

Planning Application 12 Park Parade Change of use to A3/5 with Ancillary Su Generous use

Ventilation & Vibration Statement

In order to alleviate the concerns EH had relating to the proposed installation of a commercial extraction system relating to odour, noise and vibration that comes with a Takeaway Food premises, the following amendments have been made to our proposal.

Ventilation

Based on the cooking equipment to be used in the kitchen, griddle, bain marie & table top fryer all elec we will require an approx airflow of 0.13m³/s.

With the long extract run of around 25m with upto 4 bends we will have an approx. pressure rating of 300-350Pa. Therefore We are going to install 315mm dia ducting with a canopy size of 1500mm x 1000mm c/w stainless steel baffle filters.

This will be powered by a 315mm dia inline mixed flow duct fan, 1ph dba 47 which cope with max 0.26m³/s @ 350Pa. (see attached spec sheet) with a 3amp speed controller.

Ducting to terminate 1m above the eaves at the far end of the property at 15/18m away from the nearest residential building, with efflux velocity at 12/15m/s therefore this will eliminate any problems with odour.

Noise & Vibration

Installation of a SILENCER 315/900

The applicant is going to monitor background noise before the installation and after to ensure no disturbance to any residents.

To reduce the noise level being created by the fan we would install an attenuator 315mm dia x 900mm long which will see a dba reduction of between 6-9dba.

We will also fit 4 anti vibration mounts and flexible duct connectors to further attenuate the sound from traveling.

Additionally Acoustic Fan Jacket 315mm with Ductwrap if required to line the fittings which will also reduce vibration, together with 25mm x 18m Airguard Type 2 Stainless Steel Baffle Filters European Standard DIN 18869-5 are used.

We believe with all these additional fittings it will be possible to reach 35-37dba overall. and alleviate any concerns regarding suppression of noise and vibration.