

This City

Postal Street, Manchester

Ventilation Statement

5th November 2025

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1.0 Introduction

This Ventilation Statement has been prepared by Hannan Associates on behalf of Manchester City Council and is submitted in support of an application for planning permission at "Postal Street".

The subsequent sections of this report provide an overview of the corresponding ventilation strategies for both the residential and non-residential areas to discharge the planning condition.



Figure 1: - Existing Site Plan

2.0 Development Description

The proposed development comprises 126nr new residential apartments, which are to be constructed across 7nr upper residential floors.

The ground floor of the building has been designated for amenity area, back of house accommodation, cycle store and plant space. Space for shell retail units are also provided at ground floor.

The existing brownfield site is bound by Newton St (North), Postal St (East), Dean St (South) and Faraday St (West).



Figure 2: - Proposed Site Plan

3.0 Ventilation Strategies

The following sections provide an overview of the primary ventilation strategies which are to be incorporated into the various parts of building which form the development. These ventilation strategies include natural ventilation, local mechanical ventilation and strategies for the anticipated future fit-out of shell retail spaces.

3.1 Residential Areas Ventilation Strategy

There are several different ventilation strategies for apartments to provide general ventilation, purge ventilation and ventilation to limit overheating.

General ventilation (trickle & boost) within each apartment shall be via independent whole-house low power continuous supply and extract ventilation (MVHR) units.

MVHR units shall provide continuous extract ventilation to the kitchens, ensuite bathrooms, bathrooms and utility cupboards with continuous supply air to the bedrooms and living / dining areas. Ventilation rates will be in accordance with the requirements of Approved Document F of the Building Regulations.

MVHR units shall operate continuously in trickle mode. Increased boost ventilation shall be manually controlled by the occupants via wall mounted boost operation switches.

Purge ventilation shall be provided to all habitable rooms by openable windows.

Limiting overheating in accordance with Approved Document O shall be achieved by either enhanced MVHR units or, where permitted, openable windows.

By implementing these ventilation strategies, the apartments will ensure a continuous supply of fresh air while maintaining energy efficiency and complying with relevant regulations.

An overheating assessment has also been undertaken to demonstrate compliance with Approved Document O and the results are shown in the Environment Standards & Energy Assessment prepared by Hannan and submitted with this planning application.

3.2 Amenity Areas Ventilation Strategy

Mechanical fresh air ventilation shall be provided to amenity areas via local mechanical heat recovery ventilation units mounted at high level within the space served.

Local mechanical extract ventilation shall be provided to refuse store areas via twin duty/standby mechanical extract fan(s) mounted at high level within the space served.

Ventilation rates will be in accordance with the requirements of Approved Document F of the Building Regulations.

Ground Floor GA Plan



Typical Upper Floor GA Plan



3.3 Future Retail Areas Ventilation Strategy

General Retail / Commercial Units

Areas designated for retail/commercial space shall generally be delivered to ‘shell specification’ to maximise flexibility for future fit-out by the incoming retail/commercial tenants. Tenants will have the freedom to tailor their ventilation systems based on their specific requirements of their fit-out.

Under the base build works, each unit will be provided with high level perimeter louvres integrated into the building façade, to facilitate future installation of fresh air intake and extract discharge as required by the incoming tenant/operator.

Future tenants will be responsible for ensuring adequate filtration, odour and noise control to meet the demands of their fit-out, taking cognisance of any planning and licencing conditions imposed.

Food & Beverage (F&B) Units

Future tenants will be responsible for providing their own ventilation systems tailored to their specific needs.

Any food and beverage units which may require dedicated kitchen exhaust ventilation system(s) shall utilise the high level perimeter louvres integrated into the building façade, ensuring necessary measures are in place to minimise exposure to high levels of air pollution.

Adequate service distribution space is provided at high level within each unit for potential future installation of attenuation and/or odour control measures, such as attenuators and carbon filters, associated with kitchen exhaust systems.

Future tenants will be responsible for ensuring adequate filtration, odour and noise control to meet the demands of their fit-out, generally in line with DEFRA 'Guidance of the Control of Odour and Noise from Commercial Kitchen Exhaust Systems' and taking cognisance of any planning conditions imposed.

3.4 Fume Extraction

The exhaust serving the life safety standby generator will terminate to atmosphere at roof level.

No gas-fired equipment will be installed within the development.

3.5 Miscellaneous

Within the building there are various ancillary and back of house areas. Ventilation strategies have been summarised below:

Zone		Ventilation Strategy
FOH / Entrance / FM Areas	-	Local mechanical ventilation incorporating heat recovery sized to deliver a minimum of 10 l/s/person.
Toilet	-	Local mechanical ventilation incorporating heat recovery or dedicated mechanical extract, sized to deliver a minimum of 6AC/Hr.
Refuse Stores	-	Local mechanical extract ventilation with natural air make-up, sized to deliver a minimum of 10AC/Hr.
Cycle Store	-	Natural ventilation.
Stair & Lobby Areas	-	Natural infiltration.
MEP Plant Rooms	-	Generally natural infiltration.

