

From: Michael Smith
Sent: 17 December 2013 14:54
To: Stephen Cantwell
Subject: RE: Acolaid Case APP/13/01237

Stephen,

The main characteristics are:

- (i) the intended position of the equipment;
- (ii) the velocity of effluent at the point of discharge;
- (iii) the type of odour control system to be employed (including details of the filter residence time, if applicable);
- (iv) a statement of the anticipated type and scope of cooking to be undertaken (including the average number of hours per day the extraction system will be in operation for);
- (v) the supplier's recommendations for maintenance of the odour control system (including the frequency of changing filters and cleaning);
- (vi) noise emission data in accordance with BS 4142:1997; and
- (vii) noise mitigation measures to be employed.

As discussed I am happy for this to be conditioned to be provided in full after approval, if granted. The manufacturer should however have these details readily available. There is guidance as to what filtration systems would be acceptable for the various types of cuisine, for future reference the guidance produced by DEFRA is quite useful:

https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/69280/pb10527-kitchen-exhaust-0105.pdf

For a **fish and chip only** operation, then I would expect one of the following type of filters:

1. Fine filtration or Electrostatic precipitator following by carbon filtration (carbon filters rated with a 0.1 second residence time).
2. Fine filtration followed by counteractant/neutralising system to achieve the same level of control as 1.

For something like a curry takeaway with a higher odour, the requirements would be higher:

1. Fine filtration or Electrostatic precipitator followed by carbon filtration (carbon filters rated with a 0.2-0.8 second residence time, depending on the type of cuisine and number of meals).
2. Fine filtration or Electrostatic precipitator followed by UV ozone system to achieve the same level of control as 1.

Whilst these measures will provide a degree of odour elimination, and would allow the business to demonstrate best practical means in the event of a complaint (if the system is fully implemented and maintained), they will not completely eliminate odour from the premises and as such there will be some odour detectable. It is however a planning matter to decide whether this is

acceptable to local residence, bearing in mind the current use of the premises (with no odour) and the characteristics of the area (a shopping precinct with flats above and a number of other A5 businesses in the vicinity).

I hope that helps, please do not hesitate to contact me if you have any questions.

Regards...Mike

Mike Smith

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