



PLANNING APPLICATIONS COMMITTEE

30 MARCH 2022

ADDITIONAL INFORMATION

AGENDA ITEM	ACTION	WARDS AFFECTED	PAGE NO	
<b><u>UPDATE AGENDA</u></b>				
8.	PALMER PARK PAVILION AND ASSOCIATED BUILDING - PROPOSAL TO ADD TO THE LIST OF LOCALLY IMPORTANT BUILDINGS AND STRUCTURES	Decision	PARK	5 - 6
11.	201585/FUL & 201586/ADV - 109A OXFORD ROAD	Decision	ABBEY	7 - 32
12.	200142/FUL - 109B OXFORD ROAD	Decision	ABBEY	33 - 74
14.	182252/OUT - 80 CAVERSHAM ROAD	Decision	ABBEY	75 - 76
16.	220190/REG3 - VARIOUS ADDRESSES IN BRAMSHAW ROAD, WIMBORNE GARDENS, THIRLMERE AVE, RINGWOOD ROAD & LYNDHURST ROAD	Decision	KENTWOOD	77 - 80
17.	211127/REG3 - RANIKHET PRIMARY SCHOOL, SPEY ROAD, TILEHURST	Decision	NORCOT	81 - 82

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# Agenda Annex

## UPDATE SHEET AND ORDER OF CONSIDERATION

Planning Applications Committee - 30<sup>th</sup> March 2022

Item 08 - Update for Palmer Park Local Listing report

### Items with speaking:

Item No. 14 Page 143 Ward Abbey  
Application Number 182252  
Application type Outline Planning Approval  
Address 80 Caversham Road, Reading, RG1 1AA  
Planning Officer presenting Jonathan Markwell \*UPDATE\*  
Objectors:

Agent: Jonathan Dart - Bell Tower Community Association  
Barry Kitcherside

Item No. 11 Page 91 Ward Abbey  
Application Number 201585 Full Planning Approval & 201586 Advertisement Consent  
Address 109a Oxford Road, Reading, RG1 7UD  
Planning Officer presenting Julie Williams \*UPDATE\*  
Objectors:

Richard Rowlands - Baker Street Area Neighbourhood Association  
Evelyn Williams - Conservation Area Advisory Committee

Applicant: Mohammed Raja

Item No. 12 Page 105 Ward Abbey  
Application Number 200142  
Application type Full Planning Approval  
Address 109b Oxford Road, Reading, RG1 7UD  
Planning Officer presenting Ethne Humphreys \*UPDATE\*  
Objectors:

Richard Rowlands - Baker Street Area Neighbourhood Association  
Evelyn Williams - Conservation Area Advisory Committee

Agent: Mohammed Sultan Malik

### Items without speaking:

Item No. 13 Page 121 Ward Abbey  
Application Number 200931  
Application type Full Planning Approval  
Address 22a Waylen Street, Reading, RG1 7UR  
Planning Officer presenting Tom Hughes

<b>Item No.</b>	<b>15 Page 251</b>	<b>Ward</b> Abbey
<b>Application Number</b>	220294	
<b>Application type</b>	Regulation 3 Planning Approval	
<b>Address</b>	1 Bedford Road, Reading, RG1 7EU	
<b>Planning Officer presenting</b>	<b>Nathalie Weekes</b>	
<b>Item No.</b>	<b>16 Page 257</b>	<b>Ward</b> Kentwood
<b>Application Number</b>	220190	
<b>Application type</b>	Regulation 3 Planning Approval	
<b>Address</b>	Various Addresses, Bramshaw Road, Reading, RG30 6AT	
<b>Planning Officer presenting</b>	<b>David Brett</b>	<b>*UPDATE*</b>
<b>Item No.</b>	<b>17 Page 271</b>	<b>Ward</b> Norcot
<b>Application Number</b>	211127	
<b>Application type</b>	Regulation 3 Planning Approval	
<b>Address</b>	Ranikhet Primary School, Spey Road, Tilehurst, Reading, RG30 4ED	
<b>Planning Officer presenting</b>	<b>Ethne Humphreys</b>	<b>*UPDATE*</b>

## UPDATE REPORT

BY THE DIRECTOR OF ECONOMIC GROWTH & NEIGHBOURHOOD SERVICES

READING BOROUGH COUNCIL

ITEM NO. 8

PLANNING APPLICATIONS COMMITTEE: 30 March 2022

Ward: Park

**Address:** Palmer Park Pavilion and associated building, Palmer Park, Wokingham Road, Reading, RG6 1LF

**Proposal:** To add Palmer Park Pavilion and associated building, Wokingham Road, Reading, to the List of Locally-Important Buildings and Structures.

### RECOMMENDATION

As per the main report.

## 1. PETITION

- 1.1 This update report provides further information not contained in the main report, which is to note that a petition was presented to Policy Committee by Kathryn McCann on 13<sup>th</sup> December 2021 (Minute 51 refers). The petition was to reopen the Palmer Park toilets and locally list the three heritage buildings (the pavilion, park keepers lodge and toilets). The petition remains live and had 188 signatures at the time of writing. The full text of the petition is below.

*Petition to re-open the Palmer Park Toilets and locally list the three Heritage Buildings*

*During Covid the toilets in the Café and Sports Stadium have been closed to park and play area users, leaving no public facilities in one of Reading's best parks.*

*Please save, restore, and re-open our Palmer Park toilet block.*

*The three buildings - the Park Keepers Lodge, the Pavilion (now Tutu's Ethiopian Café) and the toilet building were all present when the park was opened to the people of Reading in 1891, by George Palmer of Huntley & Palmers. Designed by nationally recognised local architect, William Ravenscroft, these heritage buildings are a focal point in the park and an East Reading landmark.*

*Please locally list, restore and re-open the Palmer Park toilet block!*

*\*The sports stadium toilets are now open again.*

- 1.2 Councillor Rowland responded to the petition in full at Policy Committee, and this including noting that the local listing would be considered at a future meeting of PAC. The other aspect of the petition, about re-opening the toilets, is not directly relevant to this consideration.
- 1.3 The recommendation of the report is to add the Pavilion and associated building and entrance gates to the Local List. This recommendation is unchanged by the petition, but this is being reported for completeness.

2. WARD COUNCILLORS RESPONSE

- 2.1 The main report should have reported that a response was received from Park ward councillors Rob White and Brenda McGonigle in support of the nomination, as follows:

*We would like to record our support for the application for local listing of the three heritage buildings in Palmer Park. They are landmark buildings in East Reading viewed from park and nearby roads and should be protected for future generations.*

*Their historical associations with George Palmer and therefore with Huntley and Palmers are the history of Reading itself. Designer, local architect William Ravenscroft, left his individual mark on much of Reading with buildings around the town and these are worthy of preservation.*

*Sadly, one of those heritage buildings, the original Victorian toilet block, has been left to rot. The process demanded of privately owned buildings has not followed by the Local Authority. Were it privately owned an internal inspection by officers would have been carried out and the urgent works needed to weatherproof and protect the building would have been enforced by law if required.*

*We hope that, whilst not providing powerful protection under the planning process, local listing will at least send a powerful message that we will respect and protect our heritage in Reading.*

*These three buildings also have valuable uses to the park and the people of East Reading as housing, café, and toilets.*

*We are very happy to support the call to locally list all three, and to reinstate as soon as possible the toilets as a well-managed and much needed toilet in one of Reading's best destination parks.*

- 2.2 The recommendation of the main report remains unchanged.

## UPDATE REPORT

BY THE EXECUTIVE DIRECTOR FOR ECONOMIC GROWTH AND NEIGHBOURHOOD SERVICES  
 READING BOROUGH COUNCIL  
 PLANNING APPLICATIONS COMMITTEE: 30 March 2022

ITEM NO. 11 page 91

Ward: Abbey

App No.: 201585/FUL

Address: 109a Oxford Road, Reading, RG1 7UD

Proposal: Change of use from an estate agent use class E to a restaurant and hot food takeaway sui generis use class

App No: 201586/ADV

Proposal: New fascia and projecting sign

Applicant: ARA FT Investment Ltd t/a Fat Twins Reading

Deadline: 12/03/2021 Extended to 10<sup>th</sup> December 2021

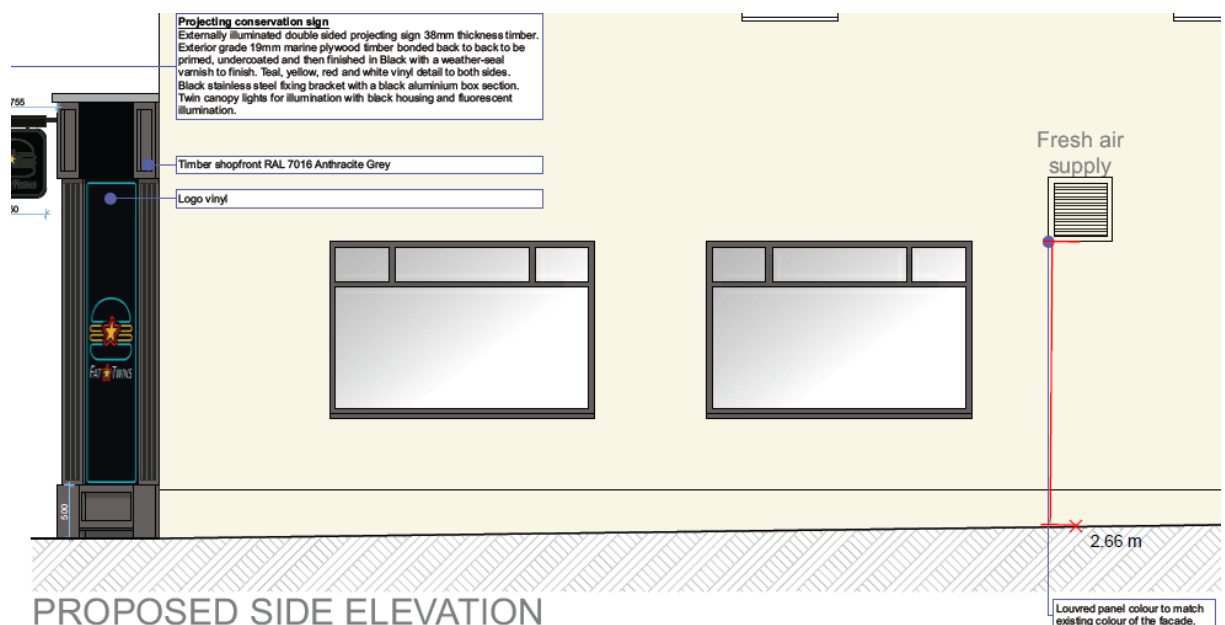
## RECOMMENDATION:

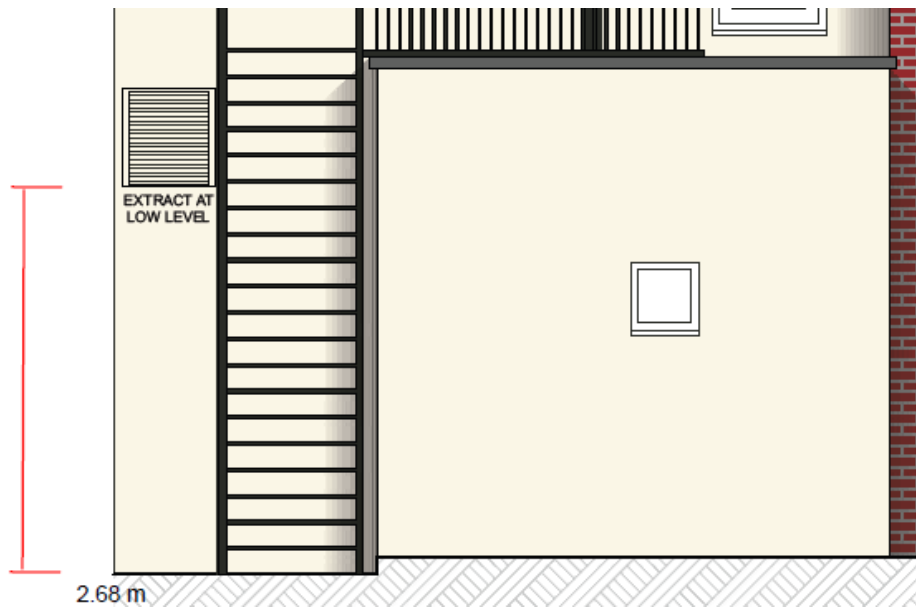
Grant planning permission and advertisement consent as set out on main report.

### 1. Additional Information

1.1 Detail of the Noise Mitigation and Odour Extraction Installations by Springfield which would use carbon filtration and an electrostatic precipitator system specifically designed to eliminate odours from the proposed use is appended to this update. An addition to the design, an enclosure to the fan was submitted and accepted by the Council's Environmental Protection Officer as providing acceptable measures to control nuisance from noise - see main report for more detail.

1.2 The inlet, as proposed to be positioned on the side (Zinzan Street) elevation, measures 0.5m by 0.5 m and located at least 2.6 m up from the ground level, so above head height from most people. The outlet on the rear elevation measures 0.6m by 0.6 m and also located at least 2.6m above ground level.





### 1.3 Detail of the Litter Management Plan (recommended to be a condition)

Fat Twins is a responsible business and are committed to minimising their impact on the environment, promoting good waste management practice. This policy sets out their approach to managing their environmental impact from waste. Fat Twins aim for continual improvement in mitigating direct environmental impact, reducing use of natural resources and preventing pollution. Fat Twins will:

- Ensure compliance with all environmental legislation applicable to their business and operations.
- Ensure that any waste created through the business will be disposed of in a safe and environmentally friendly manner.
- Staff will be instructed to regularly check around the premises to ensure that any litter left outside of the immediate vicinity of the business will be collected and disposed of.
- Ensure that waste bins are provided for customers close to the exit doors and made visible with clear signage so that customers are encouraged to dispose of their waste in store rather than take with them.
- Ensure that recyclable waste generated from the shop operation is separated from non-recyclable waste.
- Enter into an agreement with a private contractor such as Veolia for the separate weekly collection of both regular waste and recyclable waste

## 2. **Petition received**

- 2.1 The main report failed to mention a petition presented to Councillor Page on 28<sup>th</sup> April 2021 for consideration by Committee, which was due to consider the application that evening. The petition was signed by 35 local residents and is attached as appendix 2.

Case Officer: Julie Williams



## Design and Specification For Kitchen Ventilation System

### Proposed property:

Fat Twins  
109a Oxford Road  
Reading  
RG1 7UD

### Date:

12<sup>th</sup> January 2021



### Type of Cooking:

Burger Bar

### Ref:

Revised Low level discharge

**Introduction**

**Proposed system specification**

**Canopy information**

**Baffle filter information**

**Esp precipitator unit (Eliminate the oil, smoke and grease) First stage**

**Activated Carbon filter information**

**Extraction system information**

**Extraction fan details**

**Attenuator information**

**Air supply system**

**cleaning and Maintenance**

**Summary of detailed information attached in this specification**

Extraction:

Volume m3/second	Resistance	Discharge Velocity	Dwell time of Carbon	Noise level
0.96 M3/sec	300pa	9.70	0.36 Sec ESP3000e	41 dba

Supply:

Volume m3/second	Resistance	Replacement Percentage	Air Filter	Noise level
0.82 M3/sec	120 Pa	85%	EU4	39 dba

Type of Cooking:

Cuisine	Discharge cowl Type	Discharge Termination	Carbon Size	Pre-filter
Burger Bar	Bird beak Cowl	Low level Cut off cowl	Single	Synthetic

## Introduction

### Canopy design

With the canopy supplied we have based the extraction airflow duty on the cooking type appliances underneath and calculated the volume required to capture the grease-laden air And heat removal over the appliances used.

Our Kitchen extraction Canopies are manufactured out of 430 or 304 grade stainless Steel. Stainless steel baffle filters within the canopy housing fully welded drain channel and complete with grease tap or grease pot.



#### Grease Tap

A stainless steel ball valve with plastic lever handle, threaded if want to make a permanent grease run off to grease pack.

These are installed at one or each end of the canopy, where the grease runs down the welded drain channel, turn the tap Anti-clockwise and drain off any excess grease or oil and wash with hot soapy water and turn lever clock wise to shut off.



#### Grease Pot

Installed in bottom plenum a removable pot at one or each end of the canopy, where the grease runs through hole above into the drain pot, remove the pot and dispose of the grease appropriately, wash out with hot soapy water and re-fit by pushing back into the slides, wash drain channel with hot soapy water and drain off any excess grease or oil.

This is for good house keeping for cleaning grease daily and is easily accessible

**Our canopies are installed at a working height of 2000mm to 2100mm underneath the canopy. 300mm overhang on front and sides of appliances.**

## Proposed system specification

Brief description of site requirement

Low Level Discharge on the rear wall with a cut off cowl with bird mesh, Electrostatic precipitator mounted internally to eliminate smoke and grease particles, a activated Carbon Filtration to neutralise the odours before discharging at low level, fan and silencer mounted internally on anti-vibration hangers.

Due to the nature of the building all the extraction plant to be mounted internally which will require bulk heads in the ceiling due to Low ceiling levels.

The Odour neutralising system will reduce any odour, emanating from the premises.

This proposed system to be mounted or hung on anti-vibration mountings to reduce any reverberation type vibration from the extraction system, travelling through the building.

Access doors installed in ducting system 2-3 metre centres for cleaning and maintenance.

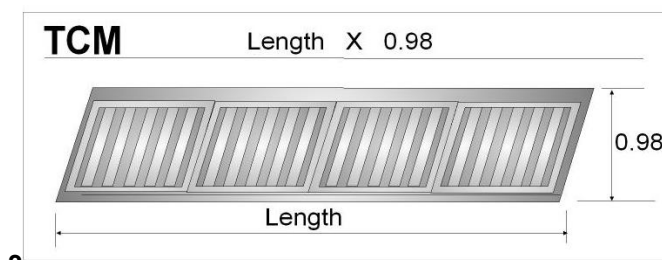
**We can confirm that the design and specification for the extraction system at the above address is in accordance to DW172 specification.**

### Canopy information

Above Griddle hot plate 2000mmx1100mm canopy and a 1500mm x 1100mm above fryers, this will give a combined canopy size for calculations of:

3500mm (long) x 1100 mm (wide) 430 grade, brushed stainless steel wall canopy, complete with stainless steel baffle filters. Incorporated within each canopy would be a full length plenum built filter housing to accommodate 6off, 500mm (wide) x 500mm (high) x 50mm (deep) grease filters. Only extracting from electric deep fat fryers.

Length Metre	Width Metre	Type	Grade Satin	No: of filters	Filter Size	Filter Type	Canopy Style
C	3.50	Wall	430	6	500x500	Baffle	Box



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### FVM Canopy Calculation volume based on total face velocity

Length		Width		M <sup>2</sup>		Velocity		Volume m3/second
3.50	X	1.10	=	3.85	X	0.35	=	1.34 M3/sec

### TCM Canopy volume based on face velocity required extraction through sloping filter plenum

Length		Width		M <sup>2</sup>		Velocity		Volume m3/second
3.50	X	0.98	=	3.43	X	0.35	=	1.20 M3/sec

Guide line if equipment not known at this stage or if known can be worked out on Co-efficiency.

### Minimum Requirements For Canopy

Velocity requirements:

Light loading – 0.25 m/s (applies to steaming ovens, boiling pans, stock-pot stoves) Pizza shop, bakery

Medium loading – 0.35 m/s (applies to deep fat fryers, solid and open top ranges and griddles) cafes, pubs

**Heavy loading – 0.5 m/s (applies to char grills, specialist broiler units) Indian, Chinese, kebab shops.**

### Baffle filter information



It is universally recognised that there is an increasing need to maintain & improve hygiene standards & reduce fire hazards within kitchens. The Baffle Grease filter accomplishes both needs through its clever design of interlocking baffles that provide a tortuous route for the passage of air through the filter by creating two rapid 180° air direction changes simultaneously. The grease molecules having a far greater inertial force than air impact themselves on the vanes.

A series of vertical Stainless Steel vanes are housed in a channel frame, with each of the baffles strategically aligned to provide the highest potential for grease removal.

Due to the smooth nature of the vanes the grease naturally runs downwards, through the drainage holes and into the collecting trays normally provided within the canopy holding casings.

### Esp precipitator unit (Eliminate the oil, smoke and grease) First stage



- Eliminates up to 98% of smoke, oil and grease particles, Filters particles down to sub-micron levels
- Produces Ozone to help reduce malodours, Designed with an integral sump
- Modular in design. Specifically designed for commercial kitchen application
- Energy efficient: – uses no more than 50W
- Greatly reduces grease build-up within the duct run

### Activated Carbon filter information 2<sup>nd</sup> stage



The carbon filter is the ideal solution for a modular approach to fume removal. Activated carbon dates back many years. In the First World War, gas masks were filled with activated carbon to remove chlorine gas.

Today a wide range of carbon filters to deal with many noxious fumes and gases, whilst maintaining high levels of strength and low-pressure loss.

Manufactured from a number of carbon biscuits held in a vee formation within a corrosion-proof metal casing, these are sealed into the frames of our filters using polymer, which eliminates the possibility of any air bypass around the carbon.

Type 8 carbon filter features: High quality carbon – all grades available  
 Robust modular construction: Low-pressure losses: High carbon content

### Assessment For Odour Neutralisation

Maintenance must be carried out to ensure these performance levels are always achieved.

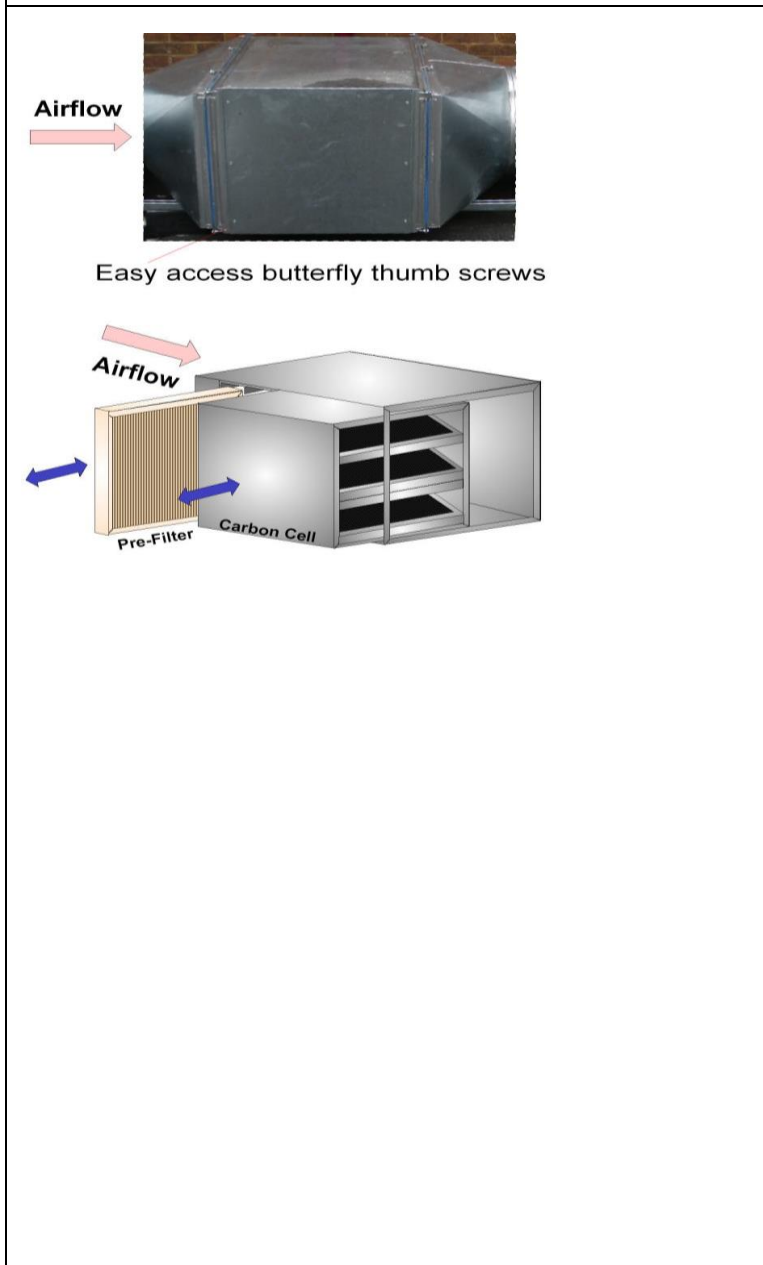
Type	Width	Height	Length	M2 Area	Pre-filters fitted
Single activated carbon	600	600	900	0.36	V Pleat Synthetic

### Odour control method

Area M2	Multiply	Length	Divided	Volume m3/sec	Equals	Seconds dwell Time
0.36	x	0.90	÷	1.20	=	0.27
Synthetic fitted to take out any large particulates						0.03
Achieving a Total dwell time (seconds)						0.30

### Typical required residence dwell times for various cooking Premises

Cooking Establishment	Capacity Required	Residence Time (seconds)
Canteen, Cafes, English style normal kitchen and restaurants	Normal'	0.1 – 0.2
Kitchens producing large amounts of fried foods or Concentrated cooking of Burgers, Takeaways	2 times 'normal'	0.2 – 0.4
Indian restaurants, Chinese, Kebabs etc. (spices etc.) Excess of onions or garlic smells from cooking.	3 times 'normal' but 4 times in Extreme cases	0.3 – 0.6 (up to 0.8 in Extreme cases)



The filtered air-stream will be free from grease and cooking particulates.

## Extraction system information

Galvanised mild steel sheet of lock-formed ducting in accordance with DW144. Constructed from hot-dip galvanized steel sheet. Joints and spigots sealed with High-pressure ducting sealant, which complies with HVCA specification DW144.

Off the top of the canopies to one common extraction duct running to the rear of the premises, with a Esp 3000e electrostatic precipitator remove smoke first stage filtration, then to a activated carbon filter to deal with the odour with a 450mm Mixed flow fan, silencer and speed controller. With the ducting through rear wall to a cut off cowl with bird mesh

Criteria: which our design is based on regarding airflow velocities.

**High velocity cowl:** 10-15 M/sec to give a high efflux velocity to disperse higher into the atmosphere and dilution.

**Duct velocities should be as follows:** Extract (m/s) Main runs 6-8 M/sec with the branch and spigots 5-7 M/sec.

## Type of discharge cowl:

**500sq Cut off cowl with mesh would be discharging @ 9.60 M/sec.**

500mm mesh guard to increase velocity

Volume 1.20 M3/sec divided by 0.125 M<sup>2</sup> = 9.60 M/sec this will create a higher efflux velocity to discharge high into the atmosphere.

## Extraction fan details

Located Internally 4 pole, single-phase mixed flow fan at the designed **Duty: 1.20 M3/sec @ 250 Pascal's resistance.**

## Grease filter resistance

Baffle filters	Quantity	System Volume	Equals each	Resistance in Pascal's
500x500	6	1.20 M3/sec	0.20 m3/sec	35 pa

## System resistance calculations

*	Extraction system	Pascal's
1	Low level discharge cowl with bird guard and system	30 pa
1	Activated Carbon Filter unit	140 pa
6	Baffle grease filters	35 pa
1	Electrostatic precipitator ESP3000e	95 pa
		<b>300 pa</b>

## Selected Fan Details

Fan Model	Type	Volume m3/sec	Resistance	Speed rpm	Phase	Noise level @ 3 metres
MUB 450E4	Mixed flow	1.20	300 Pascal's	1342	1	56 dba

## Attenuator information

To reduce the discharge noise we would install a 600mm x 600mm x 450mm long splitter attenuator with baffles silencer panels, which would reduce noise by 15 decibels.

Noise level the source	56 dba
Silencer reduction after fan	-15 dba
Total noise level at 3 metres from discharge cowl	41 dba

## MUB 042 500E4-A2 Multifan

Voltage	Frequency	Watts	Amps	S/Current	Temp	Class	Enc	Spl @ 3mtrs	KG
240 V	50Hz	458	3.04 A	---	55 C	F	55	56 db(A)	54

## MUB 042 500E4-A2 Multifan description details



- Speed-controllable
- Modular system
- Integral thermal contacts
- Low sound level
- Flexible airflow direction due to removable panels
- Installation in any mounting position
- Maintenance-free and reliable

The MUB fans size 500E4 have an impeller with backward curved blades, manufactured from aluminium.

The MUB 500E4 is equipped with external rotor motors fully speed controllable. Motor protection is done by thermal contacts, which have to be connected to an external motor protection device. The casing consists of a corrosion-resistant aluminium frame with fibreglass reinforced plastic corners of PA6; highly shock-resistant.

The double skin panels are manufactured from galvanised steel with 20 mm mineral wool insulation. To avoid condensation the profile is provided with a separate chamber to fix screws.

The Multi-box fans are delivered for straight through airflow but can easily be rebuilt due to removable panels. This allows flexible ventilation solutions. The MUB can also be used as extract- or supply air unit in air handling units. Installation in any mounting position is possible.

## Mid-frequency band, Hz

	Hz	Tot	63	125	250	500	1k	2k	4k	8k
LwA Inlet	dB(A)	75	62	64	68	70	69	66	61	54
LwA Outlet	dB(A)	77	64	66	70	72	71	68	63	56
LwA Surrounding	dB(A)	59	46	48	52	54	53	50	45	38

Measuring point:  $qv = 1,06 \text{ m}^3/\text{s}$ ,  $Ps = 250 \text{ Pa}$



## Air supply system

### Replacement air

It is advisable to install an air supply system either built into the front of the canopy with the fan and ducting mounted in the wall or through ceiling diffusers.

Fan complete with silencer and speed controller, supplying fresh ambient air through grilles mounted in the canopies front face.

Supplying fresh ambient air to replace approximately 85% of the extract flow rate volume of the extracted air.

**Extraction Duty: 1.20 M3/sec 78% of the volume to be replaced Duty: 0.94 M3/sec**

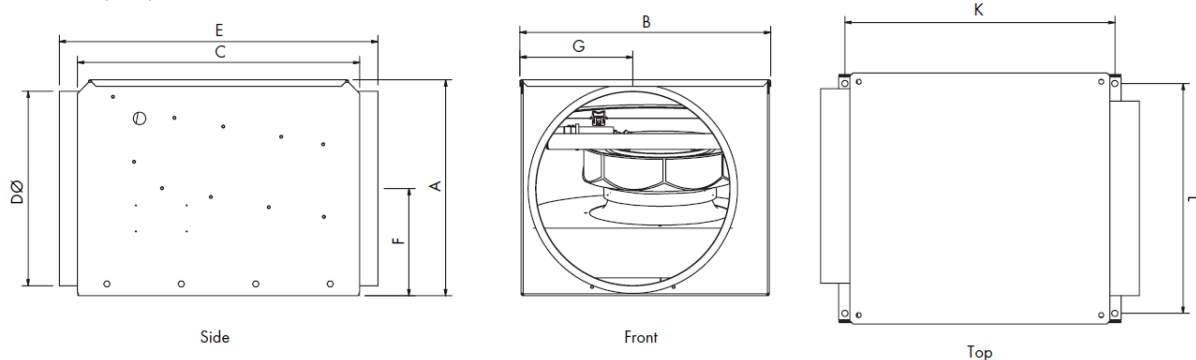
### System resistance calculations

*	Supply system	Pascal's
1	Weather louver	45
1	EU4 Filter box	35
1	Grilles and ducting	20
<b>Total static resistance on the system</b>		<b>100</b>

### Selected Fan Details

Fan Model	Type	Volume m3/sec	Resistance	Speed rpm	Phase	Noise level @ 3 metres
QP400C	Backward Curved	0.82	120 Pascal's	1340	1	62 dba

Dimensions (mm)



Stock Ref	A	B	C	∅D	E	F	G	K	L	kg
QP400C	456	572	730	400	792	227	243	710	540	46

Dia.	Motor Phase	Stock Ref	r.p.m	Curve Ref.	m <sup>3</sup> /s @ Pa					Motor kW	S.C. Amps	F.L.C Amps	dba @ 3m
					0	100	200	300	400				
400	1	QP400C	1340	6	1.05	0.94	0.79	0.53	0.32	0.47	5.9	2.33	39

## Quiet Pack (QP)

- 'O' Class rated acoustically treated casing, ensuring minimum duct and breakout noise levels
- Air volumes up to 1.59m<sup>3</sup>/s
- Suitable for external pressures up to 500Pa
- Designed to suit duct diameters from 100 to 500mm
- Operating Temperatures from -15°C up to +40°C
- Speed Controllable
- Quality Assurance to BS EN ISO 9001:1994
- Performance tested to BS848 Part 1 1980



The Quiet Pack in-line acoustic fans are as supplied from Roof Units, designed around a high performance centrifugal impeller, offering a highly efficient, quiet and compact in-line acoustic fan.

The Quiet Pack fan range is manufactured from prime quality galvanised sheet steel, ensuring a robust in-line fan for those tough site conditions.

Quiet Pack casings are suitable for internal mounting and internally treated with an 'O' class rated acoustic foam, which offers the benefits of excellent low level duct bound and breakout sound levels, in addition self extinguishing properties, zero burn rate, resistant to ignition, and no toxic fumes.

Quiet Pack fans are suitable for circular ducting ranging in sizes 100, 125, 150, 160, 200, 250, 315, 400 and 500mm, with air volumes from 0.016m<sup>3</sup>/s to 1.8m<sup>3</sup>/s and pressure development of up to 500Pa.

The casing are specially designed to allow the unit to be mounted via drop rods or anti vibration mounts, ensuring a quick and easy solution to installation of the Quiet Pack in-line acoustic fans. All manufacturing processes of the Quiet Pack fan units are computer designed and controlled to BS EN ISO 9001 Standards.

### Impellers

The motor and backward curved impeller is factory matched, statically and dynamically balanced on precision machines, to DIN ISO 1940 Grade 6.3, to give quiet, vibration free running.

### Motors

Motor insulation Class B, suitable for operating temperatures from -15°C to +40°C and atmospheres up to 95% RH.

All sizes are ideally suitable for speed control by electronic or voltage reduction. Vent-Axia would recommend that a voltage reduction Auto Transformer speed controller is used with all Quiet Pack units to ensure minimum noise levels during speed control and to eliminate any possibility of harmonic noise levels which may occur when using electronic speed controllers at lower speeds.

### Performance

The fan performance is in accordance with tests to BS848 Part 1 1980, with the fan sound levels measured in a reverberant chamber in accordance with BS848 Part 2 1985.

### Quality Assurance

Design and manufacture is in accordance with the standard for quality management systems BS EN ISO 9001:1994.

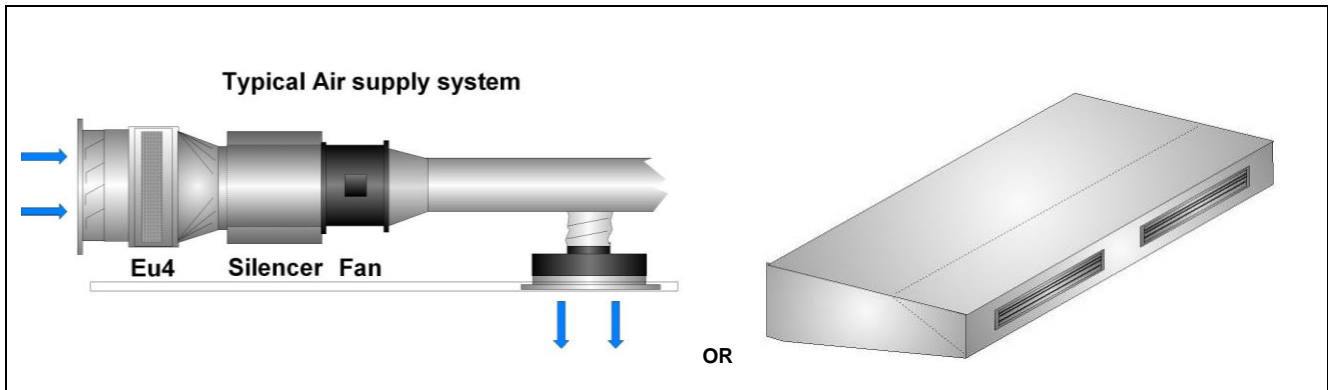
### Accessories

A full range of accessories are available with the Fan Box range of fans such as:

- Auto Transformer Speed Controllers
- Electronic Speed Controllers
- D.O.L Starters
- Standard, Acoustic & Thermal Flexible Ducting
- Pre-Panel or Secondary Bag Filters
- Electric Heater Batteries
- Backdraught Shutters
- In-line Attenuators
- Wall & Roof Terminals
- Fast Clamps

To reduce the discharge breakout noise we would install a 450mm Diameter x 450mm long attenuator, which would reduce to noise by 15 decibels.

Noise level the source	39 dba
Distance factor from source to exhaust cowl 3 metres	- 3 dba
Total noise level at 3 metres from discharge cowl	36dba



## J: cleaning and Maintenance

### General guidelines to cleaning and maintaining an extraction system

The fans and ducting have been situated to maximise the full extraction potential, It is important that the following procedures are carried out as stipulated.

The canopy must be externally cleaned on a weekly basis.

All grease filters must be cleaned at Least three times a week using hot soapy water, to avoid grease carry over.

### Cleaning and maintenance of extraction system:

The canopy and full extraction system must be professionally deep cleaned no later than twelve months after installation and certified.

Failure to adhere to these guidelines will prevent the system working to its full potential, and odours may arise due to grease residue inside the ducting giving a carry over.

### Summary Cleaning Information

#### Canopy

Wash down weekly with hot soapy water ensures all fat channels are clear and clean.

#### Grease Filters

Clean at least three times a week using hot soapy water.

Ensure oil and fat outlets are clear and clean.

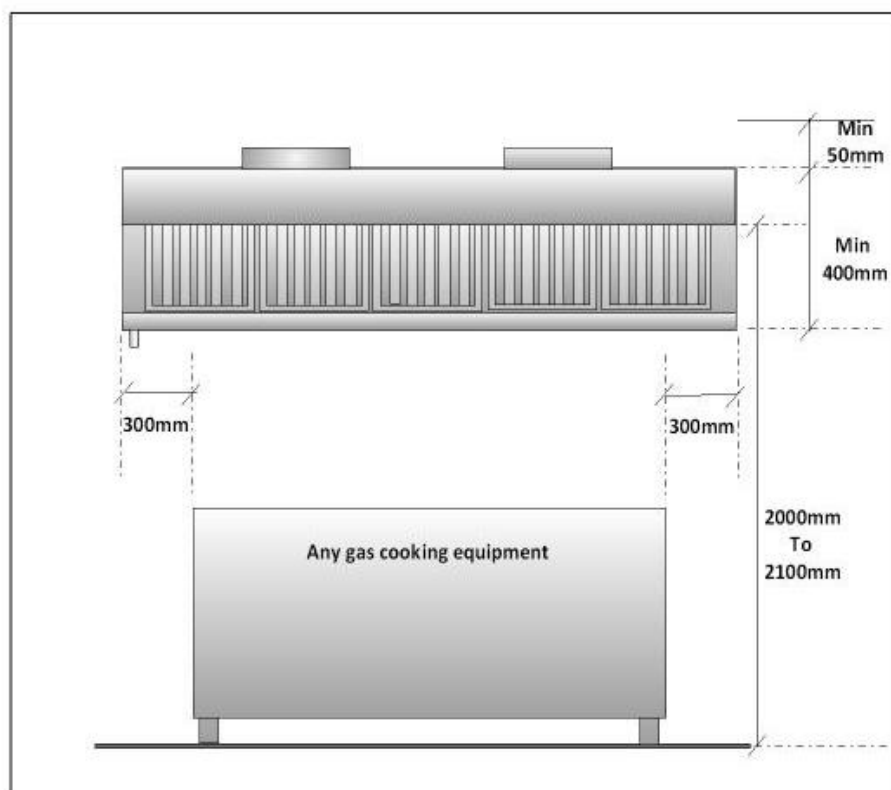
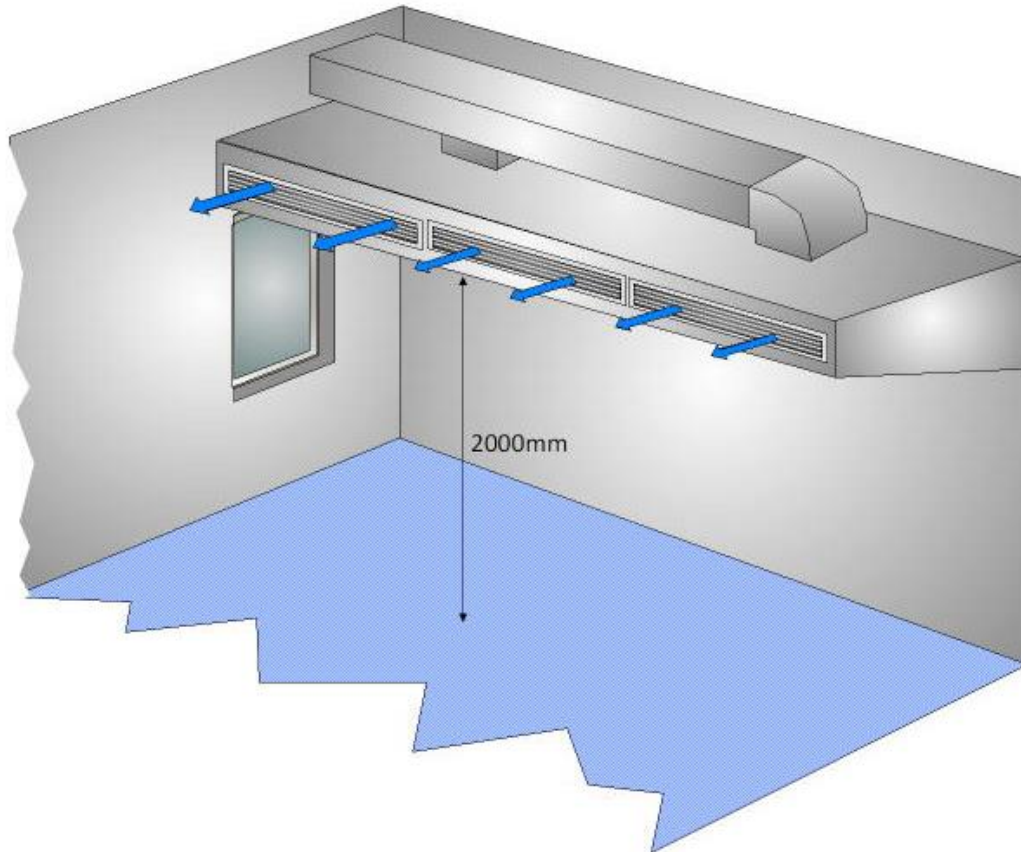
Replace filters with the drainage slots at the bottom facing down.

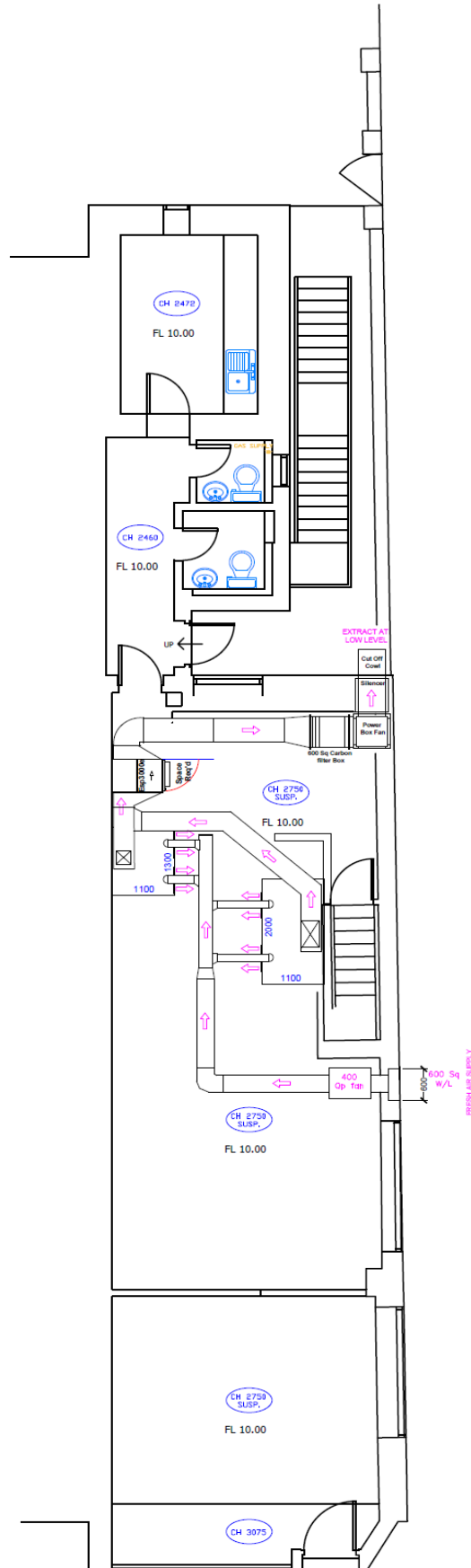
#### Carbon Filters

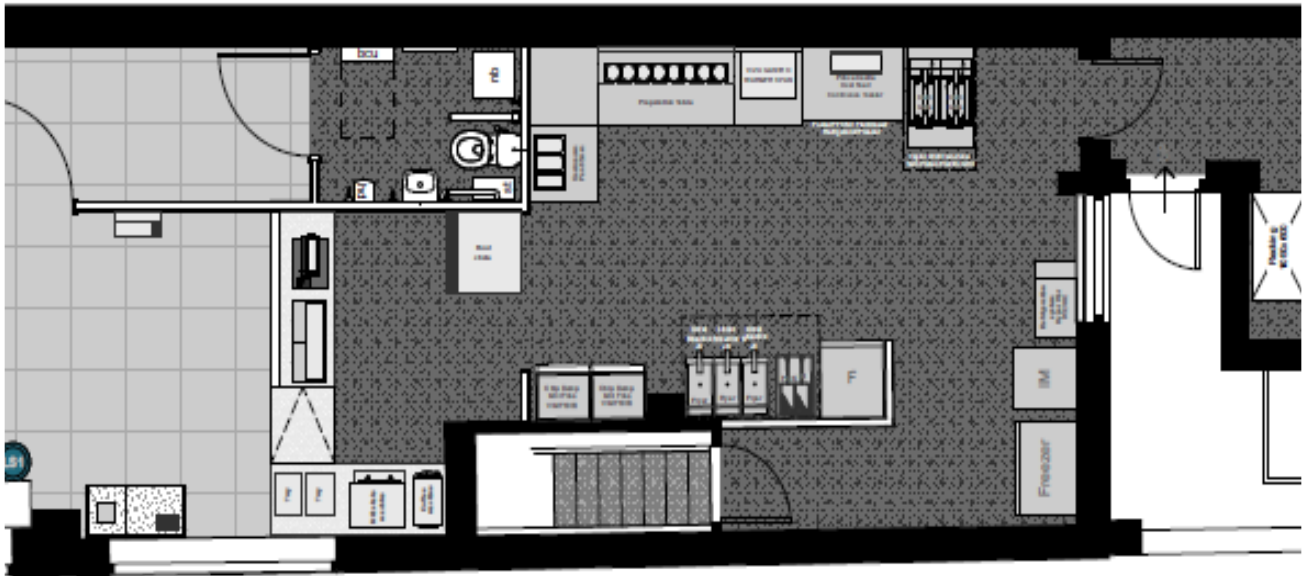
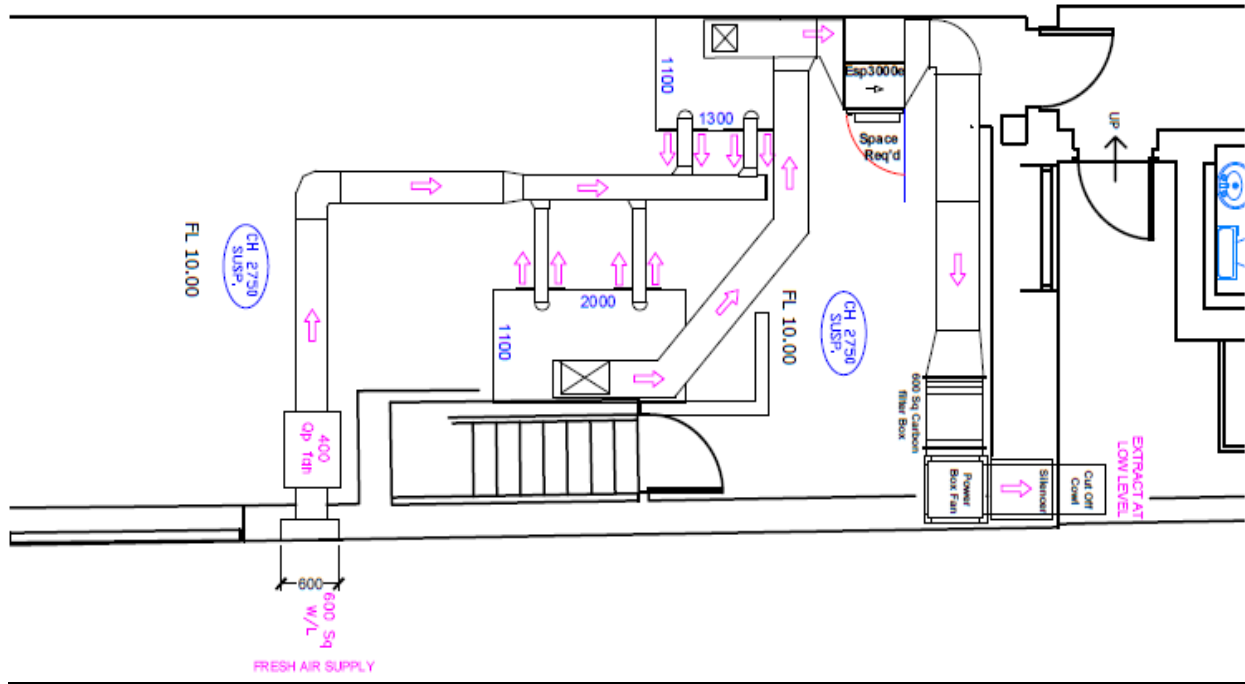
Inspect for signs off grease build up monthly. Change- manufactures Recommendation

Every eight - twelve months depending on hours used and type of deposits left on the Filters.

Proposed schematic view of typical extraction canopy



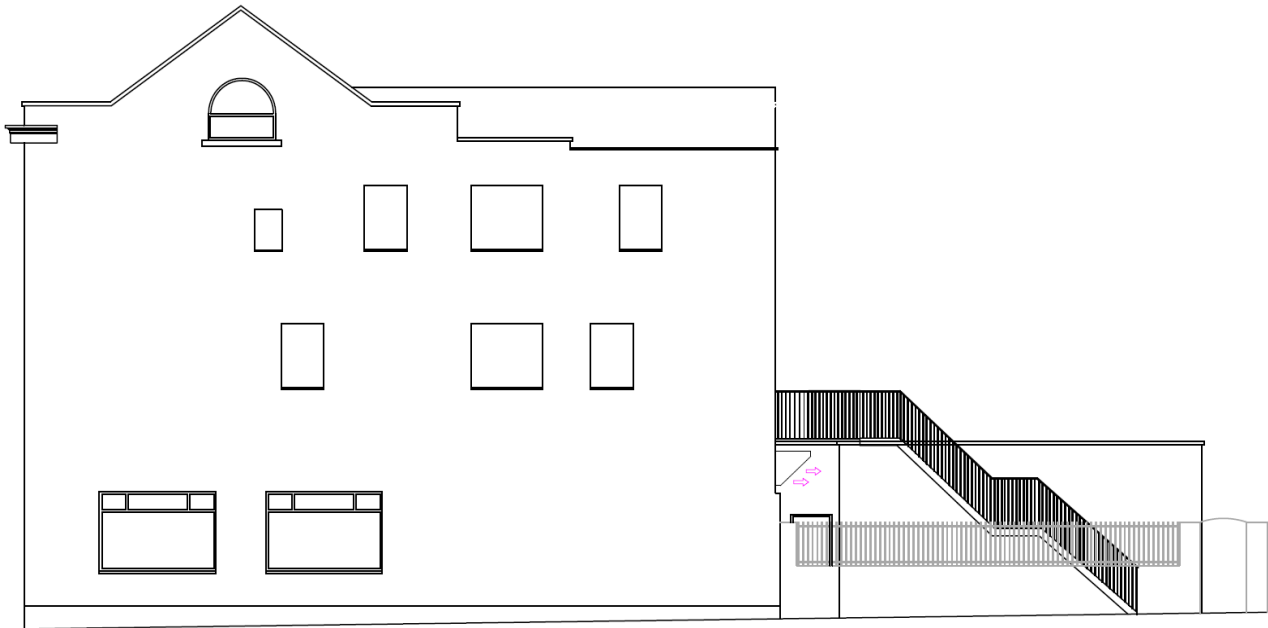




Proposed schematic view of elevation at rear



REAR ELEVATION



SIDE ELEVATION







## AIRGARD™ FEATURES

- Rolled stainless steel section with safety edge on frame and blades.
- Welded construction.
- Folding handles.
- Drain holes.
- Optional mesh to front and rear.

## TYPE 2 COMMERCIAL KITCHEN FILTER

For use in commercial kitchens and ventilation to extract grease laden air and act as a fire barrier. Fire barriers prevent any cooking flames traveling past the extract canopy. The new Type 2 is a development of customers requesting certain attributes for the baffle filter, the main ones being rolled edges on frame and blades. The Type 2 is available in 20mm or 45mm depths only, this is required for the filter to operate at a constant efficiency and to protect the system as a flame barrier as tested to European Standard DIN 18869-5. The Type 2 Baffle design has a higher grease filtration efficiency than other baffle filters on the market due to the blade design and spacing. Pressure drops and test results please see the enclosed chart below.

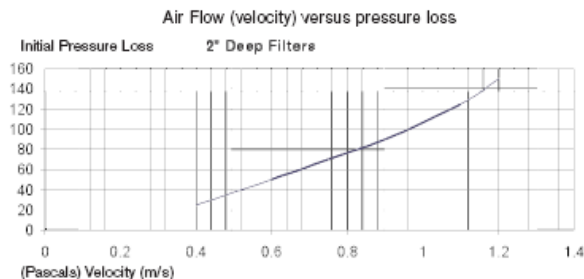
## MATERIAL SPECIFICATIONS

As standard, all baffles are Stainless Steel 430 with a polished finish. (Other finishes and material are available)

## TECHNICAL SPECIFICATIONS

Longar specifies the Baffle Filter as height x width x thickness. The handles are fixed to the height and drain holes punched on the width. The length of the baffle is the height, please ensure correct orientation is given when ordering.

H x W x D Actual Size (mm)	
243 x 395 x 45	496 x 395 x 45
243 x 496 x 45	496 x 496 x 45
395 x 395 x 45	597 x 597 x 45
395 x 496 x 45	624 x 395 x 45
444 x 444 x 45	Custom sizes are available



## PACKAGING

All filters are packed in secure corrugated cardboard cartons, tape sealed for protection against dust and other contaminants.

Longar Industries Limited  
 Unit 25, Glenmore Business Park, Colebrook Way, Weyhill Road, Andover SP10 3GZ  
 Tel: 01264 332993 Fax: 01264 332994 www.longar.co.uk

## LONGAR INDUSTRIES LIMITED



### FEATURES

- High quality carbon
- Robust modular construction
- High carbon content
- Special sizes available on request
- Available with handles and seals
- Low pressure losses

### ACTIVATED CARBON UNITS (ACU)

For a modular approach to fume removal the ACU is the ideal solution. The ACU unit is manufactured from a number of carbon biscuits held in a vee formation within a corrosion proof metal casing. The carbon biscuits inside the units are 25mm thick and are also sealed into the frames using polymer which eliminates the possibility of any air by-pass around the carbon.

### PRE-FILTRATION

Carbon filters are designed to remove fumes and odours and are therefore not able to filter fine particles and dust. If left unprotected, the life of the carbon is severely reduced. To protect the filters use pleated and bag filters to the correct grade; this will depend on the environment.

### SIDE ACCESS HOUSINGS

These are housings which encompass the Activated Carbon Unit along with the Pre-Filtration (such as Bag/Panel Filters). All housings have a side panel which is removable so that access can be gained easily to replace the filters.

This type of housing is ideal for adding to existing installations such as catering extracts or industrial ventilation systems.

Options are available depending on the application.

### APPLICATIONS

Activated Carbon dates back many years. In the first World War gas masks were filled with activated carbon granules to remove chlorine gas. Today Longar produces a wide range of carbon filters to deal with many noxious fumes and gases, whilst maintaining high levels of strength and low pressure loss.

Major uses of carbon are in areas where toxic or offensive odours need eliminating. For example sewage works, hospitals, slaughterhouses, restaurant kitchens, airports, toilets, wash rooms, laboratories, office blocks and many more.

## ACTIVATED CARBON

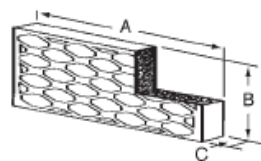
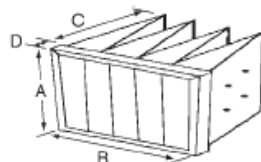
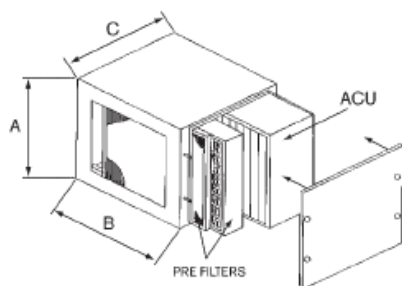
Activated carbon is different from the normal type of loose carbon granule panel in some ways. Firstly, and most importantly, activated carbon granules are fixed and set in position through a thermo-chemical process. With the loose fill granule carbon filters there is a tendency for the granules to rub against each other causing bedding down of the granules and excess dust which would need further filtration.

In addition, bedding down will also allow odours and toxic fumes to by-pass the filter.

The bonding process in our activated carbon filters joins the carbon granules by the points, leaving the pores free to absorb the unwanted contaminants.

This type of construction produces a strong carbon biscuit, which requires no internal structure to support the filter.

Width	Height	Depth	Panels	Flow and pressure loss @ 0.12 secs contact time		Flow and pressure loss @ 0.24 secs contact time	
				M <sup>3</sup> /sec	PA	M <sup>3</sup> /sec	PA
mm	mm	mm					
597	597	147	12	0.230	125	0.115	40
597	597	297	12	0.450	125	0.225	40
597	597	447	12	0.705	125	0.353	40
597	597	597	12	0.940	125	0.470	40
292	597	147	6	0.115	125	0.058	40
292	597	297	6	0.225	125	0.113	40
292	597	447	6	0.353	125	0.176	40
292	597	597	6	0.470	125	0.235	40



## CARBON PLEATED PANEL & BAG FILTERS

The Pleated Panels like the Carbon Bag filters are made from non-woven synthetic filter media which is impregnated with activated carbon.

This type of filter is a good solution for less demanding applications, and an inexpensive alternative to the granular carbon filters.

Due to the nature of the product, they can not offer the same life or dwell time associated with ACUs or the Carbon panel filters.

Available in various sizes.

## ACTIVATED CARBON PANELS

The carbon biscuits are sealed into steel frames, a scrim is then added to protect the carbon surface from dust contamination. Sealing the carbon blocks in a frame stops any air by-pass, whilst protecting and supporting the carbon block. Please view the price list for stock sizes. Custom sizes are also available.

### Longar Industries Limited

Unit 25, Glenmore Business Park, Colebrook Way, Weyhill Road, Andover SP10 3GZ

Tel: 01264 332993 Fax: 01264 332994

# Electrostatic Precipitation (ESP) Filter Unit



## Technical and Operations Manual

For Models: ESP 1500EI  
ESP 3000EI  
ESP 4500EI  
ESP 6000EI

## 2.2 Features

The following features are applicable to all four models covered by this manual:

- They can be installed outside without an additional weather housing.  
The Unit's casings is fully weatherproofed, with the Main Door components having an IP Rating of 64 and the Door Assemblies themselves being tightly sealed to the main chassis.
- The ionisation voltage runs at a negative potential which enhances both the ionisation of particles and their consequent precipitation and the production of ozone which helps eliminate odours in a kitchen environment.
- A high degree of efficiency, with power consumption between 20 Watts and 50 Watts, depending on the model.
- The Unit can be linked to a Building Management System (BMS) via a suitable relay mounted on the DIN rail (See: *Connecting the Unit to a Building Management System on page 21*).
- All internal components are designed for easy removal.
- The Mesh Filters (Pre and Post) are designed to drain independently and the Collector Cell is designed to be efficient, robust and effective.
- The Collector Cells and Filter Carriers can be easily removed for cleaning.
- The Collector Cells can be fitted with ionisation wires or with stainless steel spiked ioniser blades.
- All internal surfaces are as smooth and as free from screw and rivet heads as practically possible to allow for ease of cleaning.
- Fully welded sumps prevent leakage of collected grease. The inward sloping edges of the sumps encourage the flow of grease away from both the ducting and either side of the Unit.
- The Door Assemblies are designed to allow the Unit to be quickly reconfigured for different airflow directions.

## 2.3 Operating Principles

Commercial kitchen exhaust pollution is composed of two distinct phases:

- The particulate phase; oil, smoke and grease particles.
- The gaseous or odour phase.

### 2.3.1 Oil, Smoke and Grease Filtration

The primary function of Purified Air's range of Electrostatic Precipitators (ESPs) is to effectively filter the particulate phase (oil, smoke and grease) of extracted kitchen fumes.

The Unit covered by this manual utilises an ionisation process to filter particulates in the exhaust down to a sub-micron level, with an efficiency of up to 98% when fitted correctly.

The ESP Filters have been exclusively designed for filtering extracted kitchen fumes and have integral sumps built in to collect the oil and grease particles. This not only simplifies servicing but eradicates potentially dangerous spillage from the bottom of the Unit.

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**PETITION AGAINST 109A OXFORD ROAD becoming a FAST FOOD TAKE-AWAY ESTABLISHMENT**

We, the undersigned local residents of Zinzan Street, reject the proposal of a second fast-food take-away restaurant right at the entrance to our street from the Oxford Road at 109A Oxford Road.

The Pepe's Peri Peri restaurant at the corner of 109B has, since it went in, caused horrific levels of foul odours all along the street and for those that live within 60m or so if it, has caused our homes and interiors to smell of the grease and fast-food smell constantly. Frequently, you can smell the odour all the way to the end of Zinzan Street at its intersection with Baker Street. The owners are local, but they do not seem to care about this inconvenience to residents as they have not cared to properly clean and care for the extraction equipment and it seems that Reading Borough Council cannot manage to fix this issue for residents either (as this has been going on for nearly 2 years now). The new shop proposed doesn't even have local owners. How will this be managed, if local owners can't even be controlled?

Now we have come to understand that at 109A across Zinzan Street on the other side is also looking to convert to a fast-food establishment "Fat Boys Burger Bar" with an extractor fan designed to send more odours straight down Zinzan Street.

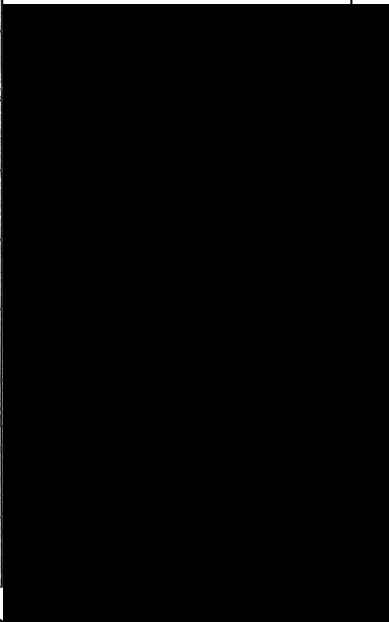
**ODOUR:** We have enough to deal with the odour from one of these establishments, (Pepe's Peri Peri) that has never seemed to be brought under control. We do not need a second out-going vent positioned to send even more cooking odours directly down our street and into our homes. Many people on the street live in small 1-2 room flats and many only have the possibility of using a front window onto the street for ventilation, so it is not really nice to only have the option of fast-food grease smells. We have no faith that this will be anything but twice the trouble.

**TOO MANY FAST-FOOD ESTABLISHMENTS IN THE AREA:** If 109A were to become a fast-food take-away establishment, this would place 3 fast food /take away establishments right in a row on the Oxford Road (Punjab Grill, Fat Boys and the Pepe's Peri Peri at the entrance to our street) with another 3 right across the Oxford Road between the IDR and Zinzan St intersection. This is to our mind, in excess of the amount needed in our neighbourhood and none are really offering a good quality food for a healthy living diet.

**CONSTANT RUBBISH MESS/FLY- TIPPING and RATS:** Furthermore, the back parking area behind 109A has had years and years of poor control over rubbish collection and constantly has accumulated fly- tipping in the car park, even though it has recently been gated. There are still bins left outside that area, and we only suspect that the added accumulation of rubbish from yet another fast-food will make this worse. It certainly will not improve matters. There seem to be so many cars parked in the car park, there is no room for more commercial-sized rubbish bins.

We would urge Reading Borough Council to turn this application down and to give the local residents a chance for a decent reduction of odours into our homes and reduce the vermin and rats that are so attracted to the back parking area already of 109/109A Oxford Road.

**We are at saturation point. Please let us have a decent quality of life.**

NAME (please PRINT)	ADDRESS (please PRINT)	SIGNATURE	Additional COMMENTS:	
<i>Keith Walsh</i>	<i>28 Zinzan St</i>			
<i>Richard Baxter</i>	<i>5 Carey St.</i>			
<i>SHAWN JACK</i>	<i>13 ZINZAN ST</i>			
<i>GABRIEL WILLIAMS</i>	<i>13 ZINZAN ST</i>			
<i>JAMES WADLEY</i>	<i>13 ZINZAN ST</i>			
<i>PETRI CA HEVLEA</i>	<i>109 B OXFORD RD</i>			<i>aggravated wife - barely coping with it.</i>
<i>Jane Yang</i>	<i>3 Zinzan Street</i>			
<i>PETRA MOON</i>	<i>11, ZINZAN</i>			

5 April

NAME (please PRINT)	ADDRESS (please PRINT)	SIGNATURE	Additional COMMENTS:
PAUL BILLYARD	8 ZINZAN ST	[Redacted]	
SRIKANTH	16 ZINZAN ST	[Redacted]	
Cosmina Lavornic	16 Zinzan ST	[Redacted]	Too many
Shiva Prasad	17A Zinzan	[Redacted]	
LINASH RAT	17 ZINZAN ST	[Redacted]	Smell
Phil Bundell	19B ZINZAN	[Redacted]	
VARNSA Bundell	19B ZINZAN	[Redacted]	
APRIAN GEORGE	21 B "	[Redacted]	
Melanie Rocco	20 Zinzan ST	[Redacted]	
AMANI MGAUWA	22 ZINZAN STREET	[Redacted]	
TERRY BROCKWAY	21A ZINZAN ST	[Redacted]	
PHILIP	24 ZINZAN ST	[Redacted]	
ELENA FORTA	24 ZINZAN ST	[Redacted]	Smell
Raj Jhangosa	26 ZINZAN ST	[Redacted]	Smell / Too many
[Signature]	36 Dale E	[Redacted]	
Cecese Lopez	30 Zinzan ST	[Redacted]	Smell
Ang Herman	30 Zinzan ST	[Redacted]	Smell
Aliya Chrobok	41 ZINZAN ST	[Redacted]	Smell
Sylwestev Chrobok	41 ZINZAN STR	[Redacted]	Smell
Richard Parrell	49 ZINZAN ST	[Redacted]	Smell / too many
Sean Burgess	50 Zinzan ST	[Redacted]	Smell / neat
Paula Piec	50 Basement	[Redacted]	Smell
Katarzyna Szymanska	27 Zinzan Street	[Redacted]	Smell
Sindymon	33 ZINZAN ST	[Redacted]	Smell
Reshma Nurraeram	25 Basement Flat	[Redacted]	litter
NAN KACHNWA A A	Zinzan street	[Redacted]	

resident (39) 39 ZINZAN ST X → too many / rving area

37 + 8 = 35 signatures



## UPDATE REPORT

<b>BY THE DIRECTOR OF ECONOMIC GROWTH AND NEIGHBOURHOOD SERVICES</b>	<b>ITEM NO. 12</b>
<b>READING BOROUGH COUNCIL</b>	<b>Page no: 125</b>
<b>PLANNING APPLICATIONS COMMITTEE: 30<sup>th</sup> March 2022</b>	

**Ward:** Abbey

**App No:** 200142

**Address:** 109b Oxford Road, Reading, RG1 7UD

**Proposals:** Change of use from sui generis (betting shop) to A3 restaurant with ancillary A5 takeaway and replacement shopfront (Part retrospective)

**Applicant:** Express Team Ltd

**Deadline:** 9<sup>th</sup> April 2021

### RECOMMENDATION:

**REFUSE planning permission**

#### 1. Additional information received - clarification

- 1.1 Since the public of the main agenda report, the applicant has pointed out that additional information submitted in the period between the first Committee and this Committee has not been referenced in the main report. The information consists of a standard manufacturer's manual for a Purified Air O.N.100 Odour Neutraliser (Appendix 1, attached). The manual describes the unit as being designed to be installed downstream of the extraction hood and upstream of the extraction fan. It works by injecting an odour neutralising chemical into the airstream extracted from the kitchen. The applicant suggests that this, added to the system design "Design and Specification for Odour Abatement Risk" by Springfield Catering Direct, dated 5 May 2020, (received 29<sup>th</sup> January 2020), would suitably mitigate odours.
- 1.2 This additional information was reviewed by the Council's Environmental Protection team. Although it may transpire that this may be a positive addition to the designed system, a number of matters remain unresolved and the uncertainty described in the main report remains:
  - This retrospective application seeks to retain the existing system (albeit with modifications).
  - There is a good deal of uncertainty as to the system that has been installed following the admission by the applicant (email of 23 June 2021) that it has not been installed as specified.
  - The Purified Air details (page 7) warn that the airstream must first be cleaned of the majority of particulate contaminants made up of hydrocarbons and grease vapour, leaving only the odour to be treated by the O.N.100. This is a key issue, the email of 23 June 2021 referred to in the main report throws doubt as to the carbon filtration installed.

- The submitted Purified Air details is a standard manufacturer publication, there is no detail as to how this would be fitted to the existing system, or that the specifications meet the site-specific requirements.
- It is apparent that the proposals remain incomplete. A complete design proposal is needed, including a detailed survey of the existing system, an assessment of its deficiencies, and a step-by-step schedule of changes required to be made to the installed system acceptable - if indeed this is possible (it may require more extensive replacement beyond the scope of the current application).

### **3. Conclusion**

- 3.1 The officer recommendation remains to refuse planning permission for the reasons as outlined in the main report.

**Case Officer: Ethne Humphreys**

# O.N.100 Odour Neutraliser



## Technical and Operations Manual



---

## Using this manual

This manual is intended to be used as a work of reference for professional, properly trained and authorised users to assist them in safely installing, using, maintaining and repairing the Unit mentioned on the cover of this document.

Please note that it is strongly recommended that training is given by Purified Air Limited prior to operatives attempting to carry out maintenance or repair work on this Unit.

---

## Copyright Statement

### **All rights reserved**

No part of this publication may be copied or published by means of printing, photocopying, microfilm or otherwise without prior written consent of the manufacturer. This restriction also applies to the corresponding drawings and diagrams.

The information given in this manual has been collected for the general convenience of our clients. It has been based on general data pertaining to construction material properties and working methods known to us at the time of issue of the document and is therefore subject, at any time, to change or amendment and the right to change or amend is hereby expressly reserved. The instructions in this publication only serve as a guideline for installation, use, maintenance and repair of the model mentioned on the cover page of this document.

This manual is to be used for the standard model of the Unit of the type given on the cover page. Thus the manufacturer cannot be held responsible for any damage resulting from the application of this manual to the version actually delivered to you.

This manual has been written with great care. However, the manufacturer cannot be held responsible, either for any errors occurring in this manual or their consequences.

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## 1. Safety

### 1.1 Introduction

Everyone working on or with the Unit must be familiar with the contents of this manual and must strictly observe the instructions herein.

The Management should instruct personnel in accordance with this manual and observe all instructions and directions given herein.

**Note:** Always follow the steps for any instructions in this manual in the order given.

Always keep this manual with the Unit.

The user of the Unit is always fully responsible for observing all applicable local safety instructions and regulations.

Specific working conditions or selected accessories may require additional safety instructions. Contact your supplier immediately if you detect a potential danger when using the Unit.

## 1.2 Safety Warnings and Instructions

The following symbols and notifications are used in this manual:



**WARNING!**

Used to indicate where there is a risk of injury or death.



**WARNING! - DANGER OF ELECTRIC SHOCK!**

Used to indicate where there is a risk of injury or death from electric shock.



**CAUTION**

Used to indicate where there is a risk of damage to equipment.



**INFORMATION**

Important information or useful hints about usage.



**RECYCLING**

Recycling information.



**WEEE REGULATIONS**

Used to ensure that waste electrical equipment is disposed of correctly.



**ENVIRONMENTAL HAZARD**

Used to indicate where a biological substance threatens the health of living organisms especially humans.



**HARMFUL IRRITANT**

Used to indicate a substance causing temporary or reversible inflammation of living tissue.

### 1.3 Pictograms, Warnings and Instructions Displayed on the Unit

The pictograms, warning and instructions attached to the Unit are part of the safety features.

They must not be covered or removed and must be present and legible during the entire life of the Unit.

- Immediately replace or repair damaged or illegible pictograms, warnings and instructions.



Figure 1 - Unit Label



Figure 2 - O.N.100 Labels

## 1.4 Safety Features



### CAUTION

- All safety features must be correctly fitted and can only be removed for maintenance and repair jobs by skilled and authorised service engineers.
- The Unit must not be used if the safety features are not fully present or defective.
- The safety features should be regularly checked for their proper functioning and, if defective, should be immediately repaired.

## 1.5 Safety Warnings and Cautions

To guard against injury, basic safety precautions should be observed, including the following before attempting to use the Unit:



### WARNING! RISK OF EXPLOSION!

The Unit is not explosion-proof rated. It can cause sparks and should therefore not be used in areas with an explosion risk.



### WARNING!

- Fire Hazard! Never use the Unit for extracting and/or filtering inflammable, glowing or burning particles or solids or liquids.
- Never use the Unit for extracting and/or filtering aggressive fumes (such as hydrochloric acid) or sharp particles.



### WARNING! - DANGER OF ELECTRIC SHOCK!

To avoid electric shock:

- Do not operate Unit without a proper electrical ground/earth.
- Always disconnect power to the Unit and isolate the Unit, before performing any service or maintenance.
- Do not operate the Unit if the power cables are damaged, or if any other damage to the Unit is visible or suspected.
- The supplied utility/mains power must match the power requirements listed on the Unit's rating label.



### ENVIRONMENTAL HAZARD

On spillage a substance which has the potential to threaten the surrounding natural environment.



**HARMFUL IRRITANT**

Corrosive substances cause temporary inflammation of living tissue. Gloves and eye protection must be worn when using corrosive substances.



**CAUTION**

- Make sure the room is always sufficiently ventilated, particularly in smaller confined areas.
- Do not use the Unit at a relative humidity exceeding 75%.
- Do not use the Unit at temperatures below 5°C or above 56°C.
- Check the working environment. Do not allow unauthorised persons to enter the working environment.
- Use common sense. Stay alert and pay attention to your work. Do not use the Unit when you are tired or under the influence of drugs, alcohol or medicine.
- Regularly inspect the Unit and check it for damage.
- Verify the correct functioning of all of the safety features.
- Read and save all notices, warnings and safety instructions received with this Unit.
- Do not alter the construction or design of this Unit.
- Do not remove safety labels or devices.
- Do not use this equipment for other than its intended purpose, as described in this manual.
- Only use original spare parts.
- Keep the operating controls free from dirt and grease.

## 1.6 Modifications

Modification of the Unit is not permitted.

## 1.7 Users

Installation or maintenance of the Unit is exclusively reserved for authorised, trained and qualified users.

Temporary personnel and trainees should only access the Unit under the supervision and responsibility of authorised, trained and qualified users.

## 1.8 Technical Specifications

The technical specifications of the O.N.100 are listed below:

<b>Electrical Supply</b>	220/240V 50Hz
<b>Max Power Consumption</b>	50 Watts
<b>Ionisation Voltage</b>	12kV negative
<b>Max Air Volume</b>	up to 4.16m <sup>3</sup> /sec
<b>Weight:</b>	12.25kg

### 1.8.1 Rating Plate



Figure 3 - O.N.100 Rating Plate

## 2. Product Overview

### 2.1 Intended Use

The O.N.100 is designed to be installed in the extraction ducting of a commercial kitchen, downstream of the extraction hood and upstream of the extraction fan, to remove odours from pre-filtered kitchen extraction system fumes from which particulates have previously been removed.



#### CAUTION

The airstream must first be cleaned of the majority of particulate contaminants made up of hydrocarbons and grease vapour, leaving only the gaseous phase (odour) to be treated by the O.N.100.



#### INFORMATION

To efficiently filter the gaseous phase of particulates, we also supply a full range of electrostatic and passive filtration equipment, including Activated Carbon, Baffle, Mesh, HEPA, Bag and Panel filters.



#### CAUTION

Using the Unit for other purposes is considered contrary to its intended use. The manufacturer accepts no liability for any damage or injury resulting from such use.

### 2.2 Features

When installed correctly, Purified Air's O.N.100 has the following features and associated benefits:

- Instant control of odours via the ELIMINODOR<sup>®</sup> concept, with up to 90% of odours eliminated.  
Dependent on the level of activity within the kitchen, only a faint odour of cooking or ELIMINODOR<sup>®</sup> (the neutralising chemical) will be detected directly at the discharge.
- A visual indication of the neutralising chemical's (ELIMINODOR<sup>®</sup>) level.
- Fully adjustable.
- Simple and economical to maintain.
- Easily installed into new/existing systems.
- No resistance to airflow in the extraction duct.  
The O.N.100 does not cause any pressure drop and can therefore be installed into any new or existing system without needing to upgrade the fan.
- User-friendly controls.

The O.N.100 works by adding an odour neutralising chemical (ELIMINODOR<sup>®</sup>) to the airstream extracted from the kitchen.

The ELIMINODOR<sup>®</sup> neutralising chemical produced by Purified Air Limited combines odour neutralising agents with materials that impart a pleasant scent to the air.

The O.N.100 unit is supplied with an Eliminodor fluid level, float indicator, built into the tank. This provides a volt free contact to indicate when the Eliminodor has reached a low level and requires topping up that can be connected to a BMS system if required.

## 2.3 Operating Principles

After being cleaned of the majority of particulate contaminants by suitable Purified Air Units, the gaseous phase of the contamination passes the O.N.100 Unit for odour elimination by the Odorfoyl process as follows:

1. Ambient air is drawn into the Unit and mixed with the odour neutralising chemical (ELIMINODOR<sup>®</sup>).
2. A vapour is formed which is then ionised to a negative potential of 15,000V by a High Voltage Power Supply.
3. The flow of neutralising chemical (ELIMINODOR<sup>®</sup>) is controlled by the air velocity within the duct therefore, once a system is commissioned and balanced, the optimum dosage will always be supplied.
4. The metal ducting is earthed through the High Voltage Power Supply's circuit giving the contaminants an opposite potential to the negatively charged vapour.
5. The electrostatic difference between the contaminants and the neutralising vapour causes the two to combine, facilitating chemical reactions between them which neutralise the malodour.



- 1 Cooking particulates and odours
- 2 Canopy Grease Filter
- 3 ESP - Particulate Control Unit
- 4 ON100 Odour Control Unit
- 5 ELIMINODOR<sup>®</sup> joins airflow

Figure 4 - O.N.100 Operating Principles



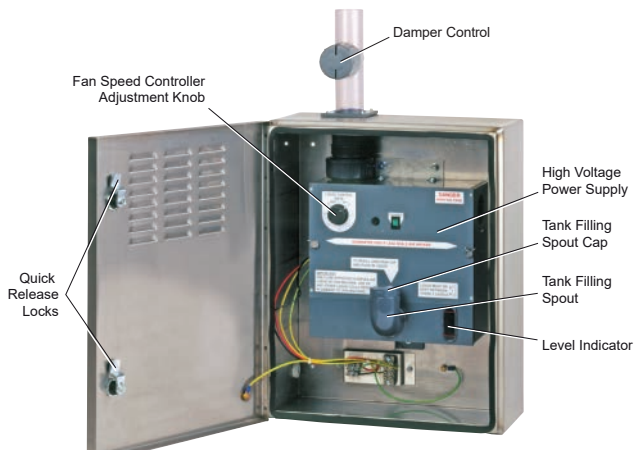
## 2.4 O.N.100 Odour Neutraliser - Components

The O.N.100 Odour Neutraliser comprises:

- A main Unit with a lockable front panel, containing:
  - ▶ A high voltage power supply.
  - ▶ A tank with filling spout and level indicator.
  - ▶ A fan with an adjustable speed controller.
- A Non Conductive Venturi spigot with associated Spigot and Damper Control Assembly.



**Figure 5 - Typical Front Panel and Control Damper Knob**



**Figure 6 - O.N.100 Components and Controls**

### 3. Storage, Unpacking and Handling

#### 3.1 Storage

Prior to installation, each O.N.100 Unit, must be stored in its original packaging in dry conditions.

#### 3.2 Shipping List

Each Unit is shipped with the following:

- O.N.100 Main Unit
- Venturi Tube
- Spigot
- Damper Control Assembly
- x 3 Jubilee Clips
- Can of ELIMINODOR® Neutralising Solution

#### 3.3 Unpacking and Handling

The O.N.100 Unit must only be unpacked by trained, professional installers.

Before installing:

Strip away all packaging, wrapping and strapping (this must only be done by trained, professional installers) and remove the Unit and associated components.



**CAUTION**

See Technical Specifications for the Unit's weight.



Figure 7 - O.N.100 Associated Components

## 4. Installation Guidance

### 4.1 Overview

The Unit can be freestanding on a flat surface or fixed to a wall or duct.

- Wherever the Unit is positioned you should bear in mind that frequent access will be required to replenish the neutralising fluid.



#### CAUTION

- **Never install the Unit in front of entrances and exits which may be used by emergency services.**
- **The O.N.100, wherever possible, should be interfaced with the extract fan.**
- **Installation of the O.N.100 Unit must only be made on the negative pressure side of the fan.**
- **If there is ductwork inside the premises on the positive pressure side of the fan, please ensure that it is completely sealed so as not to let fumes or odour control compounds back into the premises.**
- **Make sure that the Unit is mounted level and upright.**
- **If the O.N.100 Unit is fixed to a wall or duct, ensure that the suspension construction is adequate prior to installing the Unit.**

## 4.2 Model Dimensions

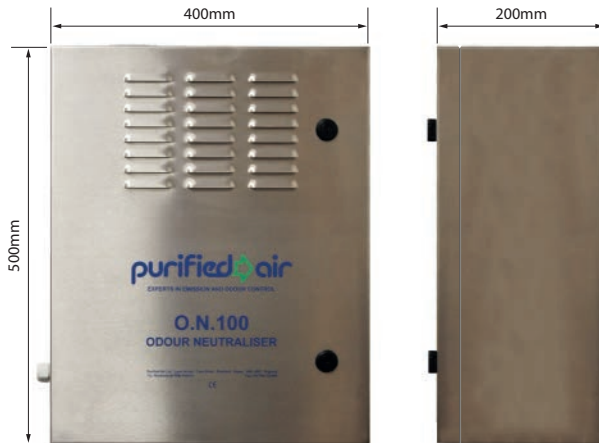
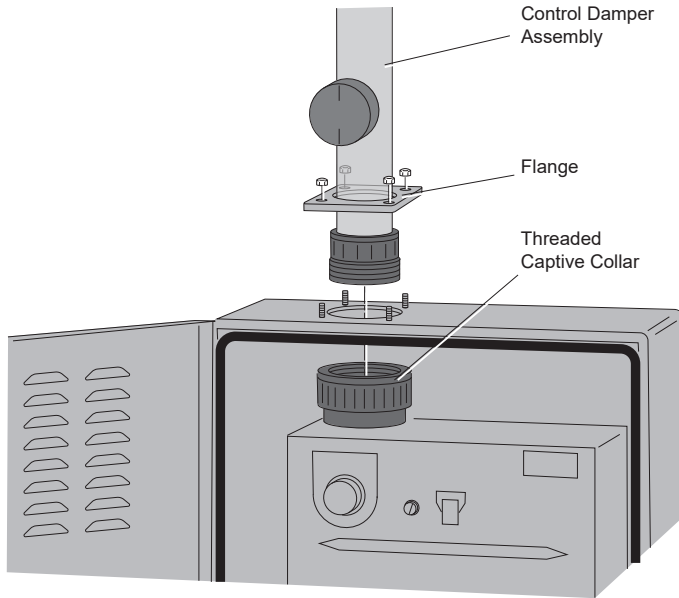


Figure 8 - O.N.100 Unit Dimensions

## 4.3 Assembling the O.N.100 Main Unit

Prepare the O.N.100's main unit for installation by attaching the Control Damper Assembly as follows:

1. Pass the threaded end of the Control Damper Assembly through the hole in the top of the Unit's casing.
2. Screw the Threaded Captive Collar onto the threaded end of the Control Damper Assembly
3. Secure the Control Damper Assembly into place by positioning the Flange over the four captive threaded studs and tightening the four hexagonal nuts.



*Figure 9 - Assembling the O.N.100 Main Unit*

#### 4.4 Installing the O.N.100

To install and setup the O.N.100, first install the main Unit and then connect the Venturi Tube and Spigot to the extraction ducting.

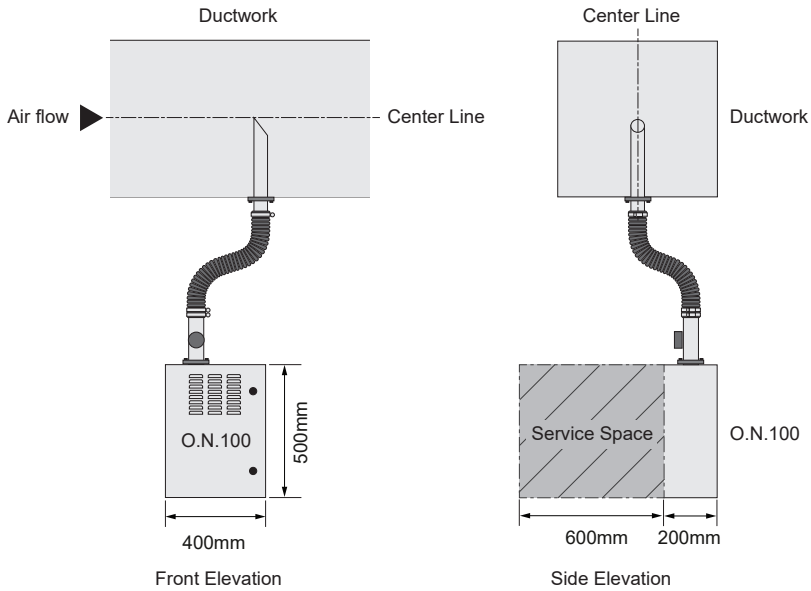


Figure 10 - O.N.100 Installation Schematic

#### 4.4.1 Installing the Main Unit

1. Place the Unit where it is to be located, allowing at least 600mm in front of the Unit to allow for access for servicing.

**Note:** If access equipment is required for servicing the Unit, more space may be required in front of the Unit.



#### CAUTION

- Please consult the Unit Wiring diagram (see 9. Unit Wiring Diagram on page 23) when connecting the O.N.100 to the mains. Beware of possible differences in the mains power supply.
- The Unit should be connected so that it only runs when the extractor fan is running.
- The Unit will not function properly if the ducting is not earthed as this conveys the electrostatic difference between the pollutant and the neutralizing fluid. Therefore, it is important to connect an earth lead to the ducting the Unit will be serving (if the ducting is painted, scrape the paint away under the earth lead's connection to the ducting to ensure electrical continuity).

2. Connect to a single-phase electrical supply.
3. Once the Unit is in position, the Control Damper assembly has been attached and

the Unit connected to the mains electrical supply, test the operation of the Unit, prior to completion of the installation, as follows:

- i. Unlock and open the front cover of the Unit and locate the Liquid Control Rate Knob which controls the speed of the Unit's fan (see *Figure 12 - Liquid Control Rate Knob and Filler Cap on page 15*).



**INFORMATION**

The fan is used to evaporate and mix the neutralising fluid with air in the Unit's mixing chamber.

The fan's speed determines the rate of evaporation of the neutralising fluid.

- ii. Turn the Liquid Control Rate to 'MAX' and fully open the Control Damper by turning its knob clockwise.

You should now be able to detect the air coming out of the Control Damper Assembly's outlet.

- iii. Check that turning the Liquid Control Rate Knob anti-clockwise and clockwise alters the air volume, and therefore the rate of neutralising fluid delivery, as required.



*Figure 11 - Liquid Control Rate Knob and Filler Cap*

4. Now that operation of the Unit itself has been checked:
  - i. To switch off the fan, turn the Liquid Control Rate to 'OFF'.
  - ii. Unscrew the tank's filler cap (see *Figure 12 - Liquid Control Rate Knob and Filler Cap on page 15*).
  - iii. Pour the contents of the supplied bottle of ELIMINODOR<sup>®</sup> into the tank and replace the filler cap.

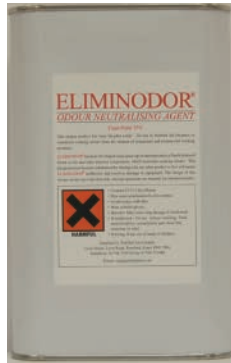


Figure 12 - ELIMINODOR® Odour Neutralising Agent



Figure 13 - Tank Filler

- iv. To switch the fan on, turn the Liquid Control Rate to 'MAX', you should now be able to detect a strong odour of ELIMINODOR®.

#### 4.4.2 Installing the Spigot

Following completion of the first stage of the installation procedure, the Unit can now be switched off and the O.N.100's installation completed by the installation of the Spigot.





**CAUTION**

The Spigot must be installed at least one metre (m) prior to the duct's extraction fan and, if possible, in a straight piece of ducting away from bends and other obstructions that will disrupt the airflow.

Install the Spigot as follows:

1. Drill a 50mm hole in the ducting to accommodate the Spigot.  
**Note:** This is best carried out with a tank cutting drill bit.
2. The Spigot tip should be as close to the centre of the ducting as possible (see *Figure 11 - O.N.100 Installation Schematic on page 14*).  
**Note:** If necessary, the Spigot can be cut to the correct length if it is too long, though material should only be taken from the base of the Spigot, not its angled end.
3. The angled face of the Spigot **MUST** face away from the airflow in order to establish a venturi effect.



**CAUTION**

Under no circumstances should the angled face of the Spigot be positioned in any direction other than **AWAY** from the airflow as this can cause blow back and prevent the system from working at all.

5. Once the Spigot is in place it should be secured using self tapping screws through its flange and into holes drilled into the ducting.



**INFORMATION**

The flange is a tight push fit over the Spigot, when the Spigot's final position is settled, you may wish to fix the Spigot to the flange to prevent any movement. This can be carried out by using a good quality PVC glue.

6. Place the three jubilee clips over the Venturi Tube.
7. The Spigot can now be connected to the Unit via the Venturi Tube.  
Push one end of the Venturi Tube onto the top of the Control Damper Assembly protruding through the Unit's case and the other onto the Spigot installed in the ducting.
8. Once the hose is in place, place two of the jubilee clips over the bottom (Control Damper Assembly) connection and one over the Spigot connection and then tighten them.



**CAUTION**

Be sure not to overtighten the jubilee clips, as this may crack the Control Damper Assembly or Spigot.

## 5. Operation and Control

In normal use, the Unit is switched on by connecting to the mains power supply and turning the Liquid Control Rate Knob, located inside the front cover (see *Figure 12 - Liquid Control Rate Knob and Filler Cap on page 15*), to a previously determined setting (see *5.1 Commissioning on page 18*).

**Note:** Before using the Unit for the first time, a period of commissioning should be undertaken (see *5.1 Commissioning on page 18*).

### 5.1 Commissioning

Once the O.N.100 is fully installed, it should be adjusted to minimise the consumption of ELIMINODOR<sup>®</sup> (the odour neutralising fluid) and maximise the elimination of odours as follows:

1. Turn the fan to 'Level 3' and make sure Control Damper is fully closed in the horizontal position.
2. Gradually increase the output of the Unit by turning the Control Damper's knob (see *Figure 6 - Typical Front Panel and Control Damper Knob on page 9*) clockwise until the smell of both kitchen odour and ELIMINODOR<sup>®</sup> can only be faintly detected.

The Unit is now set correctly.



#### INFORMATION

Cooking odour may be detected at the discharge point but, if you stand back a metre or so from the end of the duct, you will note that the majority of the cooking odour has been neutralised.

Unless dealing with an extraordinarily odorous system, ELIMINODOR<sup>®</sup> is designed to evaporate into the system in very small quantities.

If, after twenty minutes operation, more than a trace of ELIMINODOR<sup>®</sup> can be seen in either the Spigot or the Control Damper's transparent tube, then the air velocity leaving the Unit is too high, leading to excessive ELIMINODOR<sup>®</sup> being evaporated.

To reduce the evaporation of ELIMINODOR<sup>®</sup>, turn the Control Damper Knob gradually anti-clockwise until the optimum setting is found.



#### INFORMATION

It may take some time to find this setting and it is recommended that this exercise be carried out over a period of a few hours to ensure that the settings are correct.

## 6. Maintenance and Cleaning

### 6.1 Maintenance



#### WARNING

Always disconnect mains power from the equipment before performing any service or maintenance.

Do not carry out any service, maintenance or repairs on the Unit before it has been protected against unintended starting.

The only maintenance required is daily checking of the ELIMINODOR<sup>®</sup> neutralising chemical's level and topping it up if necessary.

#### 6.1.1 Addition of Neutralising (ELIMINODOR<sup>®</sup>) Fluid.

The amount of ELIMINODOR<sup>®</sup> consumed will depend on the type of cooking odour present and the volume of air passing through the extraction duct.

**Note:** An average installation should use approximately one litre of ELIMINODOR<sup>®</sup> solution every three to four weeks.

To refill the Unit:

1. Unlock and open the Unit's front cover (see *Figure 6 - Typical Front Panel and Control Damper Knob on page 9*).
2. Turn the Unit off by turning the Liquid Control Rate Knob (see *Figure 12 - Liquid Control Rate Knob and Filler Cap on page 15*) to 'OFF'.
3. Remove the filler cap and pour in the ELIMINODOR<sup>®</sup> solution (see *Figure 14 - Tank Filler on page 16*).

**Note:** Ensure that the liquid's level is maintained between the upper and lower red lines on the reservoir's Level Indicator to ensure the Unit's optimum performance (see *Figure 12 - Liquid Control Rate Knob and Filler Cap on page 15*).



#### CAUTION

Overfilling the Unit may lead to damage. Once the Unit has been filled replace the filler cap and return the Liquid Control Rate Knob to its previous position.



#### CAUTION

Never allow the system to run dry for more than twenty four hours.

4. Replace the filler cap.
5. Turn the Unit back on by turning the Liquid Control Rate Knob clockwise.
6. Close and lock the Unit's front cover.



**CAUTION**

**ONLY USE PURIFIED AIR'S ELIMINODOR<sup>®</sup> SOLUTION.**

ELIMINODOR<sup>®</sup> is a finely balanced blend of oils and other chemicals specifically developed to neutralise cooking odours.

The contamination of ELIMINODOR<sup>®</sup> with any other ingredients will cause its blend to become unstable and could render ELIMINODOR<sup>®</sup> completely ineffective, it will also nullify all and any manufacturer's warranty supplied by Purified Air Limited for the ELIMINODOR<sup>®</sup> and the O.N.100 unit that it is used in.

## 6.2 Cleaning

### 6.2.1 After Topping up with ELIMINODOR<sup>®</sup>.

Wipe away any spills of ELIMINODOR<sup>®</sup> and associated deposits from the filler spout and the outside surface of the tank (see *Figure 14 - Tank Filler* on page 16).

## 7. Troubleshooting



### WARNING!

If the Unit does not function (correctly), consult the checklist below to see if it is possible to remedy the error yourself. Should this not be possible, consult a qualified service engineer.



### INFORMATION

A number of problems in the checklist below can also be caused by defects in the connected equipment. This manual only deals with problems and solutions directly related to the Unit itself.

### 7.2.1 Troubleshooting Checklist

Problem	Possible Cause	Solution
Cooking odours strongly detectable at the extract duct's outlet	Unit has run out of ELIMINODOR <sup>®</sup> solution.	Re-fill tank with ELIMINODOR <sup>®</sup> solution.
	Insufficient ELIMINODOR <sup>®</sup> solution is being introduced into the extract airstream.	Gradually turn the Control Damper's knob clockwise to increase the airflow passing through the Unit and the quantity of ELIMINODOR <sup>®</sup> solution evaporated. In conjunction with gradually adjusting the Liquid Control Rate knob up.
A strong smell of ELIMINODOR <sup>®</sup> solution is still present when the kitchen is busy.	Excess ELIMINODOR <sup>®</sup> solution is being introduced into the extract airstream.	Gradually turn the Control Damper's knob anti-clockwise to decrease the airflow passing through the Unit and the quantity of ELIMINODOR <sup>®</sup> solution evaporated. In conjunction with gradually adjusting the Liquid Control Rate knob down.
More than a trace of ELIMINODOR <sup>®</sup> solution can be seen in the Spigot or the tube leaving the Unit.	Excess ELIMINODOR <sup>®</sup> solution is being introduced into the extract airstream.	Gradually turn the Control Damper's knob anti-clockwise to decrease the airflow passing through the Unit and the quantity of ELIMINODOR <sup>®</sup> solution evaporated. In conjunction with gradually adjusting the Liquid Control Rate knob down.

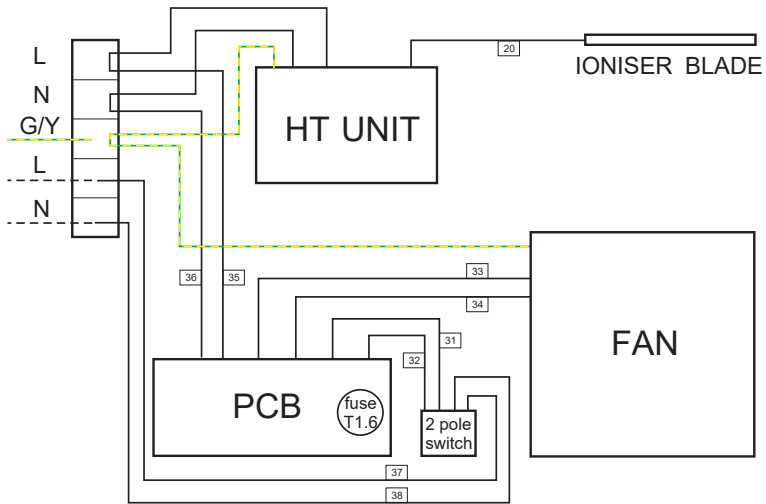
## 8. Spare Parts List

### 8.1 Spare Parts Ordering

The following items are available to order:



## 9. Unit Wiring Diagram



G/Y = Earth

20 12kV to IONISER

31 live to PCB

33 live to FAN

35 live from PCB to HT UNIT

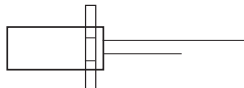
36 neutral from PCB to HT UNIT

32 neutral to PCB

34 neutral to FAN

37 live in

38 neutral in

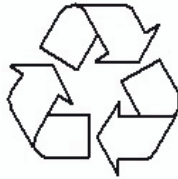


float assembly fitted to the base unit and wired onsite

**Figure 14 - Unit Wiring Diagram**

## 10.

### 10.1 Equipment Disposal



### 10.2 Packaging Material Disposal

The purpose of the packaging is to protect the Unit during transport. It consists of the following substances that can be reused:

Cardboard (corrugated)

Do not dispose of the packaging material in the industrial waste.



#### **INFORMATION**

The Unit's Packaging materials are manufactured from recyclable materials in accordance with applicable local regulations.

### 10.3 Used Unit Disposal

Units which you would like to dispose of may still contain valuable substances and materials.

Do not dispose of the Unit as general industrial waste.



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## 11. Contact Details

At Purified Air, we pride ourselves on our excellent levels of customer service and maintenance.

### 11.1 Nationwide Coverage

We have hubs in both Manchester and London and can offer nationwide coverage with teams of directly employed service engineers.

For all Service and Maintenance enquiries, please contact via:

[service@purifiedair.com](mailto:service@purifiedair.com)

**0800 018 4000**

### 11.2 Service and Maintenance Contracts

With every installation, we offer the opportunity to sign up for one of our service and maintenance contracts, these are structured to suit individual needs, on a post pay basis with the customer only being invoiced after each service, saving them both time and money against ad hoc servicing requests.

### 11.3 Dependability

So whether you have our commercial kitchen exhaust filtration equipment in your restaurant, cafe or take away, you can rest assured that we will always be there when you need us.

### 11.4 Global Sales

For all installations of our equipment outside of the UK, please refer back to your designated distributor.

## 12. Warranty Statement

Your new O.N.100 Odour Neutraliser is guaranteed against the cost of breakdown repairs for one year from the date of the original purchase.

The manufacturer does not accept any liability for damage to the Unit or personal injury caused by non-observance of the safety instructions in this manual or negligence during the installation, use, maintenance and repair of the models mentioned on the cover of this manual and any associated accessories.

### What is covered?

- Repairs necessary as a result of faulty materials, defective components or manufacturing defect.
- The cost of functional replacement parts, but excluding consumable items.

### What is not covered?

- Transit, delivery or accidental damage or misuse and abuse.
- Any installation which fails to meet the installation, location and operating requirements and parameters outlined in this manual.
- Manufacturing defects only affecting the Unit's cosmetic appearance.
- Consumable items including but not limited to ELIMINODOR<sup>®</sup> neutralising solution.
- Repairs required as a result of unauthorised repair or installation by anyone other than a Purified Air approved installer.
- Any damage caused to the Unit by its use by anyone other than authorised, trained and qualified users or personnel under the supervision and responsibility of authorised, trained and qualified users.
- Any damage caused to the Unit by incorrect servicing procedures.
- Use of the Unit in any application which is not specifically mentioned in this manual or approved, in writing, by the manufacturer.
- The guarantee is applicable only to new products and is not transferable if the product is resold.

Purified Air disclaims any liability for incidental or consequential damages.

The guarantee does not in anyway diminish your statutory or legal rights.

Please keep your purchase receipt or other proof of purchase in a safe place. you will need to have it should the product require attention under guarantee.

## 13. Certification

### 13.1 EC Declaration of Conformity

Purified Air Limited  
Lyon House  
Lyon Road  
Romford  
Essex RM12BG

Tel: +44 1708 755414  
Fax: +44 1708 721488  
Email: [enq@purifiedair.co.uk](mailto:enq@purifiedair.co.uk)  
[www.purifiedair.co.uk](http://www.purifiedair.co.uk)

**purified**  **air**



### EC Declaration of Conformity

Document Number: DoC ON100 1201

We, Purified Air Limited at above address, declare the products detailed below comply with the requirements of the following EU Directives,

- Low Voltage Directive 2014/35/EU
- Electromagnetic Compatibility Directive 2014/30/EU
- RoHS Directive 2011/65/EU

Equipment description	Odour <i>control</i> unit
Make/Brand	Purified Air
Model reference	ON100

Compliance of the equipment has been assessed with respect to the essential requirements and with reference to the following harmonised standard:

- EN 60204-1:2006 +A1:2009

A technical file for this equipment is retained at the above address

David Collins  
Managing Director.  
Purified Air Limited  
January 2017

## 14. Safety Datasheets

### 14.1 ELIMINODOR<sup>®</sup> Health and Safety Datasheet

#### 1. IDENTIFICATION OF SUBSTANCE / PREPARATION AND COMPANY

COMPOUND NAME:	O.N.100 DEODORIZING LIQUID
CODE NUMBER:	83750
COMPANY:	Purified Air Limited, Lyon House, Lyon Road, Romford, Essex. RM1 2BG England
TELEPHONE NUMBER:	01708 755414

#### 2. COMPOSITION AND INFORMATION ON INGREDIENTS

This is a concentrated fragrance compound, containing a mixture of aroma chemicals and natural essential oils.

#### 3. HAZARDS IDENTIFICATION

GENERAL:	When undiluted and not properly handled this may cause irritation to skin and eyes or by inhalation.
HAZARD SYMBOL:	See COSHH sheet 14.1
RISK CODES:	None required.
ENVIRONMENT:	Keep away from drains, surface and ground water, and soil to avoid possible contamination.

#### 4. FIRST AID MEASURES

INHALATION:	Remove from the exposure area to fresh air. Contact a doctor if necessary. If breathing has stopped start resuscitation.
INGESTION:	Obtain medical advice immediately.
SKIN CONTACT:	Remove contaminated clothing. Wash with plenty of soap and water.
EYE CONTACT:	Flush with plenty of water and seek medical advice if necessary.

#### 5. FIRE-FIGHTING MEASURES

EXTINGUISHING MEDIA:	Carbon dioxide, foam or dry powder – DO NOT USE A DIRECT WATER JET.
COMBUSTION UNITS:	Carbon dioxide and unidentified organic compounds.
SPECIAL PROTECTIVE EQUIPMENT FOR FIRE FIGHTERS ONLY:	Wear protective clothing and avoid inhalation of vapours.

## 6. ACCIDENTAL RELEASE MEASURES

Remove all sources of ignition. Ensure proper ventilation. Avoid inhalation, skin and eye contact. Soak up spillage with sand or other inert absorbent material such as earth or vermiculite.

Transfer used material to a suitable waste container, and dispose in accordance with local regulations. Any absorbent cloth used for mopping up should be treated as oily waste and disposed of promptly.

## 7. HANDLING AND STORAGE

**HANDLING PROCEDURES:** Maintain good occupational and personal hygiene  
Avoid inhalation and contact with skin and eyes.

**STORAGE CONDITIONS:** Store in tightly sealed containers, of amber glass, aluminium or lacquered steel away from ignition sources and in a cool place, preferably 10-20 degC with good ventilation.

## 8. EXPOSURE CONTROLS AND PERSONAL PROTECTION

**EXPOSURE CONTROLS:** Maintain adequate ventilation.

**PERSONAL PROTECTION:** Respiratory Protection - Not generally required.  
Hand Protection - Wear chemically resistant disposable gloves.

Eye Protection - Not normally required. Where there is a risk of splashing wear safety glasses.

Skin Protection - Wear overalls. Always wash routinely before breaks, meals and at the end of the work period.

## 9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance:	LIQUID
Odour:	According to standard
Colour:	YELLOW
PH:	Not determined
Viscosity:	Mobile liquid
Freezing Point degC:	Not determined
Melting Point degC:	Not determined
Flash Point degC:	65
Auto Flammability:	Not determined
Explosive Properties:	Not expected
Oxidising Properties:	Not expected
Vapour Pressure:	Not determined
Relative Density @ 25 degC:	0.8020
Solubility in water:	INSOLUBLE
Partial Coefficient:	Not determined
(n-octanol / water):	Not determined
Refractive Index @ 20 degC:	1.4443

**10. STABILITY AND REACTIVITY**

CONDITIONS TO AVOID: Extreme temperatures and conditions as this may spoil the Unit.

HAZARDOUS DECOMPOSITION UNITS:  
Not determined

**TOXICOLOGY INFORMATION.**

This Unit is a mixture and has not been tested as a whole. No further data is available.

**11. ECOLOGICAL INFORMATION**

None available.

**12. DISPOSAL CONSIDERATIONS**

Dispose in accordance with the law and local regulations.

**13. TRANSPORT INFORMATION**

Class	Packing	Group
-------	---------	-------

UN No:

ADR/RID (Road):

IMDG (Sea):

IATA (Air):

**14. REGULATORY INFORMATION**

HAZARD SYMBOLS: This Product carries a harmful rating

RISK CODES: None required

SAFETY PHRASES:

CONTAINS:



**15. OTHER INFORMATION**

The information in this HSDS is correct to the best of our knowledge. However the accuracy of this information cannot be guaranteed by the company as the data has been obtained from different sources. We will therefore not accept liability for misuse of this data resulting in damage or loss.

## 14.2 COSHH Assessment for ELIMINODOR<sup>®</sup>

### COSHH ASSESSMENT FORM

Substance	Eliminodor
Substance Description	Concentrate fragrance material - Liquid
Is there a safer alternate substance/material?	No
Supplier / Manufacturer	Purified Air Limited
Nature of Use	Concentrated fragrance material for manufacturing purposes.
Storage	Store in well filled and tightly closed original containers, at around +15C and protected from light. Avoid plastic and uncoated metal containers. Store in a cool well ventilated area. Keep away from sources of ignition and naked flames.
Handling Precautions	Apply good manufacturing and industrial hygiene practices and adequate ventilation. Respect good personal hygiene. Smoking, eating and drinking should be prohibited
Use / Application of Substance Used	Concentrate fragrance material.

Hazard Identification (Delete as Appropriate)					
					
Environmental	Harmful/Irritant				

Exposure (Delete as Appropriate)		Engineering Controls	Yes	No
Degree	Low	Can the process be isolated		✓
Duration (hours)	<4	Can the process be controlled	✓	
Quantities	Low	Can ventilation / extraction be used		✓

Hazard Identification	Yes	Level	No		Yes	No
Is there a Workplace Exposure Limit (WEL)?			✓	Hazardous by inhalation?		✓
				Hazardous by ingestion?	✓	
				Hazardous by absorption?	✓	
Irritant to eyes?	✓			Irritant to the skin?	✓	



## COSHH Assessment

If any of the following answers are Yes, attach the relevant data to this assessment	Yes	No
1 Is manufacturer's hazard information sheet available?	✓	
2 Will employees be given the information concerning the hazard?	✓	
3 Will employees be given specific training?	✓	
4 Will exposure monitoring and or control measures be required?	✓	
5 Does the substance need to be disposed of by an authorised waste disposal	✓	
6 Have storage requirements for the substance been provided?	✓	

State any First Aid Measures

Inhalation: No damage to health is expected.

Eye Contact: Remove contact lenses. Irrigate copiously with clean water for at least 10 minutes holding lids apart. Seek medical advice if symptoms persist.

Skin Contact: Remove contaminated clothing. Wash skin thoroughly with soap and water or skin cleaner. Contact physician if irritation persists.

Ingestion: If accidentally swallowed rinse mouth with water. In severe cases seek medical attention and show the safety data sheet.

State any measures to be taken in the event of accidental release: Avoid inhalation and contact with skin and eyes. Use Personal Protective Equipment. Inform fire brigade if there are any large spillages. Keep away from drains, surface and ground water, and soil. Spillages should be contained immediately by use of sand or inert powder and disposed of according to local regulations.

Handling precautions in place: Yes

Maintenance of controls: Supervision of staff and safety inspections

Monitoring of exposure: N/A




Information to staff: First aid arrangements and COSHH details

Written instructions issued: Hazard data sheet and COSHH assessment

Training required: Safe system of work



Health Surveillance: N/A
<p>Fire Precautions:</p> <ul style="list-style-type: none"> <li>• Carbon Dioxide, Foam or Powder Fire Extinguishers to be used.</li> <li>• DO NOT USE WATER EXTINGUISHERS.</li> <li>• Avoid inhalation of fumes during combustion of product – use protection for the respiratory tract.</li> <li>• Contaminated fire extinguishing water must be collected separately; it must not enter sewerage system.</li> </ul>
Storage: Store in a cool, dry and well ventilated area away from sources of heat, ignition and direct sunlight. Avoid plastic and uncoated metal containers.
Transport: Always transport in closed containers that are upright and secure. Ensure that persons transporting the product know what to do in the event of an accident or spillage.
Disposal: Wastes, including emptied containers, are controlled wastes and should be disposed of in accordance with the regulations made under The Control of Pollution Act and the Environment Protection Act. Avoid disposing into drainage systems and into the environment.
Ecological Information: Avoid contaminating the earth as well as surface and ground water.

Personal Protective Equipment					
 <p><b>SAFETY GOGGLES MUST BE WORN</b></p>	 <p><b>HAND PROTECTION MUST BE WORN</b></p>	 <p><b>PROTECTIVE CLOTHING MUST BE WORN</b></p>			
Safety glasses should be worn.	Use chemically resistant gloves.	Use suitable protection clothing.			



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## UPDATE REPORT

<b>BY THE EXECUTIVE DIRECTOR OF ECONOMIC GROWTH AND NEIGHBOURHOOD SERVICES</b> <b>READING BOROUGH COUNCIL</b> <b>PLANNING APPLICATIONS COMMITTEE: 30<sup>th</sup> March 2022</b>	<b>ITEM NO. 14</b> <b>Page: 143</b>
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**Ward:** Abbey

**Application No.:** 182252/OUT

**Address:** 80 Caversham Road, Reading, RG1 8JG

**Proposal:** Outline application considering access, landscaping, layout and scale for redevelopment proposal involving the demolition of all existing buildings and structures (Classes B1a & B2) and erection of new buildings ranging between basement and 2 - 24 storeys in height, providing 620 (72 x studio, 196x1, 320x2 & 32x3-bed) residential units (Class C3), office accommodation (Class B1a), flexible ground floor shop (Class A1), financial and professional services (Class A2) or restaurant/café (Class A3) uses, a community centre (Class D1), health centre uses (Class D1) and various works including car parking (94 spaces (70 at basement level)), servicing, public and private open space, landscaping, highways, pedestrian and vehicular access and associated works. This application is accompanied by an Environmental Statement (amended description).

**Applicant:** Hermes Property Unit Trust

**Date Valid:** 03/04/2019

**Application target decision date:** Originally 24/07/19, but extensions of time have been agreed until 27/04/2022

**26 week date:** 02/10/2019

### **Recommendation:**

As in main report, barring the following additional condition:

- Submission and approval of Design Codes building by building, to be submitted concurrently with Reserved Matters applications. Implementation in accordance with approved details.

### **1. Additions to recommended conditions**

- 1.1 In order to secure the design quality of the future development, whilst acknowledging that Appearance is a Reserved Matter, it is considered reasonable and necessary to secure further explicit detail via condition, in order to set the standards for the eventual architectural quality.
- 1.2 In terms of Major Outline planning applications where the precise design details are unknown, it is common for the 'rules' for such to be set out in Design Codes; essentially a set of high-level design rules for the development to comply with.
- 1.3 In this case, it is possible that more than one developer will complete the separate building blocks. It is therefore considered by officers that it will be necessary for the 'rules' to be clear for the entirety of the development, as well as the building under consideration under the relevant Reserved Matters application seeking approval of the final Appearance. This will require the submission and approval of Design Codes, to be submitted concurrently with the Reserved Matters applications. This is duly reflected in an updated condition, as per the recommendation above.

1.4 The applicant's agent has been advised of this and has not raised any specific concerns.

**Case Officer: Jonathan Markwell**

## UPDATE REPORT

BY THE EXECUTIVE DIRECTOR OF ENVIRONMENT AND NEIGHBOURHOOD SERVICES READING BOROUGH COUNCIL PLANNING APPLICATIONS COMMITTEE: 30 March 2022	ITEM NO. 16 PAGE NO. 257
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Ward: Kentwood

App No: 220190/REG3

Address: Various Addresses, 5 Bramshaw Road, Reading, RG30 6AT

**Proposal:** Property improvement works and Thermal efficiency upgrades to 31 RBC properties. Works to each property will consist of fitting new External Wall insulation, new triple glazed windows and doors, minor roof adaptations, fitting of Air Source Heat pumps, central heating upgrades and associated works. All properties located on the Old Norcot Estate, Reading. Addresses include 5, 8, 10, 11, 12, 23, 24, 26, 27, 28, 42, 50, 51, 54, 55, 56, 59, 60, 61, 64, 66, 83, 87, 89 Bramshaw Road. 1, 4, 8 Wimborne Gardens. 158 Thirlmere Ave. 13 Ringwood Road. 61 Lyndhurst Road. 67 Lyndhurst Road.

**Applicant:** Reading Borough Council

**Date validated:** 11/02/2022

**Target Date:** 08/04/2022

### RECOMMENDATION:

**GRANT** Planning Permission subject to conditions 1 and 2 as per the main report and the following as condition 3 (informatives as per the main report):

*The proposed Air Source Heat Pump units hereby approved shall be installed in accordance with the approved plans and specifications and thereafter the Air Source Heat Pump units shall be permanently retained and maintained in accordance with the approved specifications.*

**REASON:** *To safeguard the amenity of nearby premises and the area generally in accordance with Policy CC8 and EN16 of the Reading Borough Local Plan 2019.*

## 1. Plans Considered

The following plans and documents were submitted on 29<sup>th</sup> March 2022:

- Proposed Elevations - PM/02-8 BRAM - Rev - 1 - 2022
- Proposed Elevations - PM/02-8 WIM - Rev - 1 - Mar 2022
- Proposed Elevations - PM/02-5 BRAM - Rev - 1 - Mar 2022
- Proposed Floor Plans - Demonstrating Air Source Heat Pumps (Not to Scale)

## 2. Consultation

### **External Consultation Response**

- 2.1 One response was received to the consultation for this application on 22/03/2022. The response was from a private owner of another property on Lyndhurst Road, who wished for the contact details of the Principal Contractor as they wish to pursue similar works to their property.

### **3. Appraisal**

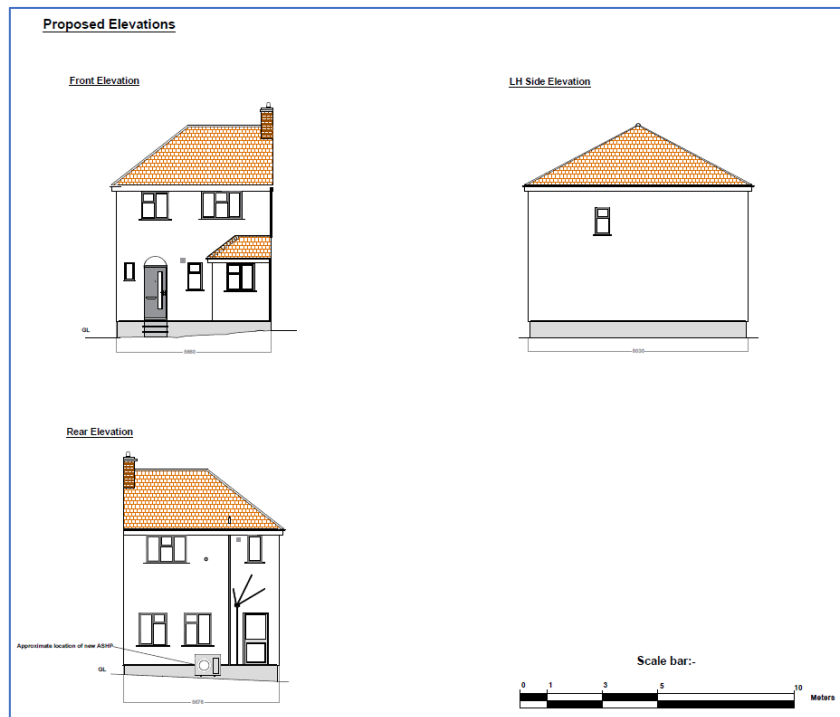
- 3.1 As stated in paragraph 7.21 of the committee report for this application; while the proposed works are considered in accordance with policy CC8 of the Reading Borough Local Plan details of the locations of the proposed Air Source Heat Pumps for each dwelling had been sought so that they could be provided to this Committee.
- 3.2 The final locations of the proposed Air Source Heat Pumps (ASHP) have been confirmed within amended proposed elevations and proposed ground floor plans. The plans demonstrate that the units will be installed to the rear of the properties, at ground level and at least 1m from the boundary to neighbouring properties.
- 3.3 The proposed locations for the ASHPs are considered appropriate. Any noise arising from the ASHPs is considered would have minimal impact on the occupants of the dwellings as well as adjoining neighbours. Therefore, the proposed ASHPs will not harm the occupants or neighbouring residents with regards to noise and disturbance.
- 3.4 It should also be noted that there is a permitted development fallback for the ASHPs, whereby the ASHPs could be installed without planning permission provided they comply with the acceptance criteria within Schedule 2, Part 14, Class G of the GPDO (2015). The criteria specify requirements for the size and location of the ASHP units.
- 3.5 It is also noted that the proposed ASHPs will be located to the rear of properties, thereby likely having no impact on the street scene. The proposed ASHPs will improve the thermal efficiency and living conditions of each respective property.
- 3.6 Overall, it is considered that the proposed Air Source Heat Pumps have been suitably sited to avoid harm to occupants and neighbouring residents in terms of noise arising from the ASHPs. A condition is recommended to ensure that the ASHPs are installed and maintained in accordance with the approved plans and documentation.

### **4. Conclusion**

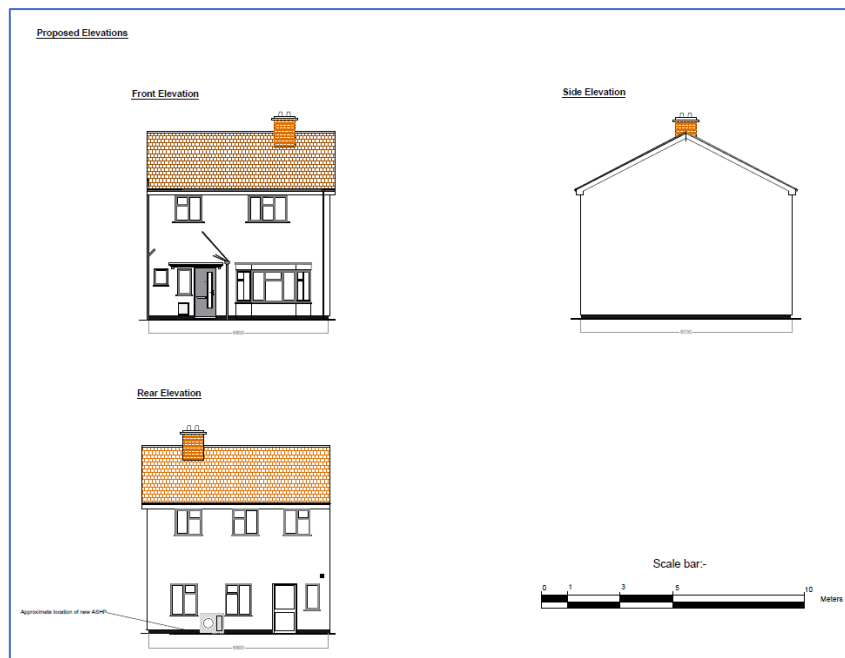
- 4.1 The officer recommendation remains to grant planning permission subject to the compliance condition recommended within this update report relating to the installation of the proposed ASHP units and informatives as outlined in the main report.

**Case Officer: David Brett**

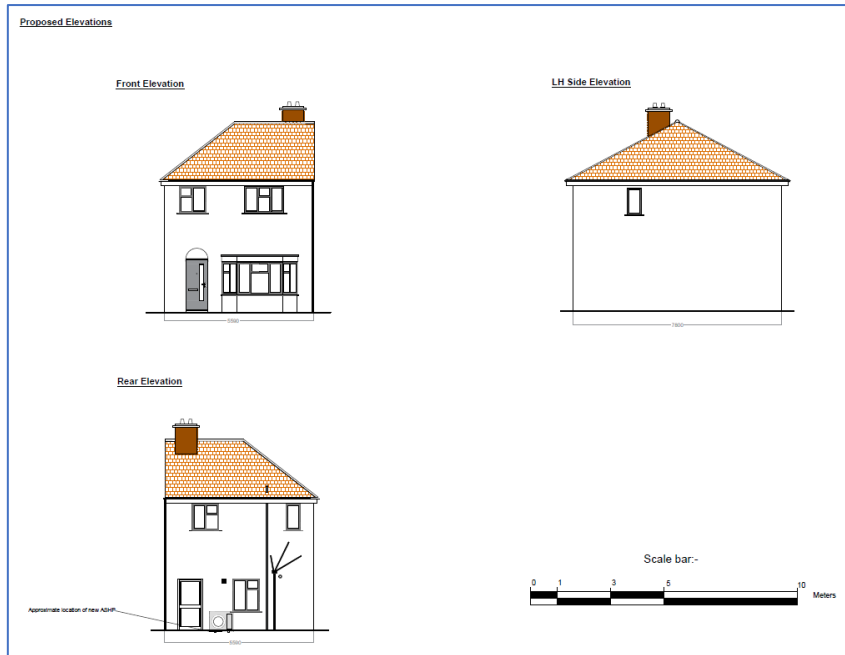
## Appendix 1: Plans



**Proposed Elevations - Of the 31 properties the style of property shown (for no. 5 Bramshaw Road) is found at the following addresses:- 7, 11, 23, 27, 51, 55, 59, 61, 83, 87 & 89 Bramshaw Road, Reading.**



**Proposed Elevations - Of the 31 properties the style of property shown (for no. 8 Wimborne Gardens) is found at the following addresses:- 1 & 4 Wimborne Gardens, Reading.**



**Proposed Elevations - Of the 31 properties the style of property shown (for no. 8 Bramshaw Road) is found at the following addresses:- 10, 12, 24, 26, 28, 40, 42, 50, 54, 56, 60, 64, 66 Bramshaw Road, RG30 6AT, 158 Thirlmere Road, RG30 6XJ and 13 Ringwood Road, Reading RG31 6TY**



## UPDATE REPORT

BY THE DIRECTOR OF ECONOMIC GROWTH AND NEIGHBOURHOOD SERVICES READING BOROUGH COUNCIL PLANNING APPLICATIONS COMMITTEE: 30 <sup>th</sup> March 2022	ITEM NO. 17 Page no: 271
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Ward: Norcot

App No: 211127

Address: Ranikhet Academy Primary School, Tilehurst, Reading

Proposals: Complete redevelopment of Ranikhet Academy Primary School, comprising construction of a new two form entry, two storey school building, new Multi Use Games Area, Car Parking, playground areas and other landscaped features along with the demolitions of all existing school buildings

Applicant: Reading Borough Council

Deadline: Originally 06/10/2021, an extension of time agreed.

### RECOMMENDATION:

As per the main agenda report with the following amendment to s106 heads of term no.2 and revised conditions to be secured:

#### S106/UU Heads of Terms no.2: (additional text in bold)

2. Provision of MUGA, Synthetic Turf Pitch (STP) and School Hall **for community use purposes no later than first occupation of the school within 3 months of substantial completion of external works to the MUGA** (unless otherwise agreed) and to make these available for community use in accordance with the submitted Community Use Agreement (CUA). For the lifetime of the development.

#### Revised Conditions: (additional text in bold)

5. Pre-commencement (including demolition) submission of demolition and construction method statement, including transport, environmental protection (dust, dirt and other airborne pollutants; noise; pest control) and phasing of all works **including temporary carparking, cycle spaces, refuse and recycling arrangements during the construction period.**
7. Vehicle parking spaces to be provided in accordance with the approved details ~~(prior to first occupation)~~ **(to be provided within 3 months of first use of the car park unless otherwise agreed in writing with the LPA)**
8. Cycle parking to be provided in accordance with the approved details ~~(prior to first occupation)~~ **(to be provided within 3 months of first use of the car park unless otherwise agreed in writing with the LPA)**
9. Refuse and recycling to be provided in accordance with the approved details ~~(prior to first occupation)~~ **(to be provided within 3 months of first use of the car park unless otherwise agreed in writing with the LPA)**
12. EV Charging points - details of the design and specification to be submitted to and approved by the LPA ~~(provision in accordance prior to first occupation)~~ **(to be**

provided within 3 months of first use of the car park unless otherwise agreed in writing with the LPA)

- 1. Clarifications over s106/Unilateral Undertaking and condition triggers**
- 1.1 As set out in the main officer report, the phased nature of the proposals requires occupation and beneficial use of the new school building to be undertaken before the existing school buildings can be demolished and before construction of the new MUGA can commence. The revised Heads of Terms in the Recommendation box above reflects this phasing requirement and is amended to require provision of the community use elements (MUGA, STP and School Hall) to be provided within 3 months of completion of the external works to the MUGA.
- 1.2 Similarly, given that the car park will be completed after occupation of the new school building, the vehicle parking, cycle parking, refuse and recycling and EV charging points can only be provided upon completion of the car park. The revised conditions above reflect this requirement. Temporary controls are to be secured under the CMS as described in Condition 5 above. This will include details of the layout, access arrangements and management of spaces to ensure acceptable provision in the period final to the car park taking its final form as per Condition 7 above.
- 2. Sustainability**
- 2.1 Further to the main Agenda report at paragraphs 6.69 to 6.73 in respect of sustainability measures, further clarification is provided here as to whether the proposals have considered the inclusion of combined heat and power (CHP) plant in the proposals as required by Policy CC4 (Decentralised Energy). In this instance, the re-use of the established 42 solar photovoltaics (PV) system was considered to be a feasible option and re-use of this is reasonable in this instance. The information provided states that the use of solar photovoltaics (a form of decentralised energy as noted in the Sustainable Design and Construction SPD) is capable of achieving 25% reduction of the site's total energy use. It is considered that this, together with the BREEAM 'Excellent' rating projected to be achieved and other sustainability measures proposed as detailed in the main officer report, would be a reasonable approach to meeting the Council's requirements.
- 3. Conclusion**
- 3.1 The officer recommendation remains to grant planning permission subject to the s106 heads of terms and conditions as outlined in the main report and the revised heads of term and conditions outlined above.

**Case Officer: Ethne Humphreys**