

Design and Access Statement

516 Wilbraham Road, Chorlton-cum-Hardy, Manchester, M21 9AW

Proposed kitchen extract system to restaurant

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This document has been prepared for and on behalf of Yane Foods Limited

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1.0 Introduction

The client Yane Foods Limited are in the process of leasing 516 Wilbraham Road, Chorlton-cum-Hardy with the aim of turning the unit into a successful restaurant. The 148 sqm site comprises of a vacant former restaurant to the ground floor with basement storage. The property is situated on a long row of 4 storey shops, cafés and bars, located on Wilbraham Road in Chorlton District Centre. Above the unit is a residential apartment which spans the first and second floors.

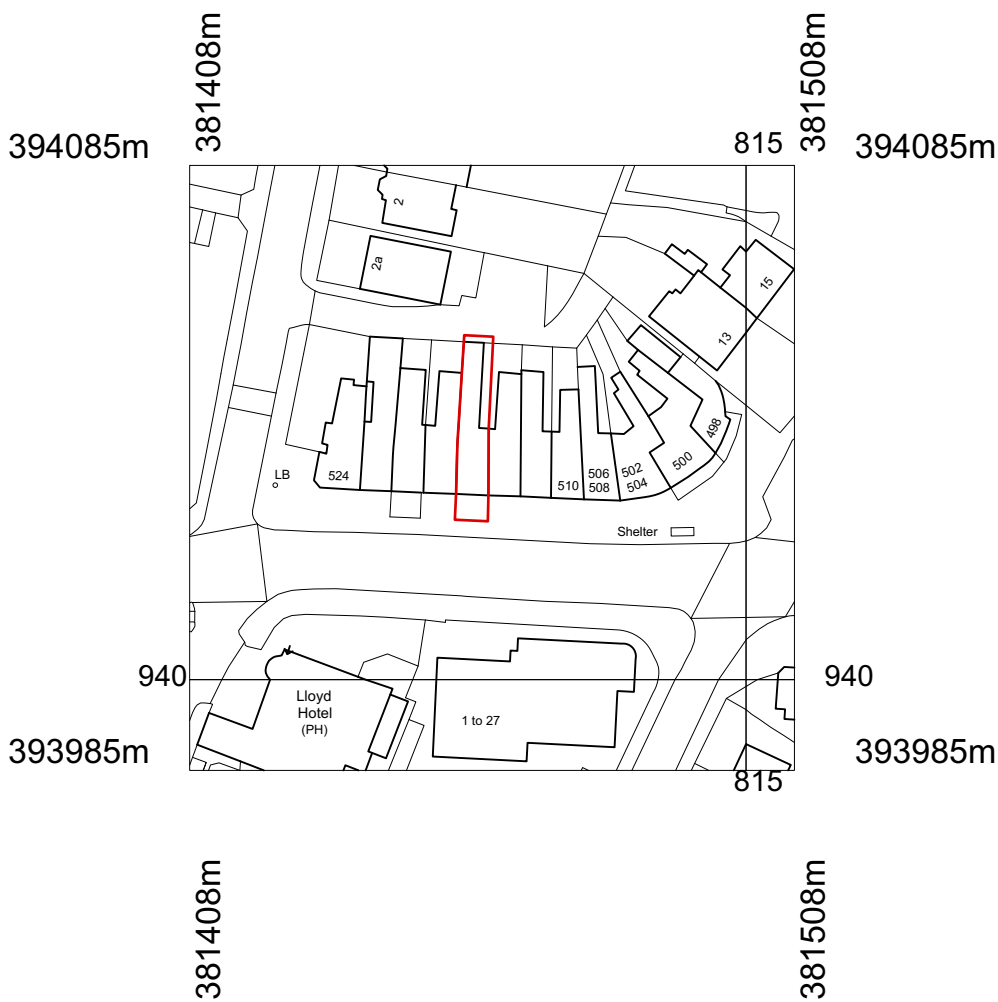
Yane Foods Limited is a local independent company who have grown a successful business specialising in Japanese food.

Darwent Architecture Ltd have been appointed to prepare the planning application for the new kitchen extract system to the rear of the property.

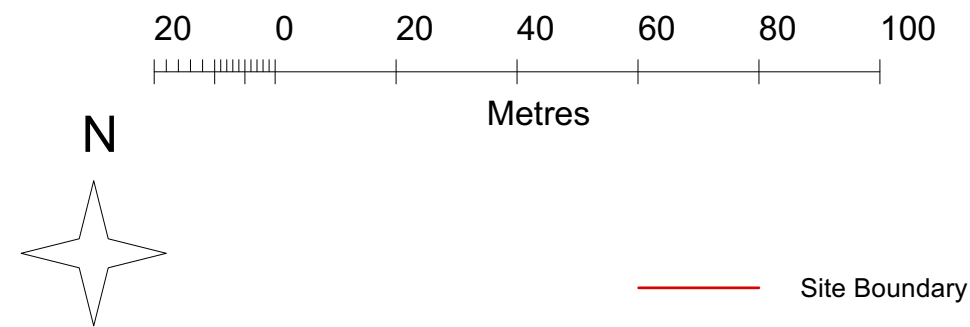
2.0 Site and Location

The property is located in Chorlton-cum-Hardy and is within the Manchester City council district and Chorlton Conservation area.

The building is accessed directly from Wilbraham Road to the south and include a small private road to the rear accessed off Oswald Road. The premises in located along a busy bus route and is 0.3 miles away from the nearest tram stop.



Location Plan 1:1250



3.0 Existing Unit & Planning History

The unit has been used as a cafe/restaurant since 2015. The previous business vacated the premises in early 2022 with the unit remaining vacant ever since.

Overall the premises has an attractive appearance with a decorative retail frontage.

The building is constructed from red brick walls with painted timber windows and doors. The unit frontage projects approximately 1m to create a large glazed frontage which is mirrored with number 514 to the east.

In January 2015 planning approval was granted for the change of use of the ground floor from shop (Class A1) to restaurant (Class A3) with outside seating area to the forecourt (ref: 107732/FO/2014/S1)

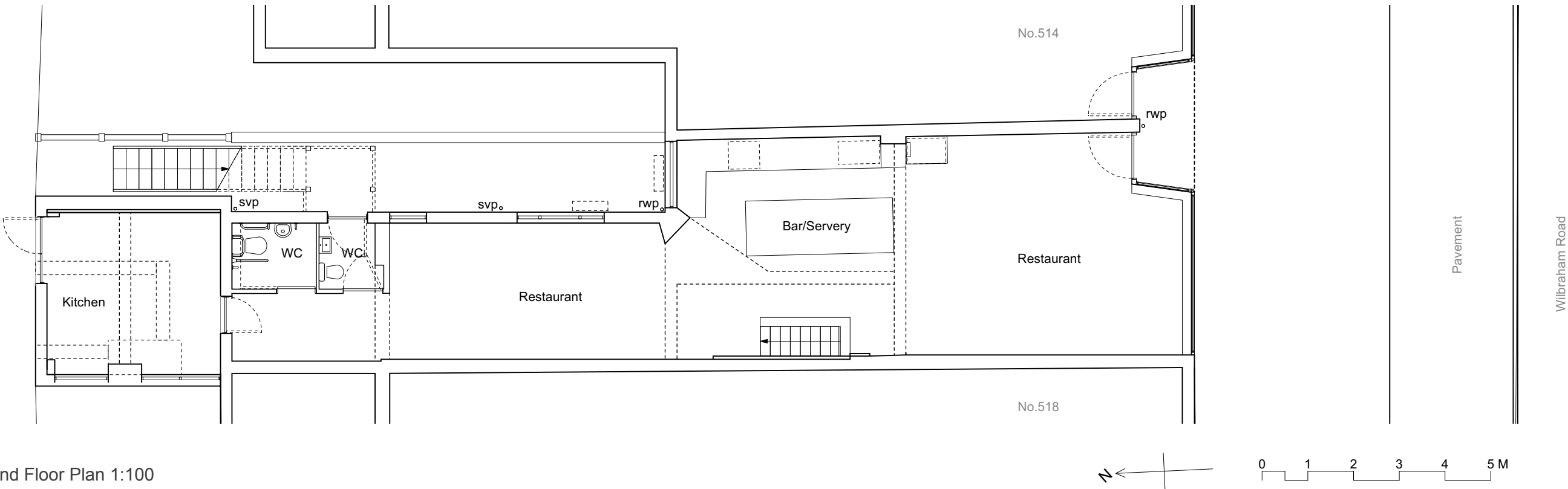
A subsequent application was approved in August 2017 to discharge condition 5 (fume extract) and condition 6 (acoustic) attached to planning permission (ref:107732/FO/2014/S1.)



Existing frontage



Rear of the property



Existing Ground Floor Plan 1:100

4.0 Proposed Scheme

The proposals is to re-use the ground floor of the premises as a cafe/ restaurant (Class E- as existing), with external seating to the front and storage at basement level. Associated external alterations include a new kitchen extraction system to the rear elevation with associated plant equipment.

The proposals include the relocation of the kitchen to the centre of the restaurant space to create an open kitchen style restaurant. A mixture of booth seating and bar seating will be available in the restaurant. To the rear there will be toilets with access to the rear service area. Outdoor seating is proposed to the front of the property.

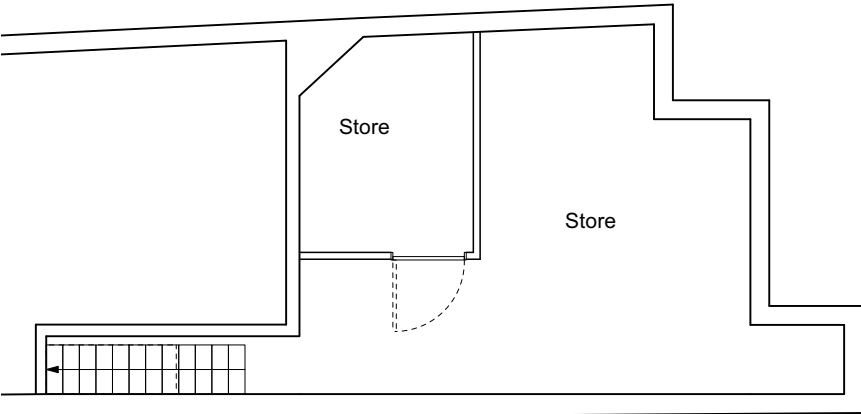
Proposed Ground Floor
At ground floor it is proposed to create an open plan dining space with an open kitchen located centrally within the space. Entry to the restaurant is via the existing main door which is wheelchair accessible. Customers will be greeted upon entry by a host and shown to their table. A mixture of seating types are presented including booth seating, bar seating and window seating. There is also external dining available to the front of the property.

The kitchen has been designed by the client to include all of their current equipment. The extract system proposed to serve this kitchen space has been sized to serve the equipment shown on the plan.

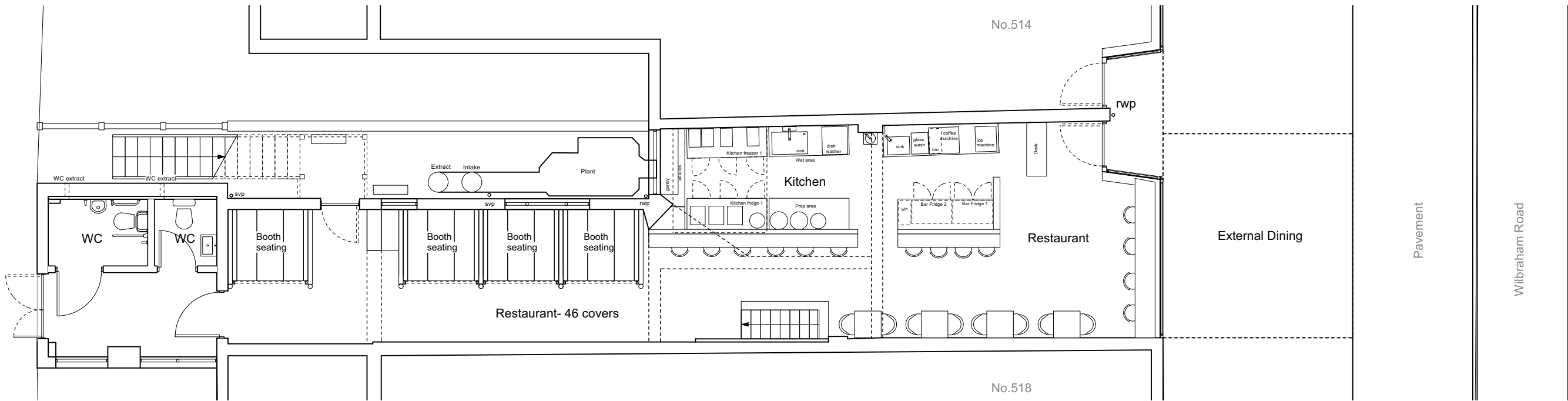
The ductwork and associated plant will be houses mainly in the external rear courtyard with the air intake and extract flues located above eaves level.

A noise impact assessment has been prepared alongside this application to inform the design of the extract.

Proposed Basement
The basement will be retained as storage, access to the basement is via a staircase from the main restaurant space.



Proposed Basement Floor Plan 1:100



Proposed Ground Floor Plan 1:100

4.0 Proposed Scheme

Main Restaurant

Internally it is proposed to relocate the existing kitchen into the main restaurant space. This allows for the WC's to be moved to the rear of the premises. It is proposed to create a new DDA compliant WC at the rear of the property.

By moving the kitchen to the centre of the restaurant customers will be able to appreciate the skills of the chefs and will enjoy an unique style of cooking. The restaurant will operate with a mixture of dining styles including booth seating to the rear, bar seating to the central space overlooking the open kitchen as well as traditional dining tables and window seating to the front of the premises.

Outside Seating

It is proposed to create front seating along Wilbraham Road in line with the existing external seating of neighbouring properties. The external seating will be removed at night and stored within the restaurant.

Kitchen

The main kitchen area is to be located in the centre of the restaurant space, additional storage will be within the basement. The space will be fully hygiene clad and fitted out to a high standard so that the client can prepare a high quality food offering throughout the day.

The specification for the kitchen extracts system / kitchen works is as follows:

Tempered and filtered air input system low noise inverter controlled fan
Fire damper to outside and access panel
Attention

Extract based on an EMAQ score of 25 which requires High Control

Ozone and Electrostatic filtration
2 x canopy or 1 island subject to survey
Wall cladding in Stainless behind canopy

Ductwork DW144 NOT FIRE RATED
Ductwork with DW144,172 and TR19 access cleaning panels.
Low noise fan and inverter controller
2 x Attenuation

Approximate round duct externally 450 dia or 400 square

The above achieves 39dB as advised in the noise impact assessment.

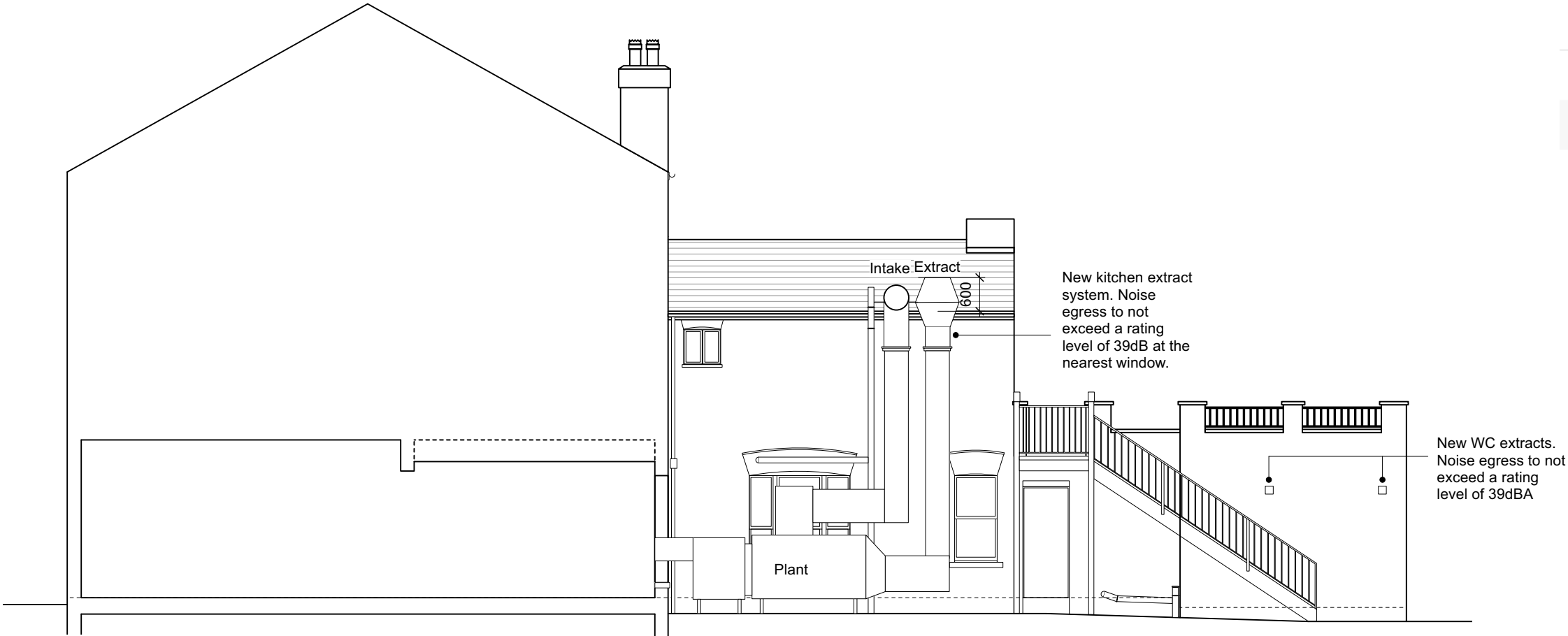
Fan acoustics

Sound power level		63	125	250	500	1k	2k	4k	8k	Total
Inlet	dB(A)	50	70	73	76	78	75	73	64	83
Outlet	dB(A)	51	71	74	78	79	76	75	65	84
Surrounding	dB(A)	29	51	48	46	49	49	42	29	56
Sound pressure level at 3m (20m² Sabine)	dB(A)	-	-	-	-	-	-	-	-	49
Sound pressure level at 3m free field	dB(A)	-	-	-	-	-	-	-	-	35

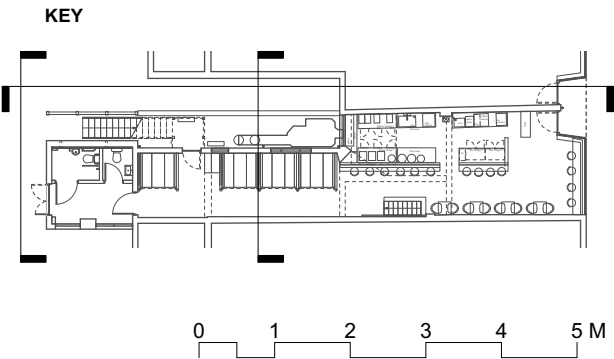
LDK 50 Attenuator

Noise suppression dB frequency band Hz

	125	250	500	1k	2k	4k	8k
LDK 45	5	8	13	12	8	7	7
LDK 50	7	8	13	12	9	8	7



Proposed Rear Courtyard Elevation 1:100



4.0 Proposed Scheme

Services and Extraction

A commercial kitchen extract is required to be installed to serve the new open kitchen. This will vent out from the new kitchen space and up along the external face of the rear courtyard terminating at least 1m above the highest window to the outrigger. The cowl will be a jet style in line with current policy.

As prescribed in our acoustic report any designed system would also have to have silencers installed to have a noise limit of 39 dB(A) at the nearest habitable window. Any further plant such as WC vents or condensers would also have to comply with the same noise limits.

Air handing units will also be located within the rear courtyard of the premises to provide ventilation to the main spaces.

Noise / Acoustic Assessment

Please refer to the separate noise impact assessment provided by PDA acoustic consultants which has been submitted with this application. As the site is within close proximity to residential properties an assessment has been undertaken to evaluate the potential impact of the proposed scheme on the existing site. The proposals are to adhere to the recommendations specified in this report.

Waste Collection, Servicing and Deliveries

Waste will be stored in the existing designated bin store at the rear of the property. Due to the limited size of the bin store, waste will be collected at an appropriate frequency under a commercial contract arrangement during regular office hours. Food and alcohol deliveries will be restricted to standard office hours and will be delivered by vehicles (no larger than Transit vans) which will unload at the rear of the property in the private road accessed off Oswald road.

Accessibility

The existing premises is wheelchair accessible from the main street and will remain as such for the proposed scheme. A new DDA compliant WC will be provided to the rear of the property. As the restaurant will have waiter service, no low level bar counters will be required for accessibility purposes.

Signage

Signage to the property will be to the main facade only. Any signage will be applied for under a separate application or contained in the existing signage zone.

Impact on Conservation Area

As the property is within the Chorlton Conservation Area consideration has been made to the overall design and appearance of the proposals scheme to ensure minimal impact on the conservation area.

The proposals will ensure the ongoing use of this commercial unit in the conservation area, and preventing any further period of vacancy, which is beneficial for the area. The proposals have been designed to respect and enhance the important character and historic features of the area. As the main visual changes are focused to the rear of the property, minimal change will be made to the frontage of the property therefore maintaining its overall look within the conservation area.

Operating Information

The premises is proposed to be used as a restaurant offering a range of menu options with customers drawn from Wilbraham Road. The client sees the new venture as complementary to existing neighbouring businesses.

Opening Hours and Licensing

The proposed opening hours are as follows:

Monday- 12pm -10:30pm
Tuesday- 12pm -10:30pm
Wednesday- 12pm -10:30pm
Thursday- 12pm -10:30pm
Friday- 12pm -10:30pm
Saturday- 12pm -10:30pm
Sunday- 12pm -10:30pm

External seating will be taken inside at closing time to minimise the noise and disturbance during the night-time hours.

Security

Although there are no major concerns in terms of security the following security measures should be taken into account in the proposed development to mitigate the risk of crime:

- Doors to the rear should be certified to BS PAS 24
- Any new fittings (doors, windows and shutters etc) should be certified by secured by design.
- Any staff areas should have lockable doors to prevent unauthroised access.
- Lighting (dusk-till-dawn) is required to each elevation that contains

a doorset where the public, visitors or occupants of the building are expected to use.

Additionally, a security management plan should be created to include measures for dealing with the following:

- Frequent inspection and prompt repair of security features (e.g lighting, CCTV, signage, barriers, locks)
- Regular litter and graffiti removal, if applicable.

Outdoor seating:

- Tables and chairs to be visible from within the premises
- Tables and chairs should be heavy enough to resist movement by wind.
- Tables must be suitable for attaching ‘property clips’ to secure hand-bags, laptop bags.

Travel/ Transport

There are no on-site parking spaces within the curtilage of the property due to its central location. As the site is located within the busy town centre, this would be expected by employees and customers.

The restaurant is located on a bus route with Chorlton tram stop a 6 minute walk to the east.

5.0 Flood Impact

As the site is within Flood Zone 1, a flood risk assessment is not required.

6.0 Refuse Collection

Waste will be stored in bins to the rear of the property away from the public. This area is accessed through the rear of the property and also benefits from vehicular access from Oswald Road.

Filling up of the glass bins externally will be prohibited between the hours of 23:00 and 7:30.

7.0 Further Information

For further Information please refer to planning drawings:

- 401_PL001- Location Plan
- 401_PL002- Site Block Plan
- 401_PL003- Existing Basement and Roof Plan
- 401_PL004- Existing Ground Floor Plan
- 401_PL005- Existing Elevations 1 of 2
- 401_PL006- Existing Elevations 2 of 2
- 401_PL007- Proposed Basement and Roof Plan
- 401_PL008- Proposed Ground Floor Plan
- 401_PL009- Proposed Elevations 1 of 2
- 401_PL010- Proposed Elevations 2 of 2

401_Kitchen Extract Noise Impact Assessment

8.0 Conclusion

The proposed scheme will bring back the vacant premises into active and beneficial use and will improve the appearance and use of the site with its carefully designed alterations. The restaurant will be a high quality additional to the area, enhancing the mix of uses and providing a valuable amenity to the local community.

As such, we hope that Manchester city council will support and approve the application so that trading can commence expeditiously.