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Planning Application Document

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REGENT'S PLACE PAVILION VENTILATION STATEMENT

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REGENT'S PLACE PAVILION
VENTILATION STATEMENT

Project name	**Regent's Place Pavilion**
Project no.	**1620008601**
Recipients	**British Land/M3 Consulting/London Borough of Camden**
Document type	**Planning Application Document**
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Prepared by	**Edward Harris-Cooper**
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Approved by	**Richard Gubbins**
Description	**Ventilation Statement for Planning Application**

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1. INTRODUCTION

This document has been prepared by Ramboll in support of the Planning Application for Regent’s Place Plaza Pavilion, which is to be located in the public realm of Regent’s Place, London. The document gives an overview of how ventilation will be provided to the scheme to satisfy compliance with building regulations and the requirements of its users, whilst minimising impact on the local environment and generation of carbon emissions.

The proposed scheme is to be constructed from used shipping containers to form a pavilion of five tenantable units, three of which are accessible from a ground-level terrace and two of which via a first-floor terrace, which has stair and lift access from ground level. A mix of food and beverage and community uses is proposed, with flexibility to accommodate coffee-shop, hot cooking and community use functions. The units will be constructed as “shell-and core” with capped building services and the necessary provisions to enable future fit-out by tenants.

2. GENERAL VENTILATION

Natural ventilation will be prioritised for the provision of fresh air for internal air quality and for thermal comfort in order to minimise carbon emissions and material usage associated with mechanical services. Where required by the building regulations or preferential for a proposed use, mechanical ventilation will be provided. Any mechanical ventilation system installed by the landlord or subsequently by tenants will be designed and installed to minimise energy consumption and will meet or exceed the Specific Fan Power recommendations of the Non-Domestic Building Services Compliance Guide.

2.1 Food and Beverage Units

The food and beverage units will be capable of accommodating an internal seating area for customers as well as servery/food preparation areas, occupied by staff. Adequate ventilation must therefore be provided to maintain a quality internal environment not only for transient occupants but also for staff as required by the Workplace (Health, Safety and Welfare) Regulations 1992.

There will be a steady footfall in and out of these units; as such, use of the entrance doors will be prioritised for provision of adequate ventilation to the seating and servery areas for air quality.

It is envisaged that in warm weather the entrance doors will be left open to encourage footfall, which will also provide ventilation for thermal comfort.

Where the configuration of a unit is such that the entrance doors alone will not provide sufficient air flow through occupied areas, additional natural ventilation openings will be provided.

The proposed development is to be located in an area of relatively poor outdoor air quality, however, as entrance doors to food and beverage units will be used frequently and at times intentionally left open, there will be a high rate of outdoor air ingress to these relatively small spaces and as such there would be no practical benefit to provision of mechanical ventilation with filtration for indoor air quality.

Provision for installation of kitchen ventilation by tenants will be provided as detailed in section 3 of this document.

2.2 Community Use Unit

The unit that is proposed to be designated for community use may be occupied for continuous periods or used for functions where ingress of environmental noise from the terraces and the nearby Euston Road via open doors or windows is undesirable. It is therefore proposed that natural ventilation alone is not relied upon for this unit and that ventilation intake and exhaust points to outdoors are provided to enable installation of mechanical ventilation with filtration.

2.3 WC Ventilation

Extract ventilation will be provided to WCs in accordance with the requirements of Approved Document F as a minimum, with make up air drawn in naturally by negative pressure. Fans will be provided locally to the WCs and will exhaust via wall grilles away from natural ventilation openings and air intakes. The fans will be energy efficient and meet or exceed the Specific Fan Power recommendations of the Non-Domestic Building Services Compliance Guide.

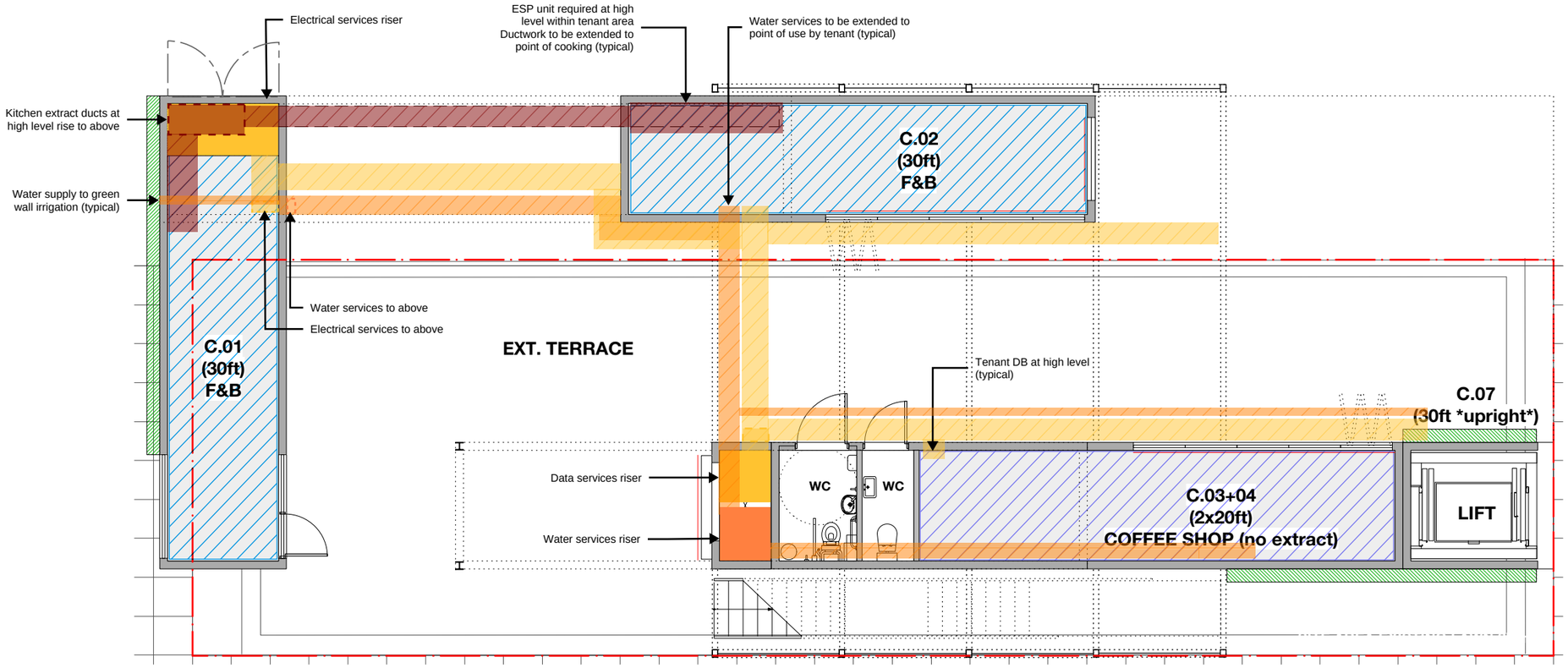
3. KITCHEN VENTILATION

The applicant is applying for flexible A1/A3/D1/D2/B1 use across all units. The ventilation design of the scheme has been planned with three A1/A3 units in mind as this is the current use mix envisaged by the applicant. As such, provision for installation of kitchen ventilation by tenants to enable usage of units for hot cooking will be provided to three of the units designated for food and beverage uses. The provisions will enable tenant installation of kitchen ventilation systems in line with HSE Catering Information Sheets 10 & 11 (2000), CIBSE Guide B and HVCA DW/172.

To facilitate flexibility in potential tenants and types of cooking whilst avoiding negative impact on the immediate surroundings, spatial provision will be made for the installation of extract air treatment equipment capable of removing grease and odours with a high level of odour abatement. There is no gas supply proposed to the development; cooking will utilise electric appliances only.

Kitchen extract ventilation will be ducted away from each unit to a centralised plant room housing fans and air treatment equipment. The plant room will be contained within the volume of one of the units, in order to conceal the equipment and minimise visibility of services from overlooking adjacent buildings on the campus. The kitchen extracts will discharge via high velocity exhausts at the roof level of the pavilion, away from natural ventilation openings of any of the units within the pavilion itself and away from air intakes to neighbouring retail units at the base of Euston Tower. Where ducting is required to run outside of the units, it will be hung from the soffit of the first-floor terrace or overhanging elements of the pavilion to minimise visual impact.

Kitchen extract systems will be designed and installed to minimise energy consumption and will meet or exceed the Specific Fan Power recommendations of the Non-Domestic Building Services Compliance Guide.



General Notes

This drawing is not to be scaled.

This drawing is to be read in conjunction with all relevant architectural drawings.

This drawing shows concept zoning and routing for main services only; additional landlord and tenant services are not shown.

Rainwater and foul drainage is to run internally and will be coordinated with architecture and structure during schematic design.

MEP Services Legend

- Mechanical Riser/Equipment Zone (Full-Height)
- Electrical Riser/Equipment Zone (Full-Height)
- Public Health Riser/Equipment Zone (Full-Height)
- Kitchen Extract Services Main Route (High Level)
- Electrical Services Main Route (High Level)
- Public Health Services Main Route (High Level)

Ventilation Strategy Legend

- Natural Ventilation + Provision for Mechanical Kitchen Extract
- Natural Ventilation
- Provision for Mechanical Ventilation

Rev	Description	Date	By	Chk	App
P0	ISSUED FOR INFORMATION	28/04 2020	EHC	EHC	RG

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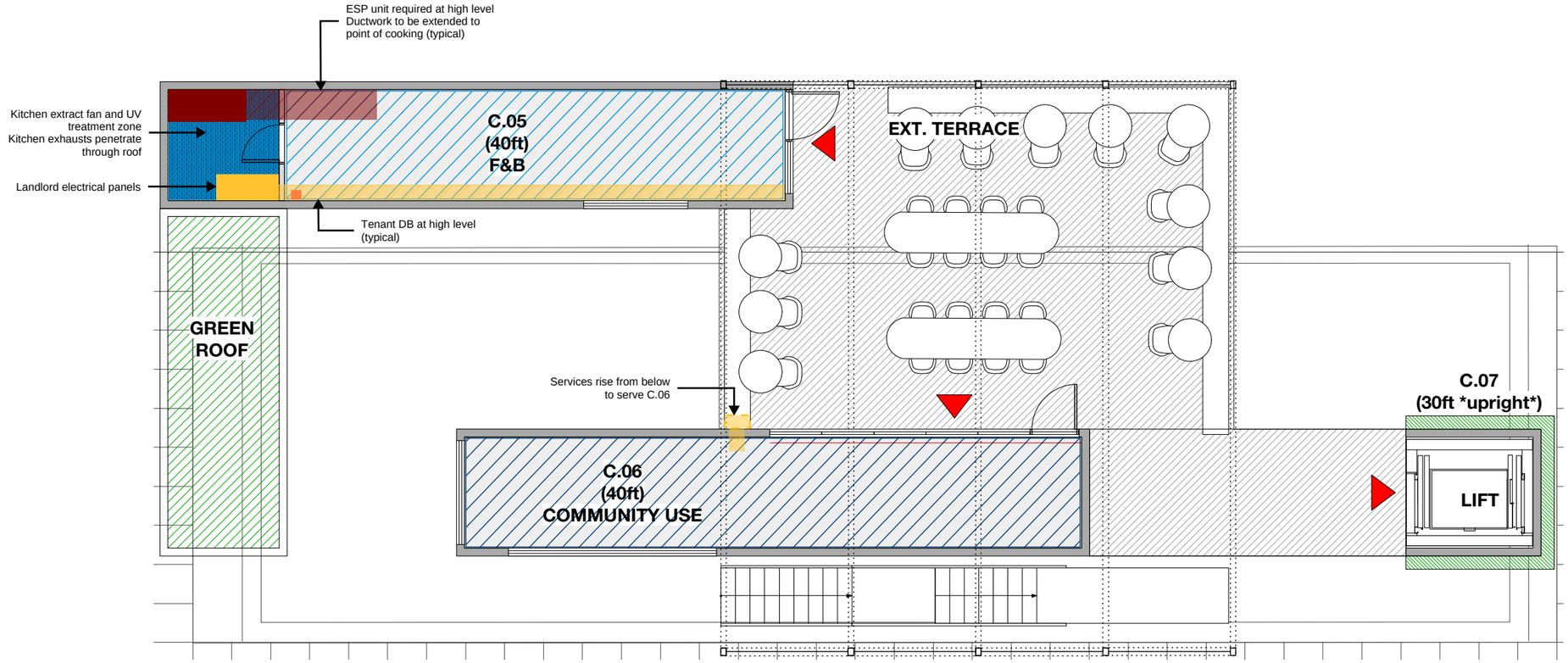
REGENT'S PLACE PLAZA PAVILION

COMBINED SERVICES LAYOUT GROUND FLOOR

STAGE 2

Project No:	Scale (@A3):	Drawn:	Date:
1620008601	AS INDICATED	EHC	APR 2020

Drawing No:	Rev:
8601-RAM-XX-00-DR-MS-001	P0



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Rainwater and foul drainage is to run internally and will be coordinated with architecture and structure during schematic design.

Mechanical ventilation and conditioning services within C.06 are not shown; configuration to be developed during schematic design.

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- Electrical Riser/Equipment Zone (Full-Height)
- Public Health Riser/Equipment Zone (Full-Height)
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REGENT'S PLACE PLAZA PAVILION

COMBINED SERVICES LAYOUT FIRST FLOOR

STAGE 2

Project No:	Scale (@A3):	Drawn:	Date:
1620008601	AS INDICATED	EHC	APR 2020

Drawing No:	Rev:
8601-RAM-XX-01-DR-MS-001	P0

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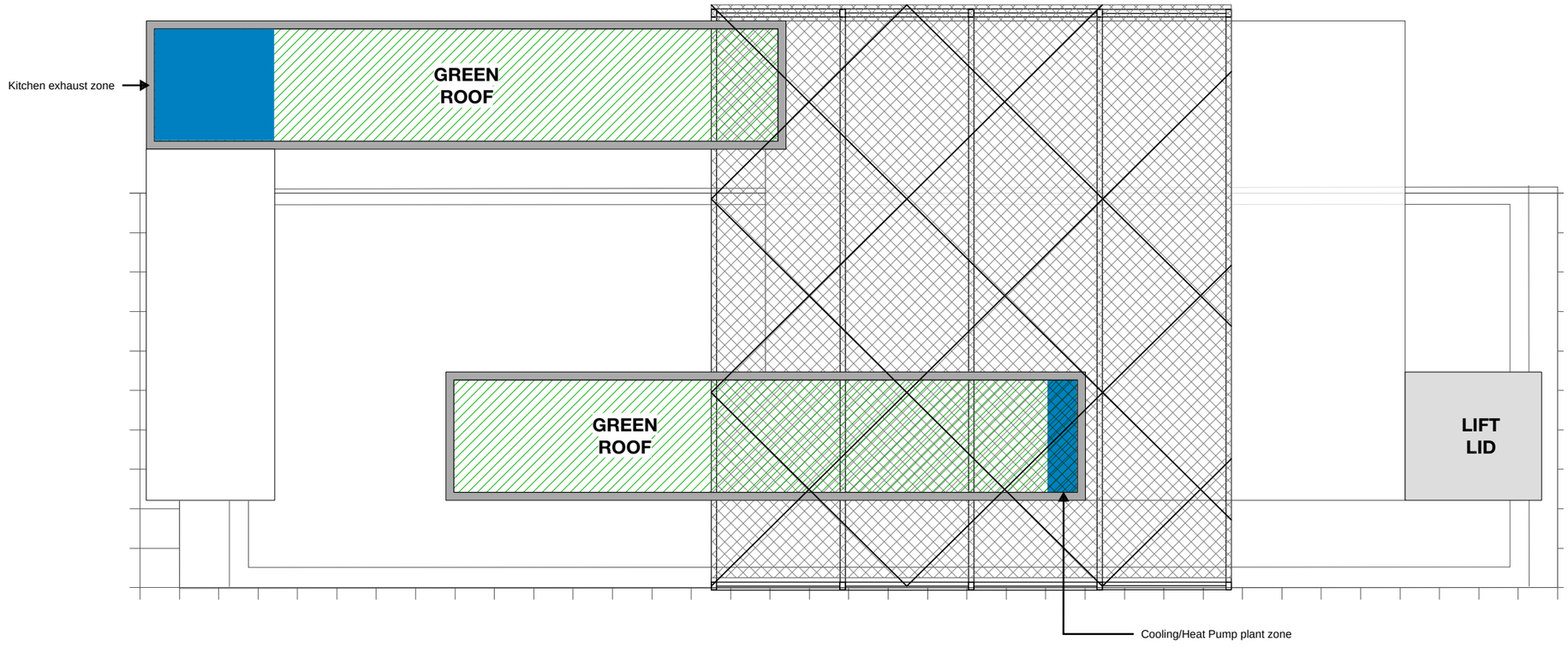

Mechanical Equipment Zone

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REGENT'S PLACE PLAZA PAVILION

COMBINED SERVICES LAYOUT ROOF

Rev	Description	Date	By	Chk	App
P0	ISSUED FOR INFORMATION	28/04 2020	EHC	EHC	RG

STAGE 2

Project No:	Scale (@A3):	Drawn:	Date:
1620008601	AS INDICATED	EHC	APR 2020

Drawing No:	Rev:
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