

Ventilation & Extraction Statement

March 2021

3 Byron Parade, Uxbridge Road, UB10 0LZ.

**Application for:
Installation of extraction System to Proposed
Restaurant**

This is re-submission of Refused Planning application ref; 75249/APP/2019/3752, the only reason of refusal is stated below.

“The proposal, by virtue of the siting and location of the flue and its proximity to adjoining residential occupiers, would be detrimental to the amenities of these occupiers by reason of unacceptable odours, cooking smells, noise and disturbance. The proposal is therefore contrary to Policy DMTC 4 of the Hillingdon Local Plan: Part Two - Development Management Policies (2020)”.

Furthermore EPU Comments in the Officer’s Report regarding Odour says, “I have serious concerns regarding the proposed location of the flue and its proximity to the nearest sensitive neighbouring receptors, the drawings do not give a clear indication of this distance and suggest that the terminal point will be horizontal. Given that the main building elevation is (sensitive receptors) is less than 4 metres away the terminal discharge point is too close to residential receptors and hence there is a strong likelihood of odours cookings smells being detected by residents who adjoin that building”

It wasn’t demonstrated in the previous (Refused) proposal that the distance of Terminal Point to nearest sensitive receptor is in excess of 4m, which is now amended as per actual measurement on site and is annotated in the submitted plans with this application and it is believed that the above stated objection is addressed. Also it is worth mentioning that a similar Horizontal Terminal, at the same distance, for the extractor is being used by one of the close neighboring restaurant.

Kitchen Ventilation /Extraction

The details and installation of the ventilation system will be undertaken by a consultant and contractor specializing in commercial kitchens. The final cooking line has not yet been determined but the performance characteristics of the extract system will be in accordance with HVCA standard DW172 and DEFRA Guidance on control of odour and noise for commercial kitchens. This statement sets out the performance objectives of the system, namely that the ventilation and extraction system is to ensure that there is no disturbance, nuisance, loss of amenity to nearby premises as a result of fumes, odour, food particles or noise.

The system performance is to be such that the extract rate of air from the kitchen always results in the dining and ancillary areas of the restaurant being under negative pressure. Incoming fresh air is to be sufficient to replace that displaced by extraction. This will ensure that fumes/ smells are evacuated through the extract system rather than being h

The Restaurant

The kitchen will be preparing grilled & fried chicken. The methods of cooking will predominantly be charcoal grill, griddle, tandoori oven etc. the proposed hours of

business are 11.00 to 24.00hours. The ventilation and extract system will not be operated outside opening hours. Gas equipment will be used.

Cooker Hood

An extraction canopy is to extend over the full length of the cooking equipment, overhanging the appliances by a minimum of 250mm. the dimensions of the opening of the cooker hood will be determined when definitive catering equipment layouts are finalized. The canopy will be fitted with gas interlock system, solenoid, and air differential switches.

Ductwork

All kitchen extract ductwork is to be 2mm thick welded black Steel. Welding is to be continuous throughout with no flanges or bolts. All joints must be continuously welded. All kitchen extract ductwork within the ceiling void and risers is to be insulated with 25mm aluminum foil faces mineral fiber fleece with a minimum density of 16Kg/m³ fixed to the ductwork with adhesive and taped with 50mm galvanized wire netting with joints sealed with adhesive tape Gyplglas DR16A or similar approved.

Where ductwork passes through floors and roof, a one hour fire resistant cladding is to be applied. Where ductwork passes into another fire rated compartment the ductwork is to have the same fire rating as the area it is passing through and must have been tested in accordance with BS476 Part 24 1987.

Ducts should not contain any dampers or other obstructions except as required by the local authority. One hour fire rated access doors are to be fitted at each bend and change in direction in the ductwork. Elbows are to have the radius of 1.5 times the duct width at its centre line. The size and location of the access doors is to allow for internal cleaning of the ductwork in all positions.

Extract ducts are to be sized in accordance with the velocity reduction method 9.2m/s.

Filters

Primary and grease baffle filters will be provided at the hood opening and a secondary grease baffle filter at the neck. A bag particle filter and odor control counteract-ant is to be fitted between the secondary grease filter and the fan. Filters will be cleaned/ replaced in accordance with the manufacturers recommendations.

Flue

The kitchen extract flue in the drawings has been located as far as possible from neighboring buildings. The final discharge is to be vertically upwards with no obstruction cowl. A rainwater sump is to be fitted. The flue is to be 1m above opening windows

within 18 meters of the flue. An efflux velocity of a minimum of 9.0 m/s should ensure effective dispersion and dilution of odors.

System Performance Specification

The volume of the kitchen is approximately 50m².

The velocity of the extracted air leaving the system is to be a minimum of 9.2m/s.

The time gases remain in the carbon filtration zone is to be between 0.3 and 0.6 seconds.

Noise

The extract fan and ductwork fixings are to have anti vibration mountings and flexible couplings.

The rating noise level of the restaurant in relation to the existing background noise level at the nearest noise sensitive property is to comply with BS4142 and DEFRA guidance on control of odor and noise from commercial kitchens.

Equipment operation will be restricted to 11.00 to 23.00 hours.

WC Extract

The WC extract ductwork will be entirely separate from the extract system.