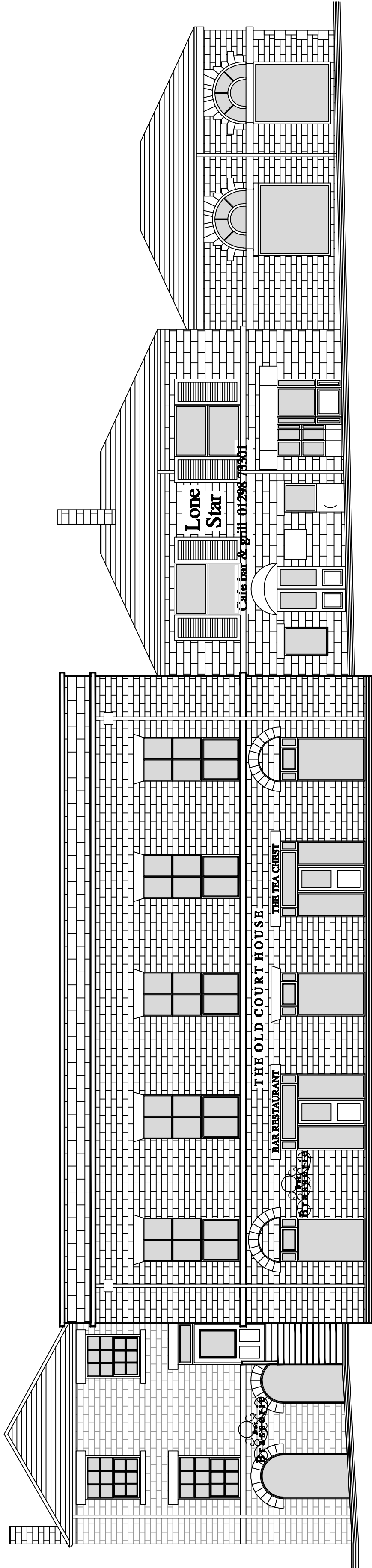




FRONT ELEVATION - NO CHANGE TO EXISTING 1:100

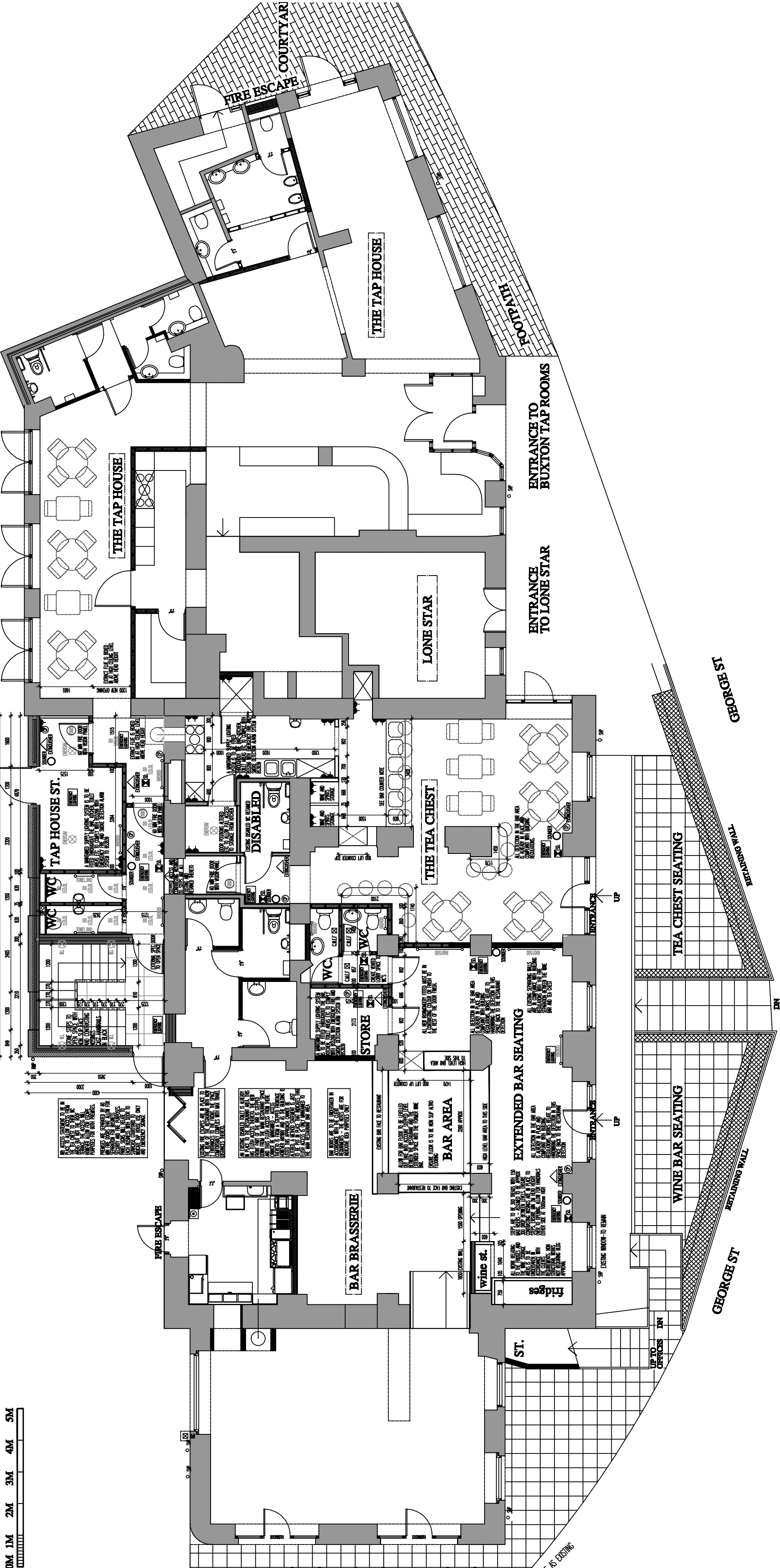


THE CRESCENT

CRESCENT OWNERSHIP

CRESCENT OWNERSHIP

PLAN SHOWING REVISED LAYOUT IN CONTEXT 1:100



GENERAL NOTES:

- STUDWORK TO THE ESCAPE ROUTE IS TO BE 60MM FIRE RESISTANT STANDARD - 100X50 SW BATTENS AT 450ctrs WITH FULL COVER APR 1200 INSULATION AND OVERBOARDED WITH 2X15mm FIRELINE BOARD AND SKIM.
- EMERGENCY LIGHTING, HEAT DETECTOR, CALL POINT, SOUNDER AND FIRE EXTINGUISHER ARE ALL TO BE FITTED AT THE FIRE ESCAPE POINTS AND THE EXISTING SYSTEM CHECKED
- ALL TIMBER FINISHES ARE TO BE TREATED WITH FIRE RETARDANT VARNISH TO ACHIEVE CLASS 0 SURFACE. SPREAD OF FLAME REQUIREMENTS, ALL DECORATIVE FINISHES ARE TO BE TREATED IN THE SAME WAY.
- A MAINTAINED SUPPLY LIGHTING SYSTEM IS TO BE FITTED THROUGHOUT THE BAR, KITCHEN, TOILET AREAS ETC TO COMPLY WITH BS5266 WITH EMERGENCY FIRE AND SMOKE DETECTION ALARM SYSTEM TO BS5839
- A SUITABLE EXTRACT UNIT IS TO BE FITTED TO THE KITCHEN AREA AND DUCTED THROUGH THE ROOF AREA OVER TO AN ENCLOSED EXTERNAL FLUE STACK FINISHED IN NATURAL STONE TO MATCH THE MAIN BUILDING
- THE FLOOR TO THE KITCHEN IS TO BE EASY CLEAN NON SLP SURFACE TO PREVENT POOLING OF WATER.
- STAINLESS STEEL SPASH BACKS ARE TO BE PROVIDED THROUGHOUT THE KITCHEN TO ALL RELEVANT APPLIANCES. KITCHEN DETAILS TO BE SUPPLIED BY SPECIALIST CONTRACTOR
- ADEQUATE ARTIFICIAL LIGHTING IS TO BE PROVIDED THROUGHOUT FOOD PREPARATION AREAS WITH A LEVEL OF 500 LUX MIN. GLASS LIGHTING IS TO BE PROTECTED WITH SHATTER PROOF DIFFUSERS IN AREAS WHERE OPEN FOOD IS HANDLED.
- ALL ELECTRICAL WORK MUST BE UNDERTAKEN IN ACCORDANCE WITH PART P UNDER CERTIFICATION SCHEME AND CONFIRMATION SUPPLIED TO SHOW ALL APPLIANCES HAVE BEEN TESTED.
- ALL PROPOSED TOILET BLOCKS ARE TO HAVE FAN EXTRACTION SYSTEM TO VENT BY DUCT IN THE CORNER OFF THE ROOMS AT CEILING LEVEL AND WILL HAVE NON RETURN VALVES FITTED. EXTRACTION MUST BE CAPABLE OF EXTRACTING A MIN OF 15L/S, BEING OPERATED INTERMITTENTLY AND HAVE OVER RUN OF 15 MINUTES.
- ALL KITCHEN SINKS MUST BE COMMERCIAL SIZE
- ALL CHILL EQUIPMENT IS TO BE UPRIGHT TYPE AND OF A COMMERCIAL SIZE.
- ADEQUATE MECHANICAL EXTRACTION MUST BE SUPPLIED IN THE BAR / DINING AREAS IF IT IS NOT POSSIBLE TO ALLOW FOR NATURAL MEANS OF VENTILATION.
- VENTILATION TO THE KITCHEN MUST BE TO CIBSE AM 102005 (NATURAL VENTILATION) OR CIBSE AM 232000 (MIXED VENTILATION)
- ALL AIR CONDITIONING DETAILS ARE TO BE APPROVED AT SITE LEVEL WITH BUILDING CONTROL TO RELEVANT RS.
- ALL STEPS WITHIN THE BUILDING MUST BE A MIN GOING OF 270mm AND A MAX RISE OF NO MORE THAN 150mm, ALL FINISHES MUST BE NON SLP AND HAVE CONTRASTING NOSINGS.
- ALL NEW IRONMONGERY FITTED MUST BE IN A CONTRASTING COLOUR OR FINISH TO THE REST OF THE DOOR FINISH.
- ALL LIGHTING IS BE LOW ENERGY WITH OUTLET THAT CAN ONLY ACCEPT UNITS WITH LUMINOUS EFFICACY GREATER THAN 40 LUMENS PER CIRCUIT AS PER APPROVED DOC L1A
- GREASE TRAPS MUST BE SUPPLIED TO THE KITCHEN SINK.
- ROOFING POINTS TO ALL DRAINAGE BENDS
- ALL NEW UNITS OVER OPENINGS TO BE FORMED ARE TO BE THE RELEVANT STRESSLINE TYPE FOR THAT OPENING AND LOADING CONDITIONS

INTERNAL WALLS (TO BATHROOMS)

STUDWORK TO ALL INTERNAL PARTITIONS TO BE 75mm O/A 'SPECIAL RAPID dB PLUS' SYSTEM OR SIMILAR APPROVED, WITH 15mm OFRAC SOUNDBLOC RAPID (15mm OFRAC SOUNDBLOC RAPID MR TO NET ROOMS, INTERNAL SHEET EITHER SIDE OF CYP FRAME 45mm AS 50 ACUSTUDS AT 900ctrs WITH OFRACFAME CMR2 MID-HEIGHT NOSING (MAX HEIGHT 2400mm) OR 450ctrs & NO NOSINGS (MAX HEIGHT 2700mm), TO ACHIEVE 40dB IN COMPLIANCE WITH APPROVED DOCUMENT 'E' 2003.

SERVICES: 300mm WATER SERVICE PIPES TO BE INSULATED THROUGHOUT LENGTH IN SUBFLOOR WITH FOAMED PLASTIC MIN THICKNESS 25mm FOR 15 DA PIPE & 19mm FOR 22 - 28mm DA PIPE.

WASTE PIPES TO BS 5572:1978. SIZES: WASH HAND BASIN 32mm, 100mm WASTE PIPES WITH 75mm SEAL TRAPS TO EXISTING 100mm SUMP WITH NON RETURN VALVE

INDICATIVE SPEC FOR BAR – SUGGESTION ONLY, CONSULT WITH CLIENT FOR THEIR SPECIFIC REQUIREMENTS:

THE BAR IS TO BE CONSTRUCTED AS A 50x50 SW FRAME AT 450ctrs WHICH IS TO BE RACKED WITH 15mm PLYBOARD TO PROVIDE A BASE FOR FINISH. THE CONSTRUCTION IS TO ALSO ALLOW FOR SLIDE UNIT SPLIT SHELVING BELOW THE COUNTER (THIS SPACE MUST ALSO ALLOW FOR GLASS WASHERS, FRIDGES, DISHWASHER ETC – DETAILS TO BE AGREED WITH CLIENT) THE PLYWOOD FRAME IS THEN TO BE FINISHED WITH A TILED SLATE FACE WITH EITHER A POLISHED OR MATT FINISH. ALL INTERNAL FINISHES TO THE BAR ARE TO BE AN EASY WIPE CLEAN SURFACE AS REQUIRED. DETAILS TO BE AGREED WITH THE CLIENT.

THE BAR COUNTER TOP IS TO BE POLISHED AND SEALED SOLID OAK TOP FINISH – AGREE WITH CLIENT. THE FRAME IS TO ALLOW FOR LOW VOLTAGE INSET SHATTER PROOF DOWNLIGHTING BELOW THE OAK COUNTER LIP TO THE FRONT EDGE OF THE BAR TO CAST A GLOW LINE OVER THE BAR FACE. ALL SHELVING TO THE WALL TO THE REAR IS TO BE 450 SQ BOX UNITS FOR DRINK/BOTTLE DISPLAY. UNITS TO BE OAK WITH LOW ENERGY LIGHTING WITHIN. ALLOW FOR COUNTER UNITS BELOW WITH SOLID OAK TOP FINISH SEALED AS A WIP CLEAN SURFACE TO MATCH THE BAR.

75mm DIAM STAINLESS STEEL KICKPLATE IS TO BE EITHER BAR OR FLOOR FIXED TO PROTECT LOWER EDGE OF BAR FACE

THE TOTAL AREA OF THE EXTENDED BAR BRASSERIE RESTAURANT IS TO BE 203m2 – IT CURRENTLY OCCUPIES 150m

THE BAR/RESTAURANT IS REPLACING TWO EXISTING LICENSED FOOD ESTABLISHMENTS AND DOES NOT REPRESENT ANY CHANGE OF USE . THE BUILDING REGULATION WORKS RELATING TO THE HARROWING OF THE TWO DETECTION SYSTEMS AS ONE OF THE NEW BATHROOMS AREAS AND THE NEW SEPARATING STRUCTURE BETWEEN THE BAR BRASSERIE AND THE TEA CHEST

REVISIONS:

THE OLD COURT HOUSE
GEORGE STREET, BUXTON

THE OLD COURT HOUSE

CHECKED	AS
DATE: MAY17	DRAWN: AJS

NOTE: DRAWING AND THE BUILDING WORKS DEPICTED ARE THE COPYRIGHT OF AJS ARCHITECTURE AND MAY NOT BE REPRODUCED OR ADAPTED EXCEPT BY WRITTEN PERMISSION. NO LIABILITY WILL BE ACCEPTED FOR INADEQUACIES MADE BY THIRD PERSONS.

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A . J . S ARCHITECTURE

32 cent road,
Buxton,
Derbyshire,
sk17 6wf.

t: 01298 28082
m: 07784 400237

DRAWING No:

PROPOSED 04

B REGS COMPLIANT