

1.0 The Kitchen (Ground Floor Arches)

Area Summary		
Mechanical	Estimated Occupancy	10 persons in food prep + 10 transient service
	Environmental Treatment	Heating and cooling from fan coil units above ceiling, ventilation for personnel and kitchen extract from canopies.
	Winter Temperature	Min 18 deg C,
	Summer Temperature	Max 26 deg C
	Ventilation Rate	Kitchen Area: General kitchen extract 200 litres / second Office: Extract vent at 20 litres / second W.C.: Extract vent at 20 litres / second Make up air through grilles to provide general ventilation and kitchen extract. Fire rated ductwork to the roof capable of up to 4000 litres / second for the catering canopies.
	Equipment Heat Gains	12kW – gains from main catering equipment is expected to be removed by extraction.
Electrical	Supply Size and Type	Estimated load 140kW peak, 122kW diversified. This is provided as a single 250A Three Phase isolator for use by the kitchen fitout Contractor.
	Data	2No data points in staff area at rear.
	Lighting Levels	General allowance of baton fittings – final lighting to be provided by fitout specialist if not sufficient.
Public Health	Piped services	Cold Water: boosted cold water service provided 28 dia flow with meter. Hot Water: Plate heat exchanger in support space external provide 28 dia flow and 15 dia return hot water feed with meters. Tenant fit out from Plate Heat Exchanger Gas service – metered with an allowance of 110kW catering equipment load (meter has 18m ³ /hr peak gas flow capacity)
	Drainage	Pop up to toilet Drainage stub stacks will be provided and capped off for the tenants fit out.

2.0 Warehouse Foyer Bar (Ground Floor)

Area Summary		
Mechanical	Estimated Occupancy	500 person
	Environmental Treatment	Mechanical ventilation with heating and comfort cooling
	Winter Temperature	Winter: 20 +/- 2deg C.
	Summer Temperature	Summer: 24 +/- 2deg C.
	Ventilation Rate	10 litres / s per person generally (500 person), 2.5 litres / s per person during temporary surge (e.g. intermission) (2000 person)
	Equipment Heat Gains	Notional gains for equipment have been allowed – these are included in the heat gains of the foyer as a whole. Loads for the bar area were assumed to be less than 6 kW.
Electrical	Supply Size and Type	125A split lighting and power distribution board has been provided for bar fitout Contractor. It is not anticipated this load will exceed 50kW.
	Data	Wifi is provided in the general Foyer area. 2No 10 outlet data transition panels shall be installed at high level at each end of the bar for use by the fitout Contractor.
	Lighting Levels	Lighting control and scene setter switches shall be installed in the welcome desk structure. BDP have been appointed by MIF to design the lighting.
Public Health	Piped services	Cold Water: 35mm diameter boosted cold water service with meters. Hot Water: 28mm diameter hot water with 15mm diameter secondary return.
	Drainage	Drainage stub stacks & floor gully will be provided and capped off for the tenants fit out.

3.0 The Green Room (Level 3)

Area Summary		
Mechanical	Estimated Occupancy	1 person per 6m ²
	Environmental Treatment	Full mechanical ventilation with heating and comfort cooling.
	Winter Temperature	Winter: 21 +/- 2deg C.
	Summer Temperature	Summer: 24 +/- 2deg C.
	Ventilation Rate	10 litres / second per person. 120 litres / second kitchen extract ventilation duct.
	Equipment Heat Gains	20 W/m ²
Electrical	Supply Size and Type	160A split lighting and power distribution board has been provided for Green Room Kitchen fitout Contractor. It is not anticipated this load will exceed 98kW peak loading. General power in the Green Room itself is fed via floorboxes and wall mounted outlets spaced around the area.
	Data	General data provided on the columns and walls as per BDP drawing MF-BDP-WH-L3-DR-E-70-3031. Wi-Fi is also provided.
	Lighting Levels	Kitchen – No lighting provided – kitchen requirements are 500lux at worktop level. High risk 50lux emergency light levels required. Open space – Design complete.
Public Health	Piped services	22mm hot water flow, 15mm hot water return, 22mm boosted cold water – All supplies will be metered. (gas removed)
	Drainage	82mm waste pipe. Grease traps to be provided by tenant fit out contractor.

4.0 Theatre Bar Level 2

Area Summary		
Mechanical	Estimated Occupancy	400 persons in the bar and foyer area
	Environmental Treatment	Fan coil units provide heating and cooling and there is a supply and extract mechanical ventilation system in the central plant room all feed the general foyer and not specifically the bar.
	Winter Temperature	18 deg C +/-2 deg C
	Summer Temperature	24 deg C +/-2 deg C
	Ventilation Rate	10 litres / second per person
Electrical	Equipment Heat Gains	3kW gains allowed for fridges, drinks coolers and drinks machines
	Supply Size and Type	125A 12 way three phase power distribution board has been provided for bar fitout Contractor and is shared with the Level 3 bar. It is not anticipated this load will exceed 50kW.
	Data	Wifi is provided in the general Foyer area. 1No 10 outlet data transition panels shall be installed at high level for use by the fitout Contractor.
	Lighting Levels	BDP have been appointed by MIF to design the lighting.
Public Health	Piped services	Cold Water: 28mm diameter boosted cold water service with meter. Hot Water: 28mm diameter hot water with 15mm diameter secondary return with meters.
	Drainage	82mm stub stacks provided

5.0 Theatre Bar Level 3

Area Summary		
Mechanical	Estimated Occupancy	300 persons in the bar and foyer area
	Environmental Treatment	Fan coil units provide heating and cooling and there is a supply and extract mechanical ventilation system in the central plant room all feed the general foyer and not specifically the bar.
	Winter Temperature	18 deg C +/-2 deg C
	Summer Temperature	24 deg C +/-2 deg C
	Ventilation Rate	10 litres / second per person
Electrical	Equipment Heat Gains	3kW gains allowed for fridges, drinks coolers and drinks machines
	Supply Size and Type	125A 12 way three phase power distribution board has been provided for bar fitout Contractor on Level 2 and is shared with the Level 2 bar. Services for the level 3 bar will be routed across Level 2 and through the floor to serve from below. It is not anticipated this load will exceed 50kW.
	Data	Wifi is provided in the general Foyer area. 1No 10 outlet data transition panels shall be installed at high level for use by the fitout Contractor.
	Lighting Levels	BDP have been appointed by MIF to design the lighting.
Public Health	Piped services	Cold Water: 28mm diameter boosted cold water service Hot Water: 28mm diameter hot water with 15mm diameter secondary return.
	Drainage	82mm stub stacks

6.0 Vacant tenant area (Ground Floor Theatre)

Area Summary		
Mechanical	Estimated Occupancy	None
	Environmental Treatment	None
	Winter Temperature	None
	Summer Temperature	
	Ventilation Rate	None
	Equipment Heat Gains	None
Electrical	Supply Size and Type	None
	Data	None
	Lighting Levels	None
Public Health	Piped services	None
	Drainage	Allowance in the drainage system for: • 75mm drainage connections for future use. • Drainage provided for W.C's Refer to BH drawings for allowances.

7.0 Level 6 Office / Gathering Area (North)

Area Summary		
Mechanical	Estimated Occupancy	76 people Max
	Environmental Treatment	Full mechanical ventilation with heating and comfort cooling, mixed mode in offices
	Winter Temperature	Winter: 21 +/- 2deg C.
	Summer Temperature	Summer: 24 +/- 2deg C.
	Ventilation Rate	10 litres / second per person
	Equipment Heat Gains	20 W/m2
Electrical	Supply Size and Type	General lighting and power provision only.
	Data	General data provided on the columns and walls as per BDP drawing MF-BDP-WH-L6-DR-E-70-3061. Wi-Fi is also provided.
	Lighting Levels	Lighting design complete. Refer to lighting drawings
Public Health	Piped services	Cold Water: 22mm diameter boosted cold water service. Hot Water: 15mm diameter hot water with 15mm diameter secondary return.
	Drainage	40mm stub stacks

8.0 Workshop (WH L2)

Area Summary		
Mechanical	Estimated Occupancy	Up to 15 persons
	Environmental Treatment	Heating and cooling from fan coil units above datum level
	Winter Temperature Summer Temperature	Min 18 deg C, Max 26 deg C
	Ventilation Rate	10l/s per person
	Equipment Heat Gains	3kW – gains from equipment. Any heat gains from large machinery is expected to be removed by direct extraction through the louvres provided in the external cladding as part of the fit out of machinery.
Electrical	Supply Size and Type	General power provided on the columns and walls as per BDP drawing MF-BDP-WH-L2-DR-E-70-3021.
	Data	General data provided on the columns and walls as per BDP drawing MF-BDP-WH-L2-DR-E-70-3021. Wi-Fi is also provided.
	Lighting Levels	Lighting design complete. Refer to lighting drawings
Public Health	Piped services	Cold Water: boosted cold water service to sink. Hot Water: Plate heat exchanger in riser space level 05 provides a 15 dia flow and 15 dia return hot water feed to the sink.
	Drainage	40mm waste pipe from sink 100mm Floor gulley Dip trough emptied by cleaning machine

9.0 Other Areas

The following areas have provisions as per the tables below.

1) Dressing Room lounge counter North & South (Level 4 Warehouse)

Area Summary		
Mechanical	Estimated Occupancy	N/A
	Environmental Treatment	Local heating/cooling from fan coil units and central mechanical ventilation
	Winter Temperature	Winter: 18 +/- 2deg C.
	Summer Temperature	Summer: No control
	Ventilation Rate	1 air changes per hour supply and extract.
	Equipment Heat Gains	N/A
Electrical	Supply Size and Type	Refer to small power and data drawings
	Data	Refer to small power and data drawings
	Lighting Levels	Lighting design complete. Refer to lighting drawings
Public Health	Piped services	Cold Water: 22mm diameter boosted cold water service Hot Water: 22mm diameter hot water with 15mm diameter secondary return.
	Drainage	32mm waste pipe from dishwasher, 40mm waste pipe from sink.

2) Office Tea Point North& South (multiple floors in Warehouse)

Area Summary		
Mechanical	Estimated Occupancy	N/A
	Environmental Treatment	Local heating/cooling from fan coil units and central mechanical ventilation
	Winter Temperature	Winter: 18 +/- 2deg C.
	Summer Temperature	Summer: No control
	Ventilation Rate	1 air changes per hour supply and extract.
	Equipment Heat Gains	N/A
Electrical	Supply Size and Type	Outlets vary between tea points. Refer to BDP small power drawings and Ryder Room Loaded Elevations for details.
	Data	None
	Lighting Levels	Lighting design complete. Refer to lighting drawings
Public Health	Piped services	Cold Water: 22mm diameter boosted cold water service Hot Water: 22mm diameter hot water with 15mm diameter secondary return.
	Drainage	32mm waste pipe from dishwasher, 40mm waste pipe from sink.

On Level 5 there is no walls on which to install the electrical outlets for the tea points. The electrical services for this tea point shall be routed from below into the tea point, coiled up and protected for use by the fitout Contractor.

3) Boardroom Kitchenette (Warehouse Level 5)

Area Summary		
Mechanical	Estimated Occupancy	N/A
	Environmental Treatment	Local heating/cooling from fan coil units and central mechanical ventilation
	Winter Temperature	Winter: 18 +/- 2deg C.
	Summer Temperature	Summer: No control
	Ventilation Rate	30l/s extract
Electrical	Equipment Heat Gains	N/A
	Supply Size and Type	Outlets vary between tea points. Refer to BDP small power drawings and Ryder Room Loaded Elevations for details.
	Data	Outlets vary between tea points. Refer to BDP small power drawings and Ryder Room Loaded Elevations for details.
	Lighting Levels	Lighting design complete. Refer to lighting drawings
Public Health	Piped services	Cold Water: 22mm diameter boosted cold water service Hot Water: 22mm diameter hot water with 15mm diameter secondary return.
	Drainage	32mm waste pipe from dishwasher, 40mm waste pipe from sink.

4) Crew Room Tea Point Counter South

Area Summary		
Mechanical	Estimated Occupancy	2 persons
	Environmental Treatment	Local heating/cooling from fan coil units and central mechanical ventilation
	Winter Temperature	Winter: 18 +/- 2deg C.
	Summer Temperature	Summer: No control
	Ventilation Rate	10l/s/person
Electrical	Equipment Heat Gains	15 W/m2
	Supply Size and Type	Outlets vary between tea points. Refer to BDP small power drawings and Ryder Room Loaded Elevations for details.
	Data	Outlets vary between tea points. Refer to BDP small power drawings and Ryder Room Loaded Elevations for details.
	Lighting Levels	Lighting design complete. Refer to lighting drawings
Public Health	Piped services	Cold Water: 22mm diameter boosted cold water service Hot Water: 22mm diameter hot water with 15mm diameter secondary return.
	Drainage	32mm waste pipe from dishwasher, 40mm waste pipe from sink.

10.0 Costumes / Laundry

Area Summary		
Mechanical	Estimated Occupancy	3
	Environmental Treatment	Local heating/cooling from fan coil units and central mechanical ventilation
	Winter Temperature	18 +/- 2deg C.
	Summer Temperature	24 +/- 2deg C.
	Ventilation Rate	6 air changes per hour supply and extract
	Equipment Heat Gains	Up to 3kW of gains from equipment.
Electrical	Supply Size and Type	2No 32A SPN sockets have been provided for future washing machines. General allowance as BDP drawing MF-BDP-WH-L4-DR-E-70-3041
	Data	General allowance as BDP drawing MF-BDP-WH-L4-DR-E-70-3041
	Lighting Levels	Lighting design complete. Refer to lighting drawings
	Piped services	Cold Water: 22mm diameter boosted cold water service
Public Health	Drainage	2no 40mm waste pipe for washing machines