

VENTILATION/ EXTRACTION EQUIPMENT DETAILS

MAX FORDHAM

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LOVE WOLVERTON

**Love Wolverton
Development**

**Ventilation/Extraction
Equipment Details**

Rev A

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ISSUE HISTORY

Issue	Date	Description
A	03/09/20	First Draft to client

CONTENTS

1.0	Introduction	4
2.0	Executive Summary	4
3.0	Policy Context	4
4.0	Ventilation approach	4
	4.1 Commercial Unit Uses	4
	4.2 Specific Provision	6
5.0	Summary	7

1.0 INTRODUCTION

This Ventilation Assessment has been prepared by Max Fordham LLP to accompany a detailed planning application for the redevelopment of the Agora Centre and adjacent car park. The application is submitted on behalf of Love Wolverton Limited by TOWN.

The statement describes the approach to the ventilation of the commercial units and how this ensures that adequate ventilation can be provided without adverse effects on local amenity or human health.

The statement is compiled in accordance with the requirements set out by PlanMK (2019).

2.0 EXECUTIVE SUMMARY

The approach described here ensures that any nuisance pollutants are exhausted at roof level such that their release to atmosphere does not cause a nuisance.

Within the broad definition of potential uses within Class E, restrictions are proposed such that only 3 locations are appropriate for full catering.

In general the approach to mitigate the risk of an odour or amenity nuisance is as follows:

- Specify units in which full catering can be provided.
- For these units provide a continuous and accessible route through the buildings to roof level
- Provide a designated area of flat roof for plant and equipment associated with catering ventilation to be located and maintained.

3.0 POLICY CONTEXT

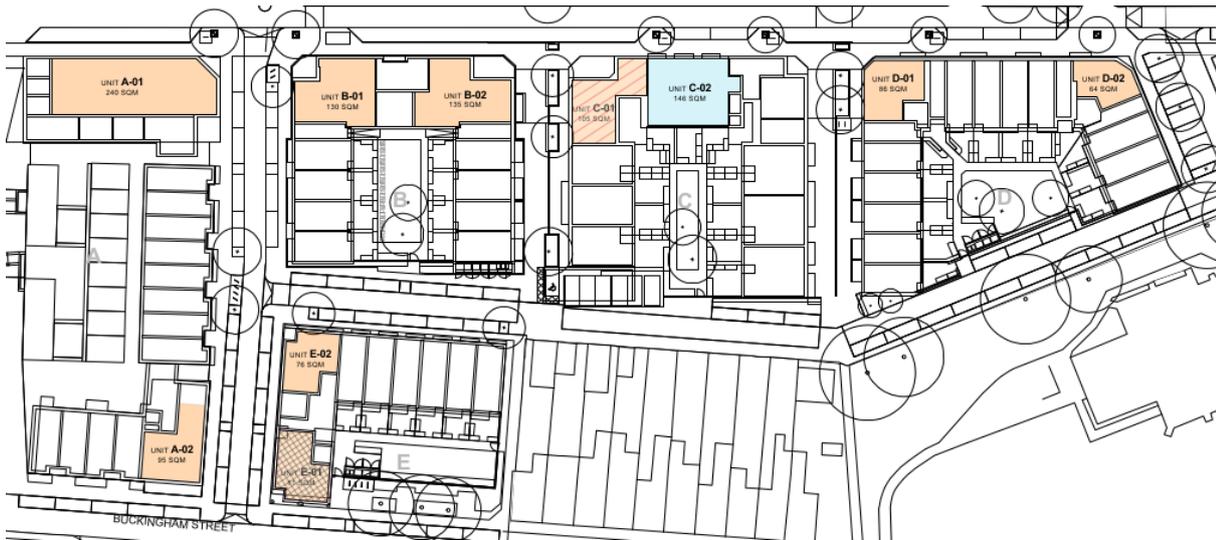
Plan MK was adopted in March 2019 and has been used to inform the approach. Policy NE6, section I is addressed here. This states:

The potential impact of proposals upon odour levels, or their sensitivity to prevailing sources and levels of odour, should be considered and addressed. Where appropriate, the Council will require an Odour Impact Assessment to be provided, including an Odour Management Plan where necessary.

4.0 VENTILATION APPROACH

4.1 Commercial Unit Uses

The usage classes are shown on drawing WOL_MOL_X_ZZ_DR_AR_PL_504:



From the perspective of ventilation and odour nuisance these can be described as follows:

Unit	Usage Class	Ventilation Provision
A-01	Class E	Benign intake/discharge to the street at high level.
A-02	Class E	Designated route for discharge to roof level Intake from the street at high level.
B-01	Class E	Benign intake/discharge to the street at high level.
B-02	Class E	Benign intake/discharge to the street at high level.
C-01	Class E and Class F2(b)	Benign intake/discharge to the street at high level.
C-02	Auxiliary C3	Benign intake/discharge to the street at high level.
D-01	Class E	Benign intake/discharge to the street at high level.
D-02	Class E	Benign intake/discharge to the street at high level.
E-01	Class E and Sui Generis	Designated route for discharge to roof level Intake from the street at high level.
E-02	Class E	Designated route for discharge to roof level Intake from the street at high level.

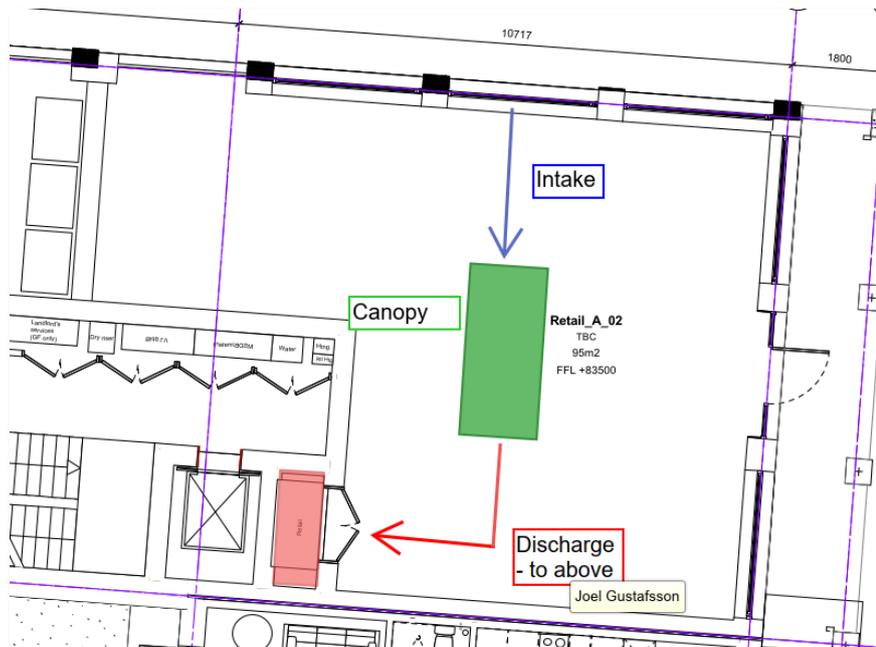
All other residential areas of the scheme are provided with MVHR units. The intake/discharge from these units is generally taken from the facades or roofs. The air is benign and at low velocity so it not addressed here.

4.2 Specific Provision

Full Catering – Units E-01, E-02 and A-02

In this context we define full catering as any service provision requiring DW172 compliant ventilation in order to comply with HSE publication “Ventilation in Catering Kitchens”. A simplified generalisation for this is any food preparation that involves cooking rather than reheating.

The approach is diagrammatically shown for Unit A-02 below. Similar provision is offered to Units E-01 and E-02.



The canopy discharges to a ventilation riser that has a continuous route to the roof. Make up air is taken from the façade.

The ventilation plant is located on the roof so that the discharge ductwork is kept under negative pressure, mitigating the risk of leaks within the building.

The entire system will be designed to DW172.

Remaining Units

High level façade louvres are provided for both intake and discharge of air to suit usage. As shown in green for B-02 below.



North Elevation

The louvres are sized to allow ample mechanical ventilation, or draft free natural ventilation dampers should the tenants prefer.

The units are speculative are the ventilation requirements uncertain. It will be made clear to tenants that no nuisance pollutants can be discharged to the façade louvres. It will also be stipulated that the maximum face velocity of discharge will be 3 m/s in order to prevent nuisance air movement at street level.

5.0 SUMMARY

The commercial units have been provided with the flexibility to install ventilation systems that meet the requirements within the units without causing a local nuisance, amenity loss or risk to public health.



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