

COU NOTES:

SHOPFRONTS:

Existing shopfronts and principal entrance door to be removed. Replacement shopfronts to comply with Approved Documents M & N. Extruded aluminium frames, mullions and transom rails, powder coated dark grey. Principal entrance door to match, minimum 1050mm effective clear opening (between frame and door pull bar), with concealed self-closing device, heavy duty letter plate incorporating draught flap/seals, full height tubular white RAL9010 plastic coated vertical pull bars (visually contrasting and not cold to the touch) to both sides, and suitable locking mechanism in accordance with DPG standard specification.

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.

Stall riser to be overall 400mm high, high faced with Traffic Grey (RAL 7043) PPC aluminium on marine ply backing on treated sw framework with insulation with laminate faced board internally, colour Abet 879 Grigio Grafite (to match Traffic Grey RAL 7043). All shopfront glazing to comply with BS 952, BS 6262 (Code of Practice for Glazing in Buildings), CPI 52, 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.

STRUCTURAL ALTERATIONS:

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

EXISTING EXTERNAL WALLS:

All existing external walls which are being dry-lined are to be insulated by the addition of internal insulation to upgrade to max. U value of 0.3W/m²C° unless existing U-value proves to be 0.7W/m²C° or better. Existing external walls are believed to be a mixture of single skin and 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 - 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.

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 mounted at high level on anti-vibration mounts on wall brackets in the Bin Store. Support brackets to be fixed back to structure to S/Engineer's detail and subject to S/Engineer's confirmation

that existing structure is adequate for the additional loading. Any existing compressors to be removed and degassed. 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

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 then pass through roof opening with upstand kerb. Duct to be fitted with weathering cravat to fit over kerb. Duct to be painted grey externally.

The extract duct will terminate in a widened and tapered outlet which prevents the ingress of rain into the duct and without causing loss of efflux velocity - Lindab HF roof hood or equal & approved, a min of 1.0m above the flat roof.

Acoustic attenuator to be installed between fan and outside air.

formed using rubber or neoprene sheet material, NOT canvas type.

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).

Ducts to pass through new roof openings and terminate in mushroom vents. Roof openings to have upstand kerbs and be fully weathered. Mushroom vent to be man safe or to be enclosed in a security cage fixed to the roof.

Acoustic attenuator to be installed between AHU and outside air. 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

EQUIPMENT WEIGHTS (APPROX. FOR GUIDANCE ONLY):- Oven (based on larger MM360EWB) = 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.

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 I of Regulation 21 of the Workplace (Health, Safety and Welfare) Regulations 1992. I-5 persons = I WC & I WHB. 6-25 persons = 2 WC & 2 WHB.

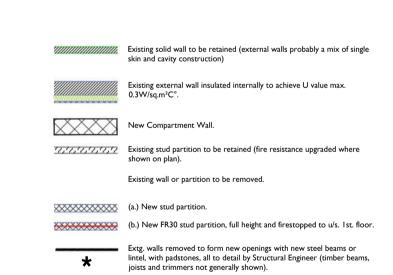
REFUSE:

Standard 1100 litre Eurobins located to the rear of the internal Bin Store as shown. Separate bins for general waste and recyclables.

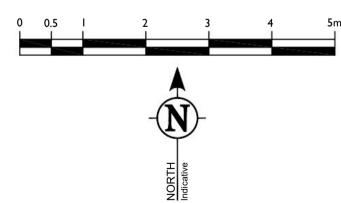
There is existing side parking immediately to the front of the store or in the carpark to the rear of the building, - refer to Block Plan for location.

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.



NOTES:

CONTRACTORS MUST VERIFY ALL DIMENSIONS ON SITE BEFORE COMMENCEMENT OF ANY WORK OR PREPARING MANUFACTURING DRAWINGS

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CLIENT

PROJECT 2 Pendeford Mill Lane, Codsall, Wolverhampton. WV8 1JB DRAWING TITLE

Proposed Floor Plan

SCALE @AI 1:50	DRAWN BY ST	CHECKE 	DATE Oct'22
DRAWING N			revision -

Change Of Use to Hot Food Takeaway