

Noise & Odour Statement**55–57 Sea Lane, Rustington, West Sussex BN16 2RQ****Introduction**

This statement has been prepared in support of a planning application for the installation of a commercial kitchen extraction system serving the proposed restaurant use at 55–57 Sea Lane, Rustington.

The extraction system has been designed to provide suitable ventilation for the commercial kitchen whilst minimising potential impacts on neighbouring occupiers in terms of noise, vibration and cooking odours.

Noise & Vibration Control

The proposed extraction system incorporates a number of measures intended to minimise noise generation and transmission, including:

- Twin inline circular silencers positioned before and after the extract fan.
- Anti-vibration mounts to isolate the fan from the supporting structure.
- Flexible acoustic connections to reduce vibration transfer into the ductwork.
- Vertical discharge arrangement reducing horizontal noise propagation.
- Speed-controlled fan operation allowing extraction rates to be adjusted to operational requirements.

The extraction equipment will be installed and maintained in accordance with the manufacturer's recommendations to ensure its continued effective operation. Given the nature of the proposed equipment and the acoustic attenuation measures incorporated within the design, it is considered that the development will not give rise to unacceptable noise or vibration impacts upon neighbouring occupiers.

Odour Control

The extraction system comprises a commercial extraction canopy with integrated grease filtration connected to a dedicated ductwork system terminating in a vertical discharge cowl above roof level.

The extraction equipment has been positioned at the rear of the site adjacent to an existing outbuilding, approximately 12 metres from the rear elevation of the main building and significantly removed from the Sea Lane frontage. The discharge point has been designed to terminate above roof level in order to assist the dispersal of cooking fumes and reduce the potential for impacts upon neighbouring occupiers.

The extraction system will be maintained and operated in accordance with the manufacturer's recommendations to ensure the continued removal of cooking fumes from the kitchen environment.

Taking account of the design of the extraction system, the location of the discharge point and the separation distance from the principal building frontage, it is considered that the proposal will not result in unacceptable odour impacts upon neighbouring occupiers.

Conclusion

The proposed extraction system has been designed to minimise potential noise, vibration and odour impacts whilst providing the ventilation necessary to support the operation of the restaurant.

In addition to the acoustic attenuation measures incorporated within the design, the extraction equipment has been positioned within the rear service area of the site, away from the principal building frontage and within an area characterised by ancillary commercial activity. The proposal has therefore been designed to minimise visual and amenity impacts whilst enabling the productive reoccupation of an existing commercial unit.