

Annex B: Information Required To Support Planning Application for a Commercial Kitchen.

Guildford Place, London (BWF ref: 16841)

1) Information on Premises

[Add information here on proposed type of cooking, no. of covers and ventilation system operating hours]

- The kitchen is at below street level with no accommodation above. The extract duct is exhausted at foot level in the middle of a small roundabout.

2) Design Issues

- A background noise survey has not been carried out. In order to address the unlikely potential noise nuisance the following actions are proposed:
 - A specified quiet fan (KVO 315 EC Fan), acoustic data sheet attached.
- An odour risk assessment following the methodology outlined in Annex C of Defra's Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems (Jan 2005) is attached and suggests that a "High" level of odour control is required. However, due to exhausting onto a roadway with no sensitive receptors close by and with the minimal cooking that would be happening, I would reduce this to a low level odour control required.
- In order to address the potential odour nuisance the following actions are proposed:
 - To treat the air with an UV-O 500 unit prior to discharge.

3) Plans and Drawings

BWF Drawings 16841 show the proposed ventilation system. Additional information if required:

- the ductwork will be manufactured throughout in 22g galvanised steel,
- extract duct will include access hatches located in accordance with TR19 to facilitate regular cleaning

4) Grease-filters

2 no. 500x400x45mm polished stainless steel baffle filters

- Manufacturer: Jasun Filtration
- Product Code: GFBES 1620
- Dimensions: 500Wx400Hx45D
- Maintenance instructions: See BWF Operations Manual and Cleaning Frequencies table attached.

5) **Electrostatic precipitator** – not proposed

6) **Pre-filters** – not proposed

7) **Carbon Filters** – not proposed

8) **UV/Ozone Odour Neutralising System**

- Purified Air UV-O 500

9) **Cooker Hood**

- Dimensions: 1800max x 1000max mm x500mm
- Extract Airflow: 0.35m³/sec (calculated according to HVCA DW172 method 1 for the proposed cookline)

10) **Flue Design**

- A horizontal discharge from a 1000 x 220 outlet louvre with bird mesh.
- Efflux velocity at design airflow will be 3.2m/sec.

11) **Noise Attenuation** – not proposed

12) **Maintenance**

- Cleaning and maintenance access panels will be provided throughout the extract system
- A recommended cleaning schedule produced by BWF (extraction system suppliers) and based upon HVCA TR/19 is attached. Specific recommendations regarding the maintenance regime for the ESP unit will be provided once the specification of this unit has been confirmed

Attachments:

- a) BW Fabrications Operation and Maintenance Manual (includes table of recommended cleaning frequencies)
- b) Purified Air Odour Control Specification including Data Sheets for:
 - UV-O 500 Unit
- c) BW Fabrications Drawings No 16841
- d) Odour Risk Assessment
- e) Fan Specifications:
 - Extract – Systemair MUB062-630D4-A2 IE2
 - Fan acoustic criteria