Design Access Statement

All'Onda Restaurant

67 Charlotte Street, London W1T 4PH

20 June 2023 – Revision A

AB ROGERS DESIGN

Contents

Introduction

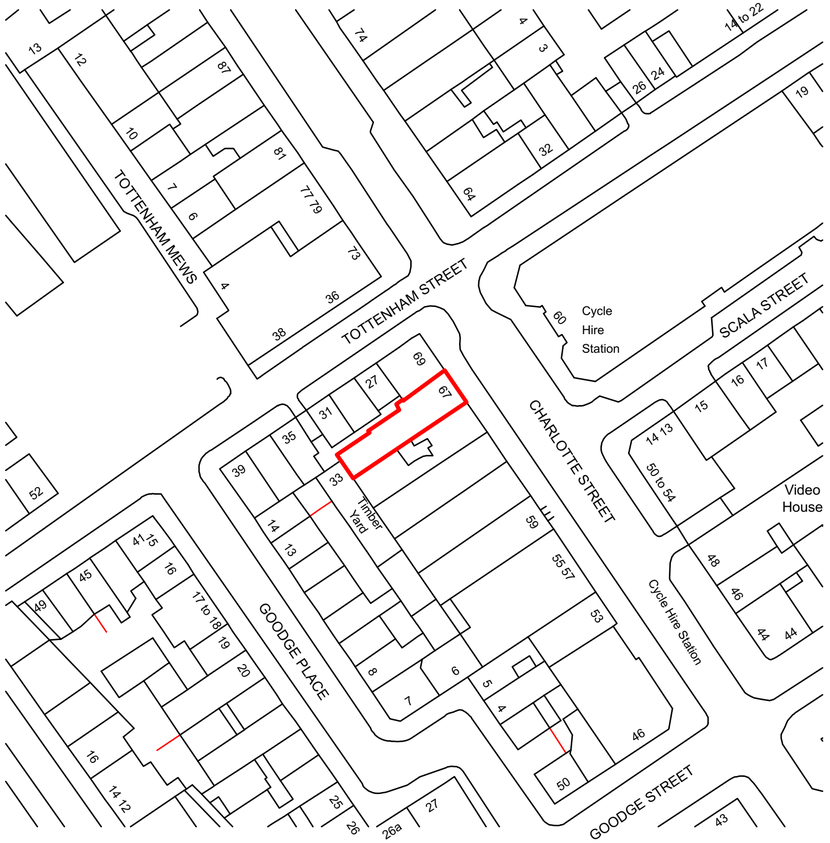
Ab Rogers Design, on behalf of Cordula Schulz / All'Onda Restaurant, is seeking planning approval for the installation of air conditioning units and kitchen extract ducting for the restaurant space.

The proposal includes:

- Reinstallation of 3No. air conditioning units on the roof, positioned in the same location to the previous units, just smaller in size and lower in noise levels.
- Installation of new kitchen extract duct at low level to be connected to existing riser duct.
- Installation of an electrostatic precipitation unit for odour control.

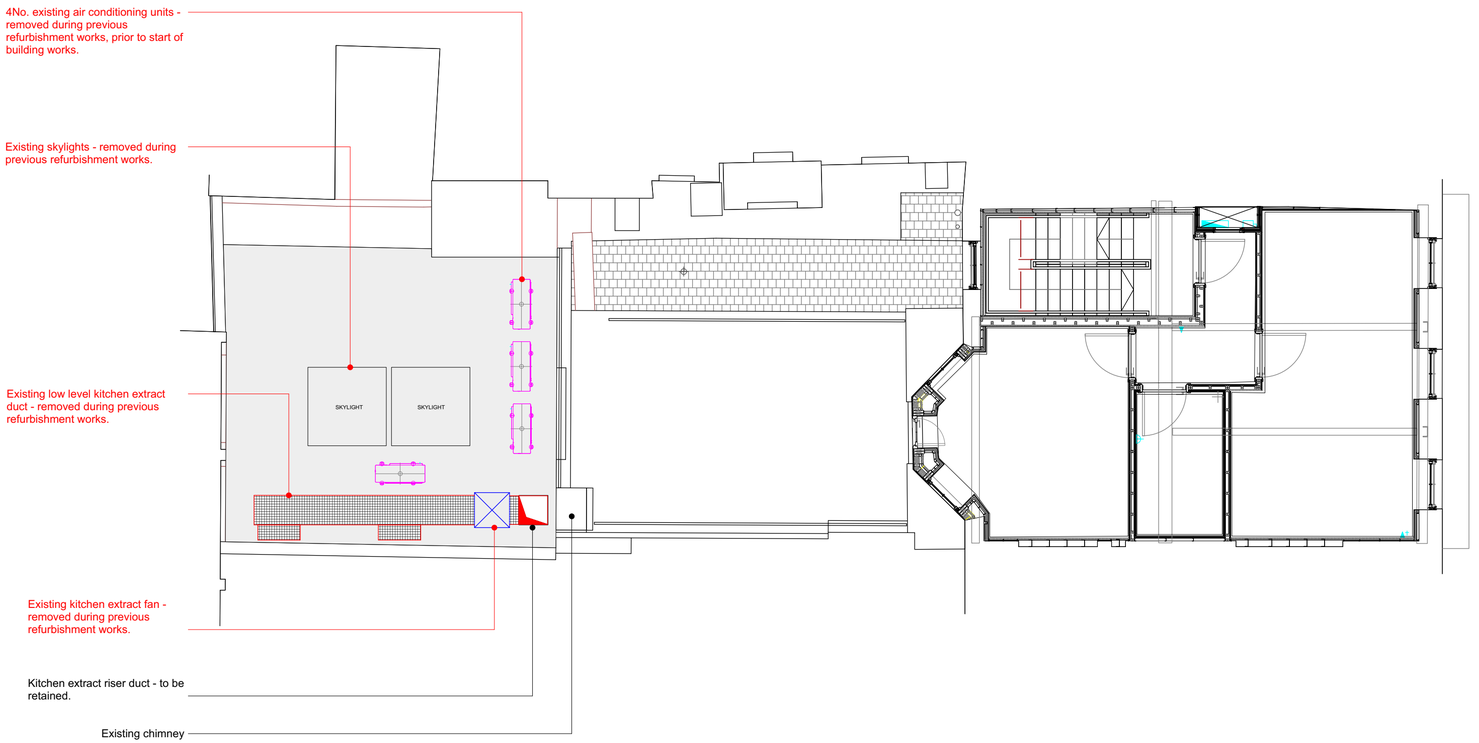
1. Existing Drawings

Existing Drawings
1a. Site Location Plan



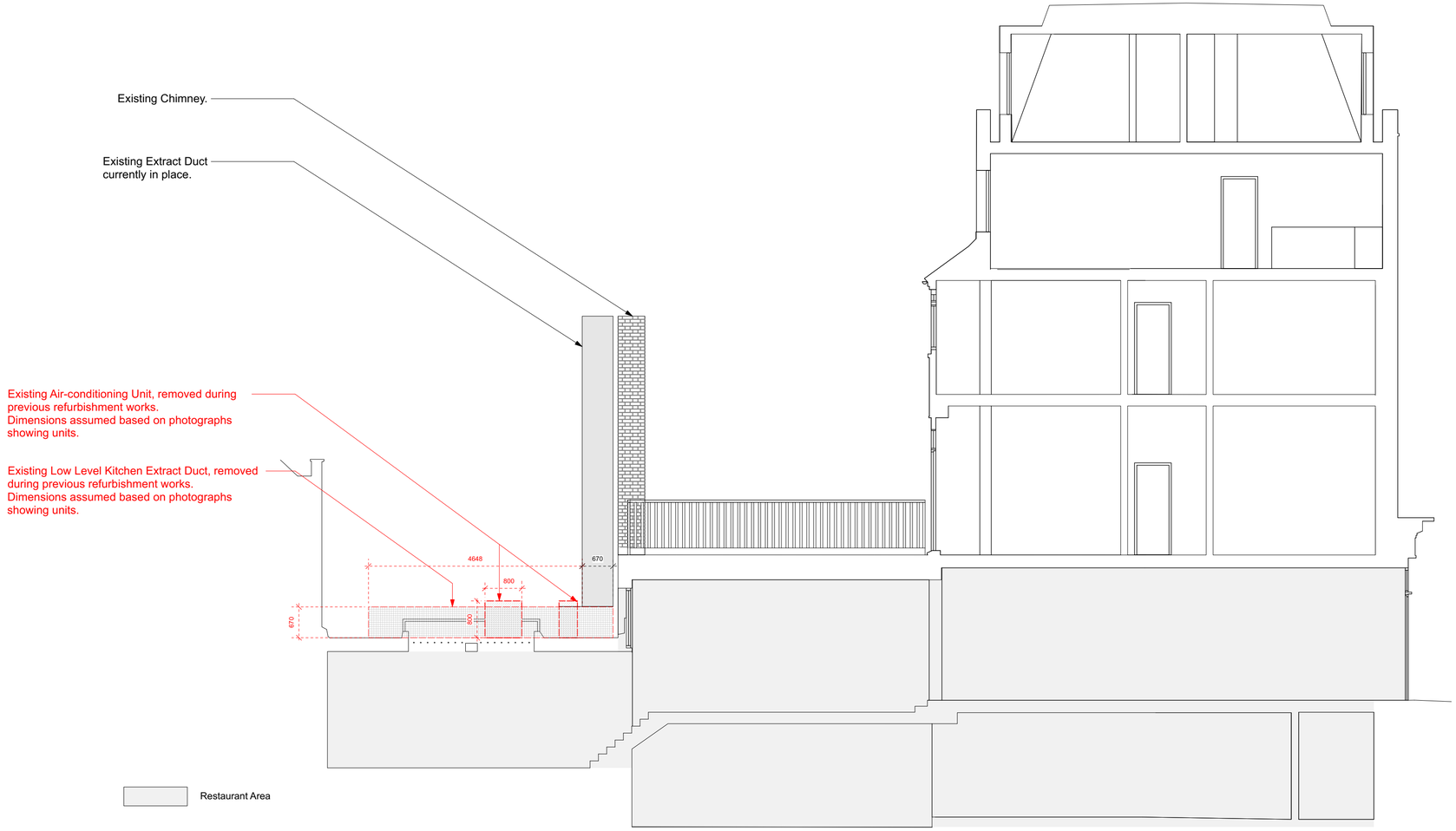
Note: scaled drawings in separate drawing folder

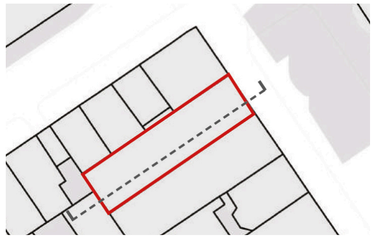
Existing Drawings
1b. Existing Roof Plan



Note: scaled drawings in separate drawing folder

Existing Drawings
1c. Existing Section

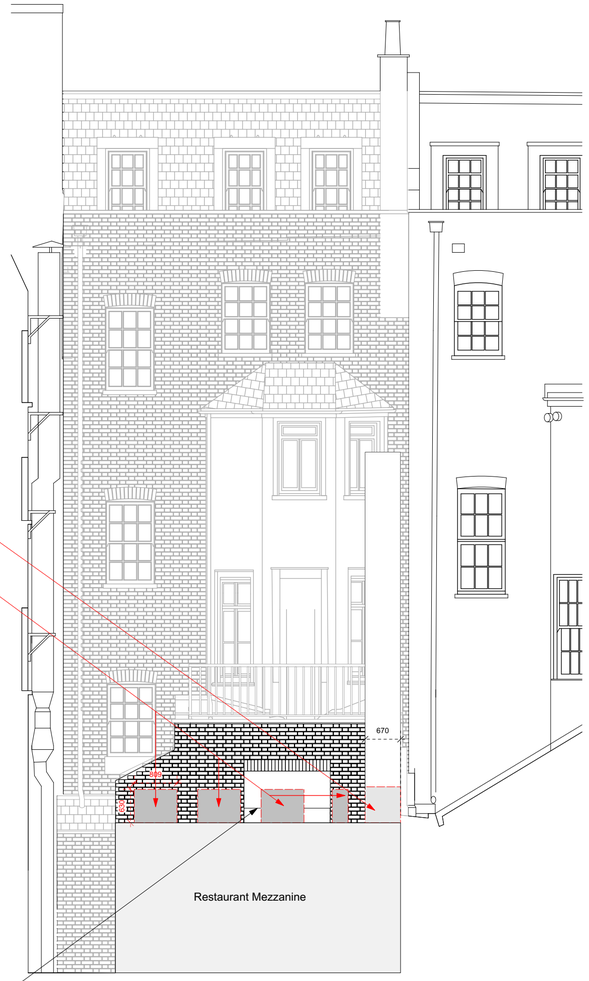




Key Site Plan

Note: scaled drawings in separate drawing folder

Existing Drawings
1d. Existing Elevation

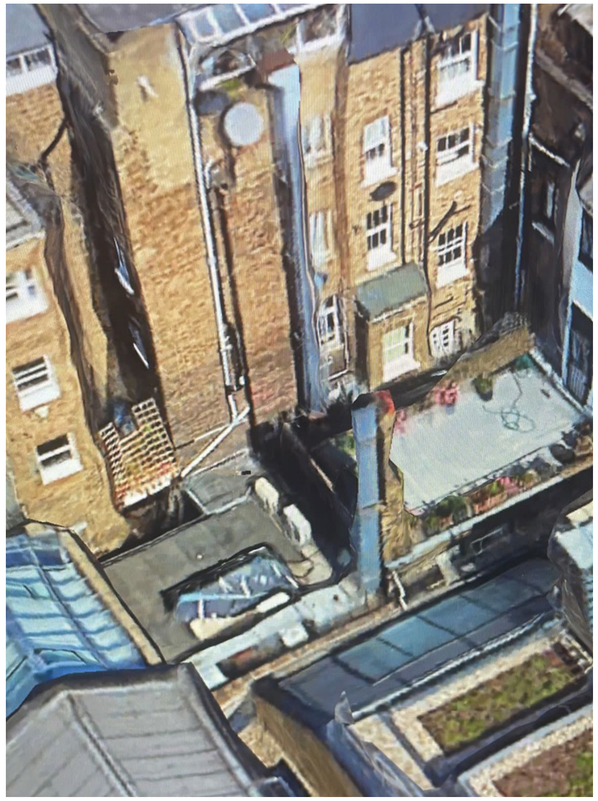


Key Site Plan

Note: scaled drawings in separate drawing folder

Existing Drawings
1e. Historical Photos (1999-2022)

Existing Drawings
1f. Historical Photos from 2022

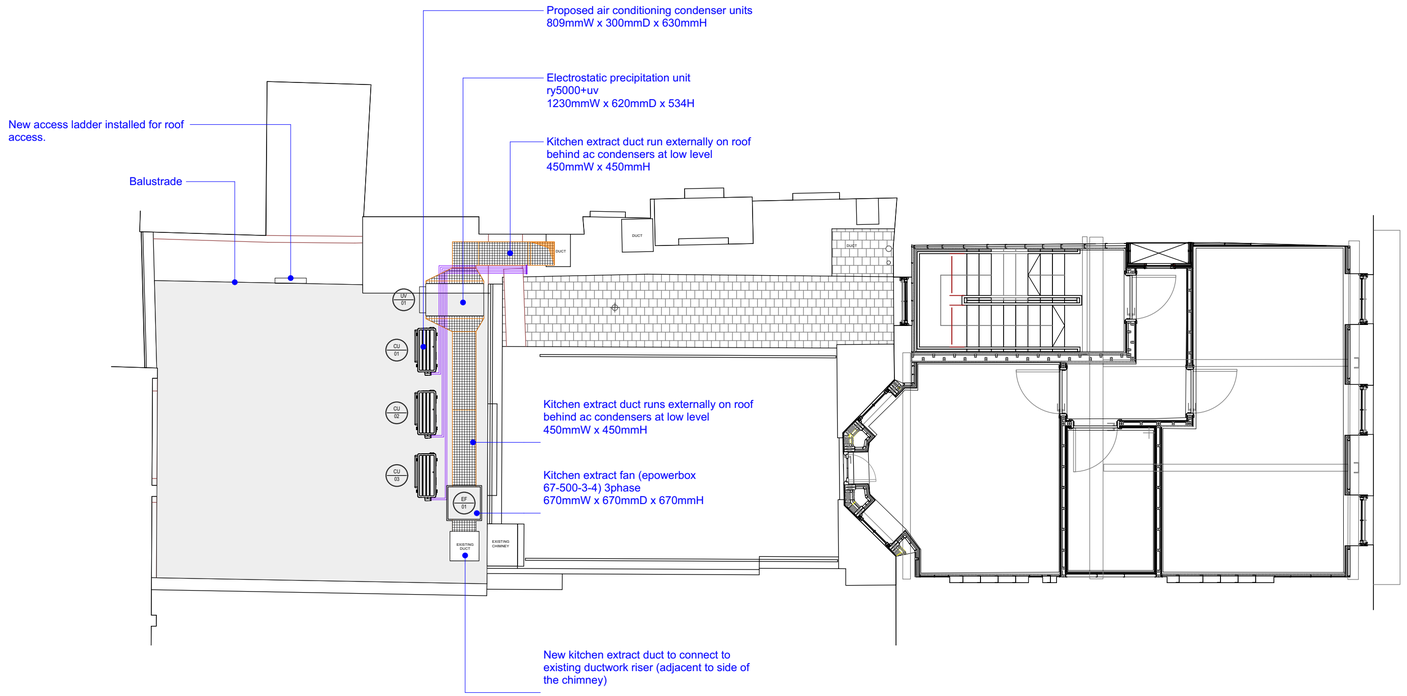


Photos taken from Google Maps 2022, showing the previously installed airconditioning units and kitchen extract duct.

By then the restaurant was already closed for two years. The AC units had been removed prior to the current refurbishments and could not be inspected.

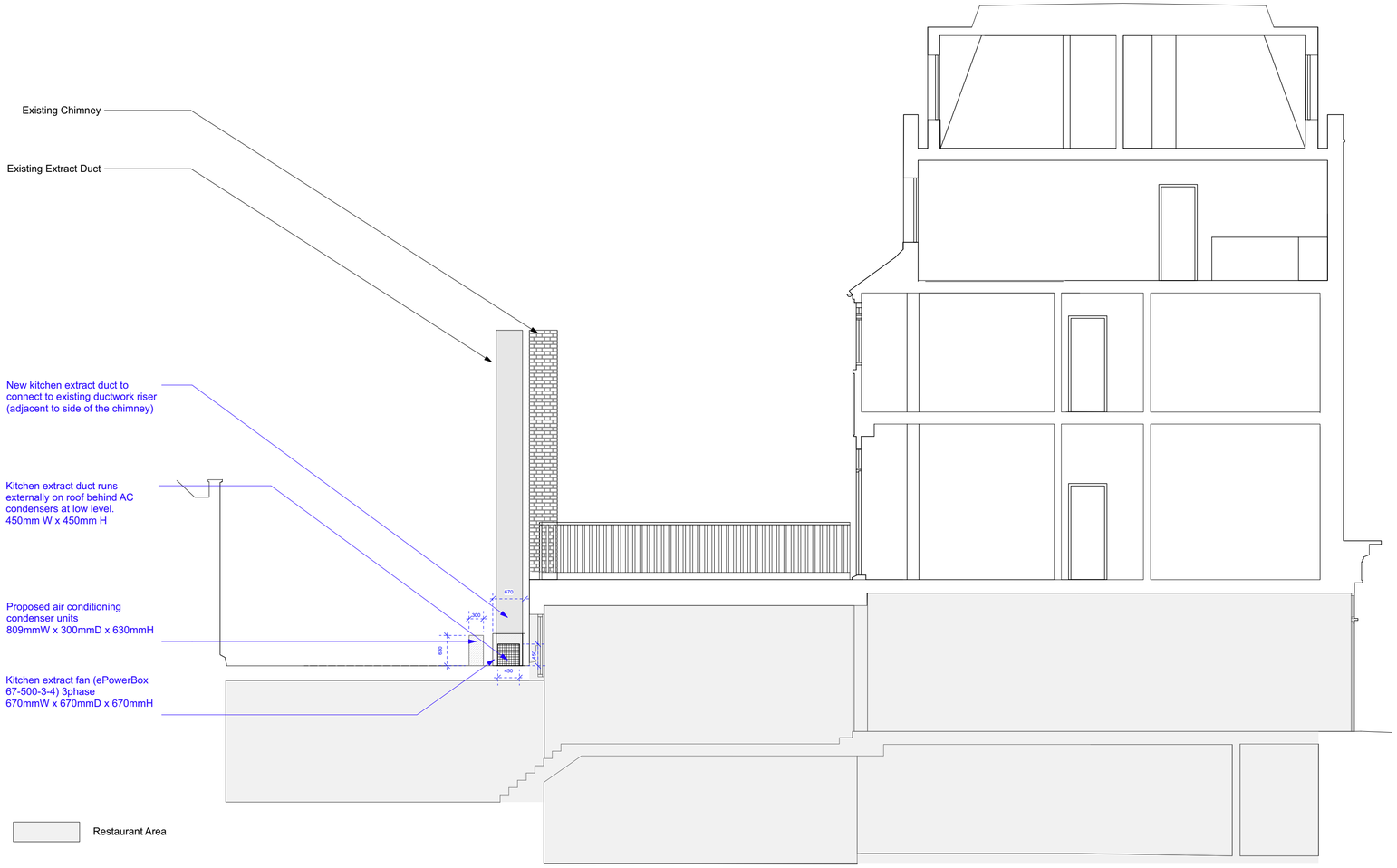
2. Proposed Drawings

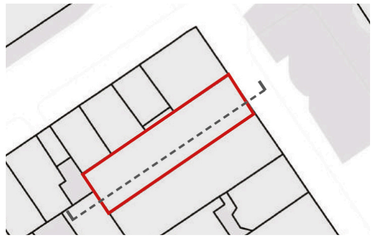
Proposed Drawings
2a. Floor Plan Roof



Note: scaled drawings in separate drawing folder

Proposed Drawings
2b. Section

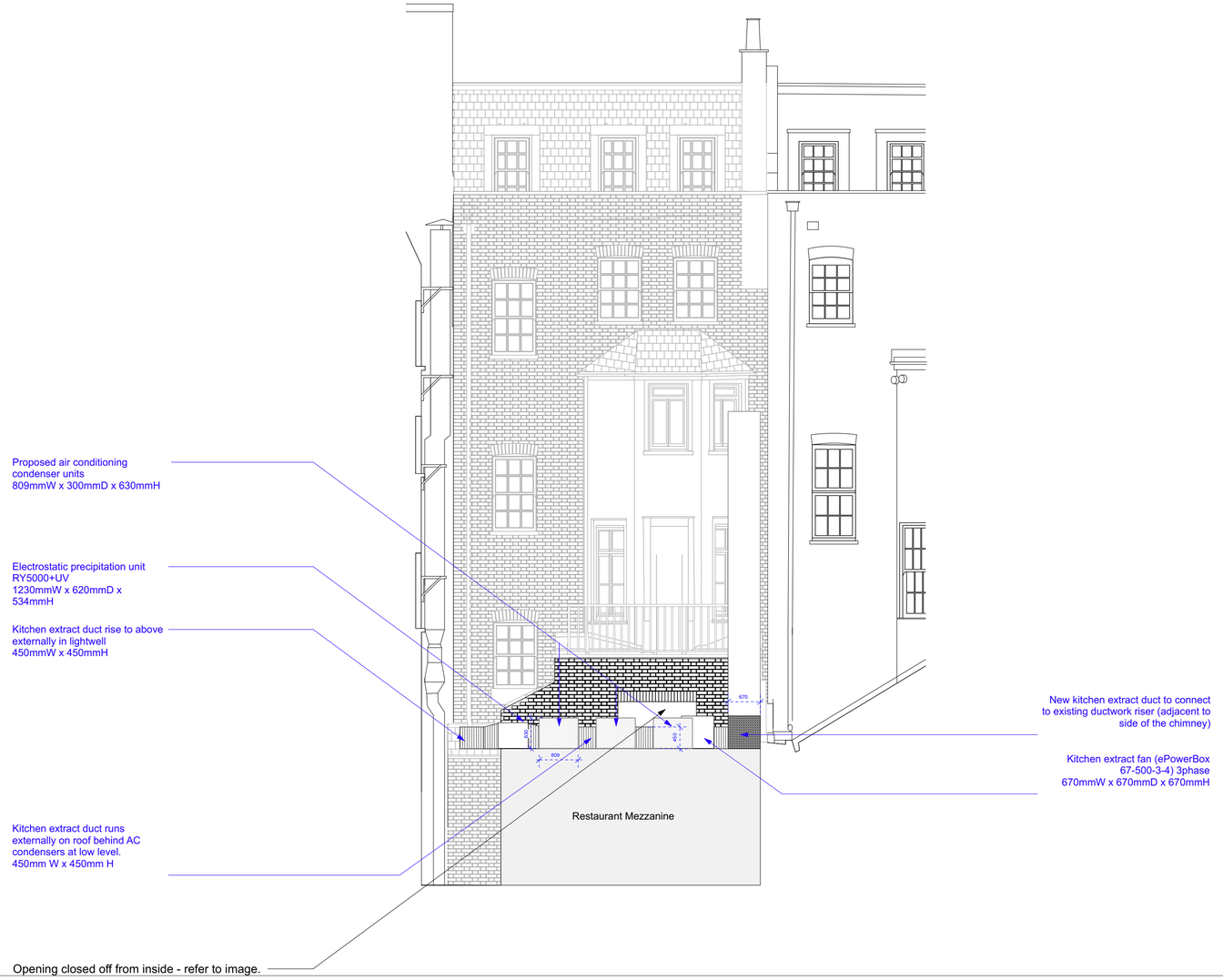




Key Site Plan

Note: scaled drawings in separate drawing folder

Proposed Drawings
2c. Elevation



Key Site Plan

Note: scaled drawings in separate drawing folder

Proposed Drawings
2d. Plant Schedule

Air Conditioning Condensers

Ref: CU01,02,03
Manufacturer: MITSUBISHI
Model: PUZ-ZM50VKA2
Dimensions: 809Wx300Dx630H
Weight: 46kg

Kitchen Extract Fan

Ref:
Manufacturer: Flakt Wood Ltd
Model: e Power Box 67-500-3-4
Duty: 1.7m3/s
Pressure: 350Pa static
Dimensions: 670mmW x 670mmDx670mmH

Electrostatic Precipitator

Ref:
Manufacturer: OC Innovations
Model: ESP RY 5000
Air Volume: 1.38m3/s
Pressure: 100Pa static
Dimensions: 1230mmW x 620mmDx534mmH

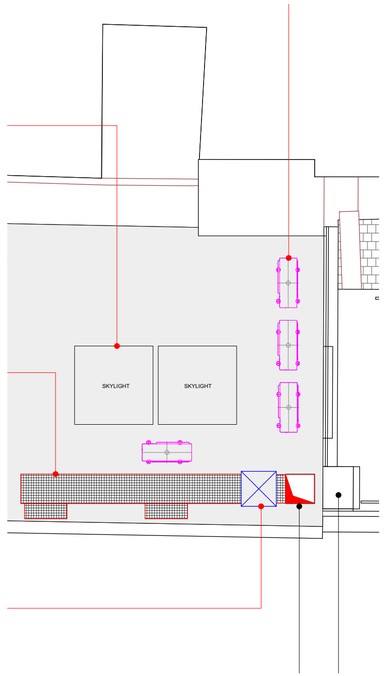
3. Visual Impact

Visual Impact
Reduction in visual impact for our neighbours

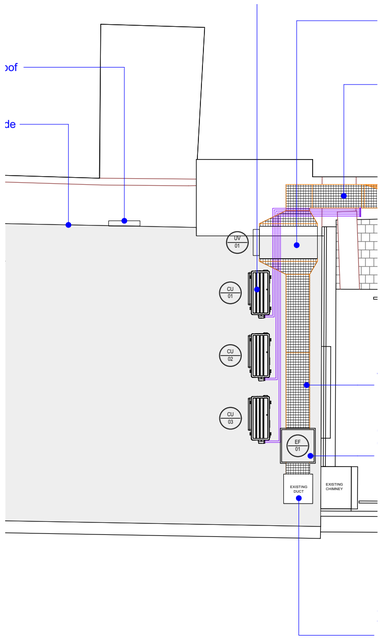
The proposed plans will reduce the visual impact of the mechanical installations, by aligning the AC units along the restaurant wall and have them cover the kitchen extraction duct along the same wall. The previous kitchen extract duct is replaced with a much smaller one placed against the wall behind the AC units.

The skylight has been omitted.

Previous installation



Current proposal



4. Reduction in Air Conditioning Units

Reduction in Air Conditioning Units
Reduction in cooling capacity

The previous restaurant used 4No. external AC units on the back roof, even though the positioning changed over time. These seem to be the same size units since at least 1999, the first year with available photos on Google Earth.

The new restaurant will use only 3No. outdoor units, which will reduce the capacity by at least one fourth, providing a combined cooling output of 15.0 KW.

This reflects the lower number of customers (as the primary heat source). Previously roughly 80 customers could be served , the new layout allows for 42 seats.

The new units have an increased efficiency compared to the existing units. In 1996 the average efficiency of commercial cooling units was less than 3 SEER, the new units will have an average of 6 SEER.

As seen in the heat gain calculations (see attached separate files), only the minimum required cooling for peak demand in the summer will be provided, with a tolerated room temperature of 24 degrees.
This maximnum temperature can not be increased without jeopardizing the well being of the customers.

5. Cooling Hierarchy

Cooling Hierarchy
Addressing the Cooling Hierarchy

We have laid out a plan for adhering to the new cooling hierarchy logic of the City of London.

- Direct light exposure is reduced by closing the skylights and blocking internally the window in the back.
- 3No. heat recovery units will be installed on the premises as the only available mechanical measure to address point 5 of the cooling hierarchy.
- The amount of cooling is strictly limited to what is required for keeping restaurant guests comfortable. Refer to the accompanying heat gain calculation for the peak use day in the summer.
- The aim is to procure all electricity under a 100% renewable contract. Gas is no longer being used in the restaurant, this will address the ultimate objective of the new regulation, i.e. reducing the carbon impact to zero.

6. Kitchen Exhaustion ducting

Kitchen Exhaustion ducting
Measures to reduce impact of kitchen exhaustion ducting

- An induct attenuation for the kitchen extract fan is proposed to reduce the noise level of the system.
- The number of seats in the restaurant has been reduced from 80 to 42No., reducing therefore the amount of prepared food.
- An electrostatic precipitator for odour control is proposed as part of the duct work and will be located in a way that it will be hardly visible from residential units.
- The location of the chimney and the attached exhaustion duct can not be changed. As our neighbours point out, this has been there for decades and was part of the planning permit extended to the building owners in December 2021. We are therefore connecting within the current planning situation.