

## Supporting Information for Sweet Temptations Ltd planning application

### Extract

1. Serving a mixture of waffles, cookie dough, milkshakes, fries, chicken burgers, kebabs, salt and pepper and various sides
2. Will serve between 30 and 90 orders per day
3. Methods
  - a) Waffles - electric waffle maker
  - b) Cookie dough - warmed in electric oven
  - c) Chicken burgers/sides/fries - using table top electric fryers
  - d) Kebabs (chicken and doner) - doner heated in microwave and held in bain marie. Chicken pre cooked in oven and heated before use.
  - e) Salt and pepper - mixed in a pan on an electric induction hob.
4. Open between 11am and 10pm initially.
5. See risk assessment attached
6. See attached plan of interior with location of extraction system including odour control unit.
7. See attached photographs of exterior with location of proposed exhaust.
8. See attached fan specification
9. See attached specification of odour control filters supplied by Jasun Filters.
10. If the odour control box is required it will be fitted by Stan James from Catering Equipment Warehouse in Huyton. It will meet all BS standards in line with the canopy as required.
11. Cooker hood
  - a) Will be 3.0 meters and will over hang the appliances by a minimum of 150mm
12. Equipment used under cooker hood total width 2585mm
  - a) 2 x 16L table top fryers (2 x 3kW) (685mm)
  - b) 2 x 5L table top fryers (2 x 2.5kW) (550mm)
  - c) 2 x 5L table top fryer (2x 2.5kW) (550mm)
  - d) 2 x induction hob (2 x 3 kW) (480mm)
13. System Operation
  - a) The fan will give an extraction rate of 2260M<sup>3</sup>/h
  - b) The kitchen volume is 74m<sup>3</sup>
14. The flue
  - a) The extraction fan will be positioned as shown on the photograph at point 7. The grease filters in the hood, the carbon filter within the odour control unit and the exhaust velocity will be sufficient for our use. The unit adjacent to us (The Body Branch) has the same external exhaust as we propose.
15. Noise
  - a) Noise from fan 62dBA
  - b) See fan specification attached for details. Point 6 above
  - c) Hours operating will be the same as the opening times
16. Maintenance
  - a) Grease filters in the hood will be cleaned daily
  - b) Inspection of the ducting and fans will be carried out every 6 months
17. Air make up will be supplied by a vent.

### Grease Trap

18. Sink to be installed is a 40 litre single sink and the grease trap being installed is suitable upto 75L sinks. This will ensure a satisfactory size to accommodate an additional sink for emptying dirty mop water.
19. See attached information sheet

## Appendix 3: Risk Assessment for Odour

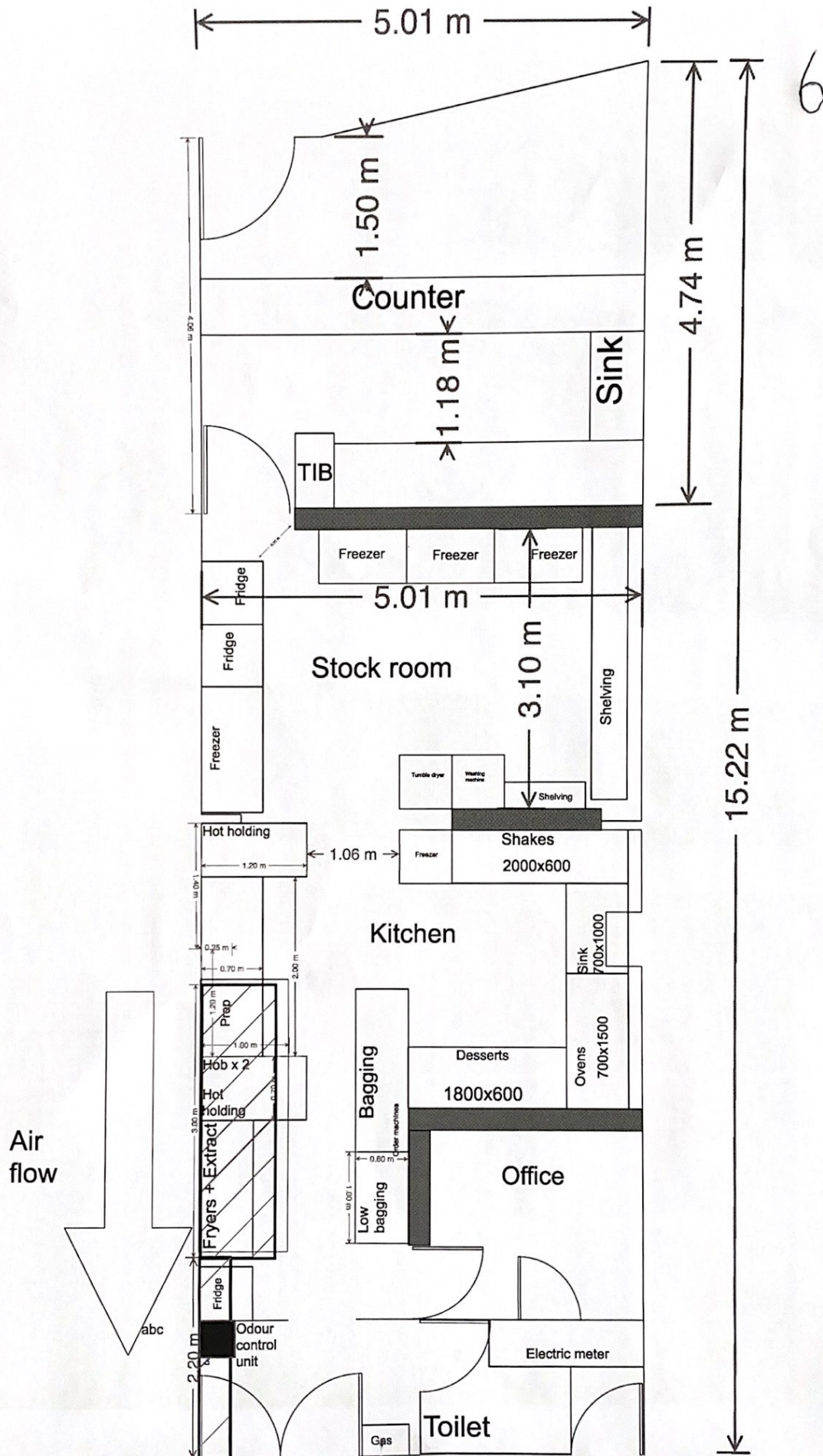
Odour control must be designed to prevent odour nuisance in a given situation. The following score methodology is suggested as a means of determining odour control requirements using a simple risk assessment approach. The odour control requirements considered here are consistent with the performance requirements listed in this report.

| Impact Risk   | Odour Control Requirement     | Significance Score* |
|---------------|-------------------------------|---------------------|
| Low to Medium | Low level odour control       | Less than 20        |
| High          | High level odour control      | 20 to 35            |
| Very high     | Very high level odour control | more than 35        |

\* based on the sum of contributions from dispersion, proximity of receptors, size of kitchen and cooking type:

| Criteria                                | Score     | Score | Details                                                                                                                                        |
|-----------------------------------------|-----------|-------|------------------------------------------------------------------------------------------------------------------------------------------------|
| Dispersion                              | Very poor | 20    | Low level discharge, discharge into courtyard or restriction on stack.                                                                         |
|                                         | Poor      | 15    | Not low level but below eaves, or discharge at below 10 m/s.                                                                                   |
|                                         | Moderate  | 10    | Discharging 1m above eaves at 10 -15 m/s.                                                                                                      |
|                                         | Good      | 5     | Discharging 1m above ridge at 15 m/s.                                                                                                          |
| Proximity of receptors                  | Close     | 10    | Closest sensitive receptor less than 20m from kitchen discharge.                                                                               |
|                                         | Medium    | 5     | Closest sensitive receptor between 20 and 100m from kitchen discharge.                                                                         |
|                                         | Far       | 1     | Closest sensitive receptor more than 100m from kitchen discharge <sup>1</sup> .                                                                |
| Size of kitchen                         | Large     | 5     | More than 100 covers or large sized take away.                                                                                                 |
|                                         | Medium    | 3     | Between 30 and 100 covers or medium sized take away.                                                                                           |
|                                         | Small     | 1     | Less than 30 covers or small take away <sup>1</sup> .                                                                                          |
| Cooking type (odour and grease loading) | Very high | 10    | Pub (high level of fried food), fried chicken, burgers or fish & chips. <i>Turkish, Middle Eastern or any premises cooking with solid fuel</i> |
|                                         | High      | 7     | Vietnamese, Thai, Indian, <i>Japanese, Chinese, steakhouse</i>                                                                                 |
|                                         | Medium    | 4     | Cantonese, <i>Italian, French, Pizza (gas fired),</i>                                                                                          |
|                                         | Low       | 1     | Most pubs (no fried food, mainly reheating and sandwiches etc), <i>Tea rooms</i> <sup>1</sup>                                                  |

**Note 1:** A planner may take a pragmatic view when assessing whether certain low risk kitchens require any odour abatement to be fitted. In reaching this decision the Planner may consider the nature of the food being cooked and/or the size of kitchen and/or its location.

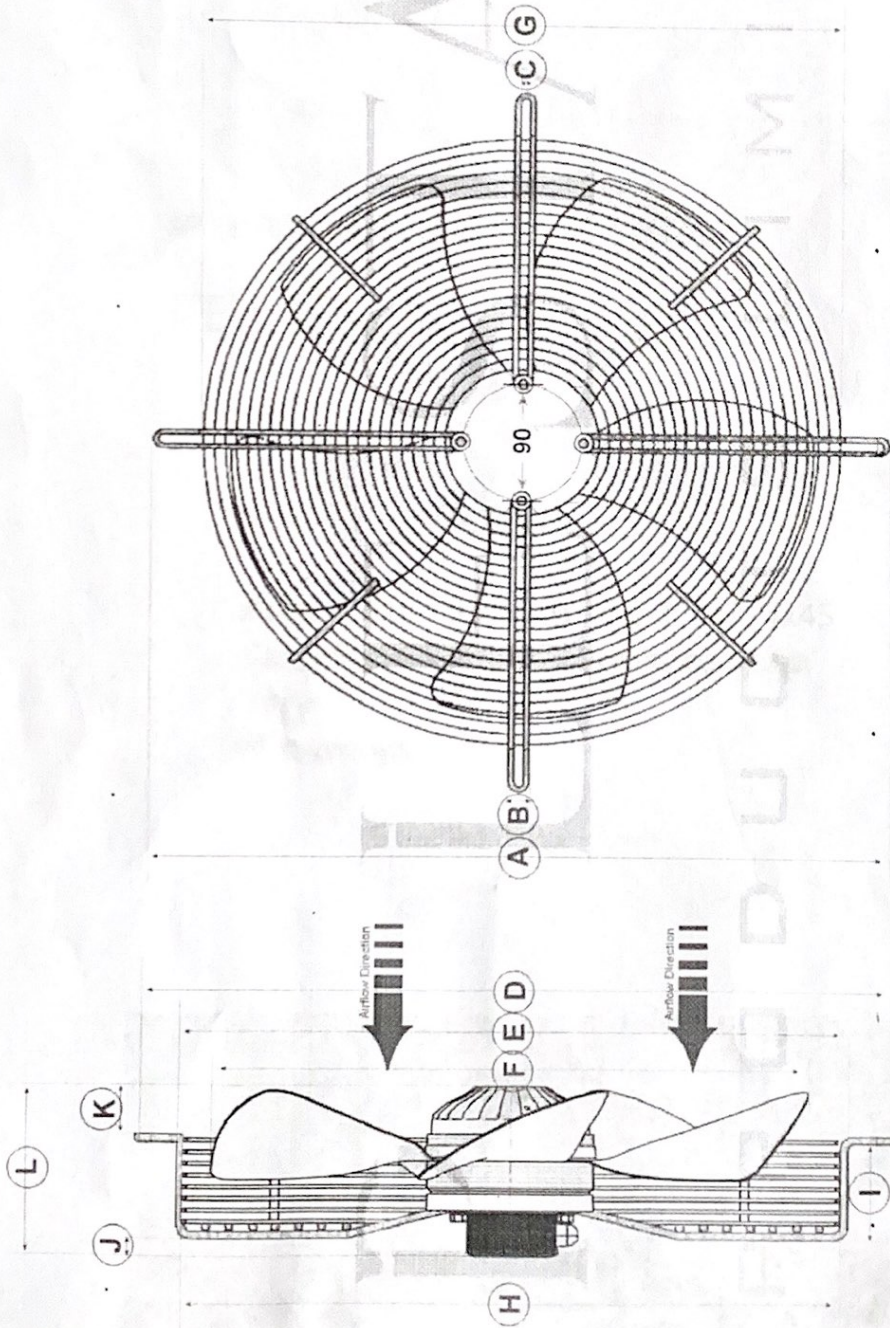


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Drawing Version 01

|   |                            |     |
|---|----------------------------|-----|
| A | Total Width                | 455 |
| B | Fixing point width         | 20  |
| C | Slot width                 | 9.5 |
| D | Fixing point lug outer PCD | 434 |
| E | Fixing point lug inner PCD | 403 |
| F | Fan blade diameter         | 356 |
| G | Basket outer diameter      | 399 |
| H | Basket inner diameter      | 376 |
| I | Basket depth               | 82  |
| J | Junction box protrusion    | 45  |
| K | Fan blade/motor protrusion | 45  |
| L | Overall depth              | 172 |



All measurements shown are in millimeters  
Measurements shown have manufacturing tolerances of  $\pm 2\text{mm}$

|                                                                                     |  |               |                  |           |                                |      |  |  |  |
|-------------------------------------------------------------------------------------|--|---------------|------------------|-----------|--------------------------------|------|--|--|--|
| POLE STAR PRODUCTS LIMITED                                                          |  |               |                  |           |                                |      |  |  |  |
| Product Code                                                                        |  | GMA1-350S4-1  |                  |           |                                |      |  |  |  |
| Projection Angle                                                                    |  | A4            |                  |           |                                |      |  |  |  |
| Scale:                                                                              |  | Sheet: 1 of 1 |                  |           |                                |      |  |  |  |
|  |  |               |                  |           |                                |      |  |  |  |
| POLE STAR                                                                           |  |               |                  |           |                                |      |  |  |  |
| PRODUCTS LIMITED                                                                    |  |               |                  |           |                                |      |  |  |  |
| PSC                                                                                 |  | Speed (RPM)   | 1380             | Bearings  | Ball                           |      |  |  |  |
| for                                                                                 |  | 220-240       | Motor Protection | Th. Prot. | Weight (Kg)                    | 4.8  |  |  |  |
| Lugs (V)                                                                            |  | 50-60         | Insulation Class | F         | Air Volume (M <sup>3</sup> /h) | 2260 |  |  |  |
| Capacity (Hz)                                                                       |  | 140           | Protection Class | IP54      | Noise Level (dBA)              | 62   |  |  |  |
| per In/Out (W)                                                                      |  | 0.65          | Temp. Range      | -30 +60   | Capacitor (µF)                 | 4.0  |  |  |  |
| tent (A)                                                                            |  |               |                  |           |                                |      |  |  |  |

10:02



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AIR FILTERS > CANOPY > MESH > GF > GF2

## ITEM DETAILS

GF2-1616

GREASE FILTER 16X16X2

**Actual Size HxWxD (mm):** 394x394x45

**Capacity:** 559m<sup>3</sup>/hr | **Pressure Drop:**

18Pa

**Net Weight:** 1.27kg



**FREE SHIPPING**

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**Information****Downloads****Delivery****Customer Reviews (3)**

Stainless Steel Grease Trap. Durable corrosion free, high quality steel construction with fully welded seams for improved strength and durability. Complies with BS EN 1825-1:2004 and designed in accordance with BS EN 1825-2:2002.

**Key Features**

- Minimise Drain Cleaning Call-Out Charges
- Improved Wastewater Discharge Quality
- Air Tight Seal - Eliminate Unwanted Odours
- Corrosion Free Construction
- Uses Standard Multifit Connections
- 5 Year "No Quibble" Warranty

**Technical Specification**

- Model KGB-18
- Size 650 x 450 x 325mm (w x l x h)
- Inlet / Outlet Size (mm) 50
- Grease Capacity (kg) 18
- Capacity to Inlet Outlet (L) 75
- Meals Per Day 100 to 150
- Flow Rate (LPM) 89
- Height to Outlet (mm) 285



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