

Planning Condition Statements

HBH Rochdale Riverside

PROJECT	HBH Rochdale Riverside
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Planning Condition Item 8

The plant equipment at HBH Rochdale Hotel, has been installed in line with the Energy and sustainability Statement issued by TACE (Rev B, Feb 2021). The report from TACE details the planning requirements set out by Rochdale Borough Council and how under section G2 & G3, conscious efforts are to be made to reduce building demand, utilise LZC technologies and use allowable solutions to compensate for residual emissions. Therefore, in accordance with the TACE report, the M+E services installed have been selected are in line with this report and aim to minimise energy consumption and emissions from the building. Ongoing maintenance, in line with individual manufacturers guidelines, will ensure the systems installed are operating as efficiently as possible and therefore conform with Rochdale Borough Council guidelines. Below is a list of LZC technology that has been included in this building which conform with the TACE report are as follows:

- ASHP
- VRF System
- Energy efficiency LED Lighting
- Lighting Controls
- Heat Recovery Ventilation systems

Planning Condition Item 27

The ventilation system for the ground floor commercial kitchen on HBH Rochdale Hotel comprises of separate supply and extract fans. The system itself has been designed in accordance with DW 172 where sufficient flowrates have been calculated to negatively pressurise the kitchen space so that fumes and odours don't enter the general space within the hotel and are extracted to the roof to atmosphere. Directly above cooking spaces and dishwashers in the kitchen, purpose-built hoods and canopies have been installed by Halton which link directly into the ventilation system to ensure comfortable working conditions whilst maintaining good quality air.

For safety reasons in accordance with the DW 172, the extract ductwork is fire rated so that air can still be extracted from the kitchen in an emergency whereas supply ductwork has been fitted with fire and smoke dampers along ductwork runs. Access doors have been installed at each level and on horizontal runs on both supply and extract ductwork to ensure they can be cleaned to prevent a build-up of grease and minimise the chance of fire. In accordance with the building fire strategy, duct smoke detectors have been installed and linked to the BMS system.

To limit noise and vibration, attenuators have been selected based on the fans sound spectrums for both room and atmosphere sides to prevent any breakout of noise. The fans themselves are sat on an anti-vibration foot system to ensure it remains secure and in place. Sufficient access around the plant equipment has been allowed for in accordance with RR2-AME-B2-XX-RP-N-50001 – Rochdale Riverside Hotel – Access & Maintenance Strategy, so that all maintainable elements can be accessed and safely replaced if necessary.