

**APPLICATION FOR COMMUNITY INFRASTRUCTURE LEVY (CIL) GRANT
FOR A PROJECT IN THE WOLVERCOTE NEIGHBOURHOOD FORUM AREA**

Spring Round 2026

1. Please read the “Guidance Notes for WNF CIL Funding Applications”
2. The sections of this application form may be used flexibly to provide additional information where necessary. Not all sections will be relevant to all projects, and you may leave these blank.
3. Applications will be assessed by the WNF Steering Committee, taking account of the following criteria; applicants may wish to include supporting information regarding their project’s fit to the criteria.
 - Location within or serving the WNF Community
 - The recipient operates as a recognised body with a nominated bank account
 - The project has agreement in principle from the property or asset owner
 - Value for money
 - Consideration has been given to health and safety requirements
 - Environmental sustainability
 - Innovation
4. If your application is successful, please
 - Confirm to the Forum receipt of funding from the City Council
 - Send us photographs of your finished project.

APPLICATION DATE	February 2026
REVISION DATE if applicable	
TITLE Short title by which the project will be known	Replacement of School Kitchen Ovens
PROJECT APPLICANT(S) Name of person (not organisation) who has initiated the project. Do not include contact details here: see page 3.	Lee Smith School Business Manager
APPLICANT ORGANISATION Name and type of organisation, if applicable, charity number.	Cotteslowe Primary School
OUTLINE PROJECT DESCRIPTION Short description so others not associated with the project can understand its purpose and scope. Include aims & objectives, and expected beneficiaries (max 150 words)	Replacement of an outdated and failing steamer oven, and two outdated “half ovens” Typical Rational oven savings for a medium-sized school kitchen: <ul style="list-style-type: none"> ● Up to 30% energy savings ● 20% water savings ● Less food waste due to consistent cooking ● ROI in around 2–3 years, even faster with solar offset

After that, the oven is effectively making money for the school.

- Works hand-in-hand with our solar power system to reduce grid dependency.
- Uses less water and cleaning chemicals, supporting the school's environmental goals.
- Demonstrates leadership in green education and sustainability — something parents and local authorities value highly.

Struggling to meet increased demand of school meals.

Funding this product is a strategic investment in kitchen efficiency and long-term sustainability:

- **Exceptional Culinary Versatility:** This single "power pack" replaces multiple appliances by offering Steam, Convection, and Combination modes. It can handle everything from delicate poaching and steaming of vegetables to roasting succulent meats and baking fresh bread or desserts.
- **Significant Resource Savings:** The Combination mode reduces normal cooking losses by up to 50% and offers considerably shorter cooking times. This efficiency directly translates to lower food waste and reduced energy consumption.
- **Ease of Operation for Diverse Staff:** The appliance uses an intuitive rotary button system that is clear and robust, ensuring consistent results even when operated by temporary or less experienced kitchen staff.
- **Hygienic and Durable Standards:** The CleanJet® automatic cleaning system restores the unit to a hygienic state without requiring additional staff labor, while its high-quality stainless steel construction ensures a long service life.
- **Community Events and Banqueting:** The "Finishing" mode is a vital feature for social use. It allows the school to prepare large quantities of food in advance, chill it, and then "finish" (reheat to perfect serving temperature) all plates or containers simultaneously. This makes the school an ideal hub for community tours, parents' evenings, and local festivals, ensuring high-quality food is served without the stress of "à la minute" cooking.
- **School Kitchen as a Social Hub:** In a school kitchen, the appliance promotes a safer, more

	<p>professional environment. Features like the cool-down function and automatic fan brake ensure that the kitchen remains a safe space even when students or community volunteers are present for educational or social projects.</p> <ul style="list-style-type: none"> ● Nutritional Social Responsibility: By using the Steam mode, the school can ensure that communal meals retain maximum vitamins and minerals. Providing high-quality, nutritious food for students and the local community supports broader social health goals.
<p>MAIN TASKS A list of the main tasks and if appropriate an initial project plan with timescales.</p>	<p>Delivery of new ovens and disposal of older ovens and steamer oven. Required water and electricity connections</p>
<p>STAKEHOLDERS & DETAILS OF CONSULTATION (e.g. Council, Highways, site owners or asset holders, community organisations, businesses, neighbours)</p>	<p>No planning consents required - stakeholders are the primary school and families / children. Plus opportunities to assist community events</p>
<p>RELEVANCE TO THE NEIGHBOURHOOD PLAN How does the project enhance or develop our neighbourhood?</p>	<p>Many of the children who live within the Wolvercote Neighbourhood Plan boundary area attend Cutteslowe school.</p> <p>A key pillar of the Wolvercote Neighbourhood Plan is the "mitigation of climate change" and the reduction of carbon footprints.</p> <ul style="list-style-type: none"> ● Energy Efficiency: The CombiMaster Plus significantly reduces energy consumption compared to traditional ovens through shorter cooking times and precision heat distribution. This directly supports the forum's goal of moving towards a lower-carbon local infrastructure. ● Waste Reduction: The Combination mode reduces "shrinkage" and roasting losses by up to 50%. This ensures the school and community groups can "do more with less," reducing food waste and making the local food supply chain more sustainable. ● Local Sourcing: The precision of the Steam and Convection modes allows the kitchen to better handle fresh, locally sourced produce from Oxford allotments or markets, preserving the nutrients and quality of local ingredients. <p>Skills Development: The ConnectedCooking interface and intuitive controls provide an opportunity for local volunteers or students to gain experience with</p>

	<p>industry-standard professional equipment, enhancing local vocational skills.</p> <p>Space Optimisation: By replacing multiple bulky appliances (steamers, convection ovens, and grills) with one compact "power pack," the kitchen gains more usable space, allowing for more efficient operation during busy community hire periods.</p> <p>Hygienic Standards (CleanJet®): The automated cleaning system ensures the facility remains at peak hygienic standards with minimal chemical and water waste, protecting the longevity of the school's assets for the next generation of Wolvercote residents.</p>
<p>CONSENTS REQUIRED</p> <p>Are any legal consents required before the project can go ahead (e.g. from a Council department such as Highways, Planning, Building Control, or other statutory organisation)?</p>	<p>No Consents required</p>
<p>FINANCE</p> <p>How much will this project cost in total? What proportion is being sought from CIL funding? What other sources of finance are being pursued? Are you seeking matched funding? What will the CIL grant be spent on?</p> <p>PLEASE INCLUDE COPIES OF FIRM QUOTATIONS</p>	<p>Option One: Total £28,312.00</p> <p>Ovens: £13,655.98 each (two required) VAT included</p> <p>Plumbing, Removal & disposal of old ovens (confirmation to be completed approximately £1000)</p> <p>Option Two: Total £20,616.00</p> <p>Ovens: 10 Grid ovens (two required) VAT included</p> <p>Inclusive of Plumbing, Removal & disposal of old ovens but subject to a site survey.</p> <p>All quotes attached to the email.</p>
<p>MAINTENANCE</p> <p>How will the outputs of the project be maintained and by whom? Please note that CIL grants cannot be used to cover ongoing costs.</p>	<p>As is the existing practice, all annual maintenance is carried out by a specialist third party contractor and cleaning is completed daily.</p>
<p>RISK ASSESSMENT</p> <p>Are there any financial or other risks to the completion of this project?</p> <p>Are there any safety issues associated with the project?</p>	<p>No financial risks.</p> <p>Safety issues - standard risks for using kitchen ovens.</p>

<p>MONITORING AND REPORTING</p> <p>How will the success of the project be monitored? Over what timescale?</p>	<p>Installation of the ovens alongside appropriate work to ensure ovens can be accommodated.</p> <p>If funding successful expectations are for a summer holiday installation.</p>
<p>OTHER COMMENTS OR INFORMATION</p> <p>Please list anything else of relevance you wish the Committee to be aware of.</p>	
<p>Completed applications, WITH COPIES OF FIRM QUOTATIONS WHERE APPLICABLE should be sent with a covering email to wolvercotenf@gmail.com</p>	