

Site: The Lamb Inn, The Square, Angmering. BN16 4EQ.

Title: Information to support Planning Application for Commercial Kitchen Ventilation

1. Information on Premises.

- a). 50 – 100 meals per day.
- b). Boiling, Roasting, Grilling, Frying, Baking.
- c). Modern English and Traditional English i.e fish (fried or baked), Roasted Game, Pork Belly, Seafood.
- d). Kitchen open 8am to 3pm. 6pm to 10pm.

2. Plans and Drawings. Mainland Catering drawings 3255-1 and -2.

3. Prefilters. The kitchen hood will incorporate 6-no 400 x 400 x 50 Garvin baffle filters model GFBx-1616. Details attached.

4. Electrostatic Precipitators. Not applicable.

5. Carbon Filters. Not applicable.

6. Odour Counteractant or neutralising system. Not applicable.

7. Cooker hood.

- a). The hood will overhang by 250 at the front and 150 each end.
- b). Face velocity: 0.40 m/s.
- c). Hood size: 3770 long x 1100 wide.

8. Ventilation system.

- a). Extract rate: 1.65 m³/s.
- b). Not applicable.
- c). Kitchen volume: 65 m².
- d). 10 m/s.

9. Flue design. The discharge outlet would be at 1.0m above the roof eaves. Very difficult to extend higher as unable to support!

10. Noise.

- a). The fan would be a Woods of Colchester Ltd model 50JM/20/4/6/32 degree complete with two standard 500mm long silencers. Predicted sound power level at the nearest property (15m's away) is 32dB(A).
- b). See attached.
- c). Hours of operation. 8am to 3pm and 6pm to 10pm.

11. Maintenance.

- a). The hood filters will be cleaned everyday.
- b). Not applicable.
- c). The fan will be serviced and cleaned once per year.
- d). Not applicable.

12.

- a). There will be a powered fresh air system installed with washable filters.
Predicted sound power level at the nearest property (15m's away) when running in conjunction with the extract fan is 34dB(A).
- b). The extract duct will include access doors for cleaning.

Delta Services 6th February 2012.