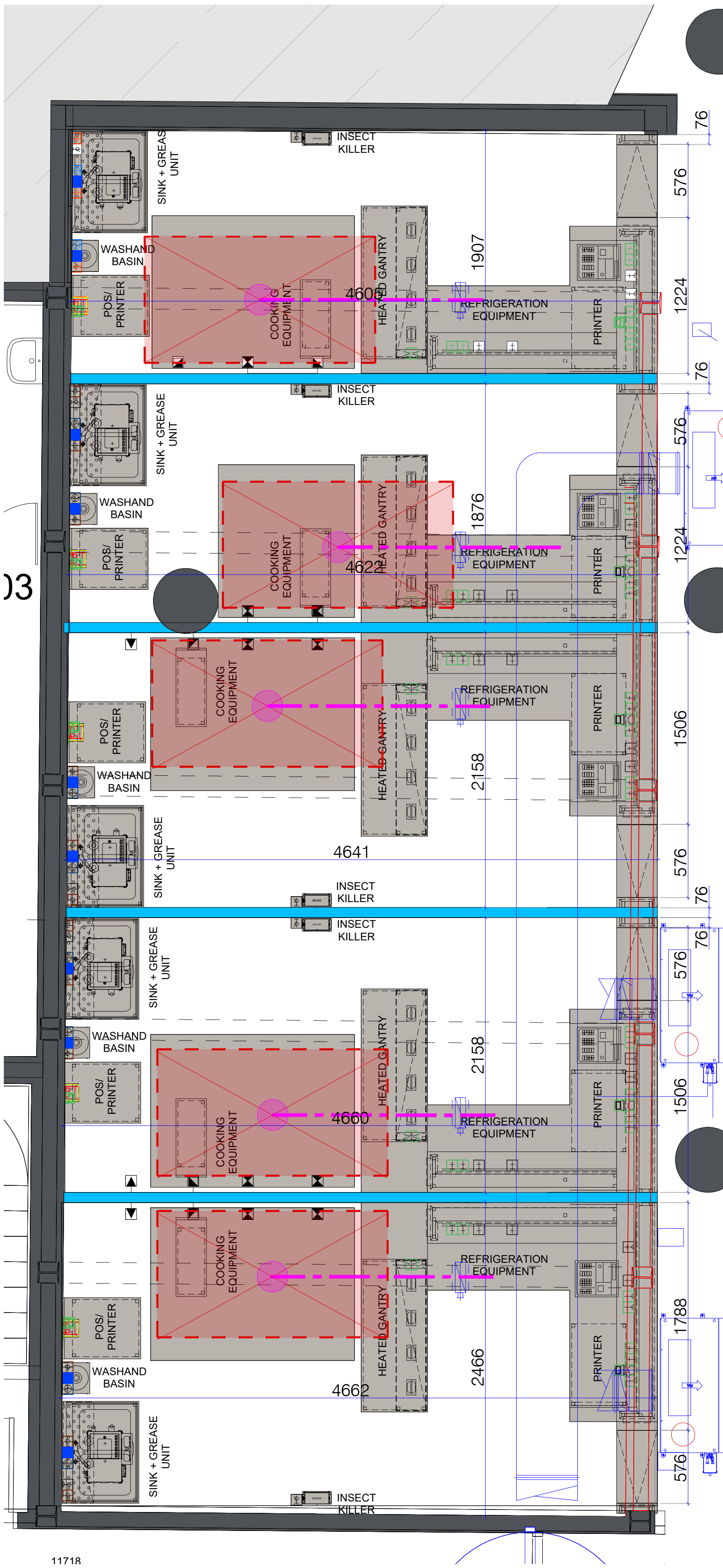
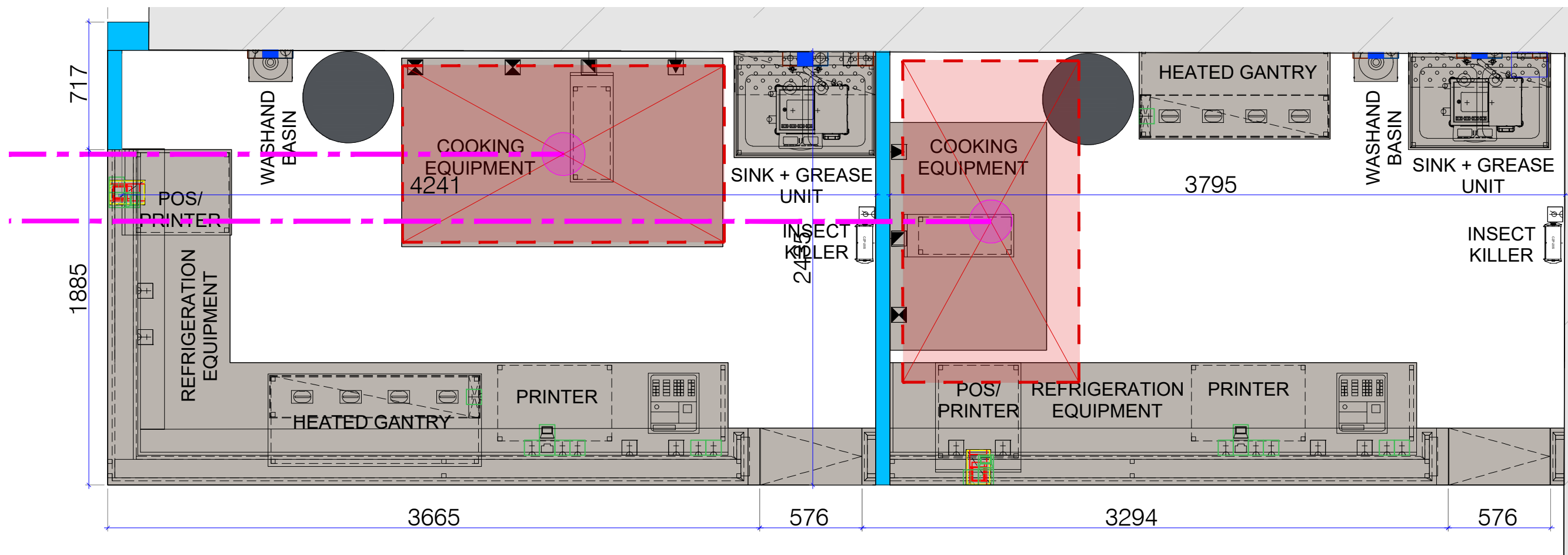
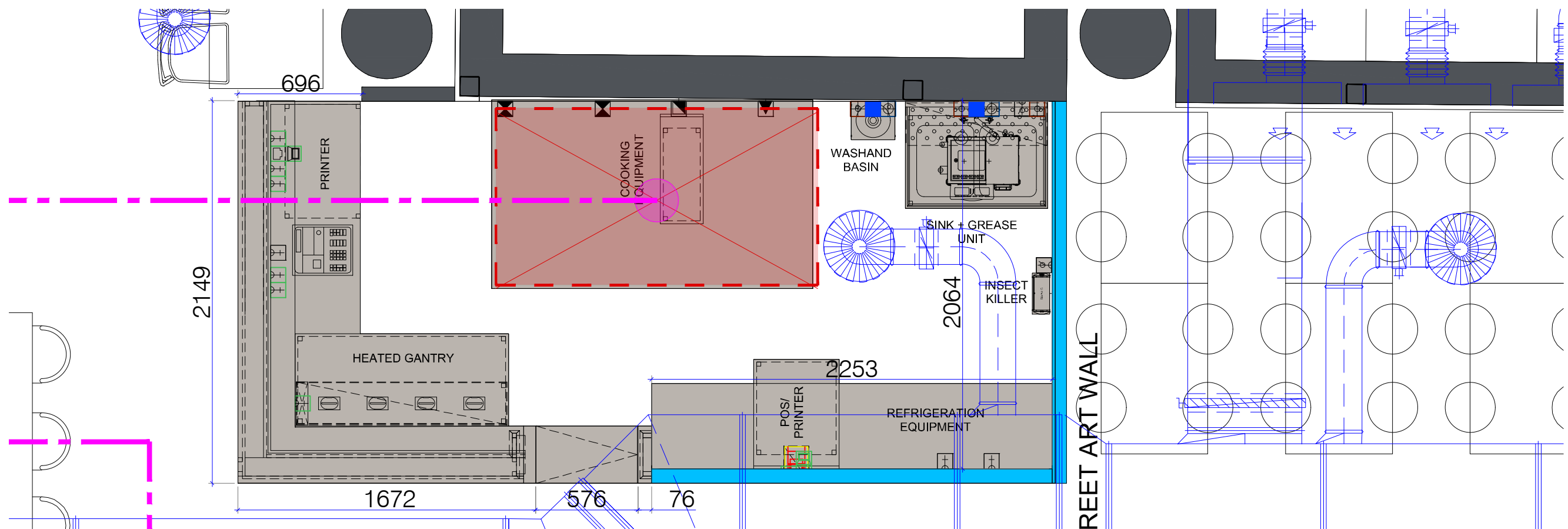




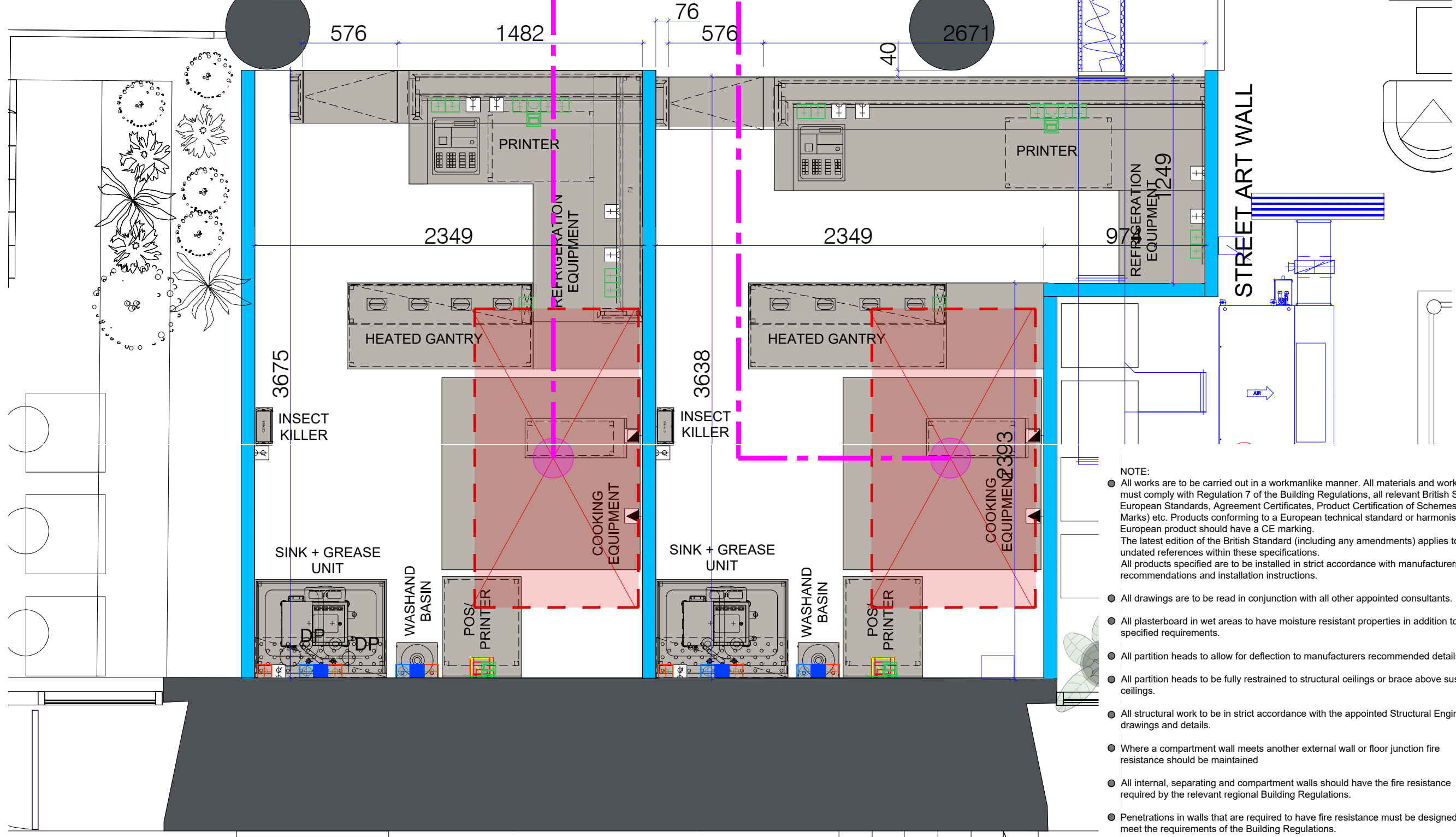
PROPOSED KITCHEN 1 TO 5 FLOOR PLANS
SCALE 1 : 25



PROPOSED KITCHEN 9 & 10 FLOOR PLANS
SCALE 1 : 25



PROPOSED KITCHEN 8 FLOOR PLAN
SCALE 1 : 25



PROPOSED KITCHEN 6 & 7 FLOOR PLANS
SCALE 1 : 25

NOTE: ALL NEW KITCHEN UNITS / WORKTOPS / AND SPECIALIST KITCHEN EQUIPMENT MUST MAINTAIN A MINIMUM 50MM GAP TO ANY ADJOINING WALL STRUCTURE

NOTE: THE LAYOUT INDICATED IS INDICATIVE. PLEASE REFER AT ALL TIMES TO KEENAN CONSULTANCY LATEST MECHANICAL AND ELECTRICAL DRAWINGS WHICH TAKE PRECEDENT AT ALL TIMES.

KEY:	
	60 MINUTES FIRE RATED CONSTRUCTION
	NEW CONSTRUCTION
	CONSTRUCTION TYPE REF
	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 seals/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 position 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).

REG 44 AND 44ZA - COMMISSIONING OF FIXED BUILDING SERVICES
All fixed building services to be commissioned and a commissioning plan to be produced identifying:
- Systems that need to be tested.
- How these systems will be tested.
Commissioning plan to be given to the building control body with the design stage dwelling primary energy rate, dwelling emissions rate and dwelling fabric energy rate calculation.
At completion a commissioning certificate to be given to the building control body confirming that the commissioning plan has been followed and that all systems have been inspected and conform with the design requirements.

ELECTRICAL
All electrical work required to meet the requirements of Part P (electrical safety) must be designed, installed, inspected and tested by a Competent Person registered under a Competent Person Self Certification Scheme such as BRE certification Ltd, BSI, NICEIC Certification Services or Zurich Ltd. An appropriate BS7671 Electrical Installation Certificate is to be issued for the work by a person competent to do so. A copy of a certificate will be given to Building Control on completion.

- GENERAL**
- Refer to M&E Consultant layouts for ventilation design and specification.
 - Fire rated partitions to be either full height to soffit/underside of existing compartment floor or to min 200mm above ceiling with ablative batt insulation panels to soffit/underside of existing compartment floor to maintain fire rating of partition.
 - Minimum requirement of European Classification C for reaction to fire to all wall and ceiling surfaces.
 - All service penetrations through the fire rated partitions and cavity barriers to be appropriately fire stopped and sealed to maintain fire integrity of specified construction.
 - Compartment floors - all openings to be made good to maintain 60min fire rating.
 - The electrical installation shall comply in it's entirety with requirements of BS 7671, IEE wiring regulations, 17th edition.
 - Existing trickle vents retained.
 - Ventilation shall be provided in accordance with relevant Building Standards (England) regulations.
 - Ductwork shall be designed and installed in accordance with B&ES DW144. Shown indicatively, refer to specialist design
 - Fire dampers shall be installed on all ductwork where it passes through fire compartments and barriers. Class rating of new internal materials to meet Section 02 criteria

EXTRACTION SYSTEMS:
Kitchen ventilation systems should be designed, installed and maintained in accordance with the requirements of the BESA (Building Engineering Services Association) DW172 Specifications for Kitchen Ventilation Systems (ref. 21) and TR19: Guide to Good Practice - Internal Cleanliness of Ventilation Systems (ref. 8).
Ducts, canopies, extract plenum and hoods should be constructed of (and be supported by) galvanised or stainless steel of a substantial gauge, having all seams and joints liquid tight, with smooth surfaces to facilitate cleaning. Spiral ducting is only suitable for the extraction of combustion products, and not for the extraction of oil/fat fumes and steam, as its construction can allow condensed liquid to leak from the joints that run its entire length. Ducts should not be constructed from aluminium because of the low melting point of this material.

Extract ducting should be as short as practicable, and the design should comply with any local byelaws. The duct should preferably pass directly to the open and should not pass through, or be contained within, floor or ceiling voids, or roof spaces where exposed combustible materials are present. Ducts should not pass through fire compartment walls or floors.

Where ducts pass through any combustible material, it should be cut away for a distance of at least 150mm from the duct, and the space filled with a proprietary sleeving system or non combustible insulation. Ducts, hoods and canopies should have a clearance of at least 150mm from combustible material, including combustible partitions and floors, and - where necessary - the space should be filled with non combustible insulation. Work should be undertaken by competent persons with third party certification from a UKAS accredited third party certification body.

Notes

ICE Arch Ltd take no responsibility for any dimensions obtained by scaling from this drawing. If no dimension is shown the recipient must ascertain the dimension specifically from the Architect or by site measurement. Supplying this drawing in digital form is solely for convenience and no reliance may be placed on digital data. All data must be checked against hard copy. Dimensions must be checked on site. Any discrepancies must be reported to the Architect immediately.

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 Engineers, Mechanical and Electrical Engineers, Specialist Manufacturers and Sub-contractors 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 ENGINEERS, LANDSCAPE ARCHITECTS AND SPECIALIST SUPPLIERS/ MANUFACTURERS' 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
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Client
MANCHESTER FOOD COMPANY

Project
DUCIE STREET WAREHOUSE, DUCIE STREET, MANCHESTER

Drawing
PROPOSED KITCHENS 1 TO 10 VENT, HEATING AND COOLING FLOOR PLANS

Drawn by: A.T.S.	Scale: 1:25 @ A1	Drawing Number 250505:103	Drawing Revision BR6
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