



BY EMAIL TO: Matthew.Phillips@wrexham.gov.uk

Monday, 24 October 2016

Dear Matthew

Re: Application P/2016/0924

With reference to your e-mail of 20 October 2016, regarding the above proposal please find below details of the extraction and odour systems, which are the same as agreed as being acceptable on the original approval for the takeaway reference p/2011/0684.

Kitchen Extract System, comprising Stainless Steel high velocity discharge system, made up of 450 inline Fan size with type 2 control panel and gas interlink via current sensors, all in accordance with:

- HVCA Standard for Kitchen Ventilation Systems, DW 171, 1999{21};
- HVCA Standard for Cleanliness of Ventilation Systems, TR 17, 2002[22];
- HVCA Specification for Sheet Metal ductwork, DW 144, 1988

ODOUR CONTROL SYSTEM

Oxidation using ozone and activated oxygen ions is used to treat odour emissions from commercial and industrial kitchen processes (DEFRA, 2005: Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems).

PCL Xtract 2100 series
Grade 304 stainless steel
Volume flow rate : up to 1.0m³/s per unit
Prefiltration grade : Coarse Pre-filter
250W; fully automatic

The Xtract has been specifically designed for use in commercial kitchens. The system injects ozone and ions into the kitchen extraction ductwork where it assists in the reduction of odours. These polluting elements are oxidized in a chemical reaction which results in the production of carbon dioxide and water vapour. The ozone itself is consumed during the process and is converted back into oxygen.

The extractor's ductwork will have 2x silencers plus high velocity cowl.



I trust that the above information will now enable the relevant condition No3 of planning consent P/2016/0546 to be discharged.

Yours

Yours sincerely

A handwritten signature in black ink, appearing to read 'Dave Richards', followed by a long horizontal line.

Dave Richards
Associate
Dave@planning-group.co.uk