

VENTILATION & EXTRACT STATEMENT

FOR: PROPOSED INTERNAL & EXTERNAL ALTERATIONS TO EXISTING GII LISTED PUB (WITH STAFF ACCOMMODATION). CHANGE OF USE OF REDUNDANT BAR AREAS TO PROVIDE INCREASED STAFF ACCOMMODATION & ASSOCIATED WORKS TO INTERNAL AND EXTERNAL TRADE AREAS.

AT: THE BISHOP & WOLF PUBLIC HOUSE, HUGH STREET, ISLES OF SCILLY, TR21 0LL.
ON BEHALF OF: ST AUSTELL BREWERY

DOCUMENT REF NO: 3258 - Ventilation & Extract Statement v2

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Figure 1: The Bishop & Wolf

INTRODUCTION

CAD Heritage is acting as the agent for the proposed works at The Bishop & Wolf on behalf of the applicant, St Austell Brewery. The applicant is seeking consent for a scheme of alteration works to the existing building – partially retrospective, to address and improve the viable commercial use of the existing building. The intended works seek to provide much needed staff accommodation and improve the quality, condition, and wider enjoyment of the existing historic building – maintaining its ongoing successful use for the foreseeable future.

VENTILATION & EXTRACT

EXISTING SITUATION

The existing building includes a first floor kitchen area, connected to the ground floor area by a dumb waiter. The kitchen is ventilated by a mechanical extract system which is routed via the rear range roof and bridges across the rear elevation of the main range terminating on the extended flat roof rear range.



Figure 2: Existing south elevation indicating extract



Figures 3-4: Existing extract ductwork



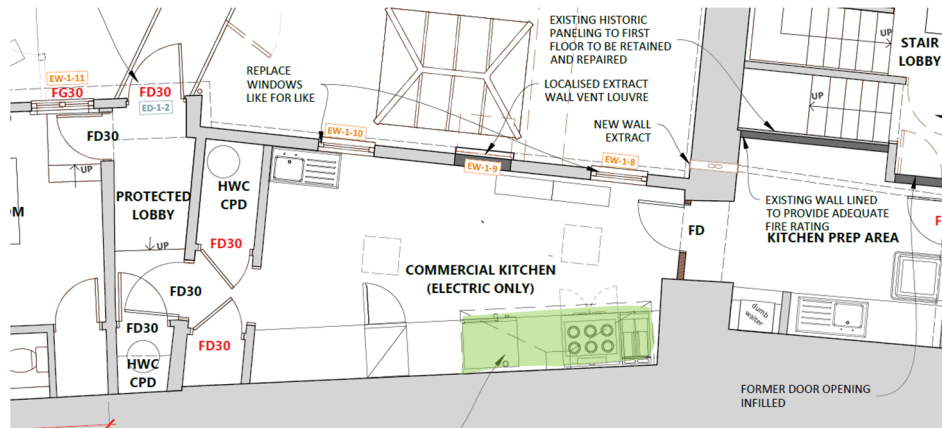
Figures 5-6: Existing extract ductwork

The existing ductwork terminates in the centre of the application site- a position which limits impact to neighbouring properties, however the ductwork and extract installation is noted to be in poor condition and lacking odour and noise attenuation controls.

PROPOSED WORKS

The proposed works acknowledge the position of the extract duct (and its resultant acoustic and odour impact on neighbouring amenity) but seeks to provide a substantial visual and further acoustic & odour enhancement from the existing situation.

The proposed extract system has been located in a similar location to the existing, however the external ductwork has been reduced, discharging directly from the roof area above the existing kitchen. The limited visible ductwork will better reveal the historic rear elevation of the main range. The position of vertical duct routes are marked in the plan extracts below (in green).



Figures 7-8: Proposed cook-line and ductwork positions to remain internally as existing

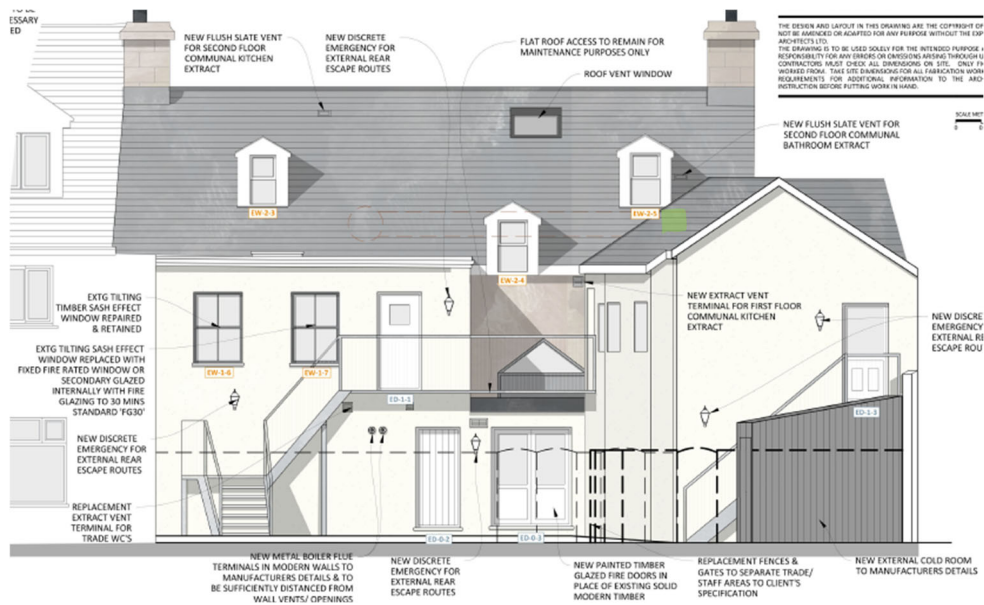


Figure 9: Proposed south elevation with ductwork discharge position

Attenuation measures will be installed to reduce fan noise and an acoustic assessment will be undertaken to ensure improvement from the existing situation. The extract installations will also be designed in accordance with DEFRA & EMAQ+ guidelines – assessed via the Defra risk assessment scoring matrix. Odour controls will be installed to suit the proposed trade offer to limit and enhance air quality to nearby receptors when compared to existing. Maintenance access will be obtained from first floor level with suitable restraint mechanisms and works shall be undertaken in accordance with a risk assessment and method statement undertaken by appropriately competent contractors.

CONCLUSION

VENTILATION & EXTRACT ASSESSMENT

As a result of the above, the proposals are considered to deliver:

- **Reduced visual impact – better revealing the historic rear elevation of the main range.**
- **Reduced fan noise and odour to nearby receptors to improve on the existing situation.**
- **Regular maintenance to ensure continued efficient operation.**

As a result, the proposals are considered to be a substantial enhancement from the existing situation and appropriate for the building to maintain its continued commercial use.

Prepared by

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Associate

For and on behalf of **CAD Architects Ltd**