

FABRICA ARCHITECTURE

CHALK FARM ROAD

Project Name: 43 CHALK FARM ROAD
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INTRODUCTION

Site and Surrounding Area

The site is located on Chalk Farm Road. It is not listed nor located in a Conservation Area but the boundary to Harmood Street Conservation Area is nearby and the Grade 1 Listed Horse Hospital is sited opposite in the Regents Canal Conservation Area.

The existing building is a 2-storey terrace with partial basement that comprises a restaurant below and residential unit above. The ground floor unit extends to the pavement with the upper residential unit set back from the frontage.

Centrale Deli own the mixed use retail/restaurant (Class A1/A3) unit as part of the overall building of 43 Chalk Farm Road as well as the residential units above. The unit is currently used as a deli cafe owned and run by Centrale Deli.

The Proposal

This application is for a kitchen extract duct to be installed to the rear of the existing and established Class A1/A3 retail premises, to accommodate primary cooking from the unit.

The type of cooking permitted at the premises is currently limited by Condition 7 of the consent related to application 2013/0756/P, which is the subject of a separate application.

Condition 7 states:

“No primary cooking shall take place on the premises. Reason: To safeguard the amenities of the adjoining premises and the area generally in accordance with the requirements of policies CS5 and CS7 of the London Borough of Camden Local Development Framework Core Strategy and policies DP12 and DP26 of the London Borough of Camden Local Development Framework Development Policies”.

If the condition is removed from the extant consent, then primary cooking could, in theory, take place within the unit. However, for the improved food offer opportunities sought by Centrale Deli, the installation of a kitchen extract duct is considered essential to enable the sustainability of the business.



Aerial map



Location map

RELEVANT PLANNING POLICY CONSIDERATIONS

Relevant Planning History

2013/7433/P - Alterations to shopfront, including installation of shutters and canopy. Approved 15th January 2014.

2013/0756/P - Change of use from retail (Class A1) to mixed use retail/restaurant (Class A1/A3) including removal of existing public roof terrace on rear extension. Approved 14th February 2014.

Relevant Nearby Properties

2015/0852/P - 21-22 Chalk Farm Road, removal of condition 4 (prohibiting primary cooking on site) of planning permission

2015/0888/P - Installation of kitchen extract duct to rear. Approved 15th May 2015.

Camden Core Strategy (2010)

Policy CS5 manages the impact of growth and development in the borough. In respect of amenity, Part E states that the Council will make sure that the impact of developments on their occupiers and neighbours is fully considered.

Policy CS7 promotes Camden's centres and shops. In respect of amenity, states that the Council will promote successful and vibrant centres throughout the borough to serve the needs of residents, workers and visitors by ensuring that food, drink and entertainment uses do not have a harmful impact on residents and the local area.

Camden Development Policies (2010)

Policy DP12 ensures that the uses does not cause harm to the character, function, vitality and viability of a centre, the local area or the amenity of neighbours. Part I notes specifically noise/vibration, fumes and the siting of plant and machinery.

Policy DP26 seeks to manage the impact of development on occupiers and neighbours, by considering factors such as noise and vibration levels, and odour, fumes and dust.

Policy DP28 states that the Council will seek to ensure that noise and vibration is controlled and managed and will not grant planning permission for development likely to generate noise pollution. The Council will only grant permission for plant or machinery if it can be operated without cause harm to amenity.

Camden Planning Guidance 5 Town Centres, Retail and Employment

provides guidance on the usage of units. Paragraph 3.15 outlines the need for particular care to ensure that proposals do not harm residential amenity.



Location OS map

SITE PICTURES



Existing photo looking south

SITE DESCRIPTION

The site sits in the middle of a terrace which has a uniform street frontage line with varying heights and uses either side of the site.

To the rear there is a mix of roof heights and pitches and numerous pipes, ductwork and air conditioning units in current use.



Existing photos of the rear of the property



Aerial view from south



Aerial view from west

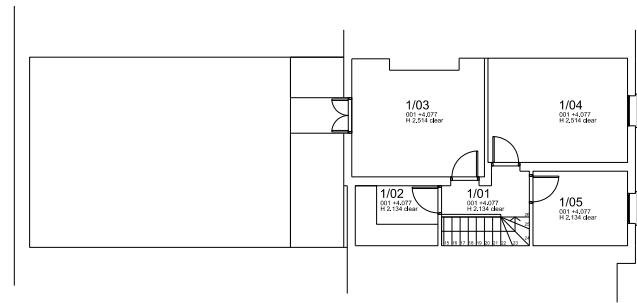


Aerial view from north

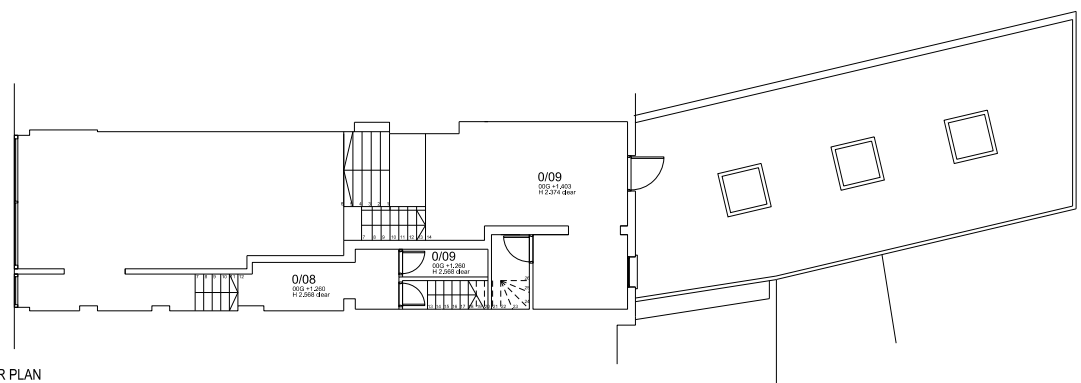


Aerial view from east

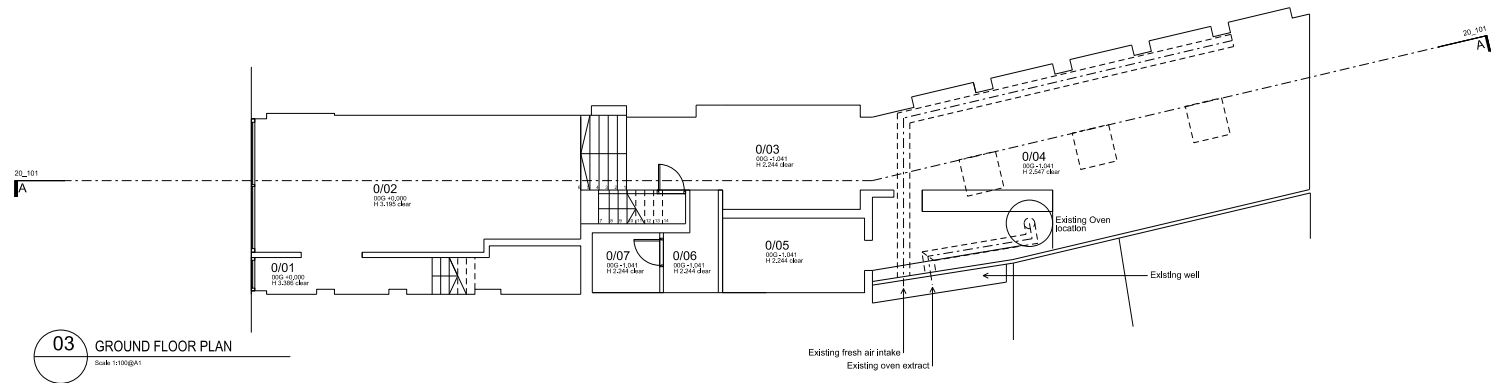
EXISTING PLANS



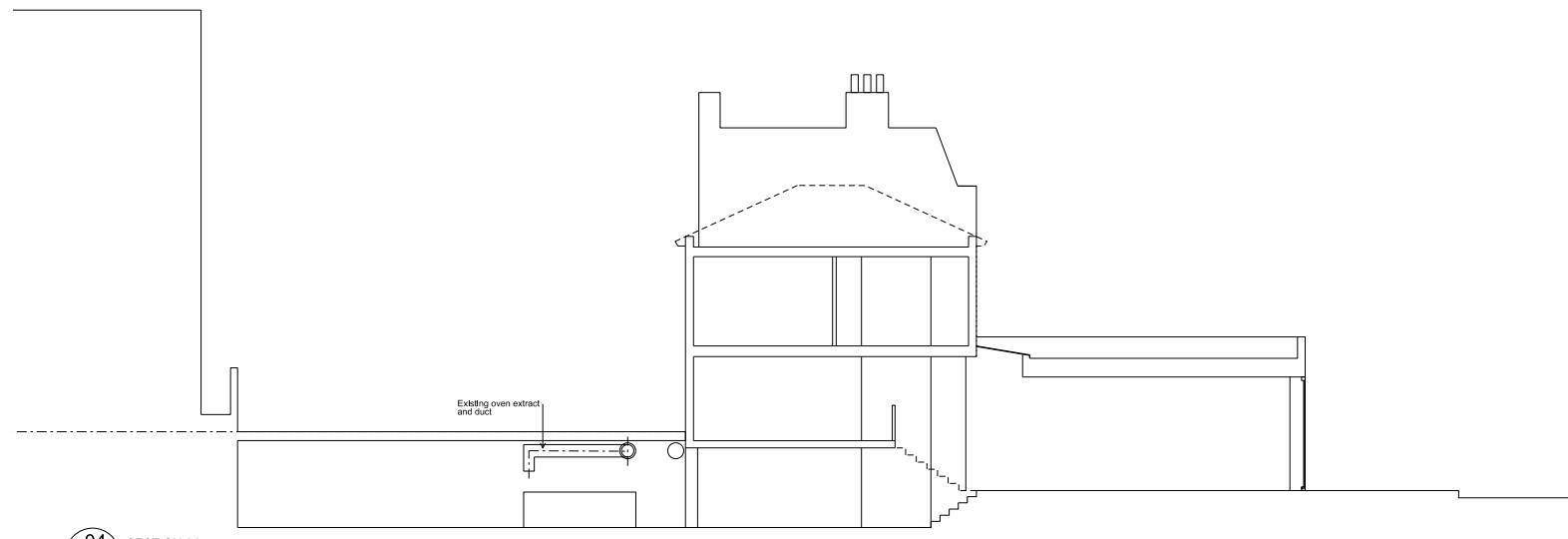
01 FIRST FLOOR PLAN
Scale: 1:100 @ A1



02 UPPER GROUND FLOOR PLAN
Scale: 1:100 @ A1



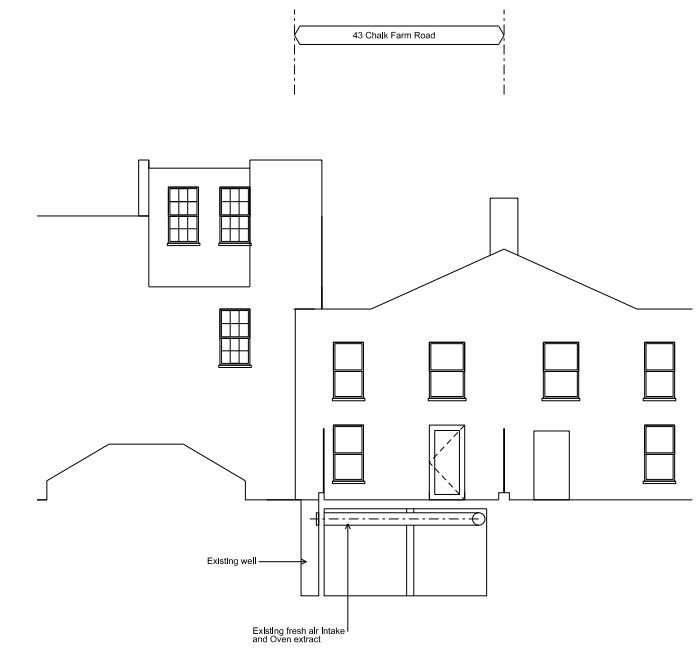
03 GROUND FLOOR PLAN
Scale: 1:100 @ A1



04 SECTION AA
Scale: 1:100 @ A1

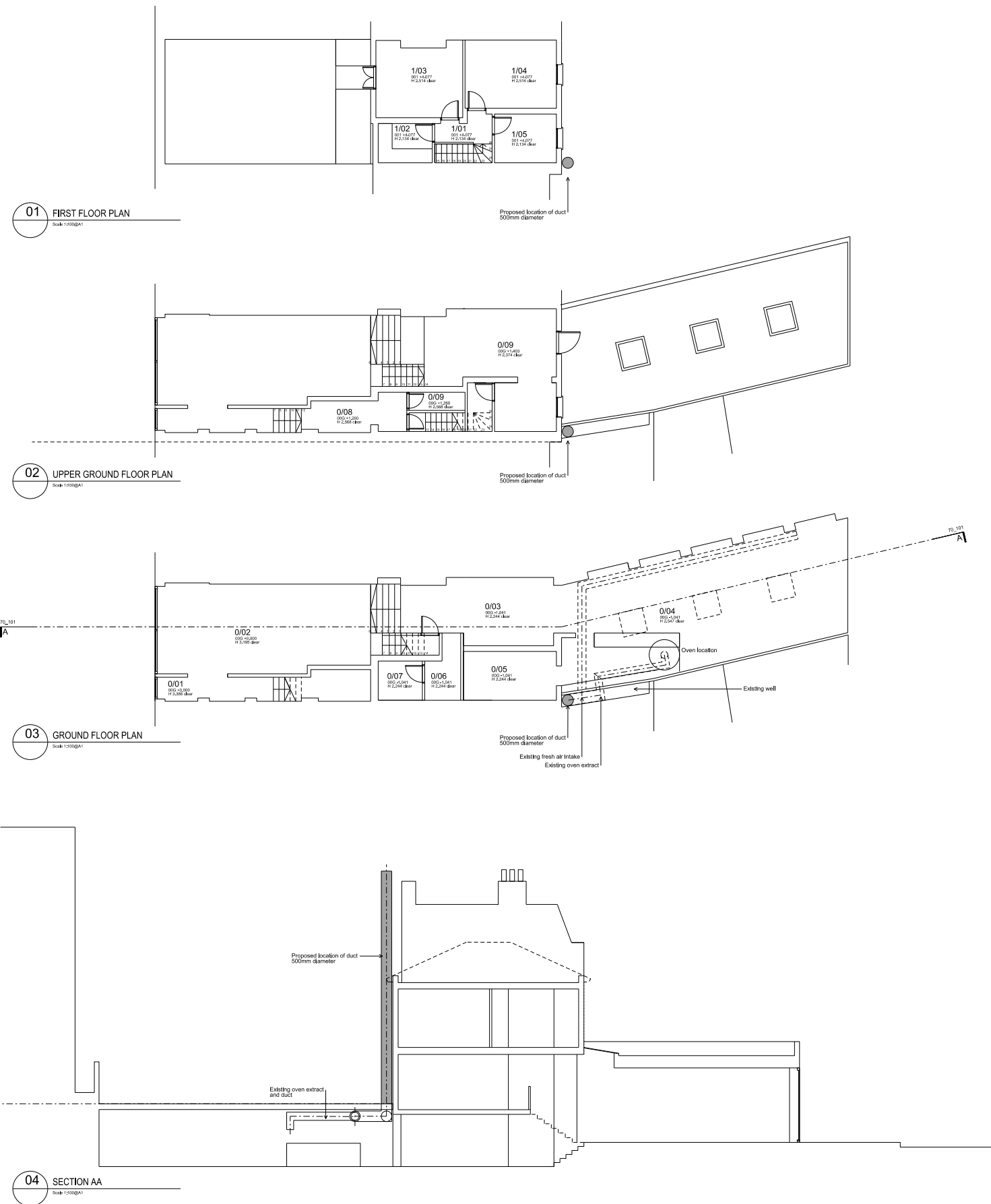


05 FRONT ELEVATION
Scale: 1:100 @ A1

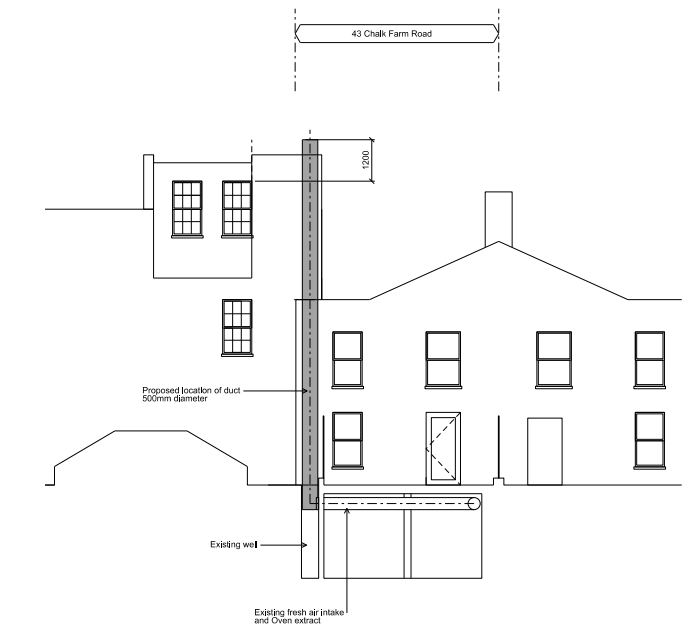


04 REAR ELEVATION
Scale: 1:100 @ A1

PROPOSED PLANS



05 FRONT ELEVATION
Scale: 1:100 @ A1



04 REAR ELEVATION
Scale: 1:100 @ A1

DESIGN

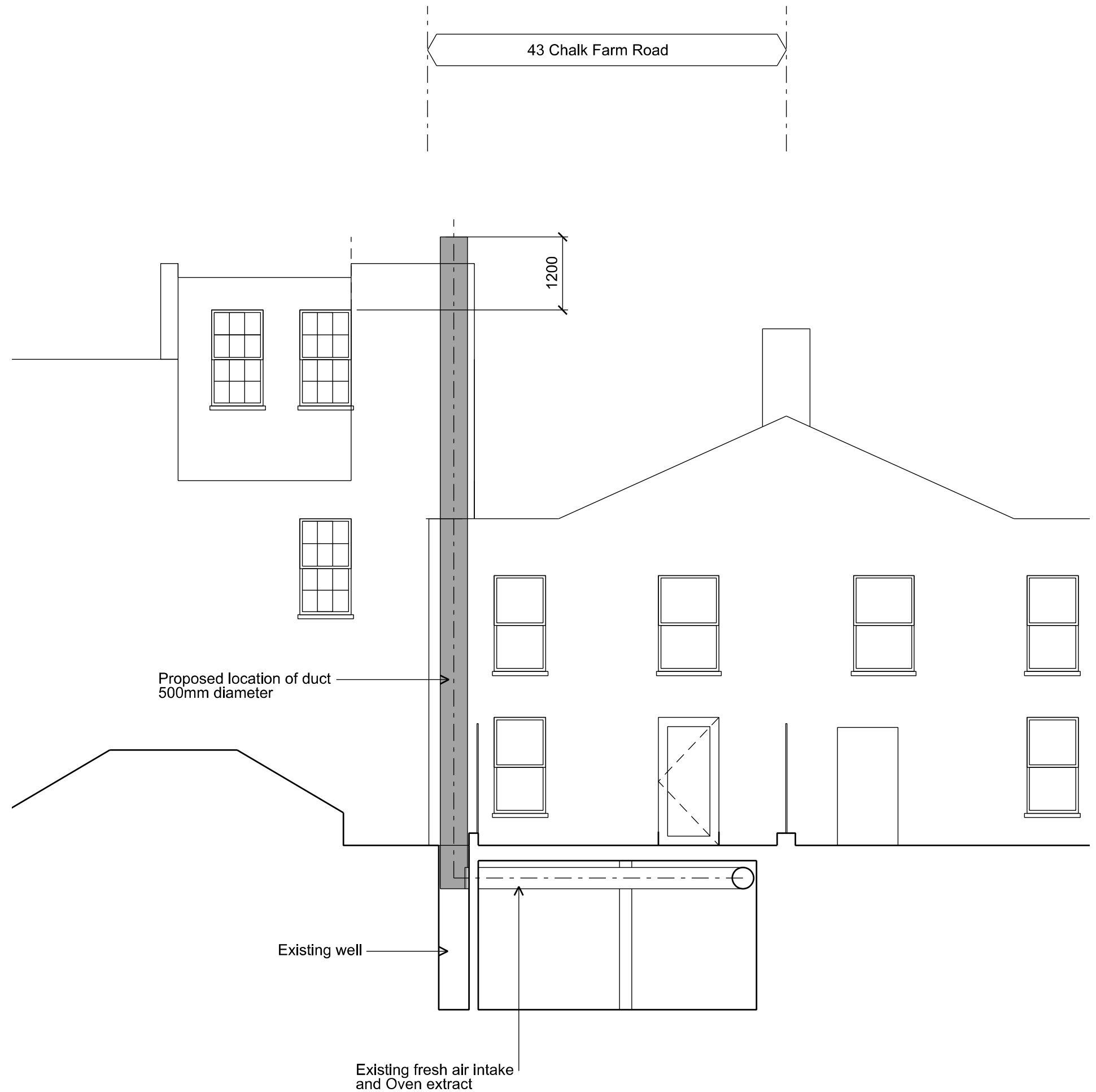
The proposed extract duct seeks to utilise the existing extract locations but extend these to roof level to minimise the impacts on local amenity, and ensure that the by-products of primary cooking are kept an appropriate distance from the nearest residential property.

The extract duct will vacate the unit at ground floor level (where the current extract is sited) to the rear of the A1/A3 unit, and will run vertically along the rear elevation, extracting at roof level.

The position of the proposed extract duct is the only logical position available, in order to allow the duct to run up to roof level for extraction.

The design of the extract duct is standard and functional, replicating typical extract ducts installed on Class A3 premises elsewhere and properties nearby.

Its proposed installation to the rear of the property ensures it is largely concealed from public view. In any case, the rear of the terrace displays the common characteristics of the rear of mixed commercial and residential uses with venting, drainpipes and access steps clearly visible, and the proposed installation will not cause any significant visual impacts in this regard.



MATERIAL CONSIDERATIONS

Principle of Use

The principle of use of the unit for Class A1/A3 purposes has been established through the extant change of use consent, and subsequent implementation by Centrale Deli. The installation of a kitchen extract would facilitate a greater use of the unit and commercial viability of the Centrale Deli unit.

Economic Benefits

The food offer across the Borough has improved significantly in recent years and existing providers, such as Centrale Deli, need to be able to compete in an ever improving market. The presence of other Class A3 operators in the vicinity, including The Monarch Pub (where we are unaware of any restriction in terms of primary cooking) demonstrates that primary cooking is in principle accepted within the terrace.

Principle of Development

The installation of a kitchen extract duct is essential for an unrestricted (in cooking terms) Class A1/A3 operation to take place. Given the town centre location of the unit, where retail uses are an acceptable use, the principle of a primary cooking Class A1/A3 operation is acceptable.

Economic Benefits

Centrale Deli has previously managed to operate within Condition 7 which restricts primary cooking, and thus there has never been a requirement for a kitchen extract duct to be installed at the premises. For commercial sustainability, Centrale Deli are looking to improve their food offer. As such it has become necessary to consider an improved cooking facility and thus, the requirement for a kitchen extract to be installed is now apparent. In the original planning submission for change of use, it was considered that a Class A1/A3 unit would make a greater contribution to the vitality and viability of the frontage, by securing Centrale Deli as a high quality business with long term aspirations in the local area.

The types of food and drink operator who are able to operate without primary cooking are typically sandwich shops or similar, which generally operate under Class A1. A condition restricting primary cooking is often applied to such A1 operations to ensure the units remain as A1 retail units, and are considered less common for A3 units.

Amenity

Given the extract duct is currently in use and will be extended to ventilate above ridge height of the building it is considered that the main noise source affecting the residential units will be no different to current conditions.

In respect of vibrations, the extractor fan is proposed to be housed internally, and thus there will be no impact on residential amenity. In respect of odours having an adverse impact on residential amenity, the benefit of having roof-level extraction is that odours are extracted above the highest residential floor, and therefore the proposals will not give rise to any concerns in this regard.

Therefore, in assessing the suitability of the premises to facilitate unrestricted cooking in amenity terms, the retail unit is considered to be entirely appropriate to house the necessary external equipment.

In assessing the acceptability of the proposals, we also refer to the Committee Report for the original change of use application, which states at paragraph 6.2.9 that “we know the proposed A3 use has already been operating successfully (without any planning restrictions)” and furthermore at 6.3.4 that “the Council’s Environmental Health officer has confirmed that there have been no complaints with regard to the existing operation of the premises”.

Design and Access

The proposed extract will be installed in a visually discreet location to the rear of the property and is of a standard, functional design typical for Class A1/A3 units. The design will not adversely impact on the character of the local area, and is considered acceptable in design policy terms.

The proposals will not cause any change to the current access arrangements to the retail unit and residential units above.

DETAILS PROPOSED

The proposed system will be fitted with an AR SILEO 500E4 Axial Fan which will be housed internally within the building. The fan will be isolated from the rest of the ductwork and building by means of anti-vibration mounts. The ductwork will ventilate above ridge height of the building.



AR 500E4 SILEO AXIAL FAN

Item no. 37387

Version: 50 Hz

Document type: Product card
Document date: 2016-09-08
Generated by: Systemair Online Catalogue

Description

- speed controllable by voltage reduction
- inlet protection guard
- safe and maintenance free operation
- can be installed in any mounting position
- electric connection via terminal box mounted on the casing
- supplied with capacitor

Axial fans of the AR sileo range do have a bionic shape of the fan blade, and are driven by external rotor motors. The AR range is mounted in a round casing according Eurovent 1/2 made from galvanized steel, and is completely painted in black (RAL9005). The axial impeller is manufactured from pressure die cast aluminum and is painted in black. The impeller is balanced dynamically in two levels in accordance with DIN ISO 1940 part 1, quality G6.3. The motors are equipped with thermal contacts for motor protection, with leads to be connected to a motor protection unit, for example Systemair unit S-ET.



Technical parameters

Nominal data	
Voltage	230 V
Frequency	50 Hz
Phase	1 ~
Motor circuit connection	D
Input power (P1)	727 W
Current	3,2 A
Max. airflow	8878 m ³ /h
Fan impeller speed	1237 r.p.m.
Capacitor	16 µF
Weight	18,6 kg
Temperature data	
Max. temperature of transported air	70 °C
Max. temperature of transported air when voltage-controlled	70 °C
Sound data	
Sound pressure level at 1 m	66 dB(A)
Protection / Classification	
Insulation class	F
Enclosure class, motor	IP54 IP
Data according to ErP directive	
Efficiency, static	32,9 η _{statA}

CONCLUSION

It is concluded that the proposed kitchen extract duct will not give rise to any significant adverse impacts in respect of neighbour amenity and will be located in the most visually discreet position available. The proposals are in accordance with relevant planning policies and it is considered that planning permission should be granted accordingly.

The use of the current extract extended to above roof level suggests that the proposals will not give rise to any significant adverse impacts on neighbour amenity, and it is therefore considered that there is no material reason why primary cooking cannot take place at the premises.

The enabling of primary cooking taking place at the premises will allow the unit to function as a sustainable business for Centrale Deli who, due to the existing restrictions, are currently struggling to compete in the current market. The proposals will greatly assist to help to safeguard the long term vitality and viability of the parade it sits within.

It is therefore requested that planning permission is granted accordingly.