ODOUR MANAGEMENT STATEMENT

Supplement to planning application 2020/3277/P

Ground Floor and Basement Restaurant

29 Tottenham Street, London, W1T 4RP

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APPENDICES:

1. INTRODUCTION

1.1. This statement is written to accompany the application 2020/3277/P, which was granted subject to conditions on the 12th January 2020.

1.2. The development proposed alterations to the existing ventilation and extraction system of a historic restaurant bringing it in line to modern standards. As part of the application 2020/3277/P, it was proposed that an ESP unit (RY5000 as supplied by OC Innovations) was to be used.

2. PUBLIC CONSULTATION SUMMARY:

2.1. During the public consultation process a few objections were raised by one member of the public. Officers have agreed with one of the objections. This entailing that insufficient odour mitigation details were submitted as part of application 2020/3277/P. This can be seen in the final paragraph in Appendix 1.

2.2. The aim of this statement is to articulate upon the odour part of the development as per the parts to be used as stating in application 2020/3277/P.

2.3 This statement will expand into further detail of the RY5000 unit as well its cleaning and maintaince. Details of the unit can be seen in Appendix 2.

3. PROPOSED EQUIPMENT AND IMPACT OF AMENITY

3.1. As set in London Borough of Camden's 'Policy A1' and further exemplified in sections 6.21 – 6.22 of the Local Plan, the Council will resist a development that creates a nuisance in terms of noise and odour.

3.2. The proposed development is located in Fitzrovia, Central London, an area well known for its abundance and variety of restaurants. The restaurant is situated on the ground floor and basement with residential accomodation from the first to fourth floors.

3.3. The exisiting extraction system that has been in place for the past forty years is situated at the rear of the property. As one of the alterations proposed in 2020/3277/P, an electrostatic precipitator unit is to be installed at the same location. Kitchen fumes will be routed through this unit and emitted at a high discharge point above a parapet roof at the fourth floor level. The alteration proposed in 2020/3277/P increases the height of the flue – the ejection of fumes above roof level is an essential requirement to mitigate odours far away from any possible sensitive receptors.

3.4. The odour absorbtion unit has been chosen to guarantee the removal of nearly all odour (>95%). This demonstrates the high efficiency rate of the system.

3.5. In terms of noise impact, this is discussed within the Plant Noise Assessment produced by RBA Acoustics. As stated in the Decision Notice of application 2020/3277/P, a condition was placed that will need to be discharged post-construction and prior to any operation.

3.6 The location of the altered extraction and ventilation system has not changed and remains not to be visible from the public realm. Additionally, its positioning takes practical issues into account in order to facilitate maintainance; cleaning or inspection. Taking the current exisitng structure into consideration, the alterations will have no adverse impact on the appearance of the Conservation Area.

4. HOW THE SYSTEM WILL TRAP ODOUR

4.1. The restaurant on 29 Tottenham Street will mitigate odours by:

- Installing industry leading filtration technology by means of an electrostatic precipitators (ESP) in additon to canopy grease filters in the proposed advanced extraction and ventilation system.

- Installing a well-designed and suitably located high level extraction system where kitchen fumes are to be routed through the high performing odour management system (i.e. the electrostatic precipitators) before travelling up to the rear of the building to be discharged above the roof level, away from potential sensitive receptors.

4.2. OC Innovations are the UK's leading innovative developers of air purification products within their core sector of commercial kitchen ventilation. They supply odour control systems to reputable institutions such as the NHS or the Crown Commercial Service.

4.3. The electrostatic precipitators (ESP) proposed in application 2020/3277/P (by OC Innovations) have the highest level of efficiency today. ESPs work by ionizing and trapping grease and smoke particles onto collector plates. They have a high particulate removal efficiency, removing sub-micron particles as much as 99.5%. Exhaust air flows through two sets of ionizer cells and collector plates to ensure maximum efficiency. The ESP unit proposed in 2020/3277/P is compliant with the NIOSH (National Institute for Occupational Safety and Health) 5026 Oil Mist Test. This as well as additional information can be viewed in Appendix 2.

5. SYSTEM MAINTENANCE

5.1 The restaurant's canopy grease filters will be cleaned on a weekly basis.

5.2 As was explained by Paul Haythornthwaite, a technician at OC Innovations, the ESP boxes contain cells inside which are taken out and are to be steam-cleaned on a quarterly basis. Full maintenance details are included within the ESP's operation manual attached alongside this statement.

5.3 To ensure compliance, the landlord's agents will include a thorough check of the cleanliness of the extraction system during its tenants' property inspection that will occur on a random basis. Such reports can be made available at the request of the local authority.

5.4 For ease of reference, the ESP unit proposed in application 2020/3277/P contains a clear, illuminated display that indicates when there is a fault or whether maintenance or cleaning of the cells is required. This can be viewed in the Operation Manual attached alongside this statement.

6. CONCLUSION

6.1 The proposed extraction and filtration system is of the highest quality and is industry leading technology. Using the combination of canopy grease filters and an ESP unit, the existing restaurant will reduce odour emissions by up to 95%.

6.2 Due to the layout of the extraction system the emissions will be discharged above a parapet roof at fourth floor level, away from any potential sensitive receptors and represents a greater improvement to the existing system.

6.3 The location of the plant is to the rear of the property and as such will have no impact on the public realm, or the Conservation area.

6.4 In light of the above, it can be considered that the new development acheives a greater improvement to the exisiting extraction system in terms of odour reduction and control.

Appendix 1

CONSULTATION SUMMARY

Case reference number(s)						
2020/3277/P						
Case Officer:			**Application Address:**			
Nathaniel Young			29 Tottenham Street, London, W1T 4RP			
Proposal(s)						
Alterations to and enlargement of rear ventilation extract duct.						
Representations						
Consultations:	No. notified	N/A	No. of responses	1	No. of objections	1

Summary of representations (***Officer response(s) in italics***)	One objection was received from the occupier of Flat 38 Russell Court raising the following concerns: • Inappropriate flue position (closer to No. 31 Tottenham Street). • Inadequate noise report. • Insufficient odour mitigation information. **Officer response** • *The proposed position is considered to be in a more appropriate position than the existing as it would be better positioned away from the residential windows of both the upper floor flats of No. 29 and No. 31 Tottenham Street. While it is noted that it would be positioned closer to No. 31, the flue would now vent upwards and above the eaves of the subject property and would also be subject strict noise, odour and vibration mitigation measures.* • *The submitted noise assessment has been reviewed by the Council's environmental health team who consider it to be acceptable. It has been agreed that, given the low background levels, noise from the new installation would not exceed 28dBA when assessed at the nearest noise sensitive receptors which, when referred to the Camden Local Plan 2017, would meet the amber noise criteria set in Table C. and is therefore acceptable in environmental health terms. Further details of the external noise level emitted from plant/ machinery/ equipment and mitigation measures as specified in noise assessment are also to be secured by way of a condition (prior to use of the equipment).* • *Officers agree that insufficient odour mitigation information has been submitted. Odour mitigation details are to be secured by way of a pre-commencement condition. Development cannot commence until such details have been submitted to and approved by the Council.*
Recommendation:- Grant permission subject to conditions	

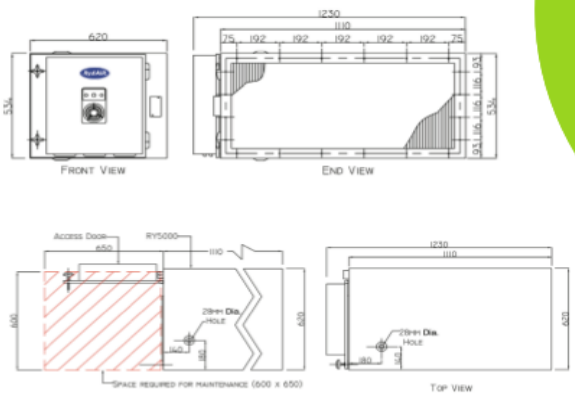
Appendix 2

INNOVATIONS
odour control solutions

Electrostatic Precipitators

OC Innovations – RY5000

Industrial grade electrostatic air cleaner for collection of dry and wet particulates like dust, oil mist, cooking fumes etc. Typical application include Commercial kitchen exhaust, factories, workshops, CNC machine shops etc.



CE
ISO 9001
CEC

Spec sheet overleaf >

INNOVATIONS
odour control solutions

Tel: 0845 643 6728
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Website: www.ocinnovations.co.uk

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Electrostatic Precipitators

OC Innovations – RY5000 (SPECIFICATIONS)

Unit:	H: 534mm / W: 1230mm / L: 620mm
Cabinet	1.2mm Electro Galvanized Steel Powder Coated
Finishing	Dark Blue
Weight	70 Kg
Air Volume	Upto 5000m3/hr or 1.38m3/s
Air Flow	Left to Right, Right to Left
Static Pressure Reqd	100 Pascal
Operating Voltage	220 Vac+/-10%, 50 Hz (Single phase)
Features	Short circuit, arc protection and auto power restore for Power Pack
Efficiency	Up to 95%, meets NIOSH 5026 Oil Mist Test (National Institute for Occupational Safety and Health)
Particle Size	Collects particles as small as 0.01 microns
Controls	Auto cut-off switch when door is opened. Indicator lights for fault, normal or wash function
Cell	H :480mm / W: 340mm / L : 550mm / Weight: 15Kg each Ionizing voltage: 12 KVdc Collector voltage: 6 KVdc Uses 2 cells, each cell comprising of 9 ionizing wires & 25 collection plates. Total face Area is 0.528 sqm. Effective collection area is 11.6 sqm
Power consumption	75 Watts (2 cell)
Pre-filter Installation	Aluminum mesh, washable Ceiling suspended, wall or frame mounted
Options	Dry contact for Building Management System (BMS)

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