



Above: Street Elevation of Buck Street Market on Camden High Street

Moxon Architects

LONDON 201 Great Western Studios 65 Alfred Road London W2 5EU

Tel: 0207 034 0088

t.murray@moxonarchitects.com

SCOTLAND Ardoch Crathie Aberdeenshire AB35 5UN

CLEAN KITCHEN, BUCK STREET MARKET Application for planning permission

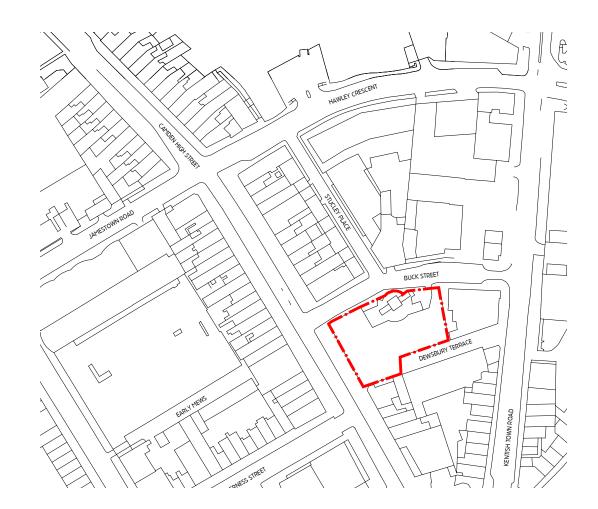
Introduction

This Design and Access Statement and accompanying drawings have been prepared as part of a planning submission covering proposed alterations to the unit at Buck Street Market, housing the Vegan eatery Clean Kitchen.

This is an application for planning permission for the following works:

- Change of Use to flexible Retail and Food & Beverage Use
- Installation of roof mounted ventilation.





Right: Site Location showing Buck Street Market

Existing Site

The site faces onto the busy pavement of Camden High Street. Camden High Street is a one way road with significant levels of both foot and vehicle traffic at more times of the day. Camden Town boasts excellent transport links throughout London, with the high street hosting a number of bus routes, in addition to close access to Camden Tube Station and Camden Road Overgound Station.

The site is quieter from the Buck Street entrance, as it is situated on a secondary road to the High Street, thus experiences less footfall, and is removed from the High Street's high level of activity.

The proposed food and beverage unit, Clean Kitchen, is located on the Camden High Street side of the market and will serve a selection of Vegan dishes that align with the sustainable and eco-concious vision for the market.



Market Context

The GLA report 'Understanding London's Markets' (November 2017) acknowledges that the market sector is flourishing, but although many markets are thriving, there are challenges for markets to maximise social value, to evidence it to unlock further investmentm and to ensure that the way markets change benefits all Londoners.

Markets are public spaces not only for selling and buying but also with vibrant social character stemming from the range of free activities which happen in market sites. They are historic spaces with a strong place of identity for the community that has evolved over time.

Market traders are facing shifts in shopping patterns and competition from discount retailers, supermarkets and the internet. Markets need to attract people to visit and stay in order to be sustained as successful public spaces.

Further to these challenges, markets at large have been deeply affected by COVID-19. Social distancing rules, common sense, and caution have led to empty units and loss of business.

Camden Market, is committed to improving conditions for traders and visitors alike, while building a strong sense of local identity.

It is proposed that Clean Kitchen will be located in one of the large two-storey units, facing Camden High Street. The location is highlighted in the image below.



Right: Location of Clean Kitchen within Buck Street Market development



Planning Policy

As requested by Section 38(6) of the Planning and Compulsory Purchase Act 2004, this application should be determined in accordance with the development plan unless material considerations dictate otherwise. For the purpose of this application the development plan consists of the London Plan (2021), The Camden Local Plan and Policies Map (2017) and The Camden Planning Guidance – Town centres and Retail (2018).

The Local Plan Policies Map (2017) shows the site to have the following policy designations:

- Camden Town Town Centre; and
- Protected Core Retail Frontage: Primary (surrounds the market)

The Site is subject to the following planning policy designations:

- Camden Town Conservation Area; and
- Town Centre

The London Borough of Camden has a number of supplementary planning documents entitled Camden Planning Guidance (CPG). In March 2018 the Council adopted a number of new and updated CPG documents. These documents provide further information to support local policies and form a material consideration in planning decisions.

The National Planning Policy Framework (NPPF) and National Planning Practice Guidance (NPPG) also form a material consideration in the determination of planning applications.

In addition to the Development Plan, this application has been prepared following a thorough review of the Camden 2025 Plan which sets the vision for Camden in 2025.



Planning Policy cont.

Camden Local Plan

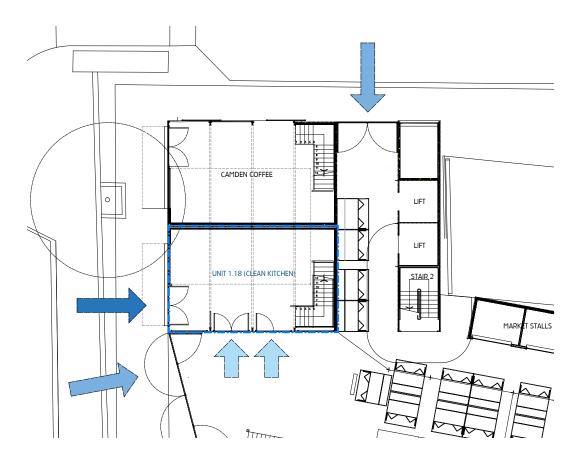
Policy C6 Access for all states that the Council will require all buildings and spaces to be designed to be fully accessible and promote equality of opportunity.

Policy D1 Design seek to secure high quality design in development respecting local context and character, preserving the historic environment and heritage assets, and comprising details and materials that are of high quality and complement the local character.

The application site is within the Camden Town Town Centre within which Policy TC2 Camden's centres and other shopping areas outlines that the Council will seek to protect and maintain the role and unique character of each of Camden's centres. It is with this in mind that we are seeking to provide an aesthetic renovation that enhance the character of the site while encouraging visitors to stay and shop. Policy TC2 continues to state that Town Centres should provide for a range of shops to provide variety, vibrancy and choice.

Policy TC6 Markets and Camden Planning Guidance Town Centres and Retail set out that Camden will resist the permenant loss of market uses unless a comparable replacement provision is made or there is no demand for continued market use.

The proposal is aimed at ensuring the continued prosperity of Buck Street Market as a whole, which goes to the core of the Policy which seeks to promote and protect markets in Camden.



Right: Access to Clean Kitchen within Buck Street Market development



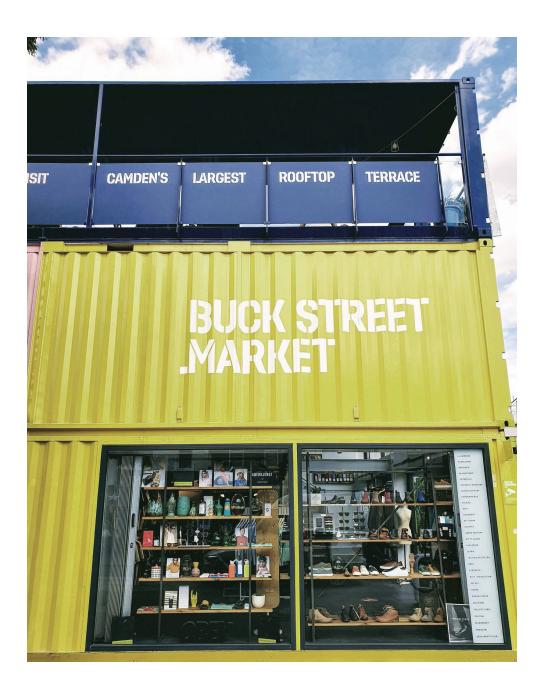
Proposals

This submission seeks full planning permission for:

Change of Use to flexible retail, and food & beverage uses, and associated works.

The proposal seeks to change the use of a unit at Buck Street Market, comprising the ground and first floor, to a restaurant suitable for the Vegan eatery Clean Kitchen. The floor area will not adjust with the change of use. The external appearance of the premises will not change as a result of the change of use, and although internal alterations will ensue, these do not require planning consent.

Please see the image below for the unit in question.



Right: Image of the unit that it is proposed for Clean Kitchen



Proposals

This proposal also includes the addition of a ventilation system for the unit containing Clean Kitchen.

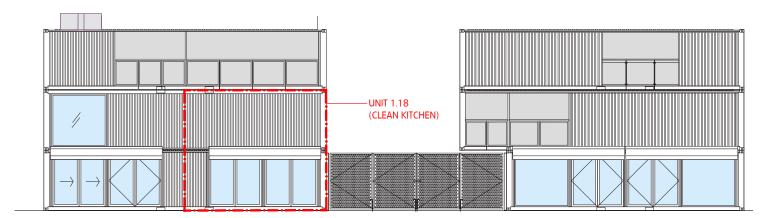
The ventilation system has been designed to ensure no nuisance, noise disturbance or loss of amenity is caused by odour, fumes, food droplets or noise to neighbouring properties. The proposal extract system for Clean Kitchen is identical to the other existing 'heavy use' food and beverage units in the market.

The consented opening hours of Buck Street Market are from 8am to 11.30pm, with Clean Kitchen operating from approximately 9am to 8pm.

Please see accompanying drawing package for full details of layout and location of equipment, ductwork and exhaust discharge points.



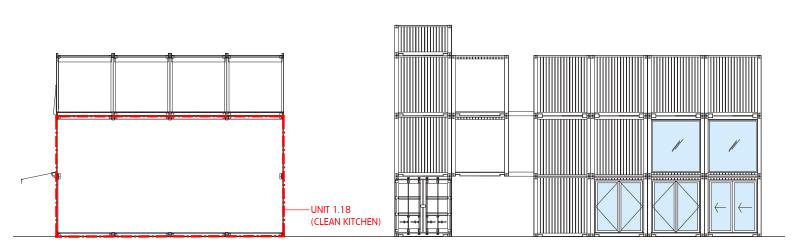
Above: Street Elevation of Buck Street Market on Camden High Road



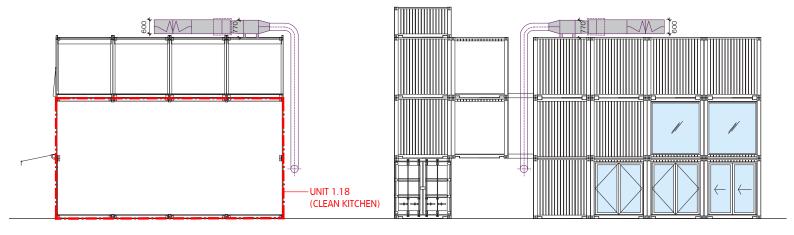
Above: Street Elevation of Buck Street Market on Camden High Road showing proposed ventilation system



Proposal cont.



Above: Side Elevation of Buck Street Market on Buck Street



Above: Side Elevation of Buck Street Market on Buck Street showing proposed ventilation system



Specification

Electrostatic Precipitators (ESPs)

A single pass ESP unit will be provided. The ESP unit is specifically designed for kitchen extract usage and incorporate integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust.

Manufacturer	PurifiedAir
Product	ESP3000EI
Max Airflow	1.4 m3/s
Pressure Drop	200Pa
Dimensions	900mmW x 630mm H x 640mm X
Electrical Data	Supply:230V/1ph/50Hz, Power:30W



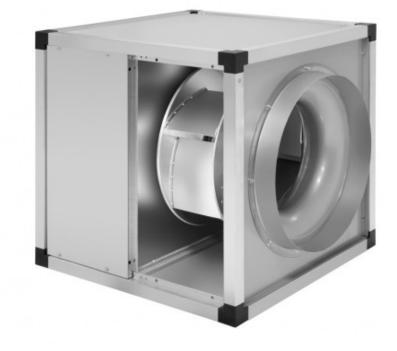


Specification cont.

Fans

Fan noise, breakout and induct, has been considered in the selection of the fan to ensure that the noise emission does not exceed the levels set out in the Hoare Lea Noise Impact Assessment (dated 18th May 2018), which was submitted with the consented planning application.

Manufacturer	Soler & Palau
Product	KABT/4/9000/500
Fan Type	Centrifugal discharge, motor outside air stream, airflow up to 100 deg C
Required Duty (Flow Rate)	1.53 m3/s
Pressure Drop	200Pa
Limiting specific fan power (SFP)	2.0 W/l/s
Dimensions	710mm W x 710mm H x 750mm D
Electricity Supply	400 V / 3 ph / 50 Hz
Rated Power	1.8 kW
Full Load Current (FLC)	3.3 Amps





Summary

The proposed food and beverage unit, Clean Kitchen, will serve a selection of Vegan dishes that align with the sustainable and eco-conscious vision for the market.

The design seeks to have minimum impact on the existing layout and exterior elevation.