Sf 10/00565/COU

To who may concern

I would like to give some ideas and answers to comments regarding 11 windsor streer A1 to A5 change of use.

1, where was the waist were going to be kept?

I have agreed with landlord i could use his pub waist bins as they are also serving food sofor this reason these bins are suitable for our use as well. also we ll have a bin in back garden to use when we need.

2. smelling issues

pls see the information pack that i have past it to SARAH FRYER . note:that the air extraction system will be used will cut 65 percent of the smell.

3. Parking issues

it is a commercial propety more like which a place people visit and go it is not a full stop parking place. if it was a coffe shop or a used to be a butchers which than people used to park and go. so i can't see big different a commercial propety as a pizza shop and a butchers. and mainly there is a designated parking place for use of everyone.

4. answer to noise

it will a pizza take away and there will not be sits in the shop which custemers will not stay for long time as soon as they are served they will leave the shop.

hopefully i have answered all the comments . finally windsor street is center of the burbage and where all the pubs and hair dresser or other bussineses and more likely to be bussier than place than other areas i belive burbage will benefit from this pizza shop as more oppurtinity to people to work at least 4 to 8 people and etc.

regards cemil yavuz

A.A CATERING EQUIPMENT SERVICES

UNIT 9, BABCOCKS IND EST, 150 OXFORD STREET, BILSTON, WV14 7DP

TEL: 01902 494455

EMAIL@aacwm@yahoo.co.uk

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Dear sir/madam,

A 560mm diameter short cased axial fan motor will be used which measured from a 3 meter distance will produce a typical sound pressure level of 63dba, in free field conditions I.e before any additional ducting or silencers have been fitted. [1]

We plan to use 2 attenuators(silencers) 560mm diameter by 560mm long with a 80mm wall pad. One will be used before the fan and one after the fan motor. Both silencers will reduce the sound level of the fan motor from approximately 63dba to 45 dba.
On the stack discharge point the sound level is expected to be approximately 40 dba and will be discharged vertically with a high velocity cowel.

The flue is as we consider to be appropriately designed and positioned to avoid unreasonable effects and we believe would not harm the residential amenity of neighbours from noise and odour as the noise levels would considerably be reduced by the attenuators.

Design of the extraction flue system

The system has been designed in a manner which will firstly create the maximum potential effectiveness for air flow from the inside of the building to be pushed outside. The equipment and design used for the extraction system will enable the smoke fumes from inside the shop to be extracted so

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[1] Sound pressure level at 3 m and 20 m2 Sabine. Corresponds to a 30 m2 office with normal sound absorption area. Sound pressure is not to be confused with sound power.

that there are reduced fumes within the premises and also pushed high enough outwards so that it will not create any offence or harm to neighbours or passing public. property, therefore visually acceptable.
By implementing this system we feel that it will benefit the surrounding area and the public even more than it does at the moment as it will reduce smells and odours from the trading premises at present and will also allow the business to trade there without creating any unsightly visions as the ducting pipes which are manufactured from galvanised steel can be painted if necessary in order to resemble the building itself. The noise that will be created from the fan motor will also be reduced by use of the two attenuators/silencers.
We feel that the extractor duct will not harm the privacy or amenity of any neighbours.

Should you have any other queries please do not hesitate to contact us.

Kind regards
Mr Aziz Ali

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EMAIL: aacwm@yahoo.co.uk

Three Stage media mixed filter system

Our recommended unit for odour emissions is the Three stage mixed media filter system.
The filter will act as the second and third stage of filtration, (the first being the canopy/fryer filters). This would only leave resultant odours that were not encapsulated in particulate but are in gaseous or vapour form which can be dealt with by using our Mixed Media Filters.

We would expect odour emissions to be reduced by up to 65% from a system incorporating the above equipment. However, the canopy filters and grease traps must be cleaned on a frequent basis, also a regular maintenance regime implemented, to avoid the long chain fatty acid effect which increases odour significantly.

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A.A Catering Equipment Services

Suppliers and Manufacturers of Catering Equipment
Full Services on Fish Frying Ranges
Carried out by Gas Safe Registered Engineers

Unit 9, Babcocks Ind Est, 150 Oxford Street
Bilston, West Midlands. WV14 7DP

Telephone: 01902 494455 or
07553 374127 or 07958 768025

email: aacwm@yahoo.co.uk

GAS safe REGISTER

Permanent Suspension Modules

GENERAL DESCRIPTION

These filters are manufactured for ease of installation and incorporation into ducted air systems. They can be used on both supply for purifying incoming air, and can be used on the extract to remove toxic gasses and odours generated within a process.

Construction

The modules are manufactured by mounting a series of panel filters within a sealed case. The airflow is optimized by presenting the filtering surfaces in a "V" formation.

Each panel is sealed into the filter case so as to ensure no air can bypass the bonded granules.

The panels are manufactured using long established bonding techniques which hold the granules in a in a rigid biscuit. The biscuit is encapsualted in a carbon impreganted cloth which prevents any leakage of granules or powder.

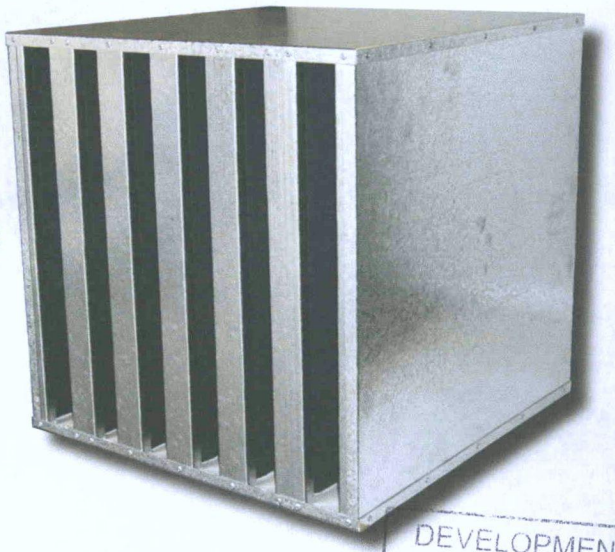
The unique bonding method used by Purified Air ensures that the panels will remain intact and rigid even if wet.

Available with Mixed Media, 207c Carbon or Stock Grades of Carbon

208 - Good general Carbon grade suitable for many applications
209 - Copper Coated Carbon for use in Mueums and archives
KI - For enhanced garlic odour removal

Typical Applications include:

- Elimination of Cooking Odours
- Removal of Kerosene Exhaust Fumes
- General Odour Removal
- Smoke Removal
- Neutralisation of Ammonia and its Derivatives
- Removal of Formaldehyde
- Removal of Airborne Pollutants and Contaminants
- Removal of Acid Gases



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providing a better environment

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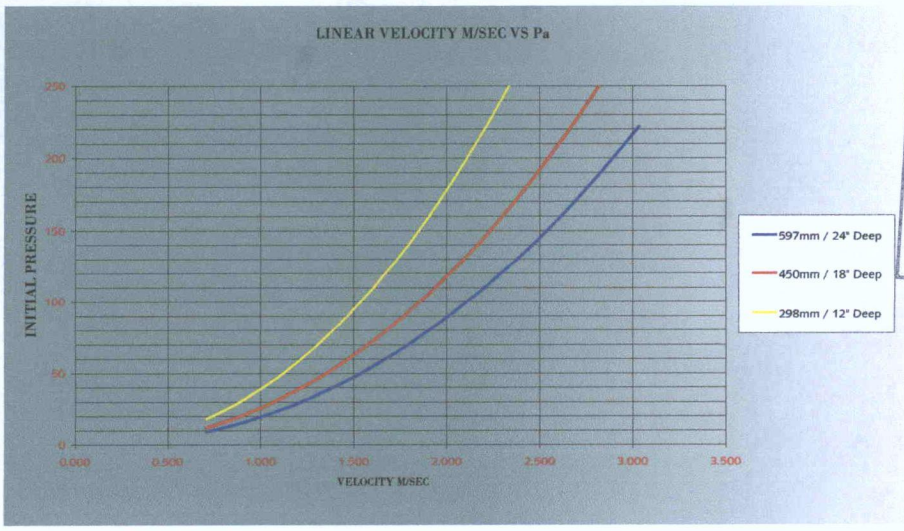
STANDARD SIZES

No.	Nominal Size (Inches)	Height (mm)	Width (mm)	Depth (mm)	Weight of Carbon (Kg)	Cell Weight	Capacity @ 0.1 Second Dwell Time
PA-CF1-7C	24 x 24 x 8	594	594	197	10	22	800
PA-CF1-HALF-7C	24 x 12 x 8	594	291	197	5	11	400
PA-242412/8-7C	24 x 24 x 12	594	594	292	13	24	990
PA-121212-7C	12 x 12 x 12	297	297	297	6	12	450
PA-181812-7C	18 x 18 x 12	445	445	297	13	25	990
PA-241212-7C	24 x 12 x 12	594	297	297	13	25	990
PA-242412-7C	24 x 24 x 12	594	594	297	25	36	1900
PA-CF2-7C	24 x 24 x 16	594	594	397	18	34	1370
PA-CF2-HALF-7C	24 x 12 x 16	594	291	397	9	18	685
PA-WA15-208	24 x 6 x 18	144	600	440	7	13	533
PA-121218-7C	12 x 12 x 18	292	292	451	10	15	761
PA-181818-7C	18 x 18 x 18	445	445	451	19	26	1445
PA-241218-7C	24 x 12 x 18	594	297	451	18	26	1369
PA-242418-7C	24 x 24 x 18	594	594	451	36	52	2740
PA-121224-7C	12 x 12 x 24	292	292	597	13	19	990
PA-181824-7C	18 x 18 x 24	445	445	597	25	36	1900
PA-241224-7C	24 x 12 x 24	594	297	597	25	36	1900
PA-242424-7C	24 x 24 x 24	594	594	597	50	61	3800



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HVCA

AGMA
Air Cleaner Manufacturers' Association

purifiedair®

providing a better environment

Purified Air Ltd,Lyon House, Lyon Road
Romford, Essex. RM1 2BG ENGLAND
Tel: 01708 755414 Fax: 01708 721488
email: enq@purifiedair.co.uk
website: www.purifiedair.co.uk

TÜV UKQA

UKAS QUALITY MANAGEMENT
GB00267

A.A Catering Equipment Services

Unit 9, Babcocks Ind Est, 150 Oxford Street, Bilston, West Midlands. WV14 7DP
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email: aacwm@yahoo.co.uk Website: www.aacateringservices.co.uk

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Frying Ranges









A.A. Catering Equipment Services Ltd is a market leader in fish frying ranges, being one of the top performing ranges in the market as they are able to fry 34½ lbs in 6-7 minutes. Our ranges are tailor made to suit certain specification requirements, but as standard we produce each range with the same materials and parts to produce the same output and cooking speed, providing excellence each time.

Our ranges are manufactured to specific measurements allowing formica colours and features or stainless steel frontal features, as well as the overall style of the ranges to be chosen by you in order to compliment your own shop interior. We have 40 different fish frying range models, including wall ranges, island ranges and also the most popular counter ranges.

We also provide you with an extensive choice of the following: -

- Front of range style e.g. curved stainless steel with or without lighting, formica coloured panels made to your own shape styles, or perhaps a contrast of wood and steel together. We can manufacture a large range of styles to suit your taste.
- There are two main types of pan lids that we offer which are flat lids and curved lids each of which providing their own benefits and we also make pans with no lids depending upon your preferences. Advice given on all aspects of the three different styles.
- Shape of frontal glass i.e. curved or straight Type of sliding glass on serving side i.e. round chrome finger pulls or standard cut out finger pulls.

Advice and guidance is always given when you are considering which choices to make.

Once manufactured our ranges are tested and installed by our experienced and qualified engineers to ensure that safety is secure and high performance is achieved.

With an oil capacity of 50 litres it is gas and oil efficient as it enables 15 kilos to be cooked in 6/7 minutes. Every component that we use is carefully selected and fitted in our own design to give the ultimate top performing range which is said by many of our customers to be more powerful than any other range on the market. It ensures that your chips can be cooked thoroughly but fast to eliminate customers waiting for chips to be cooked for so long.