

**Odour Control & Ventilation Assessment
Wasabi – Market Street, Manchester, M1 1PB**

Prepared in accordance with EMAQ (2018) – Control of Odour and Noise from Commercial Kitchen Exhaust Systems

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1. Executive Summary

This report provides an odour and ventilation assessment for the proposed Wasabi restaurant located at Market Street, Manchester (M1 1PB). The assessment has been carried out in accordance with EMAQ 2018 Guidance for the Control of Odour and Noise from Commercial Kitchen Exhaust Systems.

The restaurant will operate a light duty electric cooking process consisting of boiling, steaming, simmering and reheating. There are no fryers, gas burners, woks, tandoors, or solid-fuel appliances.

The kitchen extract discharges at low level via a façade louvre onto Fountain Street. Due to very poor dispersion and the proximity of potentially sensitive receptors, including the potential for residential accommodation on the upper floors of the property, the site is categorised as HIGH RISK under EMAQ methodology.

The HVAC system has been designed to mitigate the 'HIGH RISK' classification under 'EMAQ' resulting in the total or almost total elimination of odours from the cook activities on the site, meaning our operation would not be of significance with the low level extract and planning should be granted.

A multi-stage odour abatement system including baffle filtration, pre G4 panel and secondary HEPA fine filtration, and activated carbon is required to meet planning and Environmental Health expectations.

2. Site Description & Context

The proposed Wasabi unit is situated on the ground floor of a building at the corner of Market Street and Fountain Street, Manchester.

The extract terminal is located on the Fountain Street façade at low level, discharging horizontally into the street canyon.

Sensitive receptors include:

- Public footpath immediately in front of the louvre
- Adjacent commercial units
- Potential residential accommodation on the upper floors of the property

3. Cooking Process Description

Cooking consists solely of:

- Electric flat-plate heating of pans
- Electric noodle/water baths
- Bain maries and steam-based warming equipment

- No fryers
- No gas burners or woks
- No chargrill or solid fuel cooking

This corresponds to LOW odour potential under EMAQ.

4. Extract System Description

Based on the proposed HVAC layout:

- A canopy is installed above the two ovens incorporating stainless steel baffle filters.
- Extract ductwork rises internally and terminates via a low-level louvre onto Fountain Street.
- The discharge is horizontal.
- No roof-level discharge is provided or possible.

EMAQ classifies this configuration as VERY POOR dispersion.

5. EMAQ Odour Risk Assessment

5.1 Odour Potential Score:

- Light-medium duty cooking: 2
 - Normal hours of operation: 2
- Total = 4 (Low-Moderate)

- Potential residential accommodation on the upper floors of the property: 2
- Total = 2 (Medium Sensitivity)

5.3 Dispersion:

- Low-level façade discharge
- Horizontal release
- Urban canyon effect

Classified as VERY POOR (As Per EMAQ 2018).

Low-Moderate Odour Potential × Medium Receptor Sensitivity × Very Poor Dispersion

= HIGH RISK

6. Required Odour Abatement Measures

As per EMAQ requirements for HIGH RISK locations, the following measures must be installed:

Mandatory:

- Primary grease filtration (baffle filters) as supplied by Longar Industries to UL1046 as part of the EC1 canopy detailed on Spiritus drawing STS1378-M01A
- Secondary G4 pleated panel filtration as supplied by Purified Air Ltd as part of the CF1 and CF2 filter housings detailed on Spiritus drawing STS1378-M01A
- Tertiary Fine Grade HEPA filtration as supplied by Purified Air Ltd as part of the CF1 and CF2 filter housings detailed on Spiritus drawing STS1378-M01A
- Activated carbon filtration sized for residence time as supplied by Purified Air Ltd as part of the CF1 and CF2 filter housings detailed on Spiritus drawing STS1378-M01A
- Documented cleaning and maintenance regime as developed by Wasabi in house facilities management

7. Conclusion

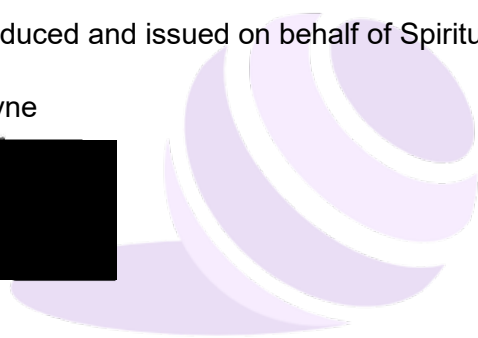
- Light-medium cooking, and
 - The potential for residential accommodation on the upper floors of the property as the nearest sensitive receptor,
- results in a receptor sensitivity that warrants a precautionary approach to odour control. The HVAC system has been designed to mitigate the HIGH RISK classification under EMAQ, resulting in the total or near-total elimination of odours from the cooking activities on the site. On this basis, the operation would not be expected to give rise to significant odour effects at the nearest sensitive receptors, notwithstanding the low level extract discharge, and planning consent should therefore be supported.

The report has been produced and issued on behalf of Spiritus Technical Services Ltd by:

Name: Mr Craig Ballantyne

Signature

Date: 20th January 2026



Spiritus
Technical Services Ltd