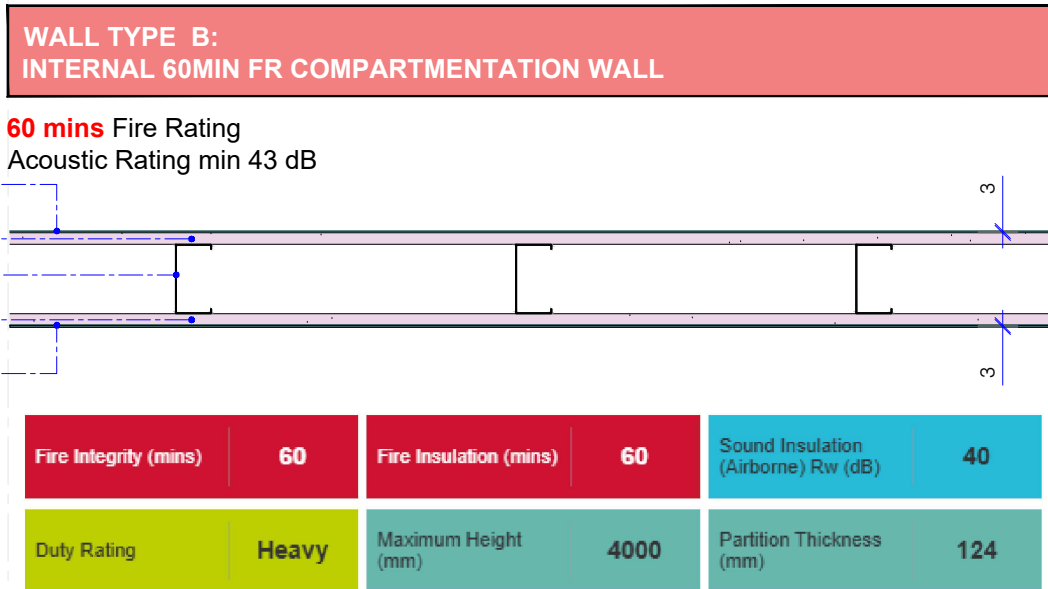
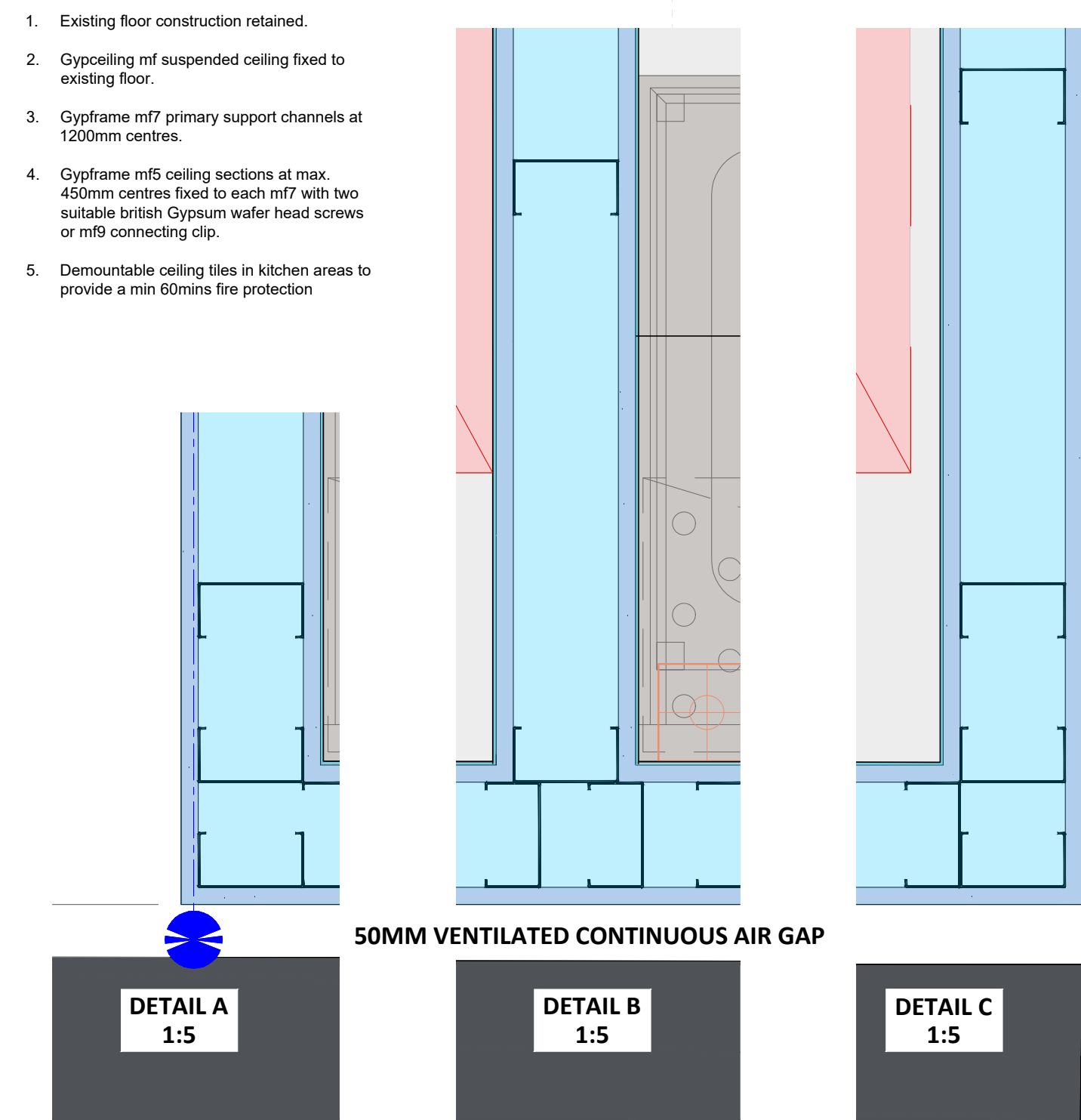
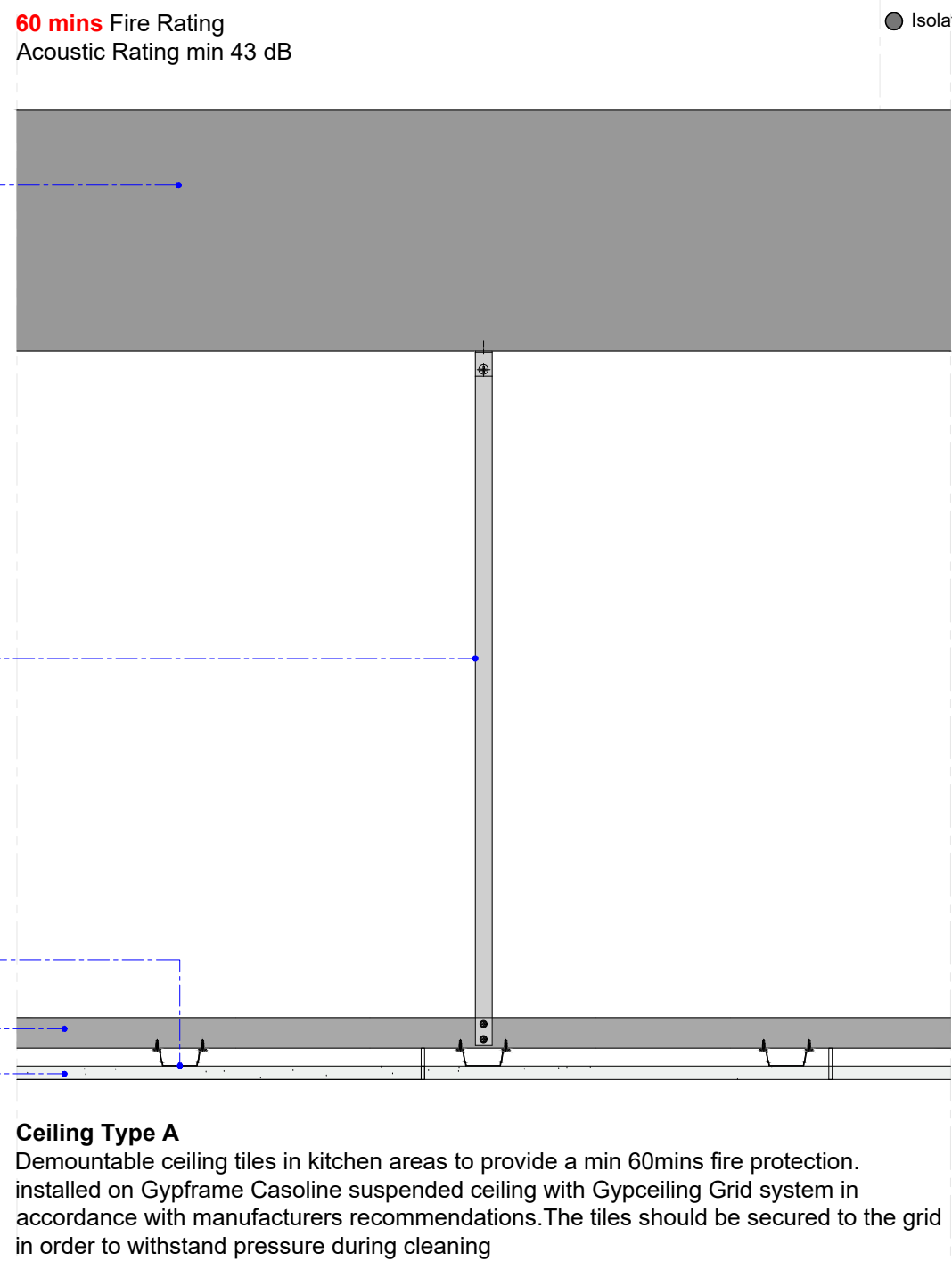
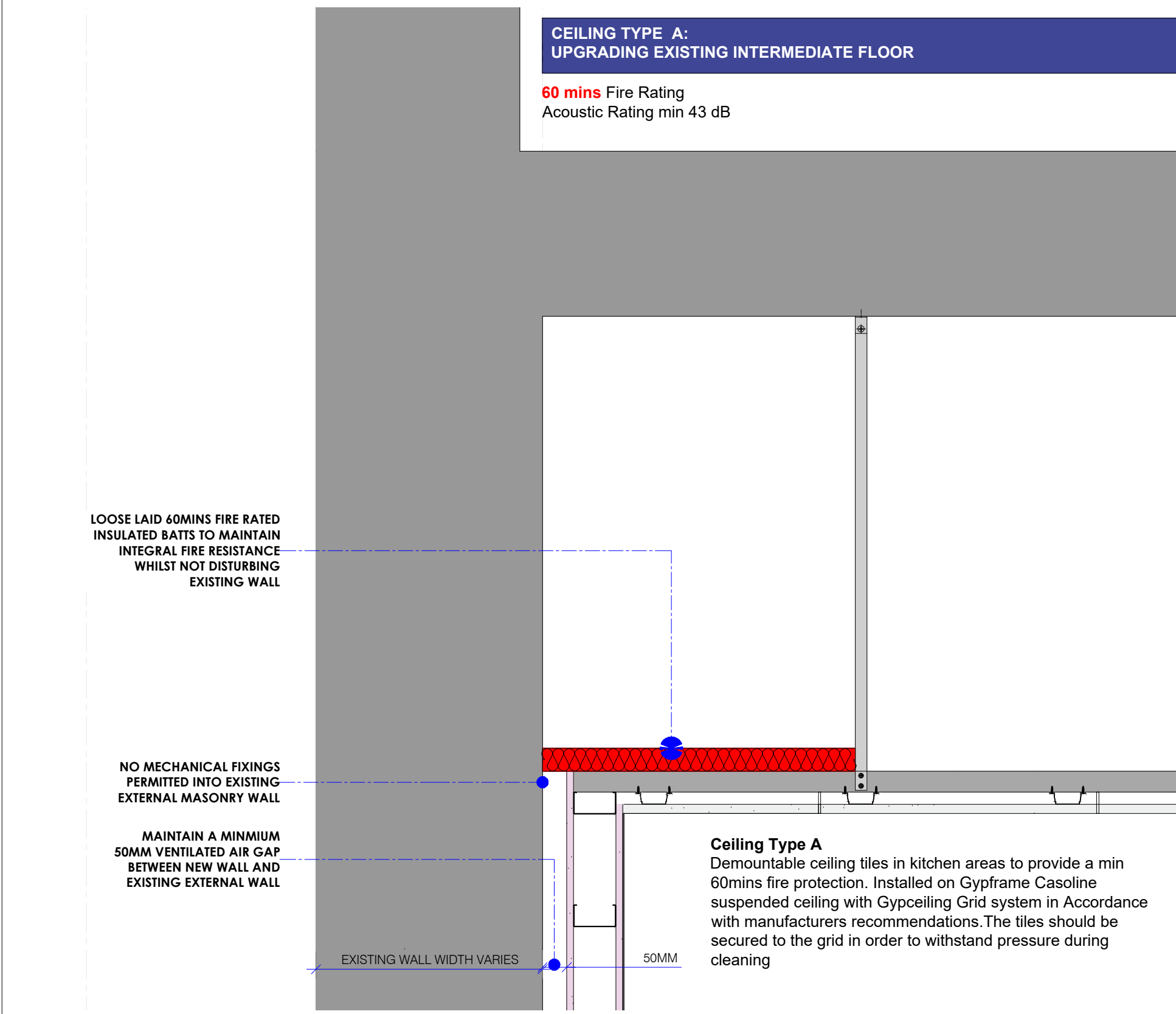
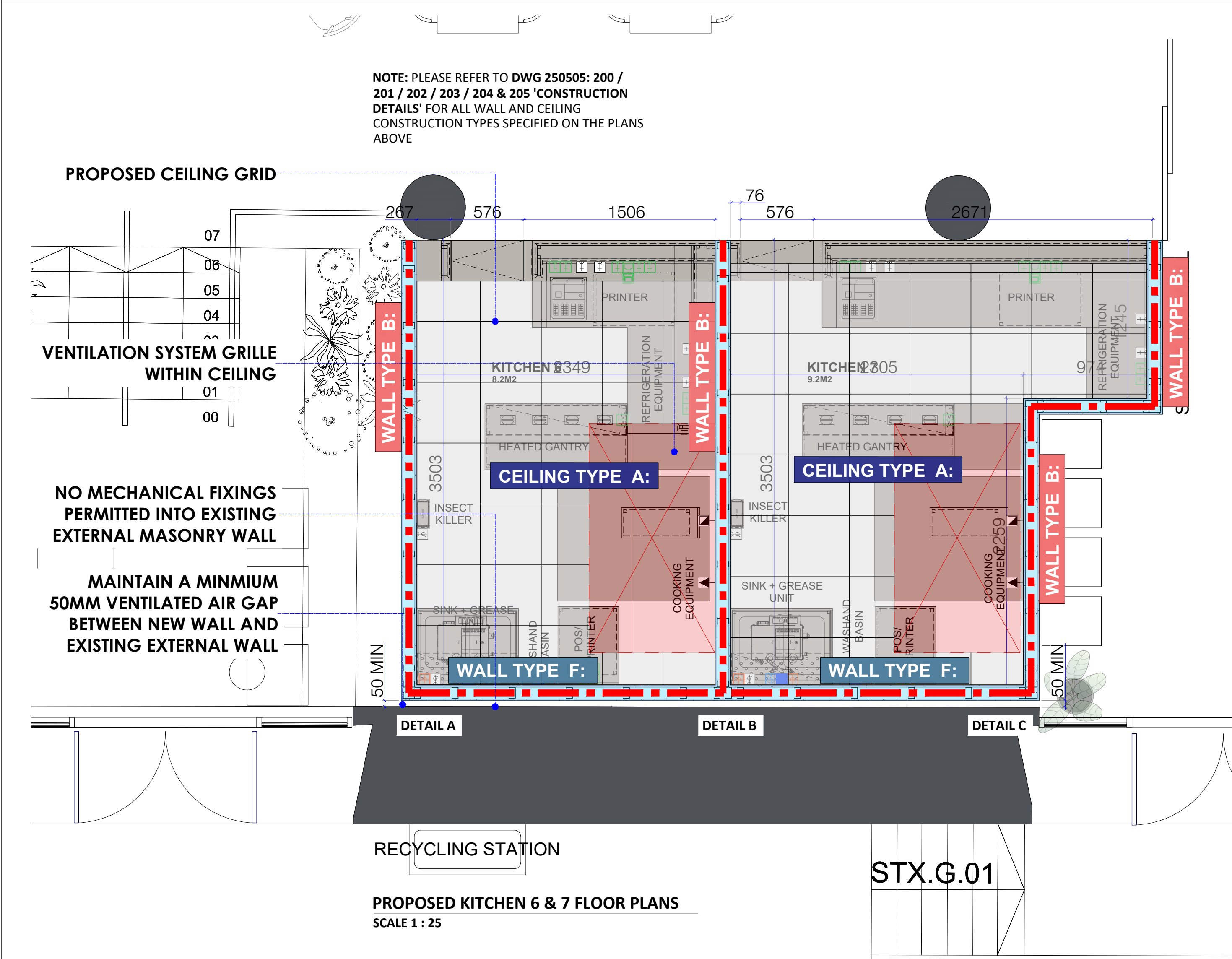
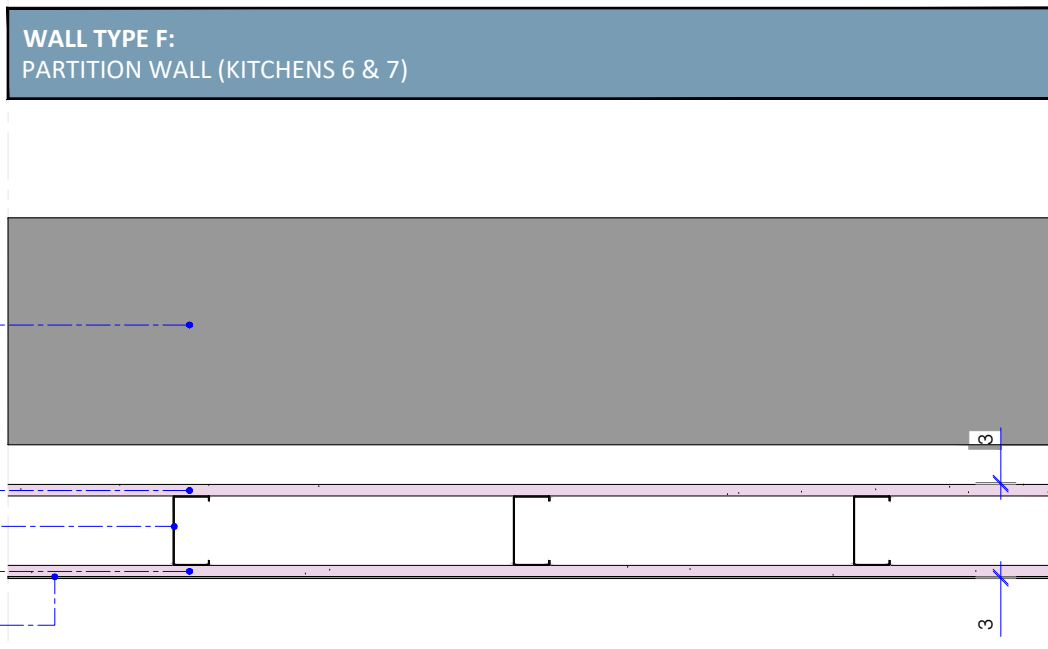




- System Reference: GypWall Single Frame **A206265 (EN)**
- One layer of Gyproc FireLine 15mm each side of Gyframe 92 S 50 'C' Studs at 600mm centres. For heights up to 4000mm.
- Where the partition is fixed to a structural ceiling or braced no more than 3600mm above the partition base, a single layer of plasterboard may be used.
- Where electrical items such as switches and sockets are to be installed, install Envirograf product 60 intumescent backbox to maintain fire resistance rating.
- Back boxes to switches & sockets may not occur within same stud cavity, notify PA of any instances where this occurs.
- FIRE COLLARS:**
- If services (ducts, soil pipes) pass through, they must also achieve 60 min FR with collars/duct wraps. In wet areas (toilets), consider using moisture-resistant (MR) fire boards on the toilet side.



- BS 5234-2:2009 - Code of practice for performance of partitions.
- BS EN ISO 10140-2 / 717-1 - Laboratory measurement and rating of airborne sound insulation.
- BS EN 1364-1 / BS 476 Part 22 - Fire resistance of non-load-bearing elements.
- Building Regulations Approved Document E - Resistance to the passage of sound.
- Manufacturer's recommendations and test evidence.
- Sound insulation: Weighted sound reduction index (Rw) ≥ 50 dB (laboratory tested system).
- Fire resistance: 30 minutes integrity and insulation.
- Robustness: Severe duty rating (to BS 5234, if partition height > 3 m).
- Acoustic flanking: All perimeter and service penetrations fully sealed.
- Acoustic sealant: Non-hardening, flexible, applied at all board perimeters, abutments and service penetrations.
- Intumescent mastic or collars to maintain fire integrity at penetrations.
- Isolation tape / acoustic foam strip to head and perimeter tracks.
- General Notes:
- Maintain continuous min 50mm air gap between new wall and existing listed brick wall. Check the air gap is clear on completion and unobstructed.
 - No direct fixings, anchors, conduits or penetrations permitted into listed wall
 - All new works to be fully reversible
 - Any existing plaster or finishes to be left undisturbed
 - Base and head tracks fixed to new floor and ceiling structure only
 - Do not bridge the air gap with services or fixings
 - Ensure vapor control layer continuity at floor and ceiling
 - Protect existing listed wall surface with breathable geotextile or protective sheeting during works. Remove protection after completion and inspect for any damage.
 - Do not apply adhesive, plaster or coatings to the existing brick wall

KEY:	
	60 MINUTES FIRE RATED CONSTRUCTION
	NEW CONSTRUCTION
	WALL TYPE B:
	WALL TYPE A:
	EXISTING STRUCTURE
	AREA NOT SURVEYED

GENERAL RECOMMENDATIONS FOR FIRE SAFETY IN CATERING ESTABLISHMENTS

COMPARTMENTATION:

Cooking should be undertaken using appliances located in compartments separated from other parts of the premises, by elements of structure providing at least 60 minutes fire resistance where practicable. Kitchens should have non combustible walls, floors and ceilings. Doorsets leading to other parts of the premises should also provide at least 60 minutes fire resistance; doors should be fitted with self closing mechanisms. Shafts such as dumb waiters should also be protected so as to provide 60 minutes fire resistance where practicable, with regard to the enclosure and openings, so as to maintain effective fire compartmentation.

Any gaps around services entering or leaving the kitchen should be filled with proprietary penetration seal/service opening passive fire protection systems, so as to provide at least the same level of fire resistance as the element of construction in which it is located.

Where necessary, any combustible surfaces should be replaced, overlaid or lined with non combustible material before installation of the cooking equipment. This material should at least be of Euro Class A2-s1, d0 as set out in BS EN 13501-1: Fire classification of construction products and building elements. Classification using test data from reaction to fire tests.

Staff should be made aware that care must be taken not to pollute trays of cutlery or other items beneath the shutter, and thus compromise its effectiveness in the event of a fire.

FIRE PROTECTION:

The kitchen should be protected by an automatic fire detection and alarm installation complying with BS 5839-1 (ref. 24), with suitable heat detectors being provided in the cooking areas.

Sprinklers, where present, should be installed by engineers with third party certification from a UKAS accredited third party certification body. The system should be in compliance with the LPC Rules for Automatic Sprinkler Installations incorporating BS EN 12845 (ref. 25).

As indicated in BS 5306-8 (ref. 26), in circumstances where a deep fat fryer has a surface area greater than 0.4m², it should be protected by an automatic suppression system.

As well as providing an automatic fire suppression system to protect deep fat fryers, a suitable installation should be provided – with both manual and automatic operation to protect grilles, hobs, braai pans, the overhead canopy and ducting system. In circumstances where extract ductwork runs are in excess of 5m in length and/or run internally, consideration should be given to installing suppression along the entire length of the ductwork.

Consideration should also be given to installing a suitable fire suppression installation where innovative or specialist cooking equipment is installed.

Upon activation of any fire extinguishing system for a cooking operation, all sources of fuel and electrical power that produce heat to all equipment requiring protection by that system should automatically shut off. This will ensure that the fire is suppressed and secured as the system was designed. Failure to disconnect the electrical power or gas supply to the protected equipment could lead to reignition of the fire due to continued heating instead of cooling of the overheated grease.

In the event of fire, exhaust fans in the ventilating system should be left on. The forced draft of these fans will assist the movement of the liquid agent through the ventilating system, thus aiding in the fire suppression process. These fans provide a cooling effect in the plenum and duct after the fire suppression has been discharged.

The choice of fixed fire suppression systems must be subject to a risk assessment undertaken by a competent person, and be suitable for the risk. Water-misting systems may be appropriate in certain circumstances to protect particular risks, but should not be used for long runs where there is potential for water-mist to condense and run back onto a cooking surface. Fixed fire suppression systems installed in kitchens should have been tested and approved to an appropriate standard (such as LPS 1223 (ref. 27)) and be installed by an engineer with third party certification – such as to the BAFe Kitchen Fire Suppression Systems Scheme SP206 (ref. 28) covering the design, installation, commissioning, recharge and maintenance of kitchen fire suppression systems from an independent UKAS accredited third party certification body.

It should be ensured that utensils, pots, pans and cooking materials are not stored in areas where they can obstruct the designed discharge pattern of the fire suppression system.

Before introducing changes to the layout of the cooking equipment, or other measures that may affect the basic configuration of the protected areas, it is important that the supplier/installer of the fire suppression equipment is consulted to review the system, and identify any additional measures that may need to be made.

A suitable number of appropriate portable fire extinguishers should be available and immediately accessible in the case of a fire. Such portable extinguishers should be approved and certificated by an independent, third party certification body and be installed in accordance with BS 5306-8: Fire extinguishing installations and equipment on premises. Selection and installation of portable fire extinguishers. Code of practice (ref. 29) – and inspected and maintained in compliance with BS 5306-Fire extinguishing installations and equipment on premises. Commissioning and maintenance of portable fire extinguishers. Code of practice (ref. 29).

Where a deep fat fryer is present the extinguishers provided in the cooking area should be type F as defined in BS EN 3-7: 2004 + A1: 2007: Portable fire extinguishers. Characteristics, performance requirements and test methods (ref. 30). A minimum of two of these extinguishers should be provided in the cooking area, each with a fire rating of numerical value equal to the volume of the oil in the largest pan (for example, a pan containing 25 litres of oil should be protected by two extinguishers each having a rating of not less than 25F).

Fire extinguishers should be located so that only suitable type F extinguishers are located in the vicinity of a deep fat fryer. This is to prevent an inappropriate extinguisher being selected for use in an emergency. In many cases this will result in only a type F extinguisher being present in the kitchen, with other extinguishers being located immediately outside. The situation should not arise where a member of staff moving from the fryer passes an inappropriate extinguisher (such as a carbon dioxide or water extinguisher) in order to reach a type F unit.

Where a fire blanket is provided, this should be to BS EN 1869 (ref. 31) and staff should be trained in its use.

All portable firefighting equipment should be easily and safely accessible.

Operators should be made familiar with the location of the main isolator or shut off valves, the operation and correct method of use of portable fire extinguishing appliances, and any fixed fire extinguishing systems. They should also be instructed in the actions to take in the event of a fire or an escape of burning gas.

All staff should be made aware that an outbreak of fire involving burning gas should not be extinguished until such time as the gas supply has been shut off. All heat sources should be isolated before tackling a fire.

Notes

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All dimensions and conditions are to be checked on site by the contractor prior to commencing any work. The contractor is responsible for checking that there is no conflict between site dimensions and drawn dimensions.

Drawings to be read in conjunction with Structural Engineer's, Mechanical and Electrical Engineer's, Specialist Manufacturer's and Sub-contractor's drawings and specification.

These drawings have been prepared without the benefit of exposing underlying construction and therefore assumptions have been made. Prior to commencement the contractor must contact ICE Arch Ltd to agree the necessary scope of investigation works, to confirm on site conditions. It should be noted that the results of these investigations may require the drawings and structural design to change.

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NOTE: PLANS TO BE READ IN CONJUNCTION WITH STRUCTURAL ENGINEER'S, M&E ENGINEER'S, LANDSCAPE ARCHITECT'S AND SPECIALIST SUPPLIERS/ MANUFACTURER'S DRAWINGS AND DETAILS

NOTE: DO NOT SCALE OFF THIS DRAWING. ALL DIMENSIONS AND SETTING OUT TO BE CONFIRMED PRIOR TO WORK COMMENCING. DIMENSIONS DO NOT INCLUDE PLASTER UNLESS REFERRED TO AS 'FINISHED'. FIGURED DIMENSIONS TO BE FOLLOWED IN PREFERENCE TO SCALE.

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Revision	Comment	Date

ice
architecture

A: 174A Ashley Road Hale, Cheshire WA15 9SF
T: 07949143613 F: 0856447460
E: design@ice-arch.co.uk

Client

MANCHESTER FOOD COMPANY

Project

**DUCIE STREET WAREHOUSE,
DUCIE STREET, MANCHESTER**

Drawing

**PROPOSED KITCHENS 6 & 7
DETAILED FLOOR PLANS**

Drawn by: A1-S	Scale: 1:25 @ A1	Drawing Number 250505:6000	Drawing Revision BR3
Checked by: -	Issue Date: OCTOBER 2025		