

Notes to Tendering Contractors

Design Responsibility

The Drawings indicate the design intent and it is the Contractors responsibility to adopt, modify and develop the design to provide a final working scheme, which shall be fully compliant with local and statutory regulations. The tendering contractor should visit site and familiarise themselves with the site constraints and structure. No claim for additional costs shall be accepted, resulting from lack of knowledge of site conditions.

Existing Services

It is intended to re-use the existing supply and extract fans together with the riser ducts. The contractor shall satisfy himself these services are suitable for re-use and to be incorporated in his final design. Fans and ductwork shall be cleaned, access hatches shall be inspected and further hatches shall be added where required to provide adequate facility to clean. Safe access to the risers for maintenance and cleaning shall be provided and the contractor shall engage with the project to learn to establish and implement an agreed arrangement.

Structural

The location and selection of plant shall be co-ordinated with other services, the Contractor shall check details of plant support with structural engineer before commencement of works. The structural engineer shall provide detail design of supports where required. Openings through floors and walls shall also be approved.

Acoustics

The scheme should be submitted to the clients acoustic engineer to ensure with any required constraints imposed by the planning authority.

Builders work

The main contractor shall provide all builders work openings through structural walls and floors, to include modifications of windows.

Access and maintenance

Due allowance shall be made within the design by the client for special access required for cleaning and maintenance. The Contractor shall advise where access panels and locations are required for servicing and cleaning and shall agree with the Clients project manager access panel locations, locations where equipment or seating is required to be re- movable for safe access.

Adequate access panels are required within the ductwork and plant to facilitate cleaning of the internal surfaces of ductwork. It is recommended that the locations are fully reviewed and checked to ensure panels are large enough, suitable in quantity and size to allow safe and full cleaning of the internal surfaces of the ductwork and plant.

It is advised advice of a specialist cleaning duct cleaning company shall be sought to assist in providing a final layout of access points.

Fire rated ductwork & fire strategy

Kitchen exhaust ductwork not exhausting directly from the Kitchen to outside shall be suitably fire rated from the Kitchen wall to outside. If there are any risks externally shall be fire rated. The specification shall be fully compliant and approved and agreed with building control. The installation shall be certificated on completion.

The kitchen supply and extract fans shall be interlocked with the Cooking operation and shall shut down the cooking operation in the event of fan failure.

The gas supply shall be provided with a gas prove system (by others) and shall be disabled in the event of fan failure.

The extract canopy shall be provided with a suitable, regulation compliant, fire suppression system, designed by a specialist supplier and approved by the building control. In the event of fire or activation of the suppression system all equipment shall shut down.

A local CO2 sensor within the Kitchen shall be installed to shut off the gas supply in the event of activation.

The contractor shall confirm with the Project Manager the building fire strategy and shall check and amend the design accordingly.

A central control panel shall be provided to facilitate the above.

Ductwork

All ductwork shall be constructed and installed in accordance with HVCA specifications DW172 for Kitchen extract duct and DW144 for all other ductwork. Ductwork shall be complete with access panels for maintenance and cleaning. Fire dampers, smoke dampers or volume control dampers as required to protect escape routes and compartments, where agreed with the Project Manager and building control. Note the kitchen extract duct should contain no fire dampers or smoke dampers. Volume control dampers shall be installed to facilitate balancing.

NOTE drawing text

AD - Denotes Access Door

FD denotes Fire damper

VCD denotes volume control damper

Thermal insulation

Fresh air inlet ductwork and supply ductwork shall be thermally insulated with "Ductwrap" or slab section, foil faced, and shall have joints taped, all secured with lace wiring. Id bands shall be applied upon completion. Insulation thickness to be as building regulations.

Odour Control Equipment

The equipment shall consist of an Electrostatic Precipitator, with integral oil and grease collector. ESP shall work to 98% efficiency through a single pass. This shall be piped back into the canopy drain. A UV filter shall be provided. The unit shall be connected to the ductwork with a feed inlet.

Air Conditioning equipment

Equipment shall be typically selected from Daikin range or Mitsubishi Electric units shall be inverter driven heat pump/suitable for the respective pipe runs. Units shall be complete with individual controller for offices and single rooms; Dining area units shall be connected to a single controller. Units shall be interlocked with the fire alarm to shut down on activation; additionally interlocked with a last man out switch to disable when the building not occupied. The installers shall be part of the manufacturers partner schemes i.e. Daikin CI installer or Mitsubishi Electric Business Partner. Quantity and selection of equipment shall be the responsibility of the installing contractor.

All pipework shall be copper refrigerant grade pipe-work and installed on cable tray or proprietary hangers indoors and cable tray outdoors. Any external tray shall be over-trayed to protect from vandalism and UV rays.

Tendering Contractor to provide option costs for Cooling to the Kitchen and back of house areas.

Extract fan

The extract fan shall be rated for the extract canopy and suitable temperature, the fan shall be provided with inverter control unless supplied with EC motor, the fan shall be provided and mounted on anti-vibration mounts and supplied with fire rated flexible connections. The fan shall be supplied with acoustic jacket and matching attenuators. Where located externally the assembly shall be fully weatherproof.

Air handling unit

The air handling unit or required mechanical ventilation components shall be supplied complete with supply air fan either "plug" type or centrifugal fan, disposable panel pre-filters "vase formation" and electric air heater battery. The air handling unit shall where possible be contained in a double skin panelled unit, with access doors positioned to suit the location arrangement. The fan shall be mounted on anti-vibration mounts. The fan motor shall be EC rated or supplied with inverter control. Alternatively, loose components can be used to avoid fans, packaged heater battery's, filter boxes etc if adequate space is not available for AHU.

Where located externally the assembly shall be fully weatherproof.

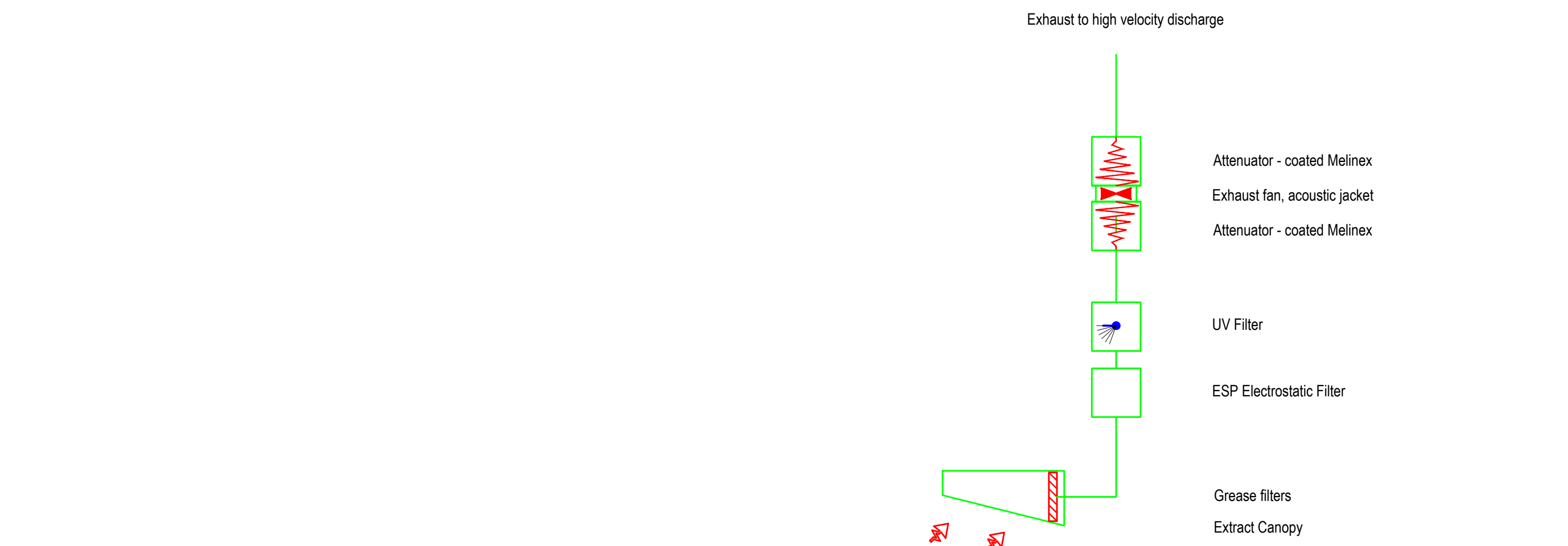
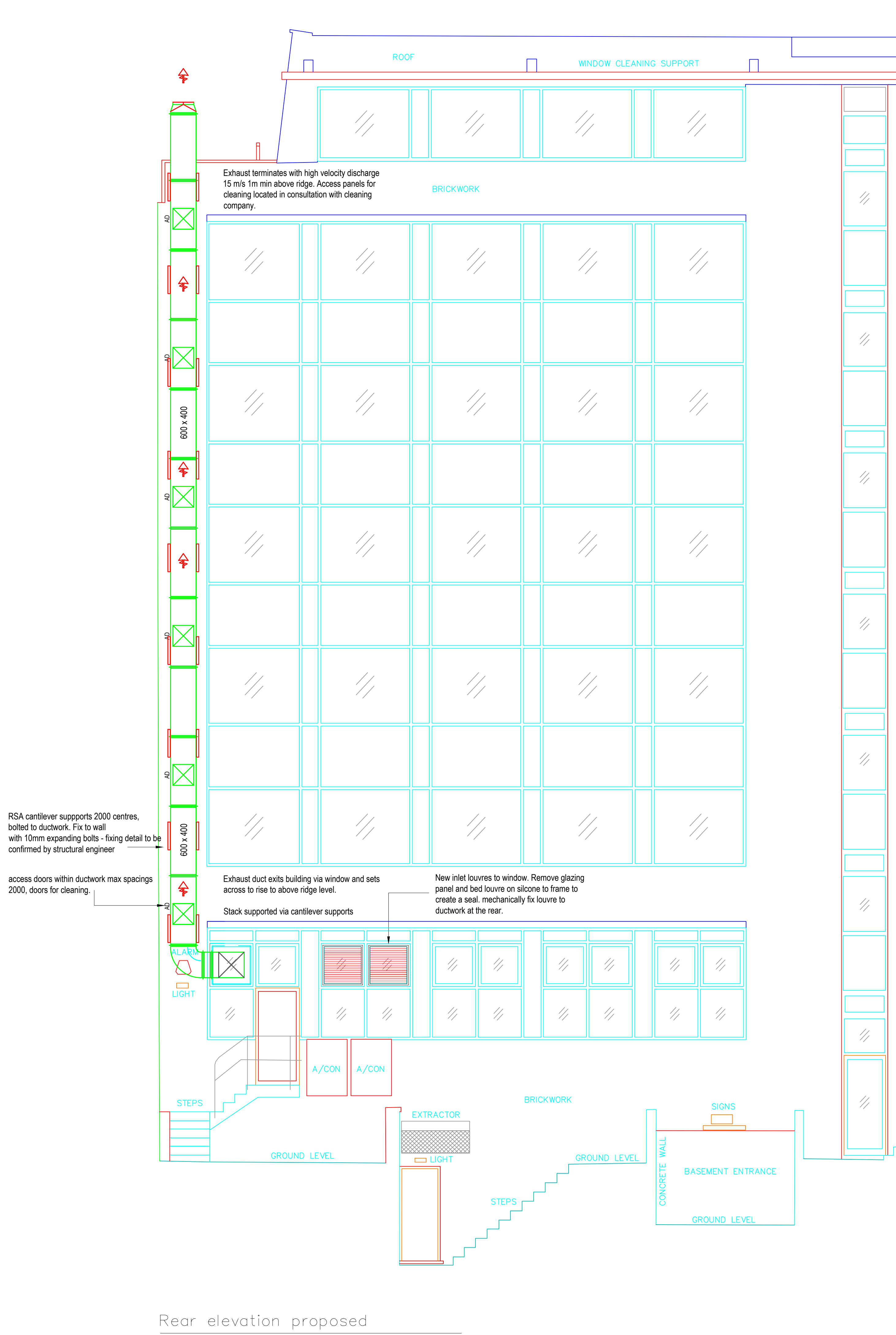
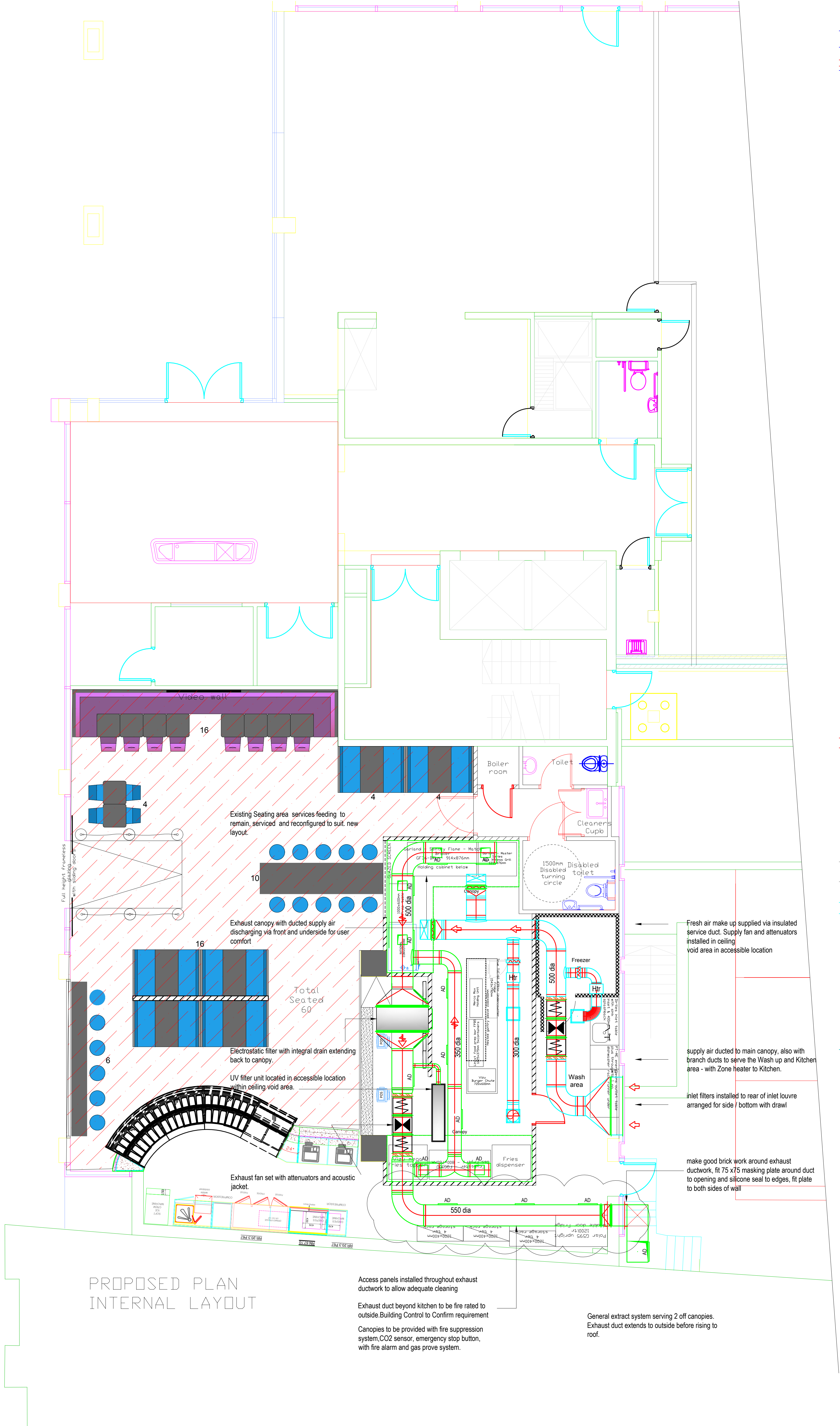
Controls

A control panel shall be supplied with switching, run & fault indication for the supply and extract fans. Output voltage control shall be available to alter the fan speed where inverters not provided or required. The control panel shall provide interlocks to all safety equipment to shut down the cooking and equipment on alarm condition. The panel and fan operation should additionally be interlocked with a suitable gas prove systems and local CO2 sensors, and emergency stop button.

A central on / off system switch shall be provided for the user to provide simple operation, the panel shall have fault indication and alarm indication, suitably labelled.

It is envisaged that the supply ahu will be complete with integral controls, however it is acceptable to incorporate these within the main panel.

The panel shall be complete with door interlocking isolator.



NOTES & REVISIONS		
A	10-19-19	updated LL comments
Rev.	Date.	Amendment

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Proposed Kitchen Ventilation works for
Players
1 Portland Street
Manchester

Drawn By: - SP	Checked By: -
Scale: - 1:50 @ A0	Date: - 19/06/19
Drawing No: - E22419-1	Rev: -

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