FOR SIGNAGE REFER TO DWG. C4338-SF03

Existing blockwork wall to be retained.

Existing aluminium panel to be retained.

Existing block/stone cavity wall to be retained

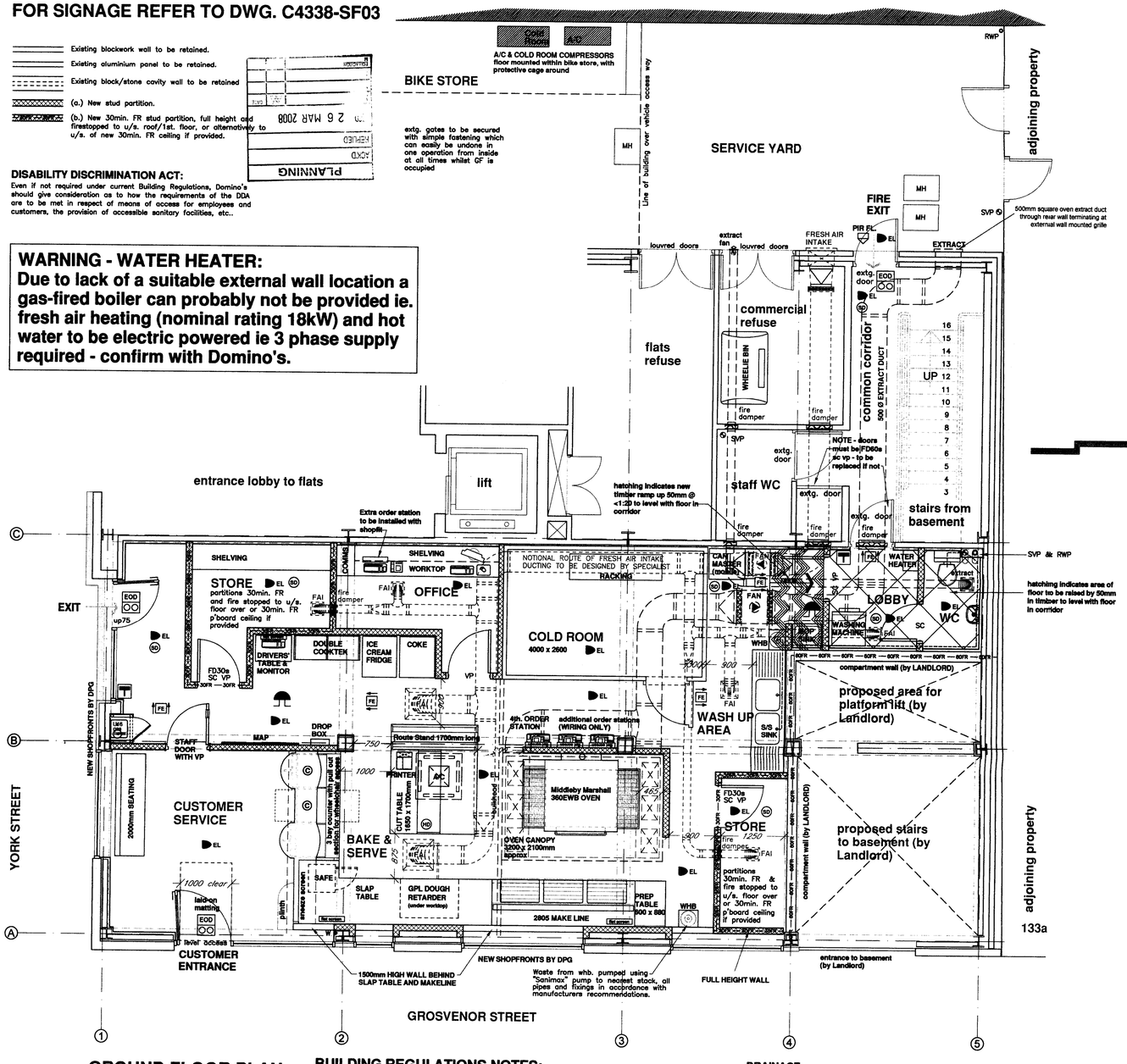
(a.) New stud partition.

(b.) New 30min. FR stud partition, full height and firestopped to u/s. roof/1st. floor, or alternatively to u/s. of new 30min. FR ceiling if provided.

RECEIVED 26 MAR 2008 PLANNING ACKD REVISED

DISABILITY DISCRIMINATION ACT:
Even if not required under current Building Regulations, Domino's should give consideration as to how the requirements of the DDA are to be met in respect of means of access for employees and customers, the provision of accessible sanitary facilities, etc..

WARNING - WATER HEATER:
Due to lack of a suitable external wall location a gas-fired boiler can probably not be provided ie. fresh air heating (nominal rating 18kW) and hot water to be electric powered ie 3 phase supply required - confirm with Domino's.



GROUND FLOOR PLAN

0 0.5 1 2 3 4 5m

SERVICES TABLE	ALL SERVICES BY DEVELOPER
GAS	no supply
ELECTRICITY	no supply
WATER	no meter

SIGN-OFF TABLE	NAME	DATE
COMPUTERS		
FRANCHISEE		
OPERATIONS		
PROPERTY		
TRAINING		
DISTRIBUTION		

HATTRELL AND PARTNERS
CHARTERED ARCHITECTS
COVENTRY MANCHESTER
1 COPTHALL HOUSE STATION SQUARE COVENTRY CV1 2FQ
TELEPHONE 024 7622 6446 E-mail cov@hattrell.co.uk
FACSIMILE 024 7652 0460 Web www.hattrell.co.uk
ARTHUR HOUSE CHORLTON STREET MANCHESTER M1 3EJ
TELEPHONE 0161 236 3521 E-mail admin@manhattrell.co.uk
FACSIMILE 0161 228 7801 Web www.hattrell.co.uk
FOUNDED 1894

C4338-P02 **B**

Domino's Pizza Group Ltd.,
Proposed Development (fit-out of Developer unit),
York St. / Grosvenor St., All Saints, Manchester M1 7XN,
PLAN & ELEVATIONS AS PROPOSED.

BUILDING REGULATIONS NOTES:

INTERNAL WALLS/FLOORS/CEILINGS:

SOUND INSULATION TO CONCRETE FLOOR SLAB ABOVE:– Unless the Developer can prove that the shell unit floor construction has been designed and constructed as a separating floor in accordance with ADE(2004), then sound insulation to be upgraded by Domino's contractor by the provision of a single layer of plasterboard (minimum mass 10kg/sq.m), fixed using British Gypsum RSI resilient bars on timber cross battens fixed to u/s. concrete floor, with absorbent layer of mineral wool (minimum density 10kg/sq.m) within ceiling void, such as British Gypsum Isowool Sound Deadening Floor Roll (3611) 13mm thick.

INTERNAL PARTITIONS:– British Gypsum Gyproc Gypwall metal studding. All metal stud walls to be constructed in accordance with British Gypsum's details and specification. All joints to be fully supported, taped and filled. Max. stud spacing 600mm.. All fire and sound resisting partitions and linings to be taken full height to u/s. floor/roof above and junctions with existing structure to be acoustically sealed and fire stopped. Provide supplementary earth bonding to metal stud walls. Maintain integrity of compartments by careful making good with plaster to the satisfaction of Building Inspector.

Refer to key for partition type:–

(a.) GENERAL:– 1 layer 12.5mm. Gyproc Wallboard each side. 120mm thick.

(b.) STORE WALLS:– 30min. Fire Resistance – as (a.). Store walls to be taken full height and firestopped to u/s. roof or 1st. floor to maintain fire resistance but due to height of unit, a 30min. FR plasterboard ceiling could be provided over store (junction with store walls firestopped) as an alternative. Any air intake ducts etc. penetrating ceiling to be fire stopped and provided with fire dampers. The normal suspended ceiling cannot be relied upon to provide 30min. FR..

GROSS INTERNAL AREA (excluding future staircase zone)
115.5 sq.m.
1244.5 sq.ft.

NOTE - Detailed design of extract ventilation system and air intake system by Specialist sub-contractor. Layout shown on drawing is indicative only.

DRAINAGE:

FOUL:– All new waste connections above ground to existing SVP / stubstack discharging into existing foul drainage system. All traps to be 75mm# deep seal tubulor. Waste pipes in 38mm# or 50mm# PVCu, to suit length of run with rodding points at all changes of direction. Include for air admittance valve at head of waste run as required. NB. Grease traps not required for Domino's operation of premises (dry baking of pizzas). New 50mm# PVCu trapped standpipes for washing machins waste and Cold Room condensate drain. Condensate drainage to be provided from indoor A/C unit. New 50mm# PVCu common waste connected to SVP/stub stack with an air admittance valve at head of waste run. Common branch wastes in excess of 4m. to be ventilated in accordance with Approved Document H1. Waste from WHB adjacent to Make-Line and other remote fittings pumped using "Sanimax" pump to nearest stack. Pipes and fixings in accordance with manufacturers' recommendations.

SHOPFRONT:

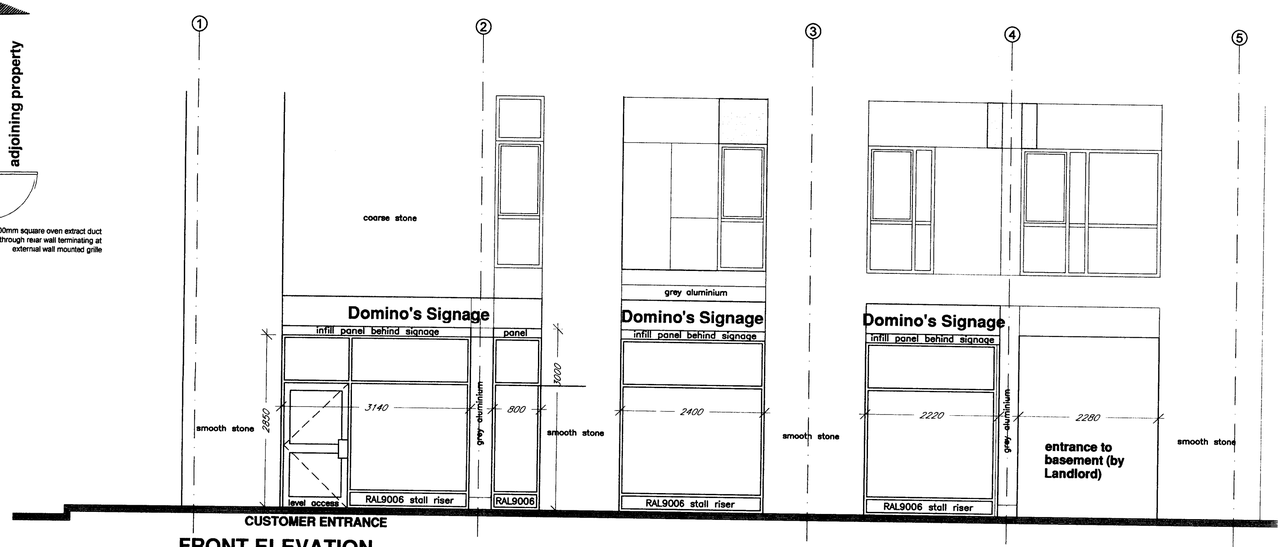
New shopfronts to comply with Approved Documents M & N. Extruded aluminium frames, mullions and transom rails, powder coated metallic SILVER (RAL 9006). Level access principal entrance door to match, minimum 1000mm effective clear opening, with concealed self-closing device, plain pad handles (visually contrasting and not cold to the touch) to both sides, and locks in accordance with Domino's specification. Level access secondary door to match, 900mm minimum clear opening, with heavy duty letter plate incorporating draught flap/seals.

All glazing will 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.

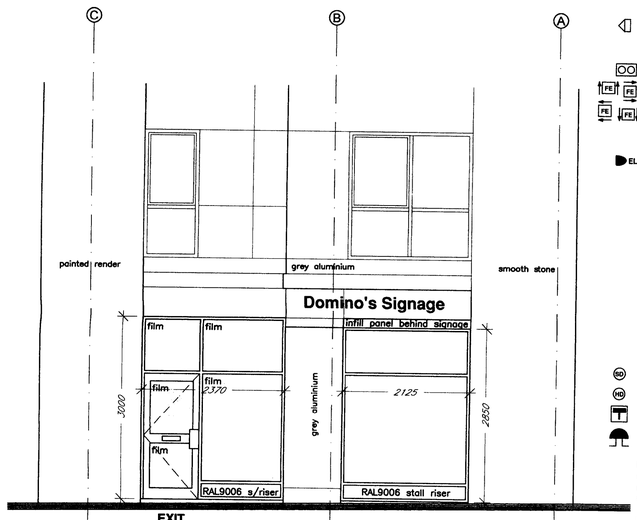
Where required, manifestation to glazing to be in accordance with Approved Documents N2 & M2. Manifestation bands to comprise miniature vinyl Domino's red & white domino logos, 153mm high @ 250mm centres at 2 levels, 850–1000mm and 1450–1600mm above FFL/GL.. Windows filmed internally for security/privacy where shown.

SCALE	1:50	A1
DATE	23/02/2008	DRAWN BY BSC

Contractor must verify all dimensions on the site before commencing any work or preparing manufacturers drawings



FRONT ELEVATION



SIDE ELEVATION

HEATING, COOLING AND VENTILATION:

DETAILED DESIGN BY SPECIALIST SUB-CONTRACTORS TO SATISFY LOCAL AUTHORITY AND EHO. Refer to Domino's Pizza Group Ltd.'s Standard Specification for Ventilation and Air–Conditioning System (rev. F 11/07/06 or as subsequently amended) which takes precedence over this drawing. 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(2006) including full details of building and fixed building services including commissioning certificates, operating manuals and maintenance/servicing requirements.

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 positioned on anti–vibration mounts. Low level compressors to be protected by galv. ms. heavy gauge mesh security cages securely fixed to walls if instructed by Domino's..

MECHANICAL VENTILATION TO TOILETS & INTERNAL ROOMS (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. All internal rooms to be provided with either forced ventilation via external fan and ductwork, or by independent local wall mounted fans.

MECHANICAL EXTRACTION FROM OVEN (CONTRACTOR/SPECIALIST DESIGN):– 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. Duct to pass through rear wall and terminate in louvred terminal grille.

SUPPLY AIR (CONTRACTOR/SPECIALIST DESIGN):– Supply air to be provided via external wall intake louvre with bird/rodent guard (sized on a min. free area of 50% and max. velocity of 2.5m/s.), accessible fresh air filter to EU4 standard, on axial flow fan and internal ductwork terminating in ceiling mounted diffusers. 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 Domino's). Fresh air system to be designed to replace 80% of extract air volume. Supply to office minimum 10 l/s./occupant. Extraction is to be via the main ventilation system (min. 30–40 air changes/hour).

FIRE/SMOKE DAMPERS :– To be installed in all fire resisting or compartment walls, ceilings and floors. Duct to be separated from combustible materials by a minimum of 25mm of non–combustible insulation.

ELECTRICAL / FIRE:

ELECTRICAL INSTALLATION:– To comply with BS7671:1992, the IEE Regulations (16th Edition).

LIGHTING:– to comply with Approved Document L2 in respect of controls, type of fittings and efficiency. Average lamp lumens per circuit watt to exceed 50. Diffusers to all light fittings to be TPA Class 1 PVCu, in accordance with Document B2, Section 7, Clauses 7.14–7.16. PIR operated floodlight to be located above or adjacent to rear access door.

FIRE EXIT SIGN & FIRE EXIT DIRECTIONAL SIGNS:– All fire safety signs to be in accordance with Approved Document B clause 6.37, the Health and Safety (Safety Signs and Signals) Regulations 1996 and BS5499:part1:2002. Fire Exit signs to have "running man". Arrows to indicate direction of escape. Fire Escape final exit doors to have external sign reading "FIRE EXIT KEEP CLEAR" in white letters on blue circle on 200x200mm. white background.

EMERGENCY LIGHTING:– To be 1 hour non–maintained, category XO****60, in accordance with BS5266:part1:2005, Approved Document B 6.36 and table 9, ICEL 1003 and CIBSE TM12. Test key switches adjacent to light switches. Emergency lighting to be provided to illuminate external rear escape route up to a point adequately illuminated by general street lighting or by Developer's external/emergency lighting. Symbols indicate areas to have emergency lighting but do not indicate a particular type of fitting or specific location. A declaration of conformity as regards the design of the system in compliance with Section 11 of BS5266:part1:2005 is to be provided (as Annex C). Completion Certificate to be forwarded to BRCS.

FIRE ALARMS:– Mains operated automatic fire detection and alarm system with central battery back–up, in accordance with BS5839:part1:2002 (specifically Section 11.2) to be provided, category L4, comprising a fixed temperature heat detector within the Bake and Serve area interfaced with smoke detectors in the rear corridor and rear areas, alarm sounders in front and rear areas. Link into main fire alarm to the building where applicable, including upper floors. Check whether there is a requirement for alarm to be interfaced with that of adjoining units to comply with the fire strategy for the main shopping complex/development. Smoke detection to be provided within ceiling voids deeper than 800mm. Locations of detectors, sounders and call points are indicative only – system to be designed by specialist to approval of Fire Officer – documentation provided to Fire Officer to comply with the recommendations in BS5839:part1:2002 in general and specifically Section 8.2(a). Completion Certificate to be forwarded to BRCS.

Domino's to ensure that a Fire Plan is prepared and that all staff receive suitable fire evacuation training. Domino's to carry out, and record, an Employers Fire Risk Assessment, under the Fire Precautions Act 1971, the Fire Precautions (Workplace) Regulations 1997 (as amended 1999) and the Regulatory Reform (Fire Safety) Order 2005, upon occupation of the premises.

Ionization Smoke Detector.

Fixed Temperature (NOT rate of rise) Heat Detector.

Fire Alarm manual call point. To be provided to Final Exits.

Fire Alarm sounder.

FIREFIGHTING EQUIPMENT AND WARNING SIGNS:– To be provided in accordance with BS EN3:1996 or equivalent, site–specific, but typically as schedule in Domino's standard specification. Min. 2 no. 6 litre AFF foam and 3 no. 2kg. CO2 extinguishers with stands and 6' x 4' fire blanket and all necessary signage. Fire Procedure notices to be provided adjacent to each exit.

FIRE DOORS:– Intumescant strips/smoke seals to be provided as follows:–
FD30s doors – 30 min. combined fire strip/smoke seal
All self closing (SC) fire doors to be fitted both sides with signs reading "FIRE DOOR KEEP SHUT", all non–self closing fire doors to be fitted on outside with sign reading "FIRE DOOR KEEP LOCKED SHUT WHEN NOT IN USE", all white letters on blue circle on 100x100mm. white background.

VISION PANELS:– Vision panels (VP) to be 1000x200mm. set 150mm. from top and leading edge of door to provide vision within the range of 900mm. to 1500mm. above FFL as a minimum. All vision panels to be glazed with safety glass – 6mm. polished GW as standard. Office (inner room) vision panel to have minimum clear viewing area of 0.1sq.m..

DOOR FASTENINGS:– On final exit doors to be simple fastening devices which are easily openable from the inside (EOD): all as Approved Document B1, clouses 6.10–6.15. Outward opening fire exit doors required to be kept locked during occupation of the building are to be fitted with easily opened device (without the use of a key), with notice indicating how to operate, push pad or latch or similar, but NOT panic bars over the full width of the doors. "FIRE EXIT KEEP CLEAR" sign to outside face of Fire Exit doors.

Rear yard gates to be unlocked or secured with simple fastening which can easily be undone in one operation from inside at all times when premises are in use – a suitable management policy will be in place with a notice internally adjacent to the rear door.

SERVICES (provisional - to be confirmed with Domino's):

INCOMING SERVICES:– BY DEVELOPER – details of incoming supply and meter locations or sizes are to be confirmed with Developer. Contractor to agree meter enclosure details with Domino's when locations established.

Electric, gas and water metered supplies will be required.

GAS:– Supply sized to carry simultaneous load of ovens and water heater – minimum 14cu.m./hr., 146kWh peak load, 138000kW annual load, through a minimum 38mm. dia. supply pipe. Gas stop cock to be provided in accessible location. Standard U16 meter.

WATER:– Minimum 22mm potable metered supply with stop cock in accessible location, in WC or Wash Up Area preferably.

ELECTRIC:– Mains supply head fuse rated at 100amps. New 230volt single phase MCB distribution board with 25% spare capacity, minimum 27kVA supply, preferably located at rear of premises. All–electric stores will require 3 phase supply (also required if no gas boiler).

DOMESTIC HOT WATER:– To be provided by gas fired room sealed instantaneous multi–point combi boiler, Worcester Bosch Greenstar SEDBUK Band A, or equal and approved with SEDBUK rating complying with ADL(2006) – contractor to agree location with Domino's. Capacity to allow for LPHW battery to fresh air intake duct. If a gas–fired boiler cannot be provided, fresh air heating (nominal rating 18kW) and hot water to be electric powered ie 3 phase supply required – obtain guidance from Domino's.

TOILET:

New toilet cubicles and lobbies of adequate size to meet Approved Document Part M (ambulant disabled). Toilet doors to open out. Sanitary fittings to be positioned and installed to meet Approved Document M. Centre line of WC bowl to be 500mm. from wall with WHB. Grab rails to Part M to be installed at a later date by Client as and when required to suit the needs of employees.

INTERNAL FINISHES (as DPGL Image 2000-UK Spec. which takes precedence):

FLOOR:– Altro Ltd. vinyl sheet safety flooring throughout, coved up walls 150mm to form skirting. Steps & stairs to have Altro on both risers and treads, finished with screw–fixed metal non–slip nosings.

WALLS:– Generally drylined. Customer Area–laminated wall boards and dado, Office and Store–laminated wall boards with alum. cover strips, other areas fully tiled. All to achieve CLASS 1–CLASS O Surface Spread of Flame.

CEILINGS:– White PVC faced plasterboard, or equal & approved, in lay–in grid, moisture resistant surface, foil back, to achieve CLASS 1–CLASS O Surface Spread of Flame.

Domino's Pizza Group Ltd.
Manchester (Grosvenor Street)

REVISIONS	
A	REDRAWN as DPG layout C4338-E01-EN3. 07/03/08 BSC
B	Additional area to be retained by Landlord indicated & internal layout altered to suit. 19/03/08 BSC