

1.0 A1/A3 Retail Units Ventilation Strategy

As part of the development scope for the refurbishment of Space House new flexible A1/A3 Retail units will be located at the ground floor level facing the Kingsway side of the building and at the ground floor level of the Tower block facing the Peabody Estate. These Units will have provision for the future fit-out as a restaurant, and therefore will require sufficient allowances for Ventilation air and kitchen make-up supply and extract to the proposed kitchen areas. The kitchen ventilation extract systems will discharge at roof levels on both the Kingsway Block and Tower Block. This ventilation requirement is additional to that required for the ventilation provision of fresh air supply and extract air to the retail units.

The following statement underlines the summary of provisions:

- Fresh air supply and exhaust air discharge weather louvres located at high level on the rear façade of the retail units provide sufficient louvre area to provide fresh supply and exhaust air for ventilation requirements and make up air to the restaurant and kitchen areas. The vitiated air from the Kitchen is then exhausted to atmosphere at roof levels via the kitchen extract ventilation systems.
- The proposed kitchen extract ventilation systems serving each individual A1/A3 retail unit will incorporate the following components installed under the Landlord base Building Contract. The system will be designed to mitigate the risk of nuisance grease, smoke and odour and comply with the required Acoustic requirements.

The kitchen exhaust ductwork routed from high level Basement B1 to roof level within the mechanical riser of the Kingsway Block and high level ground floor to roof level within the mechanical riser of the Tower Block will be compliant with the BESA Specification for Kitchen Ventilation systems DW171 tested to DW144 class C throughout. Access panels of sufficient size will be provided at suitable locations throughout the system to provide access for cleaning and inspection.

The kitchen exhaust discharge will be provided and positioned to discharge at the highest point at roof level to facilitate dispersion of the vitiated air.

The tenants kitchen extract fans will be located at roof level to ensure negative pressure is achieved within the kitchen areas of the retail units and the associated kitchen exhaust ductwork ventilation system.

- Each Tenant shall provide their own odour and pollutant abatement extract equipment if required and be obliged to use a design in accordance with the EMAQ updated DEFRA guide.
- All emissions from the commercial restaurant/cafe retail tenant shall need to comply with the Air Quality Assessment report prepared by Hilson Moran and the Local Authority air quality requirements. This shall form part of the Tenant's lease agreement.