent to the ticket hall. There is a desire for this to be a small café / coffee shop for the new application period.
Concourse	Ground Floor	<i>Temporary event space.</i> No infrastructure other than approximately 6 toilets in the dressing rooms
Depot	Ground Floor	<i>Temporary event space.</i> No infrastructure currently
Archive (arches 10,9,8)	Ground Floor	<i>Temporary event space.</i>
Other Arches (7)	Ground Floor	Currently used as a 'support' kitchen. The ventilation strategy for this unit is to allow flexible temporary 'pop up' catering preparation. There may be aspirations in the future to develop this into a 'Dark' kitchen. If required, installation of additional ventilation provisions will be reviewed at the time.
Other Arches (6,5)	Ground Floor	<i>Temporary event space</i> and long-term hire space. Toilets installed (approx. 6-10) & to allow flexible temporary 'pop up' catering usage.
Freight Island (internal hall)	Ground Floor	Food and beverage event space. Unisex toilets installed. Ventilation units blowing air around to assist ventilation and heating the space. Dedicated kitchen extract systems for catering semi-permanent catering outlets / kitchens.
Freight Island (external courtyard).	Ground Floor	F&B event space Excluded from this report and planning application as covered under 'Mayfield Park' planning permission
Platform	Rooftop	<i>Temporary event</i> and long-term hire space. Not shown on the above diagram. There is a desire for this area to accommodate temporary events along with 'pop up' catering events and / or long-term hires (with temporary infrastructure),
Mayfield Park	Ground Floor	Park and any events held within the park (such as 'The Twilight Trail'), Exclude from this report and planning application as covered under 'Mayfield Park' planning permission

Note: '*Temporary event space*' - considered to be any hire for up to 6 months

4.0 BACKGROUND INFORMATION:

4.1 Why buildings are ventilated.

There are several reasons to ventilate a building, including:

- Providing sufficient fresh air for occupants and removing exhaled air and odours;
- Maintaining indoor air quality and the performance of building occupants;
- Maintaining a comfortable temperature appropriate to the task(s) being undertaken;
- To remove excess heat, pollutants and odours arising from localised sources such as kitchens, toilets, photocopier rooms, server rooms;
- To move heated, cooled or humidity-controlled air around a building;
- To prevent condensation and mould growth within the building fabric;
- To support the efficient operation of processes within the building.
- To remove contaminated air (due to dust and fume etc.) from industrial premises
- To provide make-up air to replace air extracted by Local Exhaust Ventilation (LEV).

Supply and Extract ventilation systems are therefore required to safely remove air that becomes laden with odours, grease, fumes and products of combustion and remove heat given off by cooking equipment, whilst allowing continuous 'make up' fresh air to be introduced to balance the airflow and also provide ventilation air to the occupants.

Extract ventilation is also required to remove stale air, moisture and odours to the toilet areas.

4.2 How buildings are ventilated.

Buildings can be ventilated in three different ways:

- they can be naturally ventilated with outside air
- they can be fully closed, with no user-controlled openings, and ventilated mechanically, or
- they can use a combination of the two approaches.

Natural ventilation uses the natural driving forces of wind (wind effect) and temperature differences within the building (the stack effect or hot air rising) to drive airflow through the building on a daily or even hourly basis. The outside environment influences natural ventilation performance.

Mechanical ventilation uses fans, ducts and control systems to drive the ventilation process, and is generally independent of the outside environment in typical weather conditions.

Most large buildings such as city centre offices, public buildings, shopping malls and hospitals are mechanically ventilated. In addition to providing air from outside the building, mechanical systems are also often used to distribute heated or cooled air. To improve the efficiency of the system a proportion of the air may be re-circulated, and air being exhausted from the building is often passed through heat exchangers to recover heat. In an industrial premise with dusts, clean, filtered air can be re-circulated into the workroom. Where there are contaminants based on vapours, fumes and gases, re-circulation should be approached with caution.

In a factory or other building where an industrial process takes place, there will normally need to be controlled general ventilation to remove contaminated air and make it up with clean replacement air. This can be a wall-mounted fan to extract or supply air, with venting through airbricks, grills or louvres, or a more complex ducted air supply and removal system.

Mixed Mode or Hybrid ventilation uses a combination of both natural and mechanical ventilation.

4.3 Design Guidance

The basis for the ventilation system services design shall be in accordance with the following documentation and guidance:

- British Standards, Code of Practice and current Building Regulations
- Chartered Institute of Building Services Engineers (CIBSE) Guides and Technical Memoranda
- Local and Statutory Authority requirements and Building Regulations
- Supply Authority Regulations
- Clean Air Act 1993
- Approved Document B, E, F & J
- Employers' requirements
- CIBSE Guide A
- Defra Guidance on the 'Control of Odour and Noise from Commercial Kitchen Exhaust Systems'
- HVCA DW 172

4.4 Planning Requirements

Manchester City Council's approval of the planning application is subject to various conditions. In relation to the extract ventilation design proposals, the following conditions need to be adhered to;

Condition 2

"Before the use of any associated air conditioning units and other plant associated with the premises commences the unit / plant shall be acoustically insulated in accordance with the scheme submitted to and approved in writing by the City Council as local planning authority in order to secure a reduction in the level of noise emanating from the equipment, such that a noise level of 5dB below the existing background (L90) in each octave band at the nearest noise sensitive location is achieved. Any scheme of acoustic insulation approved shall remain so as long as the units and plant are in operation".

Condition 4

Within one month of the granting of this consent final details of the method of extraction of any fumes, vapours and odours from the basement, ground and mezzanine floor units shall be submitted to and approved in writing by the City Council as local planning authority including details of the following:

How the equipment will comply with Defra 'Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems' (withdrawn but still available via an internet search) which describes a method of risk assessment for odour, guidance on minimum requirements for odour and noise control, and advice on equipment selection, particular Annex B) or other relevant guidance.

Details should also be provided in relation to replacement air. The applicant will therefore need to consult with a suitably qualified ventilation engineer and submit a kitchen fume extract strategy report for approval.

Details of the extract terminus particularly the height for the extraction is required which should be 1m above eaves level and have a vertical rain resistant terminus.

4.5 General Site Ventilation Provision:

During the site visit, it was noticeably clear that the whole building and all areas have a very high level of natural air infiltration. Make up air for both extraction systems shall therefore be via natural air infiltration with additional fresh air provided through the main entrance door, which is to be left open during events.

No transfer grilles are deemed required to the toilet spaces as air gaps at clearly visible at the top of the partition walls.

The infiltration rates and air intake from the opening entrance door shall provide a “well ventilated” space suitable for all general ventilation requirements and make up air for dedicated extract systems.

General ventilation to the occupied areas is therefore via natural ventilation provisions maximising green solutions and mitigating any additional noise from associated plant.

4.6 Ventilation Systems

In order that Manchester City Council Planning department can assess the ventilation and extract strategy for the site. Each distinct area has been sub-referenced in this report and details of the ventilation requirements and the ventilation systems that are utilised at the site.

4.7 Future considerations

Due to the nature of the site and the uncertainty of the changing catering tenants within the catering facilities, control of odours, grease and dust will be reviewed on a case-by-case basis as part of the future design processes. Where required, 1st and 2nd stage grease filtration, high efficiency particulate air (HEPA) filtration, activated carbon filtration, UV filtration or other suitable systems will be deployed on extract ventilation services to mitigate the release of these contaminants.

Any proposed catering units' ventilation / extraction system shall therefore ensure that odour, grease, fumes, food droplets are sufficiently dealt with at source and adequately discharge as to cause no nuisance, disturbance, or loss of amenity to nearby properties or the building operators.

Any future ventilation systems will be developed by a suitable qualified engineer and details submitted to the council as and when required.

4.8 Control of noise from ventilation systems

Acoustic breakout of the ventilation plant equipment and ventilation terminations will be considered in conjunction with the acoustic specialist's reports as and when deemed necessary.

Further to this the internal and external noise level criteria shall be developed to comply with BS8233:2014 'Guidance on sound insulation and noise reduction for buildings', the Planning requirements, the Employers requirements, and Approved Document E.

5.0 TICKET HALL:



The gateway to Depot Mayfield, 'Ticket Hall' provides an area for security and ticket checks for larger events, or an event space itself for up to 1500 guests. An expansive space featuring a raw steel ceiling with in-built lighting, exposed brick walls and clear sight lines. This space is perfect for fashion shows, boutique exhibitions, brand activations, art installations, live music events, after parties, filming and photo shoots.

5.1 Ventilation requirements:

- Temporary event space
- Natural ventilation for occupancy
- No infrastructure currently

5.2 Ventilation Provisions:

General Ventilation

Considering the temporary usage and air infiltration due to the industrial usage, age and fabric of the building. The unit does not require extract ventilation with natural ventilation provisions to the premises sufficient to ventilate temporary and ad hoc occupancy and mitigate any minor vapour or odours build up.

Catering Extract

Catering is not required on all events, but the space is adequate for temporary / pop- up catering. Operational plans determine and ensure the type of food operator is appropriate to the space and ventilation available which can be provided through the natural façade vents and / or doors. Where caterers require additional ventilation, these are sited externally, or temporary extraction is installed.

WC Extract

Toilet provisions for any venue are set up ad-hoc on a temporary basis for each and every venue via 'portable toilet hire' solutions.

6.0 STATION BUILDING:



Occupying the corner building adjacent to the ticket hall. There is a desire for this building to be bought back into use as a small café / coffee shop (or similar) for the new application period. It shouldn't have much requirement in terms of ventilation (sandwiches / hot drinks / cold drinks).

6.1 Ventilation requirements:

- No infrastructure currently
- Proposed usage to allow for simple extract provision to suit typical high street café style requirements.

6.2 Ventilation Provisions:

General Ventilation

Considering the temporary usage and air infiltration due to the industrial usage, age and fabric of the building. The unit does not require extract ventilation with natural ventilation provisions to the premises sufficient to ventilate temporary and ad hoc occupancy and mitigate any minor vapour or odours build up.

Café Ventilation System

It is intended that any future provisions for a Café area will only be used for minimal food preparations and therefore will only require minimal extract ventilation in accordance with Building Regulations (i.e. no specialist / 'Commercial' grade kitchen extract system required.)

Typically, we envisage the ventilation provision to such an establishment to be an inline extract fan to be installed to provide local extract from the café area to dissipate vitiated air from the Café preparation areas and terminating via high level perimeter windows / louvres to atmosphere.

WC Extract

All toilets will utilise an inline extract fan to provide local extract from the WC areas to dissipate vitiated air and terminating via high level perimeter louvres to atmosphere.

7.0 THE CONCOURSE:



Concourse - Depot Mayfield's second biggest chamber, is the perfect space to host live gigs, retail concepts, exhibitions, brand activations, immersive art or theatre, mid-size conferences, film production, photoshoots and much more.

A raised, central, platform provides a readymade stage, VIP or viewing area.

7.1 Ventilation requirements:

- Temporary event space
- Natural ventilation with assisted mechanical fans
- Approximately 12 'fixed/permanent' toilets in the dressing room and VIP area

7.2 Ventilation Provisions:

General Ventilation

Considering the temporary usage and air infiltration due to the industrial usage, age and fabric of the building, there is sufficient 'natural' ventilation for the building. However, additional mechanical plate fans have been installed to the existing 'Fairfield Street' fenestrations façade which supply / extract air through to the private car park area. These fans are utilised to assist natural ventilation during peak occupancy of the venue. With the additional of large opening doors, the natural ventilation can be assisted with the fans (which have the facility) to be bi-directional to assist air movement, thus reducing any odour, CO₂ or heat build-up.

When the unit does not require extract ventilation and with natural ventilation provisions to the premises sufficient to ventilate temporary and ad hoc occupancy and mitigate any minor vapour or odours build up.



Figure 3 – Concourse bi-directional fans via existing 'Fairfield Street' fenestrations façade.

Catering Extract

Catering is not required on all events, but the space is adequate for temporary / pop- up catering. Operational plans determine and ensure the type of food operator is appropriate to the space and ventilation available which can be provided through the natural façade vents and / or doors. Where caterers require additional ventilation, these are sited externally, or temporary extraction is installed.

WC Extract

All 'fixed / permanent' toilets will utilise an inline extract fan to provide local extract from the WC areas to dissipate vitiated air and terminating via high level perimeter louvres to atmosphere. Additional toilet provisions for any venue are set up ad-hoc on a temporary basis for each and every venue.

8.0 DEPOT:



The heart and core of Depot Mayfield - The main performance space, Depot, is a cavernous warehouse featuring original brickwork and steelwork pillars. With enough space to host 6,100 people standing, it's the perfect place to showcase high profile concerts, live and electronic music shows, art installations, theatre, cultural events and much more.

8.1 Ventilation requirements:

- Temporary event space
- Natural ventilation with assisted mechanical fan

8.2 Ventilation Provisions:

General Ventilation

Considering the temporary usage and air infiltration due to the industrial usage, age and fabric of the building, there is sufficient 'natural' ventilation for the building. However, additional mechanical plate fans have been installed to the existing 'Fairfield Street' fenestrations façade and to the 'Mayfield Park' elevation. These fans are utilised to assist natural ventilation during peak occupancy of the venue. With the additional of large opening doors, the natural ventilation can be assisted with the fans (which have the facility) to be bi-directional to assist air movement, thus reducing any odour, CO₂ or heat build-up.

The fans are operated with the 'Mayfield Park' elevation fans pulling in fresh air into the venue and extraction via 'Fairfield Street'. Operating the fans in this manner ensures good cross flow ventilation of the space and mitigates noise break out via the Mayfield Park elevation.

When the unit does not require extract ventilation and with natural ventilation provisions to the premises sufficient to ventilate temporary and ad hoc occupancy and mitigate any minor vapour or odours build up.



Figure 4 – ‘Depot’ bi-directional fans via existing ‘Fairfield Street’ fenestrations façade.

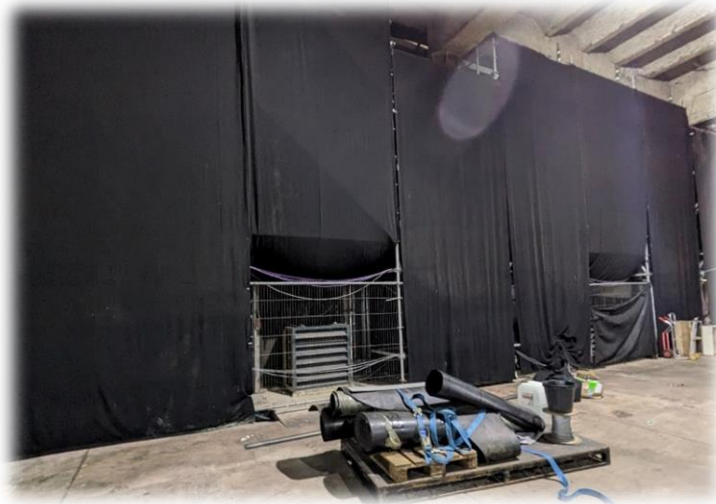


Figure 5 – ‘Depot’ bi-directional fans via existing ‘Mayfield Park’ fenestrations façade.

Catering Extract

Catering is not required on all events, but the space is adequate for temporary / pop- up catering. Operational plans determine and ensure the type of food operator is appropriate to the space and ventilation available which can be provided through the natural façade vents and / or doors. Where caterers require additional ventilation, these are sited externally, or temporary extraction is installed.

WC Extract

Toilet provisions for any venue are set up ad-hoc on a temporary basis for each and every event via ‘portable toilet hire’ solutions.

9.0 ARCHIVE (ARCHES 10, 9 &8):



Comprising of three railway arches, 'Archive' provides a more intimate performance, event and exhibition space.



9.1 Ventilation requirements:

- Temporary event space
- Natural ventilation
- Flexibility to house Catering Kitchen requirements.

9.2 Ventilation Provisions:

General Ventilation

Considering the temporary usage and air infiltration due to the industrial usage, age and fabric of the building. The unit does not require extract ventilation with natural ventilation provisions to the premises sufficient to ventilate temporary and ad hoc occupancy and mitigate any minor vapour or odours build up.

Catering Extract

Catering is not required on all events, but the space is adequate for temporary / pop-up catering. Operational plans determine and ensure the type of food operator is appropriate to the space and ventilation available which can be provided through the natural façade vents and / or doors. Where caterers require additional ventilation, these are sited externally, or temporary extraction is installed.

There is no desire currently for a full kitchen or catering operation within the 'Archive' space, but the intention is for these spaces to be fully flexible and a temporary-permanent industrial kitchen ventilation system may be required in future. This is aligned with the strategy currently employed for Unit 7 / Other Arches.

If a temporary – permanent industrial kitchen was installed, typically we envisage the ventilation provision to such an establishment to be dedicated commercial grade kitchen extraction system/s which shall be installed to suit these 'semi-permanent' catering kitchens. Ventilation systems will be developed by a suitable qualified engineer and details submitted to the council as and when required.

Kitchen extract systems shall typically extract at high level to via the existing high level corrugated infill panels onto 'Temperance Street' façade. Any proposed catering units'

ventilation / extraction system shall therefore ensure that odour, grease, fumes, food droplets are sufficiently dealt with at source and adequately discharge as to cause no nuisance, disturbance, or loss of amenity to nearby properties or the building operators.

WC Extract

Toilet provisions for any venue are set up ad-hoc on a temporary basis for each and every event via 'portable toilet hire' solutions.

10.0 OTHER ARCHES (ARCHES 7):



Comprising of an individual arch, this has historically provided a more intimate event space. More recently 'Arch 7' is currently used as a 'Support' kitchen.

10.1 Ventilation requirements:

- Temporary event space
- Natural ventilation with assisted mechanical fans
- Currently used as a 'Support' kitchen. Associated dedicated kitchen extract provisions have been designed and are to be installed to suit any further future catering kitchen requirements.
- Two toilets for staff use.

10.2 Ventilation Provisions:

General Ventilation

Considering the temporary usage and air infiltration due to the industrial usage, age and fabric of the building. The unit does not require extract ventilation with natural ventilation provisions to the premises sufficient to ventilate temporary and ad hoc occupancy and mitigate any minor vapour or odours build up.

Catering Ventilation Systems

This unit is currently used as a support kitchen, being a small-scale storage and preparation catering establishment used as a central base for external venue catering. It has no seating capacity for in-house diners nor walk-ins, as the business focus only on preparing food for delivery to external kitchens.

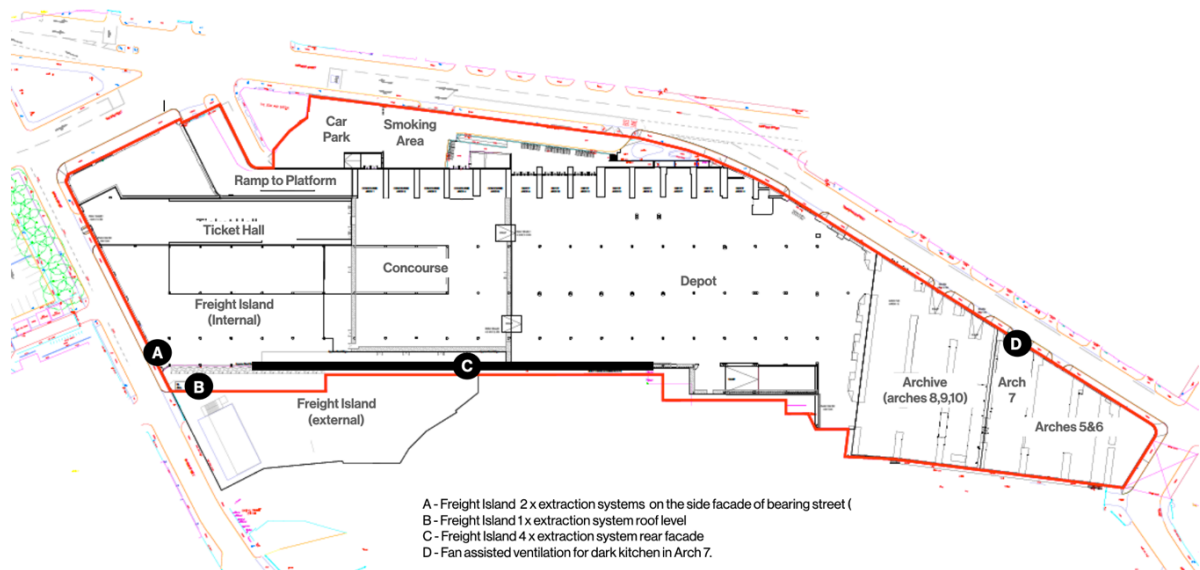
Should the establishment wish to develop into a full 'dark' kitchen, then suitable kitchen extract ventilation system/s will be designed and installed to suit the requirements of a larger kitchen operation. We understand that the ventilation provision for such an establishment would typically comprise of dedicated commercial grade kitchen extraction system/s which shall be installed to suit the 'semi-permanent' catering kitchen. The ventilation system/s will be designed and developed by suitably qualified engineers and details submitted to the council.

If such a semi-permanent kitchen is developed, we understand that the kitchen extract systems would need to typically extract at high level to via the existing high level corrugated infill panels onto 'Temperance Street' façade. It is also understood that any proposed catering units' ventilation / extraction system would therefore need to ensure that odour, grease, fumes, food droplets are sufficiently dealt with at source and adequately discharge as to cause no nuisance, disturbance, or loss of amenity to nearby properties or the building operators.

WC Extract

There are two permanent toilets within Arch 7 for staff use only.

COOKING EXTRACTION



The above diagram shows extraction units currently in situ for Freight Island and Arch 7, F&B focussed business areas. As Depot Mayfield is an event venue, additional pop-up catering may be installed elsewhere in the venue depending on the event / hire.

11.0 OTHER ARCHES (ARCHES 6 & 5):



Comprising of two arches, these provides a flexible space with examples uses including storage, meeting space, workspace and performances, events, and exhibitions.

11.1 Ventilation requirements:

- Temporary event and long-term hire space.
- Toilets installed (approx. 6-10)
- Natural ventilation
- Flexibility to house Catering Kitchen requirements.

11.2 Ventilation Provisions:

General Ventilation

Considering the temporary usage and air infiltration due to the industrial usage, age and fabric of the building. These units do not require extract ventilation with natural ventilation provisions to the premises sufficient to ventilate temporary and ad hoc occupancy and mitigate any minor vapour or odours build up.

Catering Extract

Whilst there is currently no kitchen or catering establishments operating within these areas, it is intended these spaces can be fully flexible. Therefore, future provisions for “pop-up street food” event use and that temporary-permanent industrial kitchen ventilation system is quite possible for these units. This is aligned with the strategy currently employed for Unit 7 / Other Arches.

Catering is not required on all events, but the space is adequate for temporary / pop-up catering. Operational plans determine and ensure the type of food operator is appropriate to the space and ventilation available which can be provided through the natural façade vents and / or doors. Where caterers required additional ventilation, these are sited externally, or temporary extraction is installed.

There is no desire currently for a full kitchen or catering operation within Arches 5 and 6, but the intention is for these spaces to be fully flexible and a temporary-permanent industrial

kitchen ventilation system may be required in future. This is aligned with the strategy currently employed for Unit 7 / Other Arches.

If a temporary – permanent industrial kitchen was installed, typically, we envisage the ventilation provision to such an establishment to be dedicated commercial grade kitchen extraction system/s which shall be installed to suit these 'semi-permanent' catering kitchens. Ventilation systems will be developed by a suitable qualified engineer and details submitted to the council as and when required.

Kitchen extract systems shall typically extract at high level to via the existing high level corrugated infill panels onto 'Temperance Street' façade. Any proposed catering units' ventilation / extraction system shall therefore ensure that odour, grease, fumes, food droplets are sufficiently dealt with at source and adequately discharge as to cause no nuisance, disturbance, or loss of amenity to nearby properties or the building operators.

WC Extract

All 'fixed / permanent' toilets will utilise an inline extract fan to provide local extract from the WC areas to dissipate vitiated air and terminating via high level perimeter louvres to atmosphere. Additional toilet provisions for any venue are set up ad-hoc on a temporary basis for each and every event.

12.0 FREIGHT ISLAND (INTERNAL HALL):



Freight Island is a food, drink, music, and entertainment space. It is home to a range of start-up food traders and bars sitting alongside music, sport and other programming.

12.1 Ventilation requirements:

- Food and Beverage event space – dedicated kitchen extract systems
- Natural ventilation with assisted mechanical ‘space heating’ fans
- Dedicated toilet provisions installed.

12.2 Ventilation Provisions:

General Ventilation

Considering the temporary usage and air infiltration due to the industrial usage, age and fabric of the building. The unit does not require extract ventilation with natural ventilation provisions to the premises sufficient to ventilate temporary and ad hoc occupancy and mitigate any minor vapour or odours build up. However, portable indirect space heaters have been installed to provide background heating to the venue space, in addition to tempering the internal space temperature these also draw in fresh air via ducted connections to atmosphere. These therefore also reduce any vapour or odour build up.

Catering Ventilation Systems

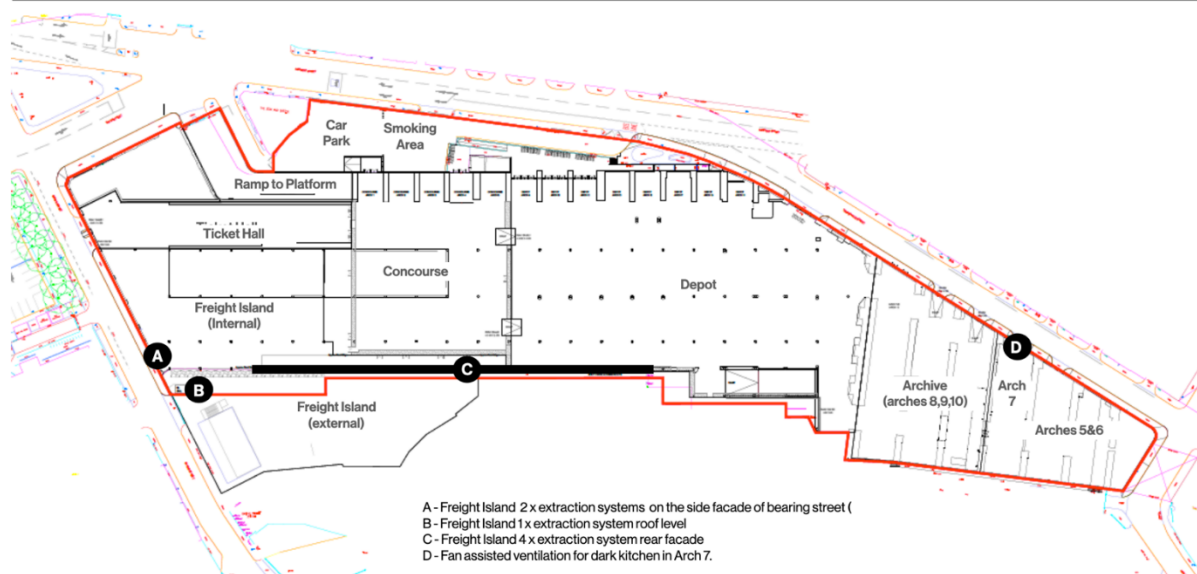
Freight Island incorporates a number of ‘semi-permanent’ kitchen set-ups to allow ‘pop up’ catering / kitchen provisions for the wider venue.

Dedicated commercial grade kitchen extraction systems are installed to these ‘semi-permanent’ catering kitchens.

There are circa 7no dedicated extraction points serving 7no individual kitchen operations as follows:

- 4no extraction systems at south side of venue
- 1no extraction system at Roof level above ‘Freight Island’
- 2no extraction systems on the side façade to Baring Street.

COOKING EXTRACTION



The above diagram shows extraction units currently in situ for Freight Island and Arch 7, F&B focussed business areas. As Depot Mayfield is an event venue, additional pop-up catering may be installed elsewhere in the venue depending on the event / hire.

The existing catering units' ventilation / extraction system ensure that odour, grease, fumes, food droplets are sufficiently dealt with at source and adequately discharge as to cause no nuisance, disturbance, or loss of amenity to nearby properties or the building operators.

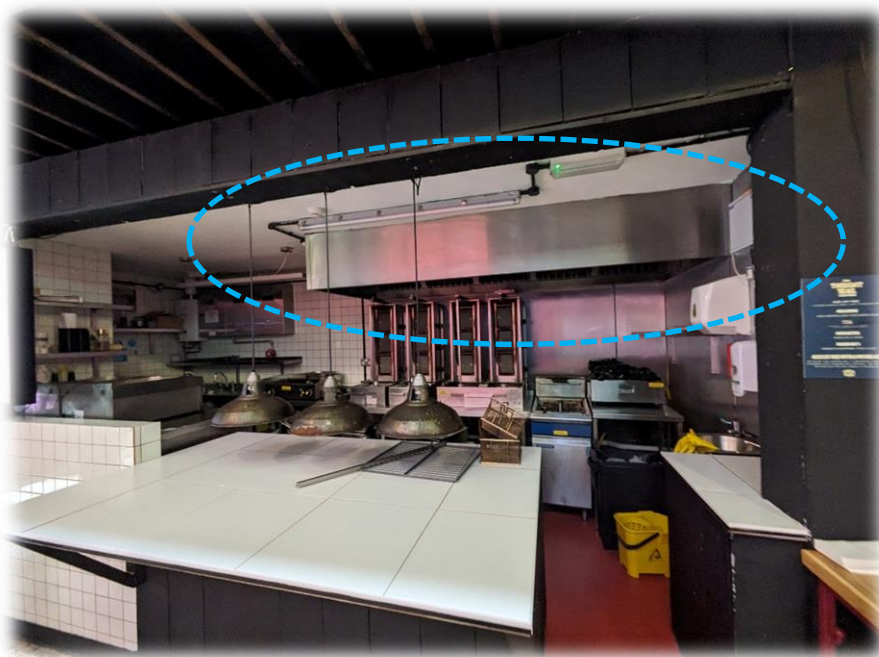


Figure 6 – 'Freight Island' Typical 'semi-permanent' pop up kitchen facility. Complete with commercial grade kitchen extraction systems.



**Figure 7 – ‘Freight Island’ dedicated commercial grade kitchen extraction systems –
Typical 4no extraction systems via the rear façade to Mayfield Park.**

WC Extract

Permanent toilet provisions area built within this area. All toilets are linked to a central dedicated toilet extract fan located on the roof of the toilet block, this dissipating vitiated air to atmosphere via high level extraction system.



**Figure 8 & 9 – Freight Island WC ventilation system via
dedicated ducted central extract system.**

13.0 FREIGHT ISLAND (EXTERNAL AREA):



The external area associated with the above. "The Outside," an inspiring and flexible outdoor space nestled in the heart of the former train depot at 'Freight Island.' This dynamic venue offers a unique industrial backdrop, complete with a bar, DJ box, and stage, setting the scene for live music and day-to-night celebrations.

13.1 Ventilation requirements:

***Excluded from this report as covered under Mayfield park planning already obtained.*

13.2 Ventilation Provisions:

***Excluded from this report as covered under Mayfield park planning already obtained.*

14.0 ROOFTOP PLATFORM:



The roof-top destination - The Platform at Depot Mayfield has undergone a radical transformation to unveil one of Manchester's most unique open-air destinations.

Utilising the original shape of the venue's derelict railway track and platform, the Platform is set across over 8,000 square metres. It also provides an immense backdrop for photography and film shoots.

14.1 Ventilation requirements:

- Temporary event and long-term hire space. Not shown on the diagram within section 3.

14.2 Ventilation Provisions:

General Ventilation

Considering the open-air and temporary usage. The area does not require any additional ventilation requirements with natural ventilation provisions to the area sufficient to ventilate temporary and ad-hoc occupancy and mitigate any minor vapour or odours build up.

WC Extract

Toilet provisions for any venue are set up ad-hoc on a temporary basis for each and every venue via 'portable toilet hire' solutions.

Catering Extract

Typically, this area will have temporary catering establishment comprising of 'pop up' kitchens. These establishments will typically be packaged bespoke fitted out shipping containers or food trader trucks. These unit/s will have appropriate professional electrical cooking facilities with associated extraction filtration hood, fan and terminates via a roof extract cowl (example photos below).

These catering unit/s typically have openable serving hatches which when in use provides sufficient ventilation for background requirements. In addition, over the cookline are dedicated stainless steel extract canopy providing mechanical extract for any odours and fumes from the cooking appliances. The unit has integral baffle filters to aid grease collection.

The dedicated kitchen extract system is of professional grade and ensures sufficient extraction of vitiated air to atmosphere via filtration baffles and roof mounted terminals. Given the remote proximity and heights of the unit to surrounding business / residents we do not envisage this to pose any issues to them.

Temporary / portable Toilet accommodation provisions for any venue are set up ad-hoc on a temporary basis to suit each event.

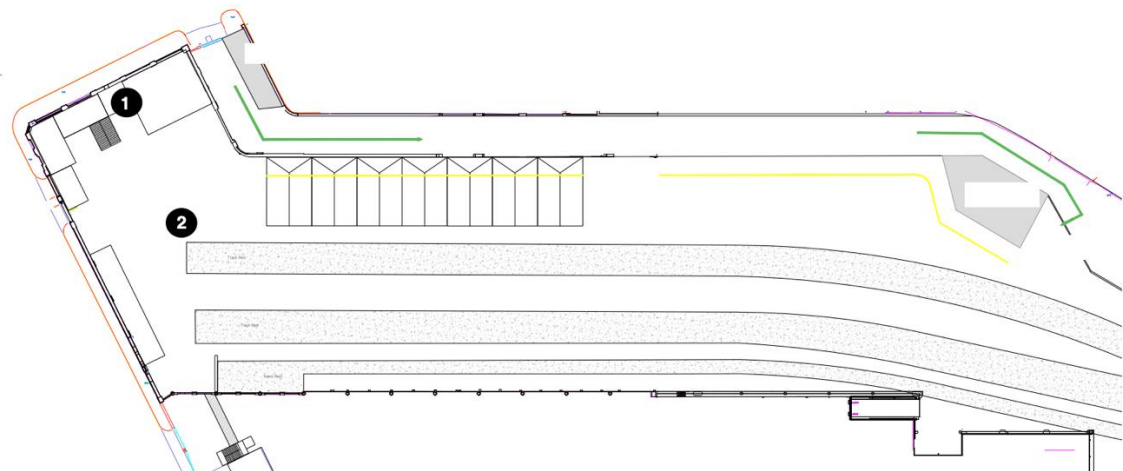


Figure 10, 11 & 12 – Typical Rooftop temporary catering units and catering kitchen fit out.

The below diagram shows extraction units currently in situ for rooftop events. As Depot Mayfield is an event venue, additional pop-up catering may be installed depending on the event / hire.

COOKING EXTRACTION

- 1 - Roof top bar extraction
- 2 - Semi-permanent catering unit extraction. Used on ad hoc event basis.



15.0 PLANT NOISE LIMITING CRITERIA

A 'Noise Impact Assessment' has been carried out by others, reference: 'Three Spires – Noise Impact Assessment' and is included within the planning application and outlines plant noise limiting criteria within section 4.4 of that report.