4.0 Technical Considerations

4.1 Ventilation & Electrical Strategy

Ventilation

Each food unit will essentially be an open vessel throughout the day, with air free flowing through the shutters to the front of the unit. Therefore there are no additional measures for background ventilation as the opening will provide more than adequate air changes per hour.

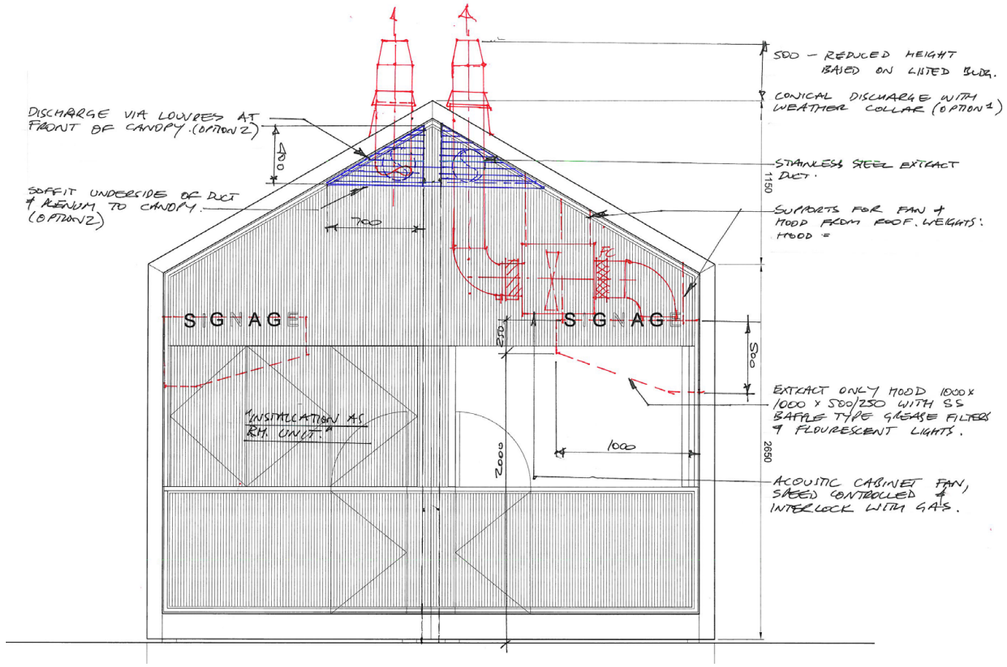
Dirty air is to be extracted directly above cooking appliances by mechanical ventilation and exhausted through the roof (Option 1 on the adjacent diagrams). The extract fan system will be fitted with anti vibration mounts and flexible duct connects to prevent vibration transfer. There fan shall be boxed acoustic unit run at a speed to keep noise levels to an acceptable level

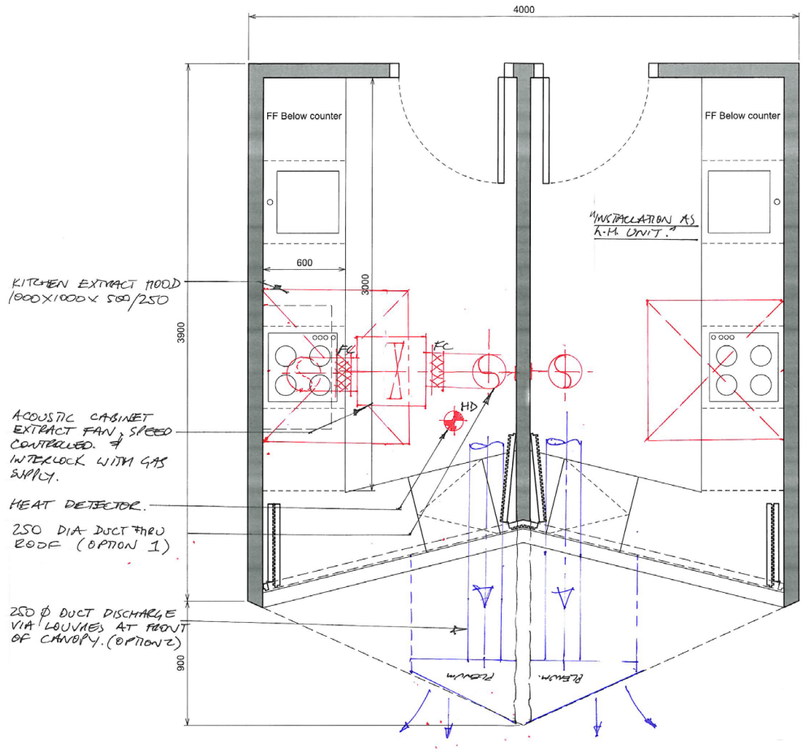
The exhaust flue is to be clad in a sheet metal chimney as represented in the sketch visuals. Due to the sensitive setting of the units, we have kept the chimneys down to 500mm above the ridge line of each unit.

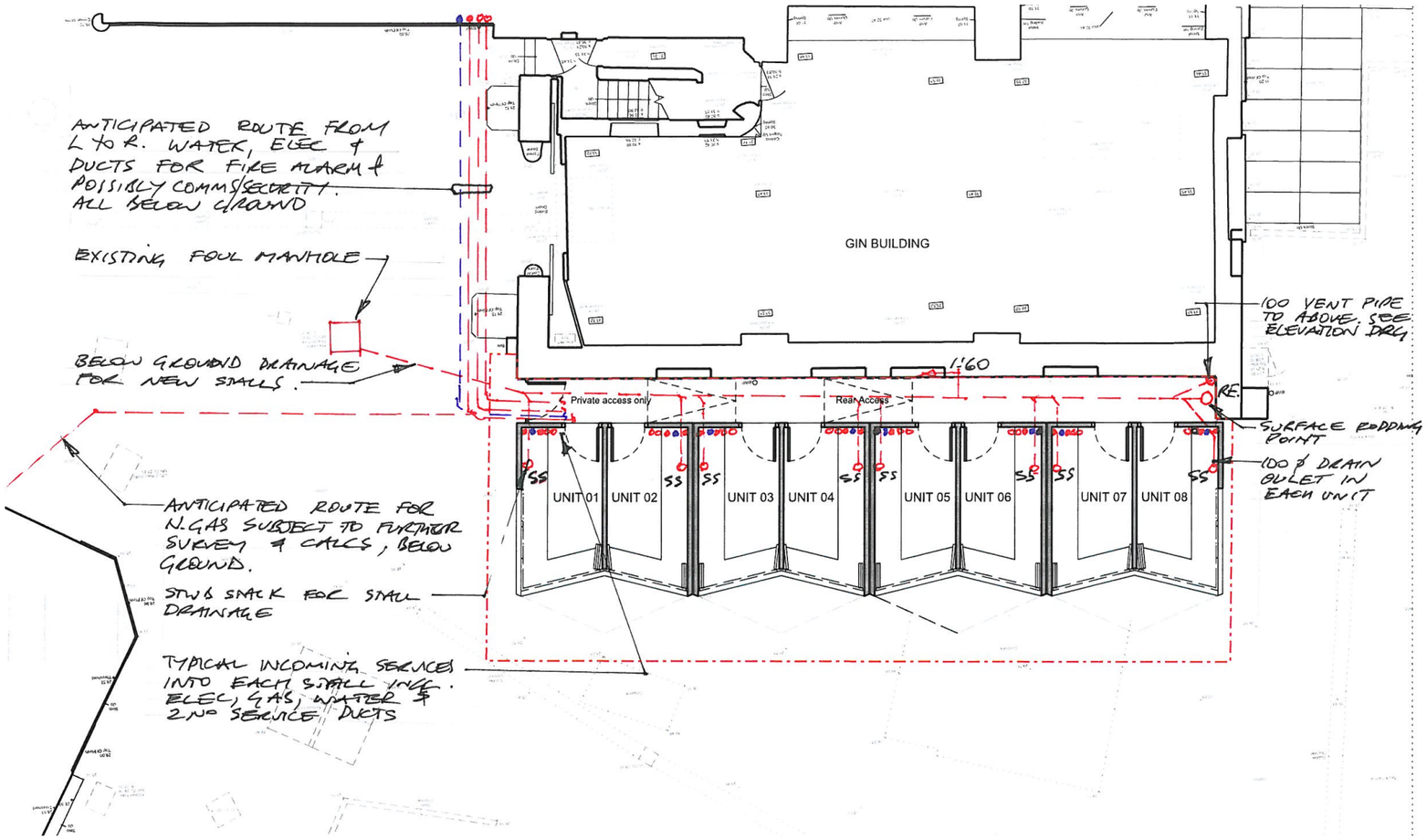
Electrical

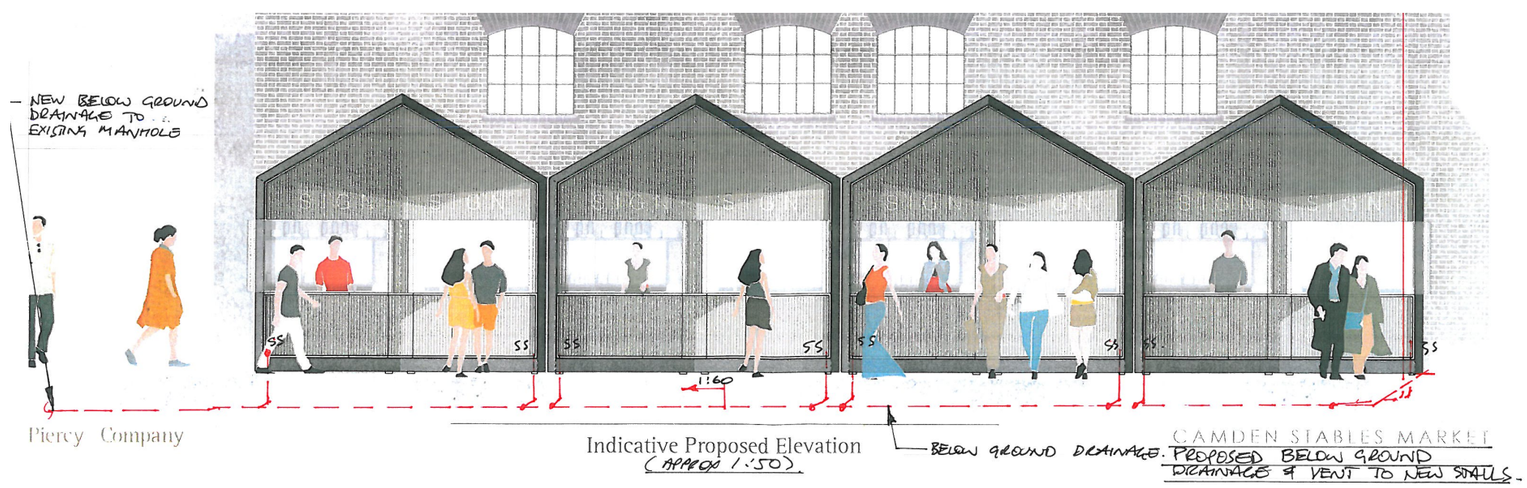
A combined fire alarm heat detector, sounder and beacon shall be provided to each unit and gas shut of interface to the incoming gas. The system shall be fully compliant with BS5839. The system shall be connected of the site fire alarm system.

PIR controlled circular suspended LED lighting shall be provided to the units and LED bulkhead fittings within the extract canopy manually switched. Emergency LED 3hour non maintained emergency bulkhead shall be provided to each unit.









Piercy Company

Indicative Proposed Elevation
(APPROX 1:50)

BELOW GROUND DRAINAGE.

CAMDEN STABLES MARKET
PROPOSED BELOW GROUND DRAINAGE & VENT TO NEW STALLS.

4.2 Below Ground Works

Each unit is on adjustable legs to allow for the levelling of each unit. Other than a drainage connection there are no other physical connections to the ground plane.

In order to provide adequate drainage to each unit it is proposed that we connect each unit to the existing manhole located to the main entrance to the Gin House.

A small trench will have to be dug to lay the 100mm drain. The granite setts will be surveyed before being lifted by hand, retained and placed back in their original position.

We will also look to supply water and gas to each unit. This will require a separate trench where the same methodology for the lifting and placing of each sett will be followed.

5.0 Conclusion

5.1 Summary of Development

The proposal is for 4 market structures, providing a maximum of 8 units offering hot food takeway.

The pitched envelope of each unit is fabricated from mild steel plate. The front facade is deflected inwards to respond to people movement across the front of the units. This has the added benefit of allowing people queuing to stand out of the way of the main thoroughfare.

The roof form is pull out to provide cover from the elements. The inner shell of the steel is a plywood lining. The worktops are made of stainless steel and allow for the fitout of a basic commercial kitchen. Each unit will be provided with a discreet signage zone.

Each unit has connected drainage and is ventilated by mechanical extract to the roof.

AP1 Appendix