BUCK STREET MARKET : CONTANER VENTILATION STRATEGY **D6076**

BAD VEGAN : Mechanical Extract Ventilation Proposals **21st December 2020**

Statement of Compliance with the Larger Market Ventilation Strategy

This Statement has been prepared specific to the proposals submitted by BAD VEGAN for their proposed fit-out of container(s) associated to the Buck Street Market site, and specifically the proposed Mechanical Extract Ventilation solution that is to be adopted to serve the Kitchen/Prep Area of the container.

1.0 Background Information

The Buck Street Market Development consists of A1, A3 & A5 retail spaces, which are located in re-purposed shipping containers, over 3 levels, and there is a defined 'Container Ventilation Strategy' that has been agreed to be implemented, and this is as represented in a separate 2-page report prepared by HOARE LEA, titled 'BUCK STREET MARKET – CONTAINER VENTILATION STRATEGY' – this document has not been extensively repeated as a part of this Statement of Compliance, other than to reference the document by Hoare Lea as the basis upon which the proposals submitted by BAD VEGAN have been measured.

The Hoare Lea document identifies the proposed and agreed strategy for MEP Services provision, within which there are specific references to the following:-

- Mechanical Ventilation to cooking areas and WC's, where provided;
- Natural Ventilation for Occupancy;

See extracts from the Hoare Lea strategy document, as inserted below:-

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

2.1.2 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.

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2.0 BAD VEGAN Proposals

The proposal submitted by BAD VEGAN comprises the following documents:-

- Design & Access Statement 2020;
- Site Location Plan & Supporting drawings (LABTECH);
- Extract Fan Technical Data Sheet;

These documents have been referenced and reviewed in the preparing of this Compliance Statement.

3.0 Statement of Compliance

The proposals for the mechanical extract ventilation system to the BAD VEGAN container are set out in the Design & Access Statement (DAS), and confirms that the extract fan will be roof-mounted, with connecting ductwork from an internal extract canopy/hood within the container unit; the fan will sit directly roof-mounted and will be controlled from within the container. The below extract has been lifted from the DAS:-

01.04 Proposed Extract Details

- Centrifugal roof mounted fan in horizontal discharge format.
- Very low profile design.
- ON-OFF electrical isolated switched.
- Models suitable for operation within ambient air temperatures between-20C up to +40C.
- Fan speed adjustable with the potentiometer placed in the connection box or with an external control type REB ECOWATT.
- Analogical input with terminals in the connection box to control the fan with 0-10V input signal.

Proposed roof mounted extract fan

The fan will be a roof-mounted, low profile centrifugal backward curved impeller unit, model ref. CTB/4-1300/315, with an overall diameter of 412mm and an overall height of 288mm, finished in polyester paint, black in colour. The unit is arranged for horizontal discharge.

The fan unit is fan speed adjustable; the output noise at maximum extract airflow rate is noted to be 44dB, which sits within existing normal daily ambient noise levels within the surrounding vicinity.

The proposal as put forwards by BAD VEGAN is compliant with the 'Container Ventilation Strategy' prepared by Hoare Lea, for the wider Market Ventilation Strategy, insofar as confirming that the extracted air will be sited/discharged at roof level above the container, in line with the Hoare Lea strategy.

Paul Packham
21st December 2020