



**NOTES**

1. This drawing to be read in conjunction with all relevant drawings. Any discrepancies found to be notified to the Supervising Officer immediately.
2. Only figured dimensions to be used for constructional purposes.
3. All works to be carried with all relevant local authority approvals and to the satisfaction of the building control inspector. Existing structure to be opened for inspection if required. All dimensions are to be checked on site prior to commencement of works.
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Client: London Ballast Co. Ltd

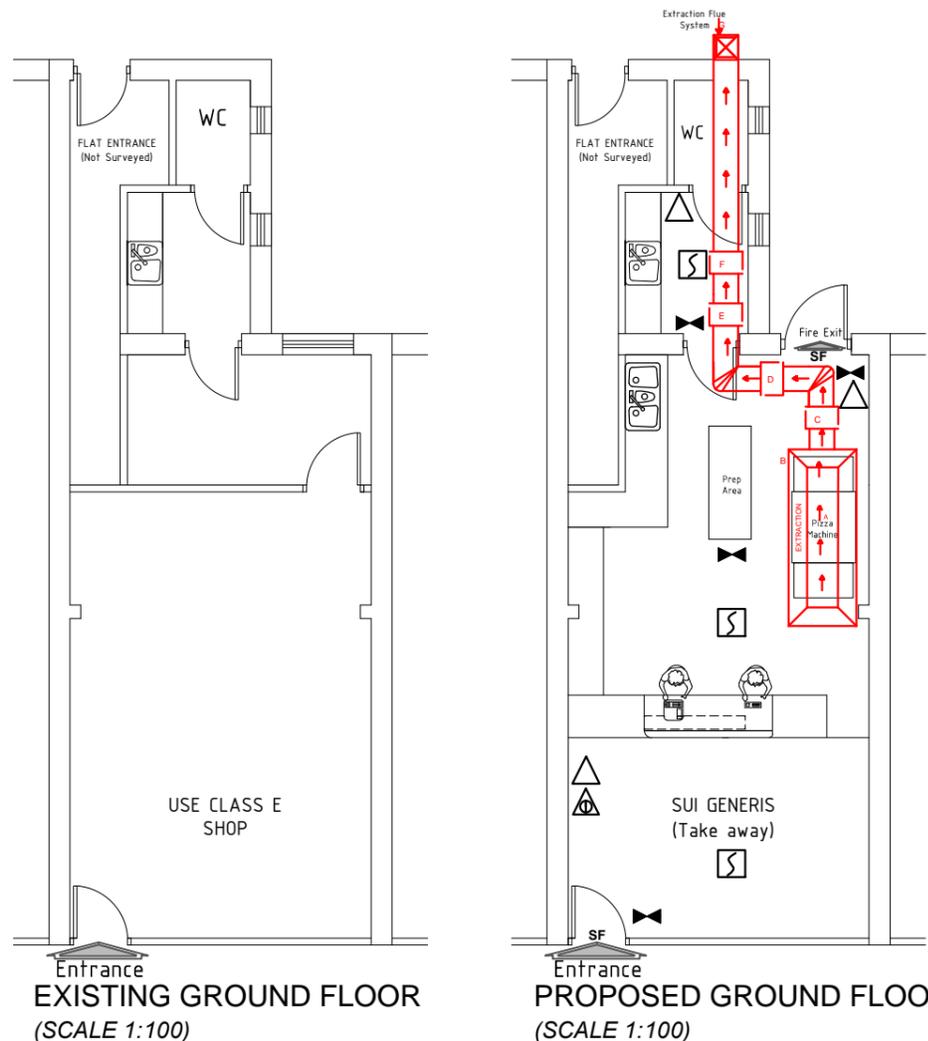
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Drawing Title  
Existing and proposed floor plans

DRAWING NUMBER : 42.1025.01

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ALL DIMENSIONS TO BE VERIFIED ON SITE



Extraction unit will be fixed inside the premises to reduce noise and disturbance

**KEY LEGEND**

- Automatic smoke detector
- Fire extinguisher
- Escape lighting
- Water fire extinguisher
- SF** Easily and immediately openable door

**EXTRACTION/FLUE SYSTEM LEGEND & NOTICES**

- A. COOKING AREA
- B. COOKER HOOD/ CANOPY
- C. GREASE FILTERS
- D. COARSE PRE-FILTER
- E. FINE PRE-FILTER
- F. ACTIVATED CARBON FILTERS
- G. FAN/ MOTOR UNIT

Minimum Requirements For Fans

Fans must be capable of dealing with the operating static pressure within the duct work and should be designed with a minimum 10% pressure margin [note operating static pressure will increase throughout a maintenance cycle]. Backward curved centrifugal, mixed flow or axial flow impellers are preferred as they are less prone to imbalance and are more easily maintained/cleaned due to their open construction. Fixed or adjustable metal impellers with a robust and open construction should be used. Fan motors should be rated to IP55 with no need to mount the motor outside of the air stream. For fans that have motors within the air stream and are ventilating cooking equipment that produce high levels of temperature and humidity the specification for the motor should be upgraded to withstand more onerous conditions. Drainage should be provided.

Minimum Requirements For Noise Control

For new premises or premises covered by planning conditions restricting the impact of noise the system shall be designed to prevent an acoustic impact on the external environment and therefore harm to the amenity, as well as ensuring that noise exposure of kitchen staff does not constitute a hearing hazard.

For existing premises not covered by planning conditions restricting the impact of noise, the system shall be designed to avoid statutory nuisance and shall comply with the principles of Best Practicable Means.

To achieve these objectives the noise control system shall include:

- control of noise at source to the greatest extent possible (with the added benefit of hearing protection); and
- control of noise to the environment by taking acoustic considerations into account within duct, grille and termination design.

The control system should meet the requirements laid down in BS4142: 1997 "Method for Rating industrial noise affecting mixed residential and industrial areas".

Minimum Requirements For Odour Control

Objectives

- for new premises or premises covered by planning conditions restricting the impact of odour the system shall be designed to prevent harm to the amenity.
- for existing premises not covered by planning conditions restricting the impact of odour, the system shall be designed to avoid statutory nuisance and shall comply with the principles of Best Practical Means.

To achieve these objective the odour control system shall include an adequate level of:

1. odour control; and
2. stack dispersion.

The overall performance of the odour abatement system will represent a balance of 1 and 2.

Discharge stack

The discharge stack shall:

1. Discharge the extracted air not less than 1 m above the roof ridge of any building within 20 m of the building housing the commercial kitchen.
2. If 1 cannot be complied with for planning reasons, then the extracted air shall be discharged not less than 1 m above the roof eaves or dormer window of the building housing the commercial kitchen. Additional odour control measures may be required.
3. If 1 or 2 cannot be complied with for planning reasons, then an exceptionally high level of odour control will be required.

Odour arrestment plant performance

Low to medium level control may include:

1. Fine filtration or ESP followed by carbon filtration (carbon filters rated with a 0.1 second residence time).
2. Fine filtration followed by counteractant/neutralising system to achieve the same level of control as 1.

High level odour control may include:

1. Fine filtration or ESP followed by carbon filtration (carbon filters rated with a 0.2-0.4 second residence time).
2. Fine filtration or ESP followed by UV ozone system to achieve the same level of control as 1.

Very high level odour control may include:

1. Fine filtration or ESP followed by carbon filtration (carbon filters rated with a 0.4-0.8 second residence time).
  2. Fine filtration or ESP followed by carbon filtration and by counteractant/neutralising system to achieve the same level of control as 1.
  3. Fine filtration or ESP followed by UV ozone system to achieve the same level of control as 1.
  4. Fine filtration or ESP followed by wet scrubbing to achieve the same level of control as 1.
- Maintenance must be carried out to ensure these performance levels are always achieved.

