

91023 – Tesco Express Manchester New Square

Ventilation Statement

The following statement provides information concerning the designs relating to the intake and extract system for the internal plantroom, the bakery area, the staff area and the toilets.

Plantroom [By NSL]

The total airflow requirements for the items within the plantroom have a rate of 5 m³ per second to go through the designated louvres. The design will encounter a face velocity of 2.6 ms⁻¹ on the intake louver and 2.2 ms⁻¹ across the discharge louver. Other ventilation systems will not be extracted through the plantroom louvres.

Bakery Preparation Area [By Others]

The Bakery Extract should be ventilated at a minimum rate of 25 a/c per hour. The design of dedicated extract equipment for the bakery area should remove any heat that escapes from the ovens to prevent the temperature in area building up and if the bakery is in a separate room should prevent the room temperature increasing above 25°C. This should be achieved with a temperature-controlled extract fan located in the ceiling or wall to extract at a temperature threshold.

Staff Area [By Others]

The staff area should be ventilated at a minimum rate of 10 a/c per hour. This shall be provided via a wall or ceiling mounted fan, ducted to atmosphere with suitable back draught protection. The operation of this fan is to be controlled via the light switch or PIR. The exhaust grille shall be suitably sized to match the peak fan duty. Make up air for the room should be provided by a suitably sized undercut door or transfer grille.

Toilets [By Others]

Toilets should be ventilated at the minimum rate of 10 a/c per hour. This shall be provided via a wall or ceiling mounted fan, ducted to atmosphere with suitable back draught protection. The operation of this fan is to be controlled via the light switch or PIR. The exhaust grille shall be suitably sized to match the peak fan duty. Make up air for the room should be provided by a suitably sized undercut door or transfer grille.