

Salt Yard Restaurant

54 Goodge Street London W1T 4NA

High level exhaust duct application to rear of building.

Design Statement

The Salt Yard restaurant is situated at 54 Goodge Street and sits within the Charlotte Street Conservation area. It is a long standing establishment when compared to the fleeting appearances of restaurants in Fitzrovia and has developed a strong role in the atmosphere that is unique to Fitzrovia .

The restaurant has inherited an outmoded kitchen exhaust system from a previous establishment which it now wishes to upgrade as requested by immediate neighbours as well as the local council and in doing so, find a solution to the noise and fume that its kitchen, however successful, is producing. Several options were investigated and this application is concerned with the solution number 2, which is to navigate the exhaust and the associated nuisances away from the surrounding tenants and to discharge at high level. This is in accordance with environmental legislation regarding restaurants as well. The restaurant recently acquired a 5 star food-hygiene award from Camden which the owner would like to reflect in the mode in which the kitchen exhaust is dealt with but also improve the environment for its immediate neighbours.

Several options to improve the emissions were investigated, one of which was to implement an apparatus, an electrostatic precipitator, which would allow low level discharge of exhaust fumes. This method was primarily investigated to try and maintain a system without any protrusions above the existing rear parapet. However, the low level option developed by the engineers produced following problems and difficulties.

- a) The relevant units and associated accessories would not fit below the existing parapet and would protrude above in an unsightly and un-ordered fashion.
- b) The area required for the associated attenuator units was inadequate in terms of space on the rear roof.
- c) As a result of the above point the required maintenance would propose a safety hazard in terms of necessary access and removal of solid wastes from the bottom of the apparatus.
- d) The unit, however attenuated, would inevitably produce a clicking sound which may continue to annoy the already perturbed neighbours.
- e) Taking into consideration the point above, the unit however attenuated may not pass the required acoustic decibel limits set by Camden.
- f) However configured, the discharge would still end up in the same location as it is now which is deemed unacceptable by the adjoining freehold owner who has already stated his objection and request to have this removed as it is immediately adjacent to two leasehold owner apartments.
- g) The roof of the existing rear building upon which the specified units would sit may not have the required structural stability regarding weight and the inevitable and perpetual resonance which specifically accompany these types of units.

Taking into consideration the above points, a high level discharge option is favourable and is put forward. The exhaust from the building would be located at the same point on the roof but would be channelled /ducted immediately upon exiting the roof to the rear of the terrace through an attenuator positioned lower than the existing parapet. The duct would then turn upwards at the rear of the terrace and ascend in an existing niche formed by the projecting partywall of the terrace and the chimney of the adjacent property. This is to be on the right hand side. (We have investigated the running of the duct on the left hand side of the property if viewed from Goodge Place but this proved to be more visible as it would need to turn and travel along the terrace roof away from an adjacent property and would be overpowering and cumbersome). The duct would then terminate 1 metre above the terrace roof line. The restaurant owner would consider masking or painting the ascending duct to better fit into the conservation area context and is open to discussing this with the conservation officer.