

## **ODOUR MANAGEMENT STATEMENT**

**Condition 4 of Planning Permission 2018/3263/P**

**30 Charlotte Street  
London  
W1T 2NG**

## 1. INTRODUCTION

- 1.1. This statement has been prepared on behalf of Lisboeta MJMK Ltd in support of condition 4 of planning permission 2018/32/63/P which granted permission for the 'change of use of second, third and fourth floors from ancillary restaurant (A3) to residential use to provide 3X1 bed flats (C3) with associated external alterations including infilling of first floor rear lightwell, installation of replacement windows to front and rear and erection of plant enclosure at second floor level, which was granted on 16<sup>th</sup> January 2019.
- 1.2. The development proposed alterations to the existing ventilation and extraction system of a historic restaurant bringing it in line with modern standards.

## 2. ODOUR CONTROL

- 2.1. The restaurant at 30 Charlotte Street will mitigate odours by:
- Installation of a UV Halton Capture Jet cooker hood combined with Capture Ray technology and low velocity supply, this will reduce odours omissions by upto 95% ;
  - UV installed at canopy level with filter media upstream prior to high level discharge;
    - Level 1 – KSA filters within canopy
    - Level 2 – coalescer filters within canopy
    - Level 3 – UV filtration within Halton UVI canopy. local to canopy
    - Level 4 – filter media housing located within plant area built into pollustop. The sections will be used for G4 panel filters and F7 bag filters where it is not viewed hepa or carbons to be a requirement due to high level discharge.
    - Level 5 – high level termination via accelerator cone with velocity of discharge (12m/s) at terminal to provide minimum 9m throw.
  - 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 before travelling up to the rear of the building to be discharged above the roof level, away from potential sensitive receptors.
- 2.2. Please refer to the documents enclosed with the application package for full details of the odour control measures proposed by this scheme.
- 2.3. Halton is one of the UK's leading innovative developers of air purification products within their core sector of commercial kitchen ventilation.

### **3. SYSTEM MAINTENANCE**

#### 3.1 Cleaning regime

- The restaurant's canopy grease filters will be cleaned on a weekly basis.
- UV filters will be cleaned every 6 months.
- Pollustop filters G4 will be cleaned every month and filter F7 Bag every 2months.
- Ducts will be cleaned every 4 months and riser cleaned annually.
- There will be a six monthly HVAC maintenance service visit which includes filter changes,