



UNIT 3, 3 STATION ROAD, HAYLING ISLAND,
PO11 0EA

SUPPORT LETTER

Project description

VARIATION OF CONDITION 3 OF PLANNING PERMISSION 89/50982/003 TO
ALLOW SALES OF HOT FOOD (OTHER THAN PIZZA) AND INSTALLATION OF
FLUE TO REAR AND ALTERATIONS TO FRONT ELEVATION

Prepared by
Imprachim Kagan
A0 Design Studio
124 City Road
London, EC1V 2NX

STATEMENT

This statement has prepared to support variation of condition 3 of planning permission 89/50982/003 to allow sales of hot food (other than pizza) and installation of flue to rear together with shopfront alterations to front elevations at Unit3, 3 Station Road, Hayling Island, PO11 0EA.

Proposed Food and Cooking Techniques

Proposed application is for able to sell grilled kebab/meat products, deep fried vegetables and any other suitable products, cold salads together with pizza. For those foods we will install grill, deep fryer and a salad bar to the shop. For prevent to cooking odor, grease and noise please see the details below and in environmental statement.

Proposed Extractor Details

On the extraction system we will be using 3m canopy with grease filter. From canopy to roof level, proposed flue will be 400mm x 400mm square stainless steel and welded flue will be extended to roof level. On the flue we will install below specified units internally to meet environmental requirements;

- For the odor control we will use a carbon filter system,
- The duct work that will be fitted outside will 1m above the roof level and will be used Jet Cowl Galvanised ducting head to allow the air to directly flow upwards

- 1- 3m canopy with grease filter by New Ozdemir Metal Works
- 2- Heavy duty Carbon Filter by Airclean
- 3- Attenuators by Acoustica CP03 – CA – 400
- 4- Extract fan by Helios Gigabox centrifugal fan 560
- 5- Ductwork by New Ozdemir Metal Works,