

NOTE:

This drawing has been produced from received information and is for design intent purposes only. Site survey to be carried out by main contractor and information forwarded to Phaus.

Please note that this proposal remains subject to Building Regulations, Landlord and Advertisement Consent.

DRAWING TO BE READ IN CONJUNCTION WITH OTHER CONSULTANTS' / CONTRACTORS' INFORMATION.

- Notes:
- For catering and EPOS equipment information refer to Data Sheets. To be provided by catering supplier.
 - All catering and EPOS equipment to be installed by specialist client direct suppliers.
 - All loose furniture is 'free issue' by client.
 - Mechanical & Electrical Contractor to provide drawings for services installations for comment / sign-off and coordination purposes. Upon completion of the works installation and commissioning certificates will be required.

- Heating / Cooling, Extract and Ventilation
- Sprinklers
- Water & Drainage
- Power & Data
- Fire Detection
- Security / CCTV
- Additional Pop Ups

5. Refer to Phaus drawings as follows:
- PH0251-000.1 Existing General Arrangement
 - PH0251-000.2 Existing Cross Sections SERIES
 - PH0251-000.3 External Elevations

- PH0251-001 Proposed External Elevations
- PH0251-002 Proposed General Arrangement
- PH0251-003 Proposed Reflected Ceiling Plan
- PH0251-004 Proposed Floor Finishes
- PH0251-006 Proposed Cross Sections SERIES

- Door & Ironmongery Schedule
- Detail Drawing Pack

Trading Route - WC Provision

Front of House - 150 covers
75 males / 75 females

- 75 males = 3 WC's & 3 Washbasins

- 75 females = 4 WC's & 4 Washbasins

This is based from BS6465-1:2006, Table 10

Staff Provision - 10no. staff members on average

10 staff members will require 2 WC's & 2 Washbasins

This is based from BS6465-1:2006, Table 3

Refrigeration / Raw meat prep / Bin Store

Client to confirm requirements for room, Allow for Mechanical, Electrical, Data, Water & Drainage supplies. Equipment / Furniture to be confirmed

1no. Unisex Acc. Staff WC

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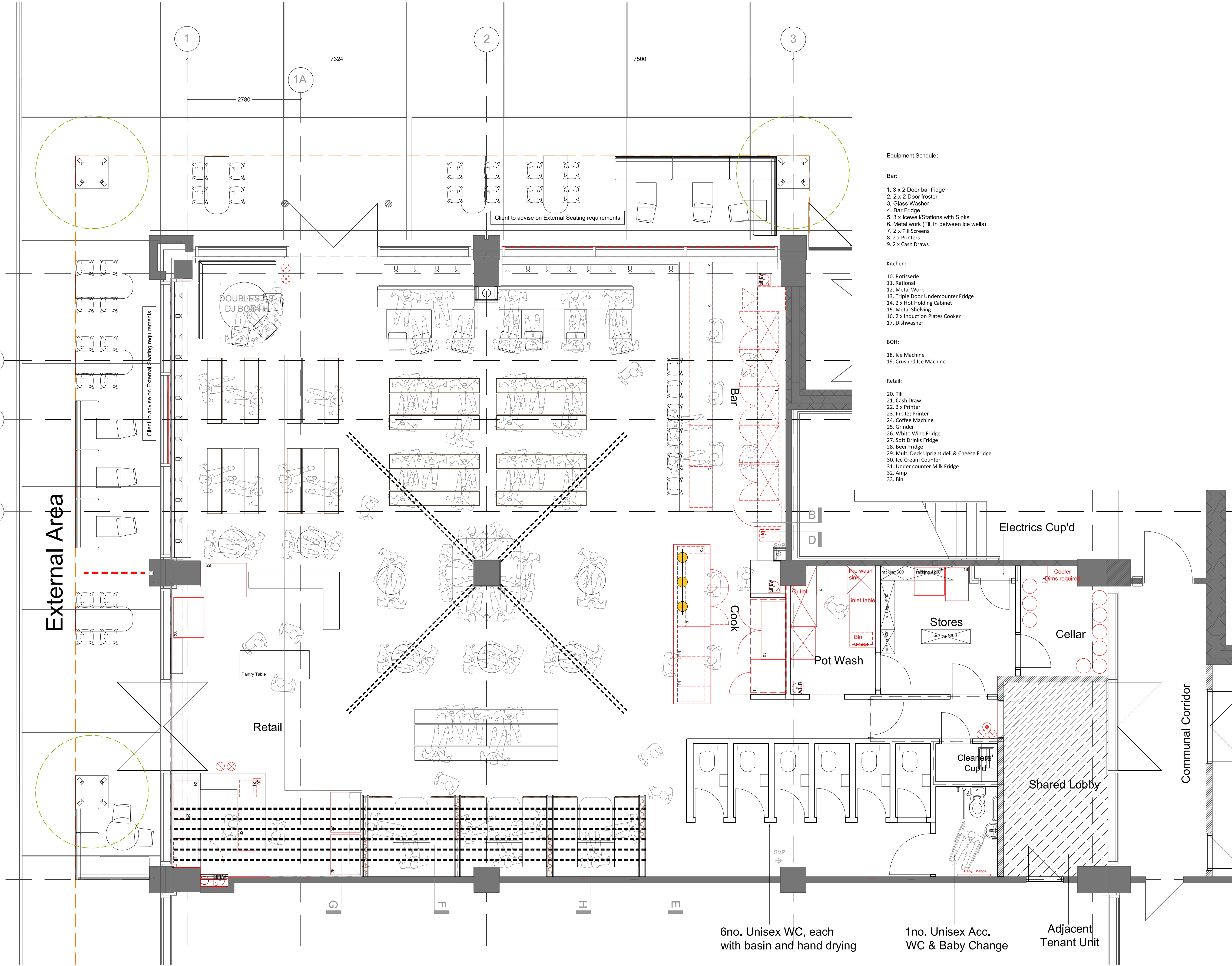
Equipment Schedule:

- Bar:
- 3 x 2 Door bar fridge
 - 2 x 2 Door froster
 - Glass Washer
 - Bar Fridge
 - 3 x Icewell/Stations with Sinks
 - Metal work (Fill in between ice wells)
 - 2 x Till Screens
 - 2 x Printers
 - 2 x Cash Draws

- Kitchen:
- Rotisserie
 - Rational
 - Metal Work
 - Triple Door Undercounter Fridge
 - 2 x Hot Holding Cabinet
 - Metal Shelving
 - 2 x Induction Plates Cooker
 - Dishwasher

- BOH:
- Ice Machine
 - Crushed Ice Machine

- Retail:
- Till
 - Cash Draw
 - 3 x Printer
 - Ink Jet Printer
 - Coffee Machine
 - Grinder
 - White Wine Fridge
 - Soft Drinks Fridge
 - Beer Fridge
 - Multi Deck Upright deli & Cheese Fridge
 - Ice Cream Counter
 - Under counter Milk Fridge
 - Amp
 - Bin



Proposed Loose Furniture & Equipment Layout @ 1:50

Internal covers - 110

External covers - 40