VENTILATION

Partial Discharge of Condition 19 – Pre-Occupation

Planning Permission	132489/FO/2021
Site	Retail Unit 1, 82 Port Street, Manchester, M1 2EG
Premises	OSMA Restaurant & Boutikk
Condition	19 – Ventilation
Use	OSMA Restaurant – Class E(b); Boutikk – Class E(a)

Introduction

This submission has been prepared in support of the partial discharge of Condition 19 of planning permission 132489/FO/2021, insofar as the condition relates to Retail Unit 1, 82 Port Street, Manchester, M1 2EG.

The ground-floor commercial premises comprise:

- OSMA Restaurant – Class E(b) restaurant use; and
- Boutikk – Class E(a) retail/shop use.

Final details of the proposed kitchen ventilation, fume extraction, odour control and replacement air arrangements for OSMA Restaurant are provided within the accompanying technical documentation prepared by REAL Commercial Kitchen Solutions Ltd / REAL Ventilation.

OSMA Restaurant – Kitchen Extraction and Ventilation

OSMA Restaurant incorporates a commercial kitchen served by a purpose-designed mechanical kitchen extract and supply-air system.

The proposed system is detailed within the accompanying kitchen ventilation drawings and EMAQ/odour risk assessment.

The kitchen extract system comprises a commercial kitchen canopy incorporating baffle filtration, connected to a mechanical extract system designed for an extract airflow rate of 1.35 m³/s.

The proposed odour-control system comprises an ESP3000 Electrostatic Precipitator followed by a UVO500 ozone dosing system.

An odour risk assessment has been undertaken with reference to the DEFRA guidance for the control of odour and noise from commercial kitchen exhaust systems. The assessment considers the proposed discharge arrangement, proximity of sensitive receptors, kitchen size and proposed cooking type.

The assessment produces a total risk score of 34, requiring a high level of odour control. The proposed ESP and UVO treatment system has been selected accordingly.

Replacement / Supply Air

Mechanical replacement air is incorporated as part of the kitchen ventilation design.

The proposed supply-air system provides an airflow rate of 1.15 m³/s, with supply air distributed to the kitchen through the arrangement shown on the accompanying ventilation drawings.

The system includes a dedicated supply-air fan, filtration and associated supply-air ductwork and louvre.

This arrangement provides controlled replacement air to support the operation of the kitchen extraction system.

Noise and Vibration Control

The proposed ventilation design incorporates measures to minimise noise and vibration associated with operation of the mechanical plant.

These include silencers to the extract and supply-air systems, together with flexible connections and anti-vibration mounting to the kitchen extract fan.

The proposed measures have been incorporated with consideration to the surrounding development, including residential accommodation within the building.

Maintenance and Cleaning

The kitchen extraction and odour-control equipment will be subject to appropriate inspection, cleaning, servicing and maintenance in accordance with the manufacturers' recommendations in order to maintain effective performance.

The ventilation drawings provide for appropriate access to the ductwork and equipment for cleaning and maintenance.

Boutikk – Retail Use

Boutikk will operate as a Class E(a) retail/shop use and will not contain a commercial kitchen or cooking operation requiring commercial kitchen fume extraction.

Accordingly, no commercial kitchen fume extraction system is proposed in association with the Boutikk retail use.

Submitted Technical Documentation

This statement should be read in conjunction with the following technical information submitted in support of the discharge of Condition 19:

1. OSMA Kitchen Ventilation Drawings – REAL Ventilation
Including kitchen canopy, extract and supply-air arrangements, ductwork, plant, odour-control equipment and associated details.

2. Specification and EMAQ Report – OSMA – REAL Commercial Kitchen Solutions Ltd
Including DEFRA-based odour risk assessment and specification of the proposed ESP3000 and UVO500 odour-control system.

Implementation

The approved kitchen extraction, odour-control and replacement-air systems will be installed and fully operational prior to first occupation/use of OSMA Restaurant.

The approved system will thereafter be retained and appropriately maintained for the duration of the restaurant use.

Conclusion

The submitted drawings, technical specifications and EMAQ/odour risk assessment provide the final details of the proposed method of extraction and treatment of fumes, vapours and odours arising from the OSMA commercial kitchen, together with details of replacement air and associated noise and vibration control measures.

Approval is therefore sought for the partial discharge of Condition 19, insofar as it relates to Retail Unit 1, 82 Port Street.