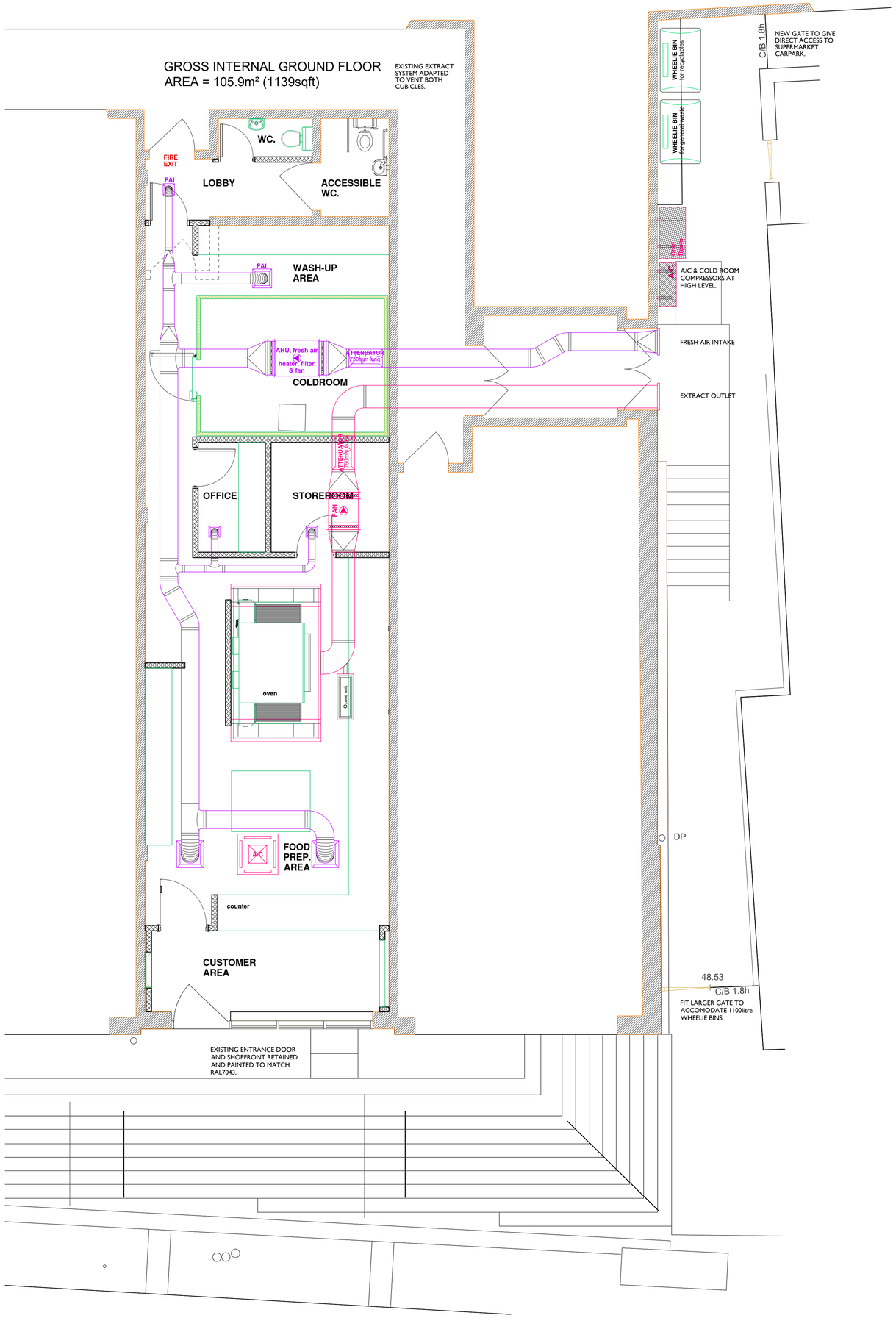

COU NOTES:

SHELL WORKS (BY LANDLORD):

Recent New Build development by Landlord.

Unit B to become a Hot Food Takeaway.

EXTERNAL DOORS & WINDOWS:

Front elevation windows and principal entrance door to be retained, and painted to match RAL7043 Traffic Grey.

All manually operated customer shopfront doors to have an opening force at the leading edge of not more than 30N from 0° (closed) to 30° open, and not more than 22.5N from 30° to 60° of the opening cycle.

All shopfront glazing to comply with BS 952, BS 6262 (Code of Practice for Glazing in Buildings), CP152, Approved Document N and BS6206:1981 and subsequent revisions. Glazing to critical locations to be LAMINATED (NOT toughened) safety glass (all panes within 800mm of FFL/GL & all panes within 1500mm of FFL/GL in a door or in a side panel within 300mm of a door), minimum Class B rated to BS6206:1981 in doors or door side panels over 900mm wide, Class C elsewhere, impact resistant from both sides.

Manifestation - where required, manifestation to glazed windows and doors to be in accordance with Approved Documents N2 & M2. Manifestation to be in the form of 50mm diameter self adhesive IP 5805 light silver frosted vinyl 'pips' reverse applied to glazing @ 100mm centres. Install one set at 1500mm high from floor level, second set fitted at 1000mm from floor level. NB. manifestation not required to windows where internal leaner bars are installed, due to integral modesty panel, or where there are internal window poster frames.

EXISTING EXTERNAL WALLS:

Unit has been newly constructed so it is presumed that the external walls achieve a U value 0.7W/m²C° or better (TBC on site) - walls are understood to be brick/block insulated cavity construction. Additional insulation, where required, is to be incorporated within the new dry lining to the wall - 25x50mm timber battens fixed to wall at 600mm centres, with 72.5mm thick Celotex PL4060 insulated plasterboard (60mm PIR insulation bonded to 12.5mm tapered edge plasterboard face) fixed in accordance with manufacturer's instructions, overall thickness = 97.5mm. Reveals to window openings to be lined with foil backed plasterboard on shallow battens with void packed with quilt or rigid insulation, or lined with insulation backed plasterboard eg Gyproc ThermaLine Basic 22mm thick.

FLOOR/CEILING ABOVE HOT FOOD TAKEAWAY UNIT:

ACOUSTIC INSULATION AND FIRE PROTECTION TO CONCRETE FLOOR BETWEEN NEW HOT FOOD TAKEAWAY USE AT GROUND FLOOR AND SEPERATE OFFICE USE AT FIRST FLOOR.

The floor/ceiling has been designed to give appropriate sound insulation, Fire Resistance and Surface Spread of Flame.

HEATING, COOLING AND VENTILATION (CONTRACTOR/SPECIALIST DESIGN):

LAYOUT SHOWN IS INDICATIVE ONLY. DETAILED DESIGN BY SPECIALIST SUB-CONTRACTORS AND AS IN ACCORDANCE WITH SUPPORTING ANNEX B DOCUMENT. All work to be designed & carried out in full compliance with current Building Regulations (particularly ADB2 5.46-5.53), Gas Safety Regulations, CIBSE Codes and DEFRA "Guidance on the control of odour and noise from commercial kitchen exhaust systems" & Local Authority and EHO requirements. Efficiency and controls of heating, cooling and ventilation systems to be in accordance with the "Non-Domestic Heating, Cooling and Ventilation Compliance Guide" 2006. BRCS to be provided with copies of commissioning certificates for all installed services including air leakage test of ductwork on completion. Log book to be provided in accordance with Section 4 of ADL2A/B(2010) including full details of building and fixed building services including commissioning certificates, operating manuals and maintenance/servicing requirements. All plant, ductwork, conduits etc to be protected against damage and corrosion, have a minimum number of joints and be designed to prevent the ingress of rodents and insects.

AIR CONDITIONING (CONTRACTOR DESIGN):- Split ceiling mounted cassette unit in Bake and Serve area, with external compressor unit and linking pipework and cables. Cold Room compressor to be located adjacent. Compressors to be wall mounted at high level, on anti-vibration mounts, in the Bin Store.

MECHANICAL VENTILATION TO TOILETS (CONTRACTOR/SPECIALIST DESIGN):- Mechanical extract from toilets to give 15 l/s air change controlled by light switch with 20 minute overrun. Lobbies to have fresh air supply. Door between toilet and lobby undercut or provided with ventilation grille.

MECHANICAL EXTRACTION FROM OVEN (CONTRACTOR/SPECIALIST DESIGN):- System to be designed in accordance with DEFRA "Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems" Jan. 2005. Oven to be wired so that operation only possible if mechanical extraction to oven hood is operating. New galvanised steel extract duct from oven hood, with internally mounted fans (capable of at least 30-40 air changes per hour in accordance with CIBSE Guide B2:2001, section 3.6). All fixings to have anti-vibration mountings. Extract duct to run at high level within ground floor, pass through side wall, run down the communal service corridor and through the external wall terminating in louvred terminal grille. Wall opening by Developer, size to be confirmed with Client. External wall discharge grille 800x600mm, powder coated, colour to be RAL7043. The extract duct to be fitted with an Odour Suppression system.

SUPPLY AIR (CONTRACTOR/SPECIALIST DESIGN):- All internal rooms to be provided with forced ventilation via external supply air fan and ductwork at the rate of 10l/sec/occupant, or by independent local wall mounted fans if necessary. Where applicable the rate of air change within the wash up area should satisfy its size and occupancy.

Fresh air system to be designed to replace 80% of extract air volume with fresh air with a maximum velocity of 2.5l/s, accessible fresh air filter to minimum EU4 standard, internal ductwork with ceiling mounted diffusers, axial flow fan, dampers in external walls, and external wall intake louvre with minimum free area of 50% and bird/rodent guard. Extraction is to be via the main ventilation system (min. 30-40 air changes/hour).

LPHW heater battery to be provided in fresh air intake duct (connection from gas-fired combi boiler if provided, otherwise electric, in which case 3 phase supply will be required - obtain guidance from Client).

New aperture formed in side wall for intake grille. External wall intake grille, size TBC but typically 500x500mm, powder coated, colour RAL7043 Traffic Grey.

ANTI-VIBRATION:- Compressors, fans and AHU to be mounted on proprietary rubber or neoprene turret type vibration isolators, each having a static deflection not less than 3mm under the load of the unit, 4 isolators are required to each item of plant, one to each corner. All fans and AHUs must have flexible connections to the ductwork - the connections should be "loose" (not taut) when installed and should typically be formed using rubber or neoprene sheet material, NOT canvas type.

EQUIPMENT WEIGHTS (APPROX. FOR GUIDANCE ONLY):- Oven (based on larger MH360EWB) = 750kg per deck allow for double or triple. Coldroom = allow 500kg for unloaded. Makeline 10ft = 320kg. AHU on intake duct = 95kg. Oven extract fan = 35kg. Suspended ceiling = 6.5kg/m². A/C Unit = 35kg. Oven extract canopy = 150kg. External Cold Room Compressor = 81kg. External A/C Compressor = 105kg. Floor loadings and soffit fixings to contractor design.

AHU to be supported above Cold Room and Extract Fan/Filters to be suspended below the 1st floor construction, the Structural Engineer to advise of any floor strengthening works required.

SANITARY PROVISION:

Customer toilet not required as there will be a maximum of 12 seats. New / existing staff toilet cubicles and lobby to be provided for hot food takeaway. Position/installation of sanitary fittings are to be in accordance with ADM(2015) (ambulant disabled). Toilet and lobby doors to open out. Numbers of staff toilets to be in line with Table 1 of Regulation 21 of the Workplace (Health, Safety and Welfare) Regulations 1992. 1-5 persons = 1 WC & 1 WHB. 6-25 persons = 2 WC & 2 WHB.

REFUSE:

Standard 1100 litre Eurobins to the side of the premises. Separate bins for general waste and recyclables.

PARKING:

Parking will be in the adjacent Supermarket car park.

EQUALITY ACT (2010):

Client to give due consideration as to how the requirements of the Equality Act (2010) are to be met in respect of means of access for employees and customers, and the provision of accessible sanitary facilities as specific requirements arise.

WALL KEY

- Existing solid wall to be retained (external walls probably a mix of single skin and cavity construction).
- Existing solid wall to be retained, as above but assumed where panelled over or boxed out.
- Existing external wall insulated internally to achieve U value max. 0.3W/sq.m²C°.
- Existing stud partition to be retained (fire resistance upgraded where shown on plan).
- Existing wall or partition to be removed.
- New external cavity wall comprising outer leaf of facing brick to match existing, 75mm partially filled cavity and inner leaf of insulating blockwork. U value max. 0.3W/m²C° (replaced), max. 0.28W/m²C° (new).
- New blockwork wall.
- New lightweight compartment walls.

NOTES:

CONTRACTORS MUST VERIFY ALL DIMENSIONS ON SITE BEFORE COMMENCEMENT OF ANY WORK OR PREPARING MANUFACTURING DRAWINGS
Use of scale bar for scaling purposes to be used for securing planning purposes only.
ANY DISCREPANCIES ON THIS DRAWING ARE TO BE NOTIFIED TO THE ARCHITECT IMMEDIATELY.
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REV	AMENDMENT	DATE	CHKD

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e-mail: design@hattrell.co.uk / www.hattrell.co.uk

CLIENT

PROJECT
Unit B,
New Wharf Road / High Street,
Biddulth.
ST8 6AR

DRAWING TITLE
Proposed Plan

SCALE @A1	DRAWN BY	CHECKED	DATE
1:50	ST	--	Oct'23

DRAWING No	REVISION
C5366-A5-05	-

Change Of Use to Hot Food Takeaway