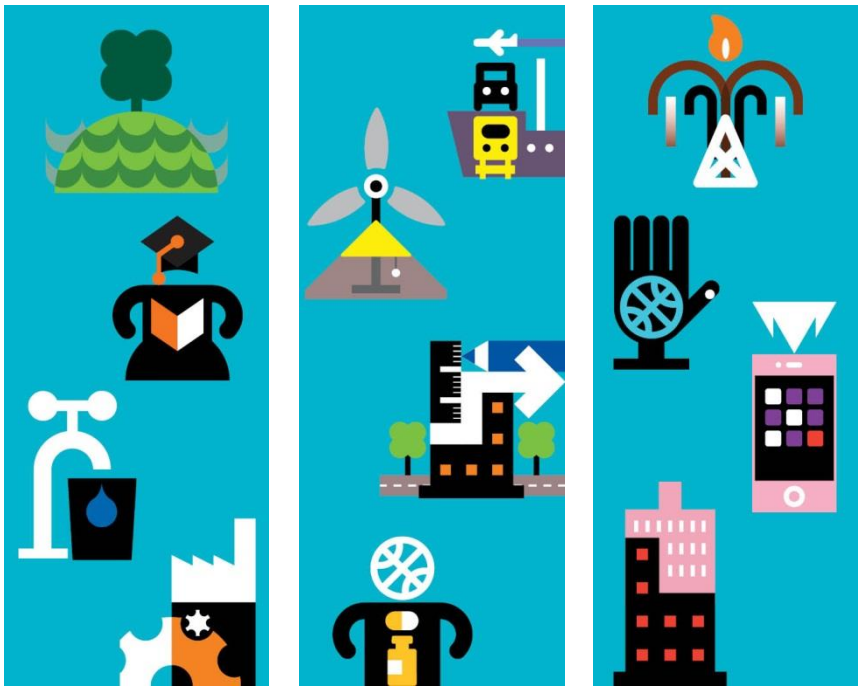

Honourable Society of Lincolns Inn - Old Hall

MEP Planning Statement

April 2015

Rick Mather Architects

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Issue and revision record

Revision	Date	Originator	Checker	Approver	Description
P1	24TH April 2015	A Long	C Potter	T Bradford	Statement for Planning Application
P2	24TH April 2015	A Long	C Potter	T Bradford	Statement for Planning Application

Information Class: Standard

Contents

1 MEP Planning Statement

The Old Hall works will include new kitchen equipment within the existing first floor space and the associated mechanical and electrical services relevant to these works.

The refurbished kitchen will require a new ventilation system to meet the requirements of the equipment and current standards and regulations. The air volume required will be greater than previously with a supply system introduced to meet current standards and regulations. The extract and supply systems including ductwork will be located within the roof space above the kitchen. The intake and discharge for these will be formed using dormers with louvered gables. Given the sensitive location with regard to noise levels the extract ventilation will be treated with attenuation or noise reducing encasement where necessary to ensure the overall noise is limited overall to 68dB(A) at 1m as per the current installed system (refer to the acoustic report by Sandy Brown Associates).

The kitchen ventilation system will incorporate heat recovery to reduce the energy demands. This will be provided by installing a run round coil between the air streams to recover the heat in the exhaust to warm the incoming supply air.

The cooking processes within the Kitchen will generate molecules of cooking odours, caused by the combustion of animal and vegetable matter which results in a particulate and gaseous mixture. The particulate phase comprises small food deposits and hydrocarbons or smoke, the concentration level of which will vary with the type of cooking.

Whilst odour will be reduced by removing the particulate using filtration within the cooking hoods, it is the gaseous or vapour phase which contains the majority of the odour and will also be treated. This will be achieved by ultra violet lights being installed in the extract air stream which generate trace quantities of ozone. In the presence of ultra violet light, the ozone reacts with the organic compounds in the fat by photolysis and by ozonolysis to leave an end product of only carbon dioxide and water.

A replacement condenser will be provided for the new refrigerated store. This will be located on in the same location on the flat roof adjusted to improve access to the adjacent roofs.

The required luminance in each room will be achieved using efficient LED luminaires to maximise efficacy. In the Kitchen area the controls will be manual for safety purposes. The lighting will be carefully chosen to allow for low maintenance for cleaning and replacing luminaires.

Each electrical distribution board metered for lighting and power separately.

The modified hot and cold water to the kitchen shall be served by the existing water tanks and gas fired hot heaters as presently installed. The hot and cold water services to the existing servery and bar will be modified to suit along with being extended to serve the new disabled WC in the basement.

Low flush WC's and automatic sensor spray taps will be utilised in the new basement disabled WC.

The ventilation to this area will be provided by extending the existing mechanical ventilation system serving the adjacent male WC's.

Within the kitchen grease traps shall be provided on cooking equipment, wash up equipment and sinks to prevent grease entering the below ground drainage system.

A new access lift is being provided between the basement and ground floor.