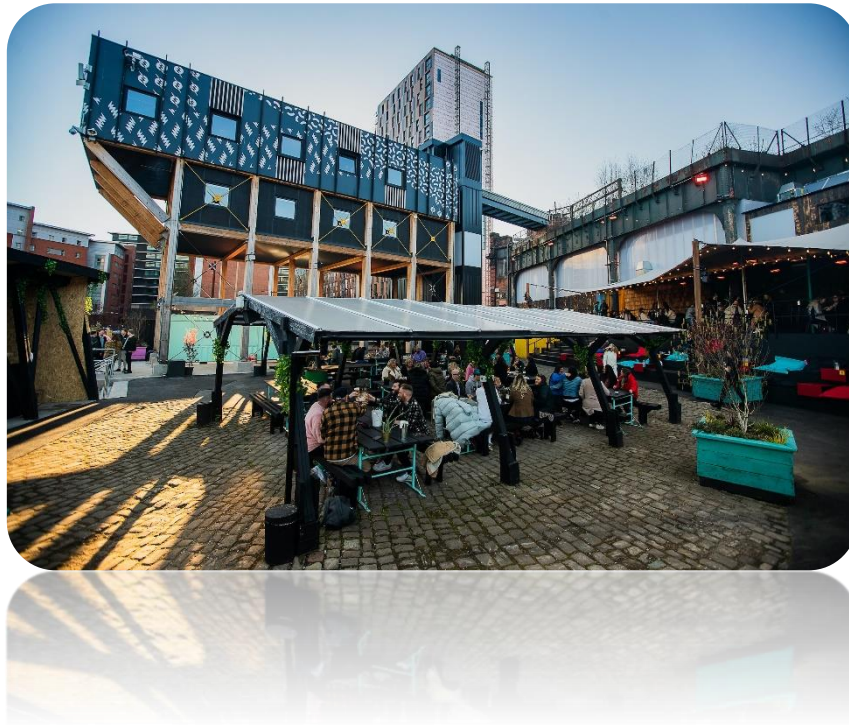


VENTILATION AND EXTRACTION STATEMENT

BROADWICKLIVE

DEPOT MAYFIELD
11 BARING STREET
MANCHESTER
M1 2PY



Ref:	2480/E3	Date:	25 th January 2023
Prepared by:	J. Morris	Position:	Associate Mechanical Engineer
Checked by:	G C Neal	Position:	Director
Signed:		Date:	25 th January 2023

Document Revision History			Ref:	2480/E3
Rev	Prepared by	Checked by	Date	Status
-	Mr J Morris	Mr G.C. Neal	25.01.23	First Issue

“This report is provided for the stated purposes and for the sole use of the named Client. It will be confidential to the Client and the client’s professional advisers. The Engineering Practice accepts responsibility to the Client alone that the report has been prepared with the skill, care and diligence of a competent engineer, but accepts no responsibility whatsoever to any parties other than the Client. Any such parties rely upon the report at their own risk. Neither the whole nor any part of the report nor reference to it may be included in any published document, circular or statement nor published in any way without The Engineering Practice’s written approval of the form and content in which it may appear”.

CONTENTS

1.0 Introduction 4

2.0 Site location & background..... 5

3.0 Ventilation Systems..... 6

 3.1 General Ventilation 6

 3.2 Catering Ventilation 6

 3.2.1 The Waiting Room - Pizzeria. 7

 3.2.1 Honey Buns - Catering unit..... 7

 3.3 Odour, Grease and Dust control 8

 3.4 Control of noise from ventilation systems..... 8

1.0 Introduction

The Engineering Practice Limited has been commissioned to produce this Ventilation / Extraction Statement to support the planning application for the redevelopment of the proposed roof platform area for the operation of 'Backyard Cinema' at Manchester's former railway station more commonly known as 'Depot Mayfield'.

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.

The former railway station comprises of 5 large-scale spaces offering the ultimate industrial backdrop and three interlinking archways for you to make the new home of your brand 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 several partners since including Manchester United, Size? and Foot Asylum.

Our client 'BroadwickLive' have applied for planning permission (ref: 134588/FO/2022) to extend the venue to cater for a new Cinema experience for the local community. The roof cinema has associated catering facilities and therefore the purpose of this statement is to demonstrate the methods by which Ventilation / Extraction of the proposed areas are to be dealt with subject to specialist and specific air quality and acoustic reports.

It will also demonstrate how the extraction and ventilation will comply 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.

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 (Escape to 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 1 - The site location and surrounding buildings.

Subsequent planning permission has been applied for the roof area for the operation of 'Backyard Cinema'.

The platform at Depot Mayfield has been transformed into an immersive cinema experience as specialist company Backyard Cinema brings its very first pop-up outside of London to Manchester.

The immersive cinema experts have created a rooftop area with a purpose-built 330-capacity, indoor Winter cinema for a limited period. In addition to the cinema a pizzeria 'The Waiting Room' and further modified shipping container units have been transformed to provide Food and Beverage catering requirements for the area.

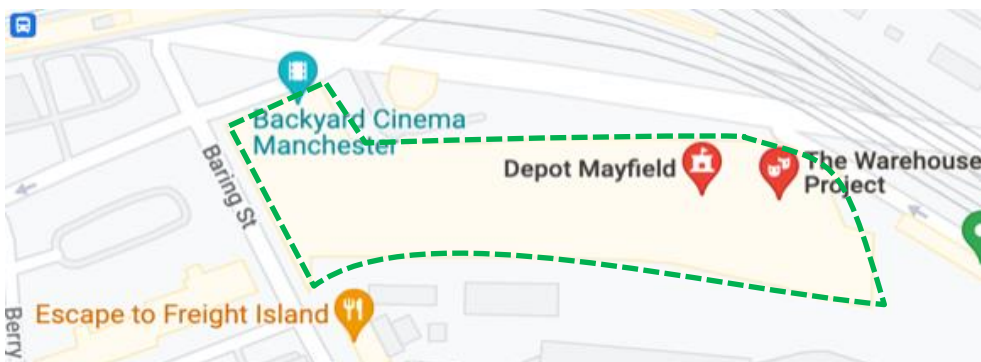


Figure 2 – Backyard Cinema in relation to wider site

3.0 Ventilation Systems

In order that Manchester City Council Planning department can assess the ventilation and extract strategy this section details the ventilation systems that are utilised at the site and demonstrate that the systems are sufficient and complaint.

The ventilation systems include the following:

- General ventilation
- Catering ventilation
 - 'The Waiting Room' - Pizzeria
 - 'Honey Buns' – Mobile Catering unit

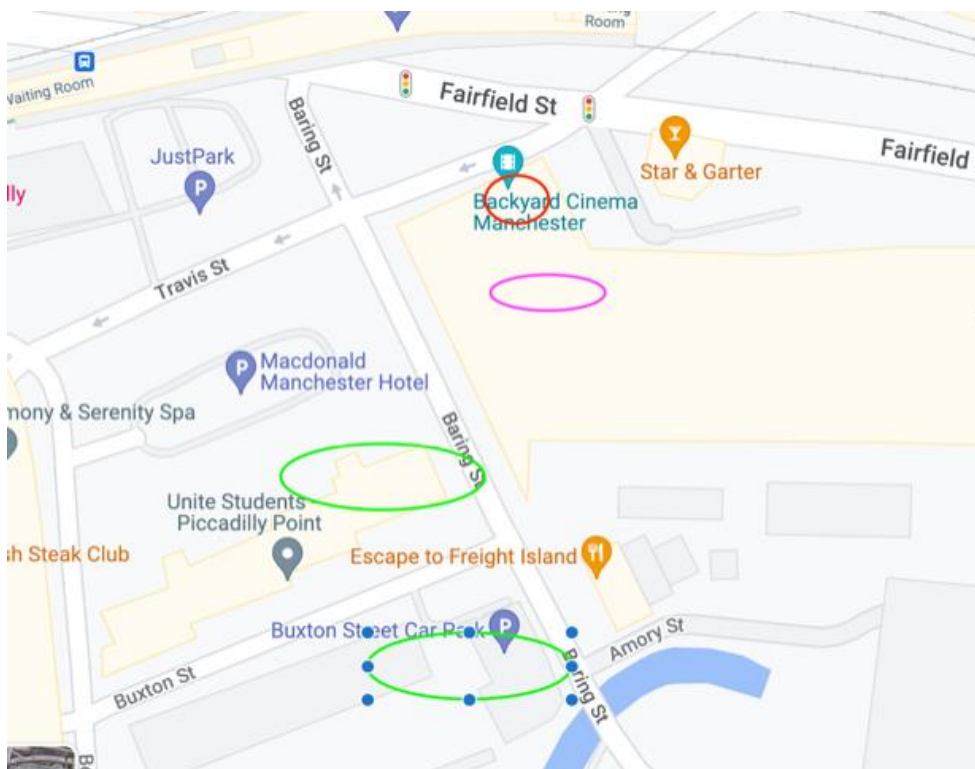
3.1 General Ventilation

The roof area comprises of predominately exposed / covered spaces. General ventilation to the occupied areas is therefore via natural ventilation provisions maximising green solutions and mitigating any additional noise from associated plant.

3.2 Catering Ventilation

On the roof there are 2 distinct catering areas as follows:

- The Waiting Room' – Pizzeria with electric pizza oven.
- 'Honey Buns'– Mobile Catering unit with electric cooking appliances



The image above shows:

- Red = location of pizza oven within 'The Waiting Room' area on the roof.
- Pink = location of 'Honey Buns' food trader packaged catering containers on the roof
- Green = location of the 2 student blocks / nearest residents.

3.2.1 The Waiting Room - Pizzeria.

The venue is a semi enclosed rooftop bar – with exposed brickwork and cabaret-style tables, serving a selection of drinks and pizzas to those using the cinema complex.

Catering Equipment consist of a single unit 'Cater-Cook Classico Twin Deck Electric pizza oven.

The unit does not require extract ventilation with natural ventilation provisions to the premises sufficient to mitigate any minor vapour or odours.



3.2.1 Honey Buns - Catering unit

The catering establishment comprises of a 'pop up' packaged bespoke fitted out shipping container. The unit has professional electrical cooking facilities with associated extraction filtration hood, fan and terminates via a roof extract cowl. The venue serves a selection of street food serving a selection of drinks, burgers, hot dogs and fries to those using the cinema complex.

Catering Equipment consist of all electric catering equipment, comprising:

- Countertop Electric Griddles
- Twin Tank Basket Countertop Electric Fryers
- Microwave ovens
- Associated storage freezers & fridges.

The catering unit has openable serving hatches which when in use provides sufficient ventilation for background requirements. In addition, over the cookline is a 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.



3.3 Odour, Grease and Dust control

The Waiting Room – Pizzeria:

There is little to no odour, grease nor dust with the pizza oven, due to this and the fact that the cooker is an electric appliance there is no requirement for dedicated extraction.

In addition the manufacturer of the equipment does not require dedicated ventilation and therefore natural ventilation around the unit is deemed sufficient.

Honey Buns - Catering unit:

Odour and grease are dealt with via a dedicated catering canopy extraction system over the cookline. Fumes, vapours and odours are sufficiently dealt with at source and adequately discharged as to not cause a nuisance to any local residents or business.

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.

3.4 Control of noise from ventilation systems

Acoustic breakout of the ventilation plant equipment and ventilation terminations has been considered in conjunction with the acoustic specialist's report submitted with the planning application - Reference: *dBx Acoustics Ltd, Noise Survey and Noise Impact Assessment – Mayfield Depot Cinema R01C dated 5/12/2022*.