

The HVAC equipment for 110/113 Tottenham Ct Rd, London W1T 5AF is designed to support the London Plan Cooling Hierarchy, details are as follows:

- This building will experience increased temperature due to large glass windows at the front of the building.
- The restaurant is located on a busy road with high traffic volume therefore natural ventilation is not suitable and will not provide the required cooling effect.
- The air conditioning and ventilation systems have been designed to suit the building size, usage and limitations. The condensers are located on the roof which is over 15m away from the internal units and therefore the systems needed to be carefully selected to ensure they could work effectively and cope with the longer pipe lengths.
- Systems are designed with internal controls and monitoring, and can be set to only run within desired hours and parameters ensure energy is not wasted when the systems are not required.
- Air conditioning is required to maintain a comfortable environment for staff and customers.
- The systems are specified by calculating the required cooling for the size and covers of the restaurant to ensure the most energy efficient solutions.
- The cooking area is open to the restaurant which produces high heat, cooling is required to offset this heat to make it comfortable and safe for staff and visitors.