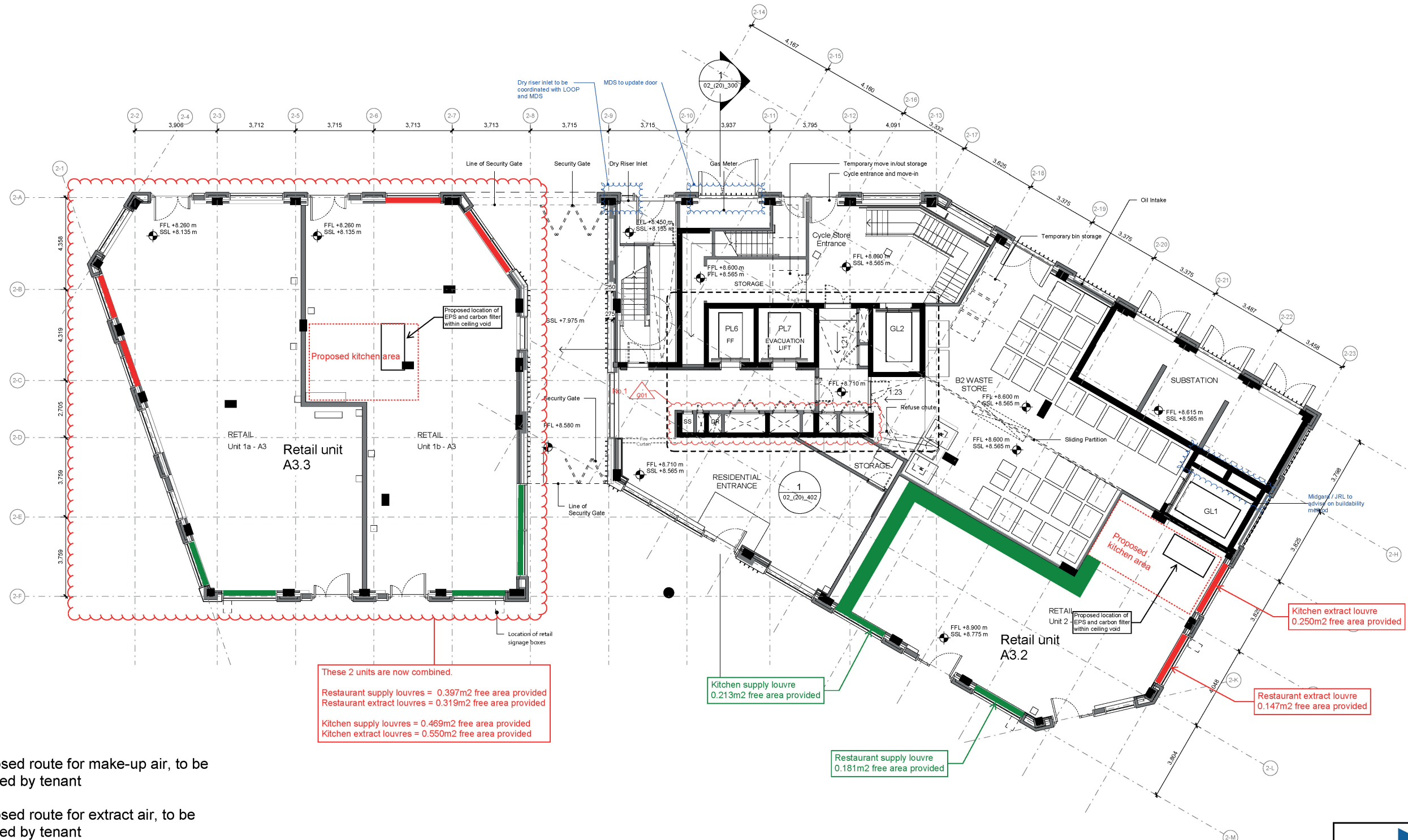




- Proposed route for make-up air, to be installed by tenant
- Proposed route for extract air, to be installed by tenant

KEY	
SS	Smoke Shaft
WR	Wet Riser
DR	Dry Riser
PA	Power Assisted Door
In abeyance	
Update from previous revision	
Out of scope (cinema tenant fit-out) For information purposes only	

DISCLAIMER
The drawing shows the general arrangement together with the nominal selected elements and components. The information shown indicates the design intent of the architect and is to be read in conjunction with the performance specification. The Contractor must include for all design development and coordination required to complete the works.

REV	DATE	DESCRIPTION
P00	01/09/22	First Issue for Coordination [WIP] for S2 issue
P01	16/12/22	GA UPDATE
P02	23/12/22	GA UPDATE
T01	23/02/23	S4 ISSUE FOR STAGE APPROVAL
P03	11/08/23	S3 ISSUE FOR REVIEW
P04	08/09/23	S3 ISSUE FOR CONTRACT
C01	27/10/23	S4 - ISSUED FOR CONSTRUCTION

REVISION NOTES
1. Risers refined following coordination with Loop, WW and OFR.

CONSULTANTS	
CLIENT:	ARGENT RELATED
CONTRACTOR / PRINCIPAL DESIGNER:	MIDGARD
PROJECT MANAGER:	GTMS
COST CONSULTANT:	FAITHFUL+GOULD
PLANNING CONSULTANT:	QUOD
ARCHITECT & LEAD DESIGNER:	AHMM
STRUCTURAL ENGINEER:	WHITBY WOOD
CIVIL ENGINEER:	WHITBY WOOD
SERVICES ENGINEER:	LOOP ENGINEERING
PUBLIC HEALTH ENGINEER:	LOOP ENGINEERING
FAÇADE CONSULTANT:	BURO HAPPOLD
FAÇADE DESIGNER:	MDS
ACOUSTIC CONSULTANT:	SANDY BROWN
FIRE CONSULTANT:	OFR CONSULTANTS
VERTICAL TRANSPORT CONS:	LOOP ENGINEERING
BREEAM CONSULTANT:	MDS

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DESIGN DEVELOPMENT NOTE
26/06/2025

PROJECT: JRL Ferry Island

TITLE: Appendix A - Restaurant Units and Louvre Provisions

DDN REF: LE481-DDN-48

INITIALS: KF

REV:

Ref.	Unit No	Unit Type	Building	Unit Area (m2)
A3.1	Restaurant 1	A3	1	256
A3.2	Restaurant 2	A3	2	143
A3.3	Restaurant 3	A3	2	316

Kitchen						
Ref.	Kitchen area (m2)	Height (m)	Supply Volume (m3/s)	Free area required (m2)	Extract Volume (m3/s)	Free area required (m2)
A3.1	51.2	2.5	1.220	0.610	1.430	0.715
A3.2	28.6	2.5	0.680	0.213	0.800	0.250
A3.3	63.2	2.5	1.500	0.469	1.760	0.550

Restaurant						
Ref.	Restaurant area (m2)	Occupancy	Supply Volume (m3/s)	Free area required (m2)	Extract Volume (m3/s)	Free area required (m2)
A3.1	204.8	103	1.030	0.515	0.830	0.415
A3.2	114.4	58	0.580	0.181	0.470	0.147
A3.3	252.8	127	1.270	0.397	1.020	0.319

1. As per SWECO Stage 3 Report - kitchen area based on 20% of total retail unit floor area.
2. Louvre free area requirement based on 2 m/s jet velocity. For Building 2 restaurant units, 3.2 m/s jet velocity allowed.
3. Occupancy density as per CIBSE Guide A.
4. Assumed fresh air supply for restaurant - 10 L/s per person.
5. 15% transfer from restaurant to kitchen.
6. Assumed toilet extract shall use the restaurant extract louvre. Make-up air to toilets from restaurant via transfer grille.

DESIGN CRITERIA		
Kitchen extract	40	ACH
Kitchen supply	0.85	of extract

DESIGN CRITERIA		
Restaurant occupancy	2	m2/person
Restaurant extract	0.8	of supply
Restaurant supply	10	L/s/person



DESIGN DEVELOPMENT NOTE
26/06/2025

PROJECT: JRL Ferry Island

TITLE: Appendix A - Restaurant and Kitchen Unit Calculations

DDN REF: LE481-DDN-48

INITIALS: KF

REV:

Appendix B - Example of Kitchen Extract System

It is proposed that the catering retail units will be provided with kitchen extract at ground floor level. To ensure odour control, the tenants will be required to provide an electrostatic precipitator (ESP) and carbon filter on their kitchen extract system. The ESP, carbon filter, and extract fan shall be located within retail units at high level (within ceiling void) prior to connecting to external louvres.

Electrostatic Precipitator (ESP) + Kitchavent Carbon Filter Sysetm

