

# Buck Street Market. Container Ventilation Strategy

## 1. Introduction

The proposed development consists of A1, A3 and A5 retail spaces to be located in re-purposed shipping containers over three levels, for a temporary five-year period.

This note has been prepared in order to summarise how the proposed container units to be installed at Buck Street Market will be ventilated for both occupancy and cooking purposes.

### 1.1 Development Description:

Use of land for siting of a ground plus two level container market comprising retail (Class A1), restaurant / café (Class A3), hot food takeaway (Class A5) and ancillary management / storage uses with associated stalls, partial roof canopy, landscaping, seating and servicing areas for a temporary five year period.

There will be waste storage and general storage space for use by stalls being provided on the first level. In addition, shared toilet facilities will be installed on the third level.

The development comprises the following areas:

- 431m<sup>2</sup> GEA of A1 space
- 179m<sup>2</sup> GEA of A3 space
- 340m<sup>2</sup> GEA of A5 space and
- 76m<sup>2</sup> GEA of ancillary space

No fixed heating or cooling services will be provided to the containers, with hot water being provided via an electric boiler in each unit. Drainage, water, electricity and potentially gas supplies will be provided for use by the tenants, but installations of white goods and water appliances will be by carried out by tenants, where required.

## 2. Engineering Services.

The engineering services that will be provided within the units will be of a simple nature and include:-

- Electrical engineering services to include lighting and small power
- Hot and cold water services where required
- Mechanical ventilation to cooking areas and WC's where provided
- Natural ventilation for occupancy

The units will not be provided with heating or cooling.

### 2.1 Ventilation Provision

Wherever possible and to all the general retail / circulation areas the units will be provided with natural ventilation which will minimise energy usage across the site. This will be provided via openable doors and windows.

Where specifically required by building regulations, mechanical ventilation will be provided to serve the following areas:-

- Male and female toilets
- Areas designated as A1 and A3 use and where cooking will be undertaken

### 2.1.1 Male and Female Toilet Ventilation

The ventilation to the toilet areas will be provided via local domestic type extract fans installed locally within the toilet areas. These will be 'through the wall' type units with local on/off control and will run continuously whenever the toilets are open and in use. If required, occupancy sensors provided with over-run timers will be utilised so the ventilation systems operate when the facilities are in use.

Make up air will be supplied via natural means and will be drawn from the adjacent areas. The toilets will be maintained under negative pressure in relation to the adjoining areas.

The extract ventilation rates will be provided in accordance with the requirements of Part F of the building regulations.

The discharge locations of the toilet extract ventilation system will be in the wall of the containers. These will be carefully considered so as not to discharge in public circulation areas.

### 2.1.2 A3 Food and Beverage Ventilation

The areas that are designated as A1 and A3 use will be provided with direct extract above the cooking appliances that are to be installed. The ventilation rates will be provided in accordance with the requirements of the equipment and as a minimum comply with the ventilation rates as set out within Part F of the building regulations and in DW172.

The extract ventilation equipment provided within the kitchen areas will be selected to deal with the type of cooking to be undertaken. Should grease and carbon filters be required then these will be installed within the local extract hoods.

The termination of the kitchen extract ductwork will be carefully considered in relation to the overall site layout and the adjoining buildings and, wherever possible, will be at roof level to assist in the disbursement of any odours. If required, ecology units will be considered to remove any cooking odours from the extract ventilation to minimise any potential impact on the surrounding area.