

10 MARINO WAY

VENTILATION STATEMENT

25.0063

23RD FEBRUARY 2026



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Revision	Description	Initials	Approved	Date
P01	For Planning	AF	AF	23.02.26

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Ventilation Statement

Site Address: 10 Merino Way, Wokingham, RG40 4RF

1. Introduction

This Ventilation Statement has been prepared in support of a detailed planning application for the change of use of an existing industrial unit at 10 Merino Way from a General Industrial (Class B2) to a commercial bakery (Class E).

The proposed development involves internal alterations and the installation of mechanical ventilation and extraction equipment necessary to support commercial baking operations.

The ventilation strategy complies with the following standards and guidance:

- Building Regulations Part F
- Non Domestic Building Services Compliance Guide
- CIBSE Guide B
- BESA DW 144 Specification for Sheet Metal Ductwork
- BESA DW 172 Specification for Kitchen Ventilation Systems
- Catering Information Sheet No 10: Ventilation in catering kitchens

2. Existing Building

The application site comprises an existing industrial unit located within an established commercial area with a mixture of commercial and industrial units. The building is of steel frame construction with insulated cladding and a pitched roof.

There are existing service connections and sufficient internal volume to accommodate bakery operations. The unit benefits from separation distances from neighbouring premises typical of an industrial estate setting.



Figure 1: Red Line Site Boundary

3. Proposed Layout and Baking Operations

The bakery will operate as a commercial production facility including:

- Deck and convection ovens
- Proving cabinets
- Dough preparation and mixing equipment
- Ancillary food preparation areas

The primary ventilation requirement arises from:

- Heat and steam generated by ovens
- Odours associated with baking

No open-flame chargrilling or high-grease cooking is proposed.

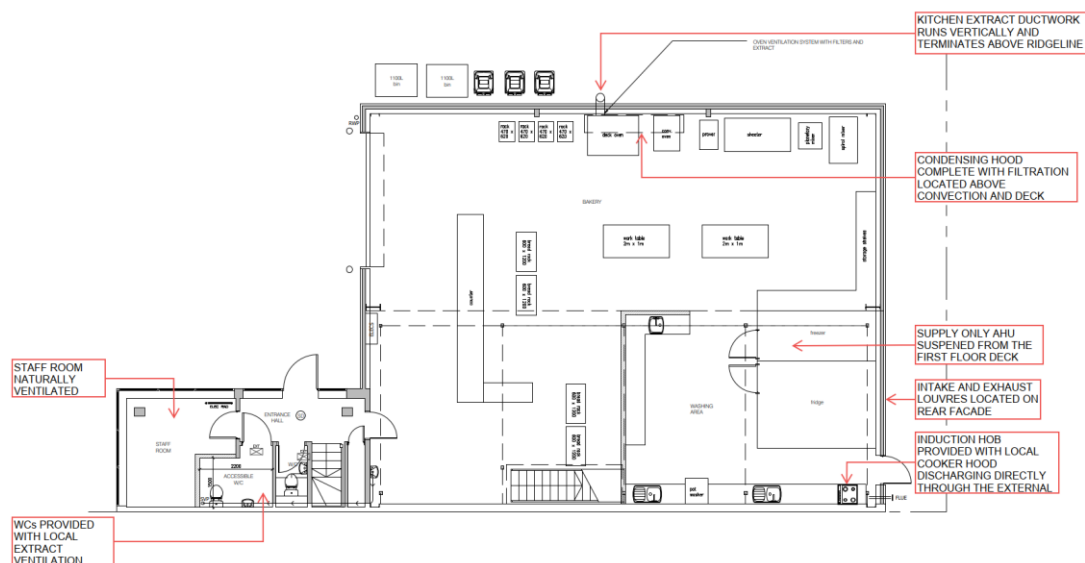


Figure 2: Proposed Bakery Layout

4. Ventilation & Extraction Strategy

a. Bakery and Kitchen Areas

Within the bakery/kitchen areas, extract ventilation will be provided by a self-condensing hood complete with filtration and sized to serve the convection and deck ovens. The hood will be ducted to the external façade and run vertically to discharge via a jet nozzle a minimum of 1m above the ridge line of the building.

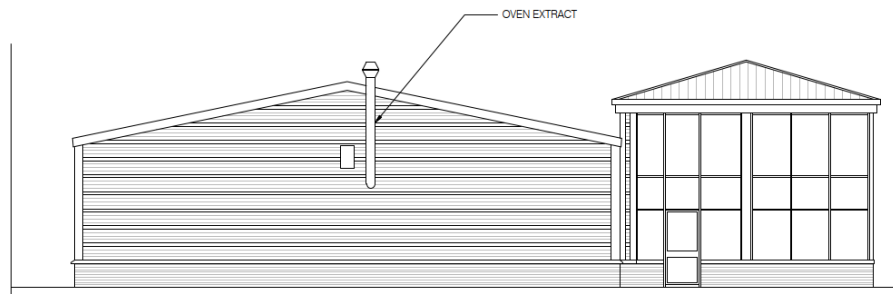


Figure 3: Proposed Kitchen Extract Duct

A separate induction hob located in the washing area of the bakery will be provided with its own dedicated extract hood ducted directly to the external façade.

Make up air to the bakery and kitchen will be provided by a supply only Air Handling Unit (AHU) providing tempered air to the space and sized to 85% of the extract rate. The ventilation ductwork will be connected to the external louvres designed with a face velocity of 2m/s.

Control of the ventilation will be provided via a chef's switch with the ability to vary the ventilation rate based on the tasks required. The supply and extract systems will be provided with interlocks to ensure the systems operate in balance.

The ventilation equipment will be provided with atmosphere and room side attenuation where applicable to comply with the requirements set by the acoustic consultants. The external louvres will be positioned to minimise the impact on the surrounding buildings and operations.

b. Odour Control

Although bakery operations generally produce low-level and transient odours, the following mitigation will be incorporated:

- Multi-stage filtration including a pre-filter, fine filter and carbon filter
- Condensing canopies to trap excess moisture and reduce duct temperatures
- Termination of the kitchen exhaust duct a minimum of 1m above the ridgeline of the roof
- Regular filter cleaning/replacement regime
- Management plan for servicing of the associated plant and equipment.

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The discharges from the WC extract will be located away from openings into the building.

c. Offices and Staff Room

The offices and staff rooms are currently naturally ventilated via the existing openable windows. There is no intention to change this as part of the works.

d. WC Facilities

The building is provided with 2no. WC facilities located on the ground floor of the building. These facilities will be provided with dedicated local extract ventilation fans ducted to the external façade.

The fans will be linked to the lights fittings and provided with a 15 minute run on timer.

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