



Ventilation/Extraction Statement Report

Pope's Road, Brixton

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1.0 INTRODUCTION

Hurley Palmer Flatt have been instructed by AG Hondo Pope's Road BV to prepare a Ventilation and Extraction Statement to support a detailed application for the redevelopment of the site at Pope's Road, Brixton. The Ventilation and Extraction statement comments on the key considerations associated with the scheme submitted for planning approval with respect to Lambeth Council's stipulations as contained in the September 2015 Adopted Local Plan and relevant supplementary documents.

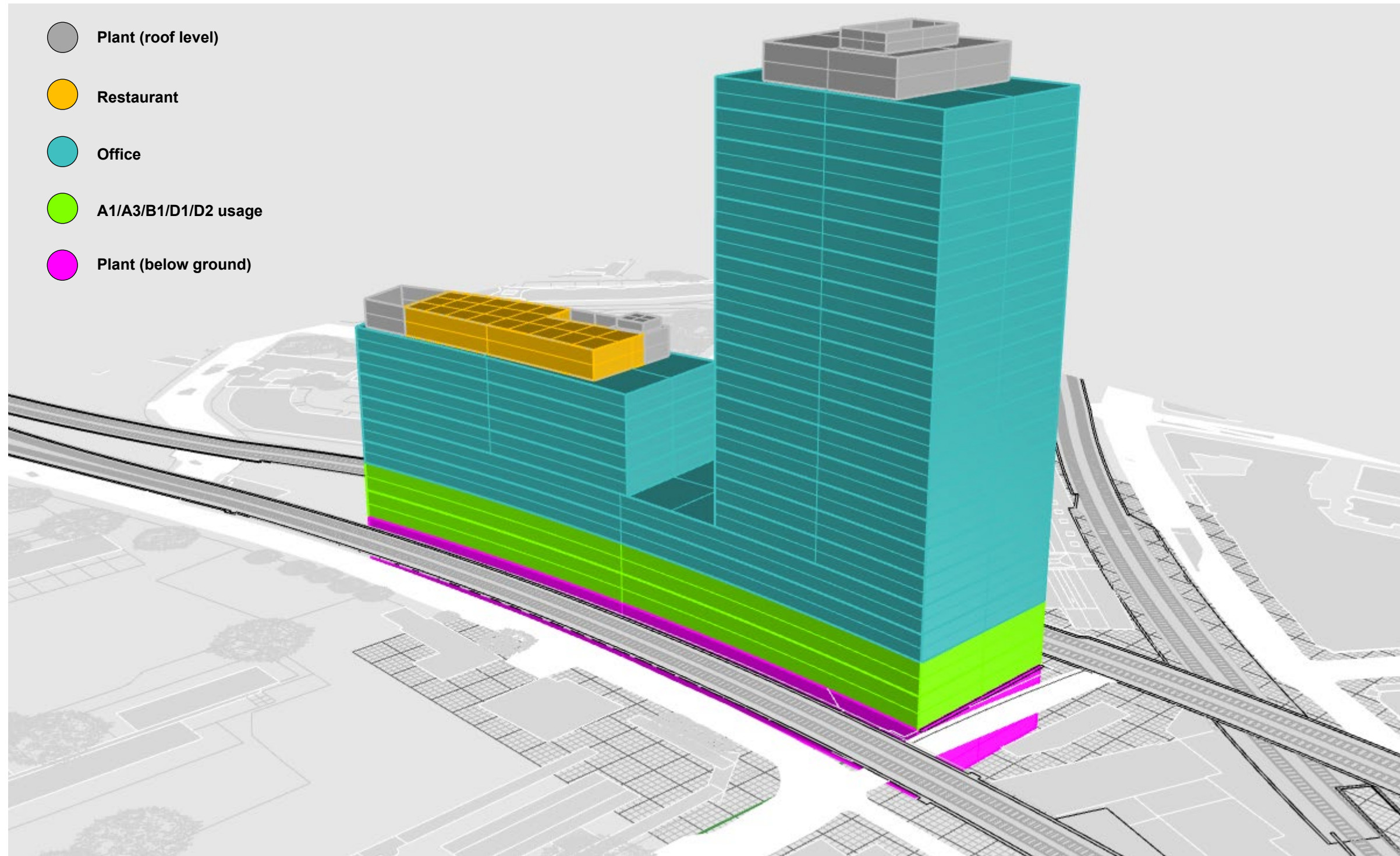
1.1 Description of Development

Demolition of the existing building and erection of a part G + 19, part G + 8 storey building comprising flexible A1/A3/B1/D1/D2 uses at basement, ground and first floor, with restaurant (A3) use on floor 8 and B1 accommodation on floors 2 to 19, with plant enclosures at roof level, and associated cycle parking, servicing and all necessary enabling works.

2.0 VENTILATION

Each building use type shall be served by independent ventilation systems.

Figure 1 - Axonometric of proposed building and uses



2.1 Use Class A1/A3 general ventilation

The retail units at ground and first floors will be left in a shell-and-core condition to allow flexibility for future tenant occupiers in respect of fitting-out. To allow for adequate ventilation to Class A1/A3 retail units, intake louvers shall be provided at high level within the retail circulation area, with associated exhaust louvres installed within the street-side facades on the north and south of the site. Retail tenants shall be responsible for fitting out internal ventilation systems within their demise in accordance with their requirements.

Use Class A3 kitchen extract ventilation

The design shall incorporate a centralised mechanical extract ventilation system to meet the needs of a percentage of Class A3 retail units. Extracted air from ground and Class A3 units at first floor level shall be ducted to roof level on the East building (Level 9) or to the West building (Level 20) as appropriate, where it shall be expelled to atmosphere.

2.2 Basement general and smoke ventilation

Basement areas and basement plant rooms shall be provided with dedicated outdoor air supply/extract ventilation systems. Intake and exhaust shafts shall connect to louvers at ground/first floor on the North and South facades. Air handling units located at basement Level will serve all relevant areas in the basement including landlord changing rooms, bicycle parking, public toilets, plant areas, circulation space and storage. The air handling units shall be double stacked modular types, each complete with air-to-air heat recovery.

As part of the fire strategy for the development, hot smoke clearance from basement areas shall be provided via run and standby smoke extract fans discharging smoke through louvers at high level on the ground floor level at the North façade of the East building. The basement shall be zoned for smoke extraction by means of fire-and-smoke dampers with zones connected by smoke-rated ductwork. Make-up air shall be provided via the basement air-handling unit.

2.3 Office general ventilation

Dedicated outdoor supply/extract air handling units shall be located externally on the roofs of the East and West buildings to serve each one respectively. The air handling units shall be double stacked modular types complete with high-efficiency air-to-air heat recovery. Outside air will be provided to all office floors via distribution ductwork which shall be routed within designated risers and at high level on the floors with branches then taken off to serve various terminal units.

Vitiated air shall be removed from the office space via dedicated extract ductwork routed within designated risers terminating on each floor via a bell-mouth arrangement. Extracted air will pass through the air-to-air heat recovery device within the air handling unit to transfer heat to the supply or extract air stream as required, and thereafter be expelled to atmosphere.

Dedicated roof mounted outdoor air extract-only air handling units shall serve the associated toilet cores in the East and West buildings. Make up air supply shall be transferred into the toilet area from adjacent offices.

2.4 Restaurant general and kitchen ventilation

The rooftop restaurant in the East building shall be served by a dedicated outdoor air handling unit located in the roof level plant enclosure, sized appropriately to partially make up for vitiated air exhausted from the restaurant kitchen. The air handling unit shall be designed and installed by the restaurant operator.

The restaurant kitchen shall be provided with a hood-based vitiated air extraction system and associated make up air supply, to be designed and installed by the restaurant operator

2.5 Noise from ventilation systems

The design of all ventilation systems shall incorporate attenuation to reduce breakout noise to the adjacent environment to an acceptable level.

3.0 Conclusion

The ventilation air supply and extraction strategy for the development takes account of Lambeth Council's relevant design requirement stated in ALP Policy ED7 ('Evening economy and food and drink uses'), minimising visual intrusion associated with ventilation and air conditioning equipment by locating it at roof level(s) or else within the basement. Additionally, the design acknowledges Section 5.2 ('Sustainable Building Design') of the 'Air Quality Guidance Note', obviating potential sources of ground-level air pollution by locating at roof level(s) those outdoor air intakes that serve office areas. Moreover, kitchen exhaust streams emanating from A3 units at ground and first floors, as well as that associated with the restaurant kitchen, shall be expelled at roof level(s) at a suitable distance away from air intake louvers so as to mitigate risk of cross-contamination.