# Former Holloway Prison <br> Ventilation and Extraction Statement 



# Kitchen unit ventilation and extraction statement summary. 

## 1. Summary

The proposed Holloway Prison development includes flexible Class E commercial space to Plots B and C that could come forward for uses (such as restaurant) which require a ventilation and extraction system.

The Women's Building has also been designed to ensure flexibility for potential future occupiers and could therefore also include the provision of uses (such as kitchen) which will also require a ventilation and extraction system.

As such the design of the relevant commercial space and the Women's Building have been future-proofed with a space allowance to include for kitchen discharge with roof top dispersal. Provision has been made for an extract duct to run from the kitchen facility to the top of the proposed building with plant space allocation provided at roof level. This will comply with the Local Authority planning conditions and the Heating \& Ventilating Contractor's Association DW172 Specification for Ventilation Systems standard for kitchen extract systems.

## 2. System overview

In accordance with industry guidance the kitchen will have an extract canopy located within the demise which will be connected to a duct rising above roof level of the proposed building where it will discharge to atmosphere via a roof mounted fan. Discharge terminal positions will be a minimum of 1.0 m above the roof level and the air-stream will exit via a high velocity nozzle at not less than $15 \mathrm{~m} / \mathrm{s}$.

Once the plume enters the turbulent boundary layer condition above the development the distance between the discharge position and the closest adjoining property will allow for satisfactory dilution of the exhaust plume.

The positioning of the space allowance for the ventilation and extraction equipment has been considered as part of a comprehensive approach to the structural design and the provision of other mechanical and electrical services to ensure the most efficient layout of equipment.



