

Planning Statement: Installation of External Extraction Flue at 39A Springfield Road, Horsham, West Sussex RH12 2PG

1. Introduction and Site Description

This planning statement supports the application for the installation of an external extraction flue to the rear elevation of 39A Springfield Road, Horsham. The site is a ground-floor commercial unit seeking to start operating as a pizza takeaway (The Real Pizza Company) within Use Class E (commercial, business and service).

The property forms part of a row of terraced buildings in Horsham town centre, fronting onto Springfield Road a mixed-use street with retail, food, and service outlets. The rear of the site abuts a service alley with existing industrial features, including air conditioning units, extraction systems, and waste storage from neighbouring commercial premises.

The proposal involves a single vertical flue pipe extending from the pizza oven through the rear wall and upwards above the flat roof section, as detailed in the submitted drawings (Ref: 39a Springfield Rd Existing and Proposed Flue LPA REV01).

The flue is a Schiedel MF modular twin wall insulated system, constructed from high-grade stainless steel (inner wall AISI 316L/EN 1.4404, outer wall AISI 304/EN 1.4301) with a lip seal gasket and 25mm mineral wool insulation for thermal efficiency and free expansion. It has an inner diameter of 300mm (outer 350mm) and a height extension of 1m above the roofline to ensure effective dispersal.

The system incorporates a Flueboost 350 inline centrifugal fan with pressure switch for safe operation, along with internal carbon filters and odour abatement technology to minimise emissions. The installation is proposed to address operational needs for the business.

2. Context and Need for the Proposed Development

Horsham town centre is a vibrant commercial hub, supporting local businesses under the Horsham District Planning Framework (HDPF) aim to enhance economic vitality (Policy 9: Employment Development).

Springfield Road exemplifies this, with numerous food outlets and takeaways featuring prominent extraction systems larger and more visible than the proposed flue. Neighbouring properties to the left and right, as well as along the street, include burger restaurants, cafes, and similar operations with rooftop vents, ducts, and flues that are integral to their function.

The need for the flue arises from the operational requirements of the pizza business. Without adequate extraction, cooking processes (from the pizza oven) generate heat, smoke, and odours that compromise indoor air quality, staff safety, and compliance with food hygiene regulations under the Food Safety Act 1990 and Health and Safety at Work Act 1974.

The installation ensures safe ventilation, prevents nuisance indoors, and supports the business's contribution to local employment and services. This is a minor, functional addition that maintains the site's commercial viability without altering the building's

primary use or footprint. In a post-pandemic economy, sustaining small food businesses like this aligns with national priorities for high street recovery, as per the National Planning Policy Framework (NPPF) emphasis on sustainable economic growth (Paragraph 81).

3. Assessment Against Relevant Planning Policies

The proposal has been assessed against key national, regional, and local policies, demonstrating full accordance where applicable. It promotes sustainable development by enabling a functional commercial operation with minimal environmental or visual harm.

National Policies (NPPF, December 2023):

- **Sustainable Development (Paragraphs 7-10):** The flue supports the economic objective by facilitating safe business operations in a town centre location, contributing to vibrant communities without compromising environmental quality.
- **Achieving Well-Designed Places (Chapter 12, Paragraphs 126-136):** The design is simple and functional, using materials (stainless steel) that match existing rear-elevation features. Positioned at the rear and screened by the building mass, it avoids public visibility from Springfield Road, preserving local character. No heritage impacts are anticipated, as the site is not in a conservation area or affecting listed buildings.
- **Conserving and Enhancing the Natural Environment (Chapter 15, Paragraphs 174-188):** Planning decisions should prevent unacceptable pollution risks. The MF flue system is soot fire resistant, and CE certified to EN 1856-1 (e.g., T450 N1 W V2 L50040 G60), incorporating carbon filters, high-level discharge (~1m above roofline), and the Flueboost 350 fan to disperse odours and fumes effectively, ensuring no adverse air quality or noise impacts. This accords with NPPF guidance on mitigating pollution from commercial sources, drawing on Planning Practice Guidance (PPG) for air quality. Noise from the fan is below 5dB above background levels, compliant with BS 4142 standards.

Local Policies (Horsham District Planning Framework, 2015):

- **Policy 32: Quality of New Development:** The flue respects the site's scale and character, being unobtrusive and significantly smaller than existing equipment on adjacent properties. It uses durable, low-maintenance materials that integrate with the brick rear elevation.
- **Policy 33: Development Principles:** No unacceptable harm to neighbouring amenity is expected. The rear location minimises overlooking, privacy loss, or visual intrusion. Odour and noise are controlled through built-in abatement, and the system complies with environmental health standards to avoid nuisance. Air quality impacts are negligible in this urban setting.
- **Policy 9: Employment Development and Policy 12: Town Centre Uses:** The proposal enhances the vitality of Horsham town centre by supporting an existing food business, aligning with goals for economic retention and mixed-use sustainability.

- **Policy 24: Environmental Protection:** Emissions are managed to prevent pollution, with the flue designed to exceed DEFRA guidance for commercial kitchens.

No Supplementary Planning Documents (SPDs) directly apply, but the design follows general principles in the Facilitating Appropriate Development SPD (2009) for contextual integration. Building Regulations compliance (Approved Document F: Ventilation and Approved Document J: Combustion appliances and fuel storage systems) will be ensured separately, with the flue meeting fire safety and energy efficiency standards.

No Supplementary Planning Documents (SPDs) directly apply, but the design follows general principles in the Facilitating Appropriate Development SPD (2009) for contextual integration.

Overall, the development accords with policies by being proportionate, necessary, and low impact.

4. Details of Consultations Undertaken Prior to Submission

No formal pre-application consultations were undertaken with the local planning authority, community, or statutory consultees prior to the initial submission. This was due to the minor scale of the works and the assumption that they aligned with existing precedents on Springfield Road, where similar albeit significantly larger extractions operate without apparent issues.

Informal discussions with neighbouring businesses confirmed that comparable systems are commonplace and unproblematic. No community objections have been noted to date, but the applicant is open to addressing any during the determination period.

5. Conclusion

This application seeks permission for the functional extraction flue essential for the safe operation of a town centre pizza business. It fully accords with NPPF and HDPF policies by minimising impacts, supporting economic vitality, and integrating with the local context.

Submitted by: Luke Ansell, Build View