

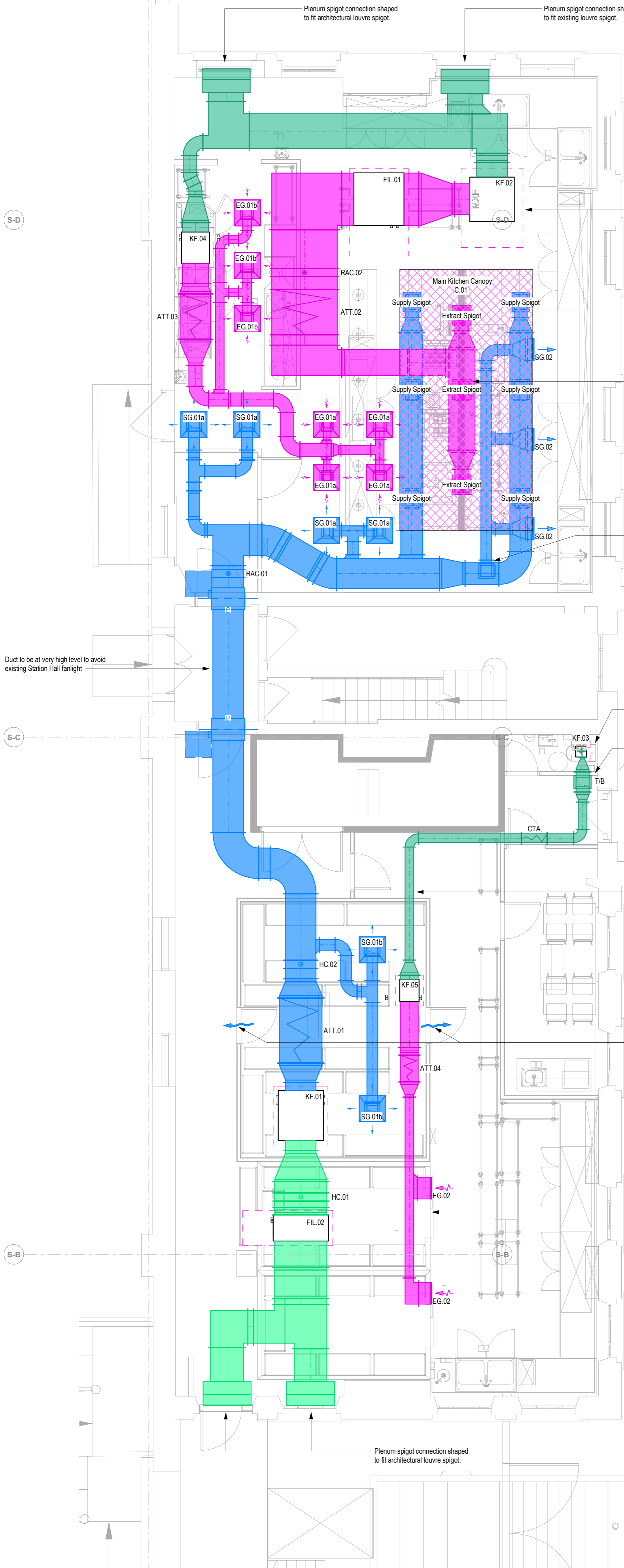
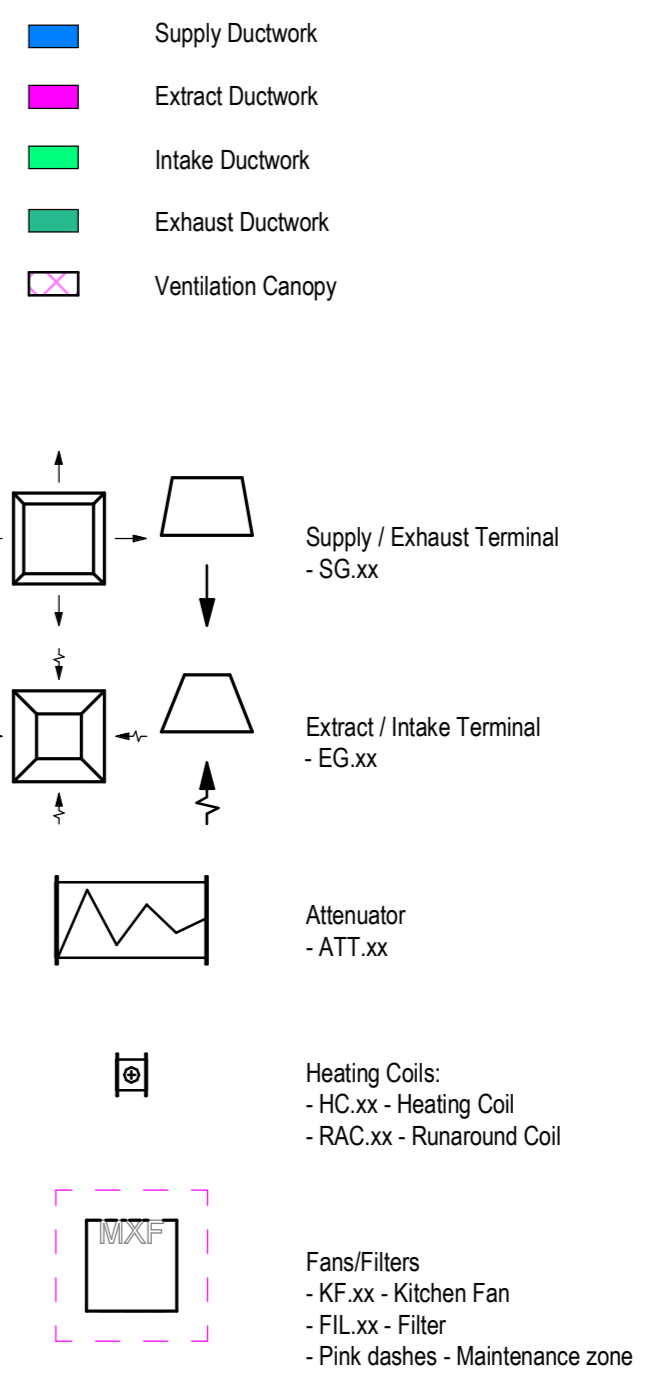
GENERAL NOTES

- This drawing is to be read in conjunction with:
 - All other MFLP information including drawings, schedules and specifications.
 - Fielden Fowles architectural information.
 - Price & Myers structural and civils information.
 - Path Design catering and retail information.
- Do not scale from this drawing.
- This drawing is not for installation.

DRAWING NOTES

- Controls:
 - Kitchen to have simple user controls, allowing staff to manually alter air flow as required. Controls to have timeclock override to prevent ventilation system running overnight.
- All interior surfaces of the ductwork shall be accessible for cleaning and inspection purposes. In the absence of a detailed cleaning specification/method, access doors shall be installed at 2m centres and thereby enabling full cleaning of the system without full body entry into ducts.
- Contractor to allow for all expansions and contractions of duct work to air component connections.
- All ductwork and ancillaries above perforate ceilings to be painted black.

KEY



General Notes:
 - Compartmentation will need to be retained between north and south fire compartments and GO levels. Fire dampers to be present in supply and extract ductwork when passing between compartments.

Extract fan to have 90° turn to keep motor out of airstream and to make efficient use of constrained space.

Extract spigots to be 400 x 350 to allow for appropriate air velocities.

Supply to branch and rise within ceiling void to route above canopy and connect into supply diffusers at high level on the vertical face of the bulkhead.

Integrated extract terminal Staff WC requires dedicated extract fan.
 Exhaust ducts to combine and drop to route at basement level.

Route to run as high in ceiling void as possible.

Door undercuts to be 30mm

Extract grilles mounted on vertical face of bulkhead

1 Basement Plan
 1 : 50