



Stylish Interiors & Architecture

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Ventilation and Extraction Statement

55 Coldharbour Lane UB3 3EE

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1.0 INTRODUCTION

The planning application to which this Ventilation and Extraction Statement relates is for the relocation of a flue pipe and deleting a flue pipe on 55 Coldharbour Lane UB3 3EE

The statement looks to address the obvious concerns regarding the control of noise, odour and fumes from the premises.

It is hoped that this statement will set out the key principles and show the commitment to provide adequate and suitable equipment to prevent possible nuisance.

2.0 KITCHEN VENTILATION/EXTRACTION

The final cooking line has been determined 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.

The detailed design and installation of the ventilation system is to be undertaken by a suitably qualified specialist consultant and/or contractor familiar with the requirements of commercial kitchens.

The system performance is to be such that the extract rate of air from the kitchen always results in there being a negative pressure created within the restaurant and waiting areas.

Incoming fresh air is always to be sufficient to replace that displaced by extraction so that fumes and smells are evacuated through the specifically designed and controlled extraction system rather than via window and door openings.

Ant-vibration mountings are to be utilized on the fixings of all plant and equipment to prevent possible transfer of structure borne sound to adjacent retail and residential properties.

Inlet and exhaust positions for the kitchen ventilation systems have been shown on the accompanying drawings.

Cooker Hood

An extraction canopy is to extend over the full length of the various cooking equipment and over- hanging the appliances by a minimum of 250mm.

The dimensions of the requisite opening of the cooker hood will be determined when definitive catering equipment layouts are finalized.

The canopy is to be fitted with gas interlock system as necessary, solenoid and air differential switches.

Ductwork

All kitchen extract ductwork is to be 2mm thick steel with continuously welded joints throughout and no flanges or bolts.

It is anticipated that the mechanical extraction equipment will be “in-line” centrifugal fan.

Extract ducts are to be sized in accordance with the velocity reduction method (9.2 m/s); all elbows are to have a radius equal to 1.5 times the duct width at its centerline.

Suitably sized access doors are to be provided within the ductwork to ensure that internal cleaning can be effected throughout.

Filters

Primary and grease baffle filters are to be provided at the hood opening and an additional secondary grease baffle filter at the neck.

A bag particle filter and odour control counteractant is to be fitted between the secondary grease filter and the fan.

Filters are to be cleaned and/or replaced in accordance with the manufacturers ‘recommendations.

Carbon filters are to be incorporated into the extract ducting with a grade of carbon suitable to ensure enhanced elimination of cooking odours.