

**COU NOTES:**

**SHELL WORKS (BY LANDLORD):**

2 Former retail units with flats above to be altered, to create one Hot Food Takeaway, with separate access to upper floor flats.

**EXTERNAL DOORS & WINDOWS:**

Shopfront and principal entrance door to be retained, and painted to match RAL7043 Traffic Grey.  
Rear door and windows to be retained, repaired as necessary and painted to match RAL7043.  
Window to new Bin Store to be replaced with pvc aluminium louvre, colour to be RAL7043.  
Door opening to new Bin Store to be extended and pvc aluminium double louvre doors to be fitted, colour to be RAL7043.  
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 992 BS 6362 (Code of Practice for Glazing in Buildings), CP132, Approved Document N and BS6206:1981 and subsequent revisions. Glazing on critical locations to be LAMINATED (NOT toughened) safety glass (all panes within 800mm of FFLGL, & all panes within 1500mm of FFLGL 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.

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

**EXISTING EXTERNAL WALLS:**

All existing external walls which are being dry-laid are to be insulated by the addition of internal insulation to upgrade to max. U value of 0.3W/m<sup>2</sup>C, unless existing U-value proves to be 0.7W/m<sup>2</sup>C or better. Existing external walls are believed to be brick/block cavity construction but it is not known whether cavity is insulated (TBC on site). Additional insulation, where required, is to be incorporated within the new dry lining to the wall - 250/300mm embanker battens fixed to wall at 600mm centres, with 75.5mm 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. Gaps to window openings to be filled with hot packed plasterboard on shallow battens with void packed with quilt or rigid insulation, or lined with insulation backed plasterboard eg Gyproc ThermalLine Basic 22mm thick.

**STRUCTURAL ALTERATIONS:**

Existing walls, columns and beams to be removed where shown on plan and replaced with new beams to Structural Engineer's details.

**FLOOR/CEILING ABOVE HOT FOOD TAKEAWAY UNIT:**

NEW ACOUSTIC INSULATION AND FIRE PROTECTION TO EXISTING FLOOR BETWEEN NEW HOT FOOD TAKEAWAY USE AT GROUND FLOOR AND EXISTING FLATS AT FIRST FLOOR. Floor/ceiling to be upgraded (if necessary) to give improved sound insulation, 60min. Fire Resistance and Class O Surface Spread of Flame. Compartmentation between floors to comply with AD9 Table A2. Existing ceiling/floor construction is unknown but is presumed to be timber - TBC on site. All work to be carried out strictly in accordance with British Gypsum approved standard details.

- AIRBORNE SOUND INSULATION FROM BELOW
  - Provide Gypliner Universal ceiling suspended with Gypliner GL1 Lining Channels at 450mm maximum centres to give a preferred minimum cavity of 50mm (maximum of 145mm).
  - 50mm lower APR 1200 insulation in the cavity (to ductwork within void). If there is no existing ceiling in place (i.e. joists exposed), then the new construction should be upgraded to include 100mm thick lower APR 1200 insulation or the void joists should be underlaid with a single layer of plasterboard prior to installing the new construction.
  - Ceiling lining to be 2 layers of 12.5mm Gypliner Finesse with staggered taped and filled joints.
- IMPACT SOUND INSULATION FROM ABOVE - as existing.

Floor/ceiling construction will need to meet with the approval of both the Tenant's and the Landlord's Building Inspectors.

**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 ADBE 5.46-5.53), Gas Safety Regulations, CIBSE Codes and DEBRA 'Guidance on the control of odour and noise from commercial kitchen exhaust systems' & Local Authority and BHO 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. BACS 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 units 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 low level, on anti-vibration mounts, on the rear wall of the building.

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 DEBRA 'Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems' Jan 2006. Oven to be wired to this 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 R22001, section 3.6). All fittings to have anti-vibration mountings. Extract duct to run in high level within ground floor pass through the rear wall then turn vertically to exhaust a minimum 1.0m above roof line. Wall opening, normally 550 x 550mm, to be confirmed with Client. The extract duct will terminate in a welded and tapered outlet which prevents the ingress of rain into the duct and without causing loss of efflux velocity - Linde HIR roof hood or equal & approved. 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 100m<sup>3</sup>/occupant, or by independent local wall mounted fans if necessary. Where applicable the rate of air change within the work 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 2.5/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).

LPWH 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 through rear wall for intake grille. External wall intake grille, size TBC but typically 500x500mm, powder coated, colour RAL7043 Traffic Grey.

ANTI-VIBRATION: Compressor, 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 PMS/BREW) = 750kg per deck allow for double or triple. Coldroom = allow 500kg for unloaded. Makefine 10L = 320kg. AHU on intake duct = 95kg. Oven extract fan = 35kg. Suspended ceiling = 6.5kg/m<sup>2</sup>. AC Unit = 35kg. Oven extract canopy = 150kg. External Cold Room Compressor = 81kg. External A/C Compressor = 105kg. Floor loadings and soffits fixing to contractor design.  
AHU to be supported above Cold Room and Extract Fan/Carbon Filters to be suspended below 1st floor construction, and the Structural Engineer to advise any floor strengthening works required.

**SANITARY PROVISION:**

Customer toilet not required as there will be a maximum of 12 seats. New 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 W/B. 6-25 persons = 2 WC & 2 W/B.

**REFUSE:**

Standard 1100 litre Eurobins in the new ventilated Refuse room to the rear of the premises. Separate bins for general waste and recyclables.

**PARKING:**

Parking available to the rear of the building - refer to Block Plan for location.

**EQUALITY ACT (2010):**

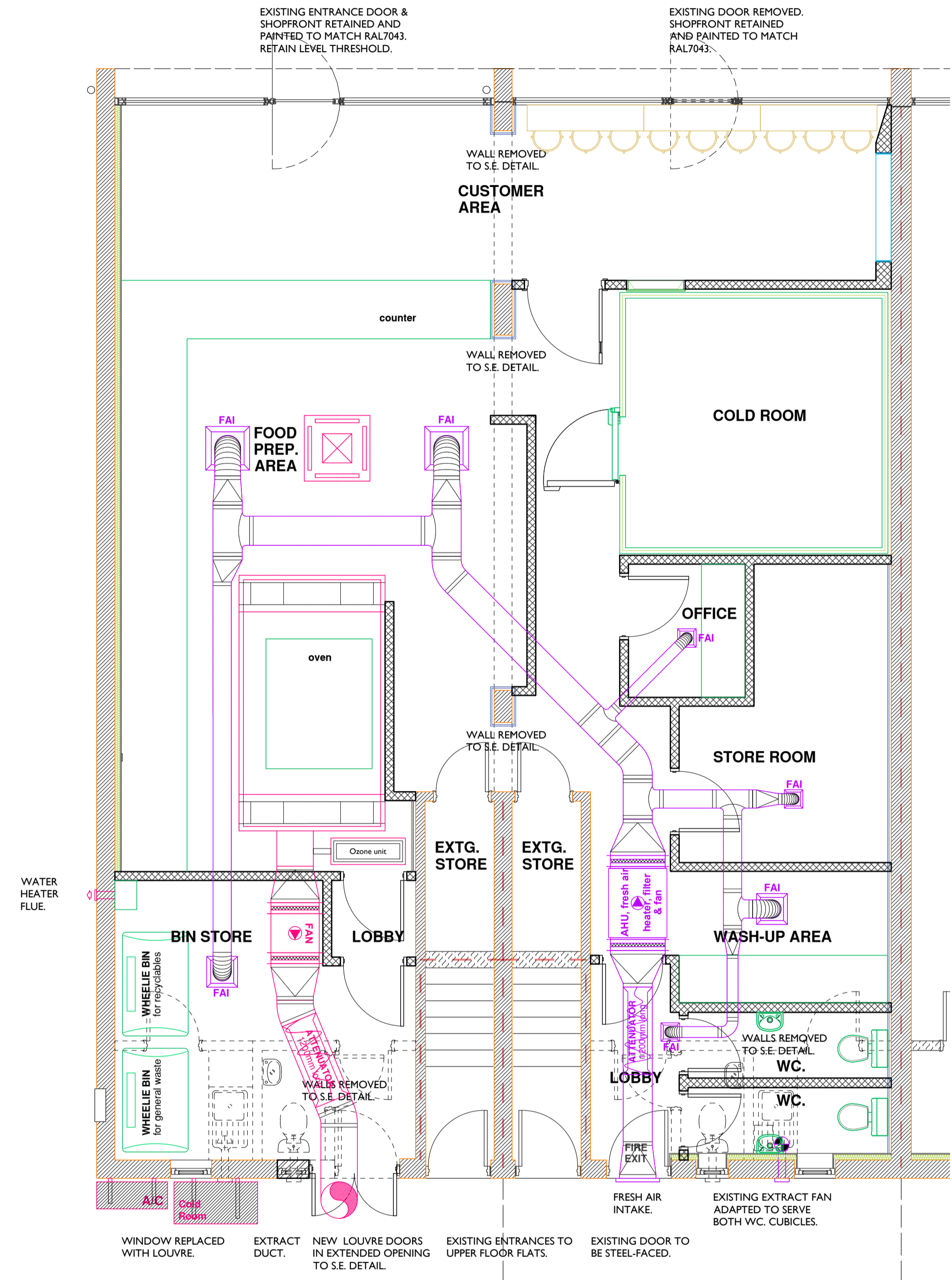
Client to give due consideration as to how the requirements of the Equality Act (2010) are to be met in respect of means of access for employees and customers, and the provision of accessible sanitary facilities as specific requirements arise.

**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/m<sup>2</sup>C.
- 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/m<sup>2</sup>C (replaced), max. 0.28W/m<sup>2</sup>C (new).
- New blockwork wall.
- New lightweight compartment walls.

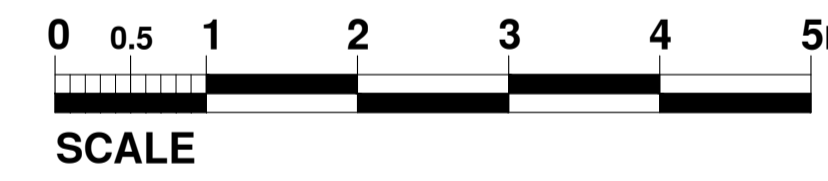
**NOTES:**  
CONTRACTORS MUST VERIFY ALL DIMENSIONS ON SITE BEFORE COMMENCEMENT OF ANY WORK OR PREPARING MANUFACTURING DRAWINGS  
DO NOT SCALE FROM THIS DRAWING  
ANY DISCREPANCIES ON THIS DRAWING ARE TO BE NOTIFIED TO THE ARCHITECT IMMEDIATELY.  
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REV	AMENDMENT	DATE	CHKD



GROSS STORE AREA = 146.6m<sup>2</sup> (1578sqft)

**NOTE - Detailed design of extract ventilation system and air intake system by Specialist sub-contractor and as in accordance with supporting Annex B document. Layout shown on drawing is indicative only.**



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Long Stratton.  
NR15 2XW

DRAWING TITLE  
Proposed Ground Floor

SCALE @A1	DRAWN BY	CHECKED	DATE
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Change Of Use to Hot Food Takeaway