PROJECT

0487 - Freshwater Hotel 20,04.20

ADDRESS ISSUE

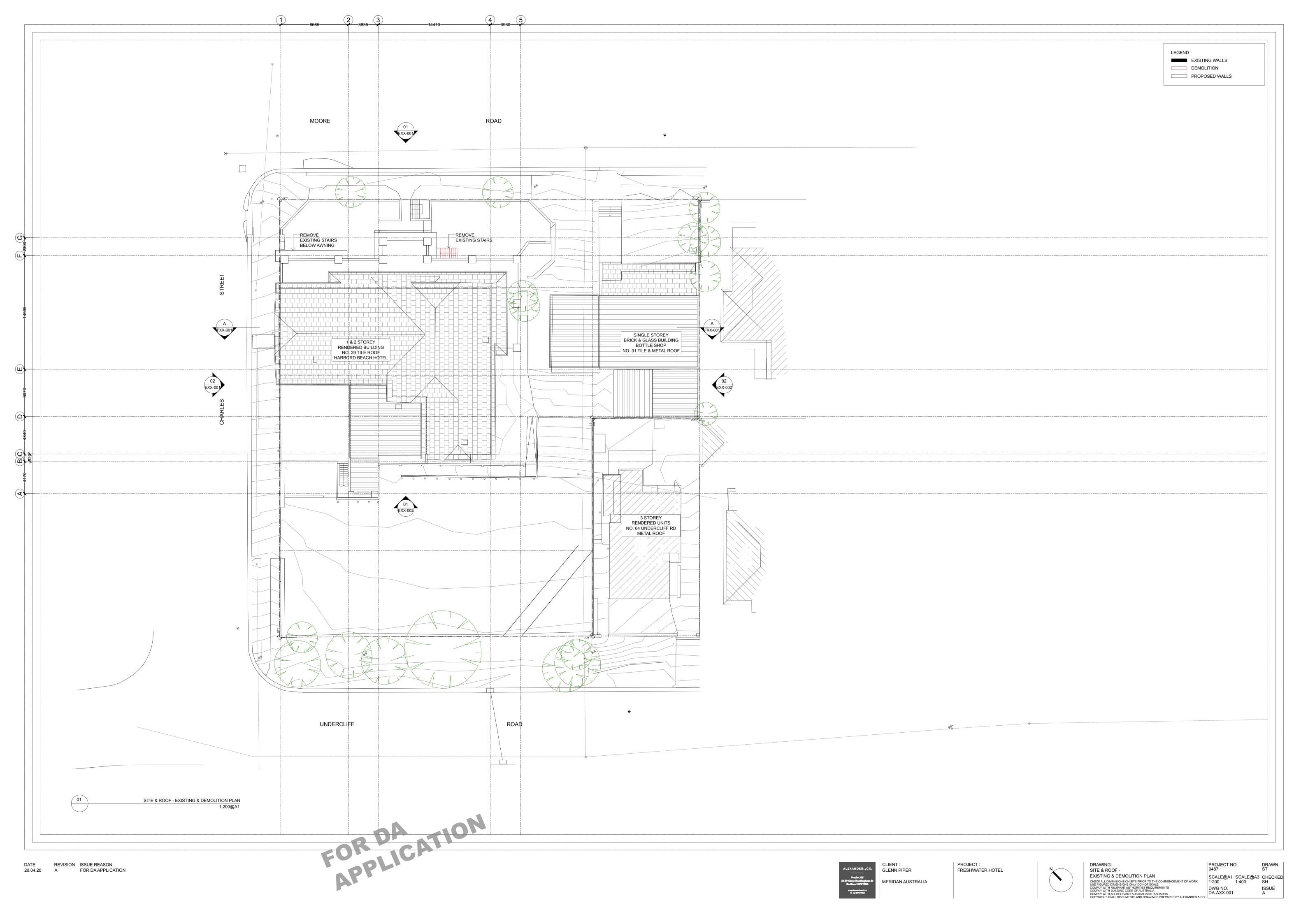
29 Moore Road, Freshwater, NSW 2096 FOR DA APPLICATION

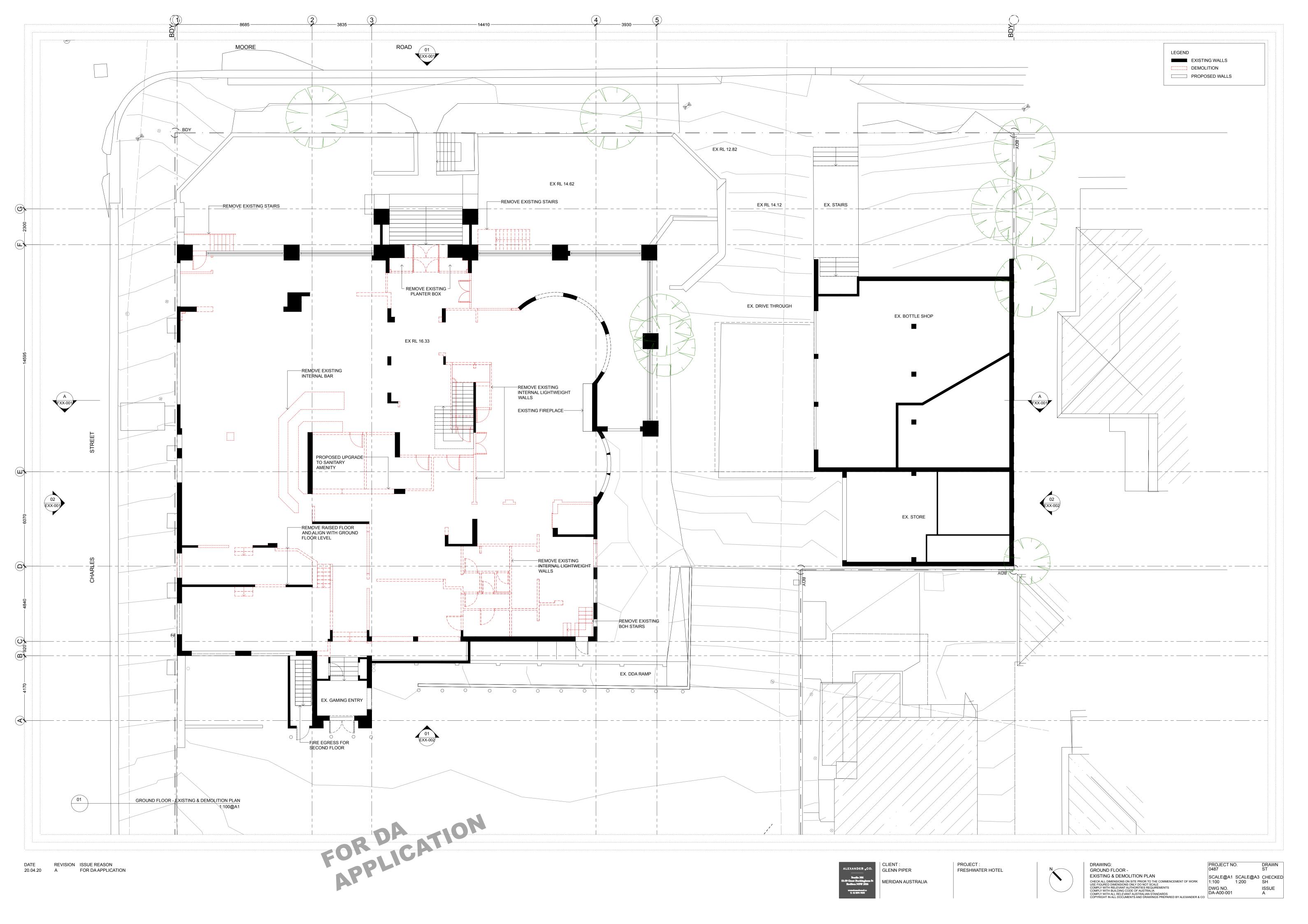
Level 3, Studio 306 53-59 Great Buckingham Street Redfern NSW 2016 www.alexanderand.co 02 8304 9838

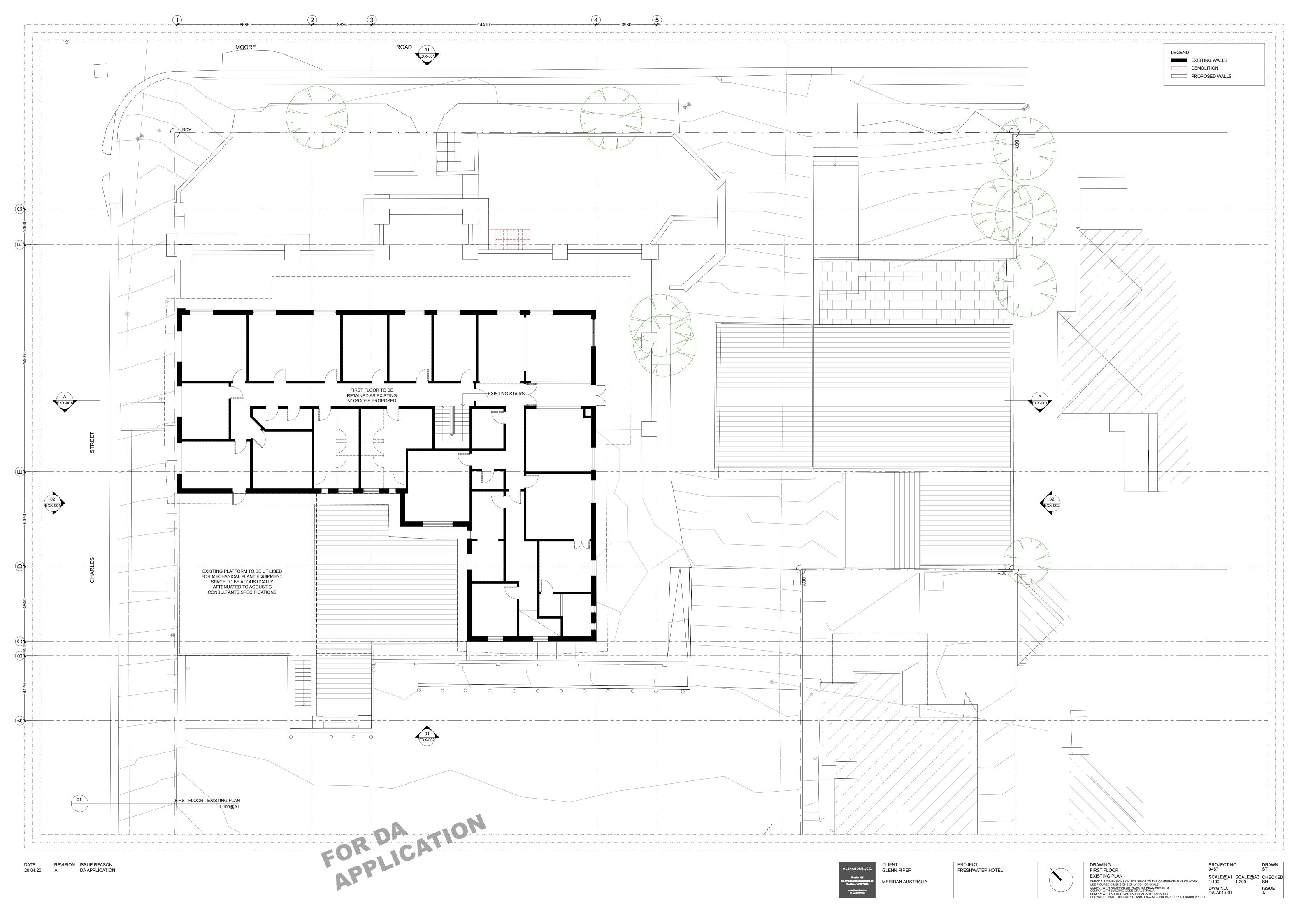
AERIAL LOCATION PLAN

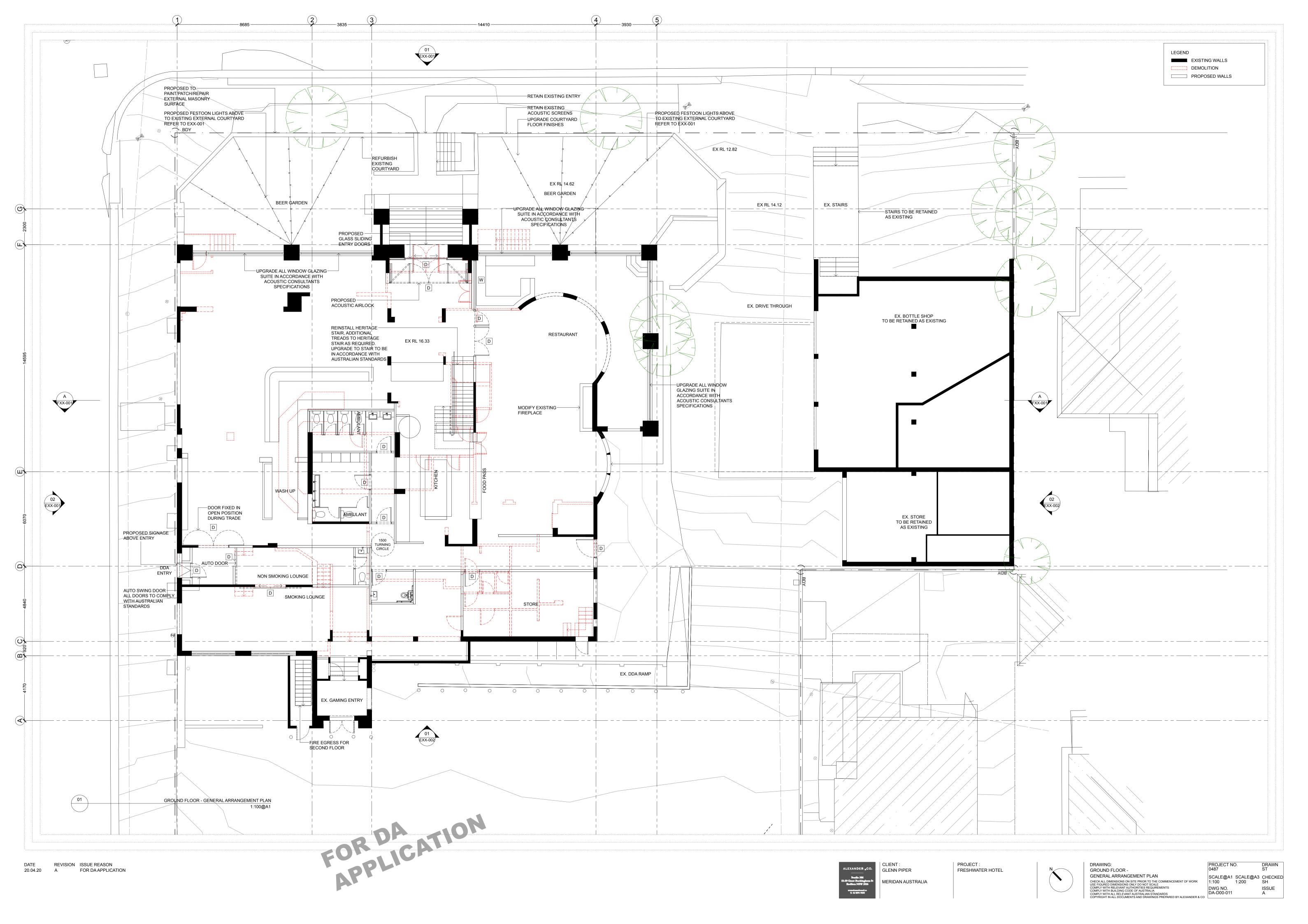
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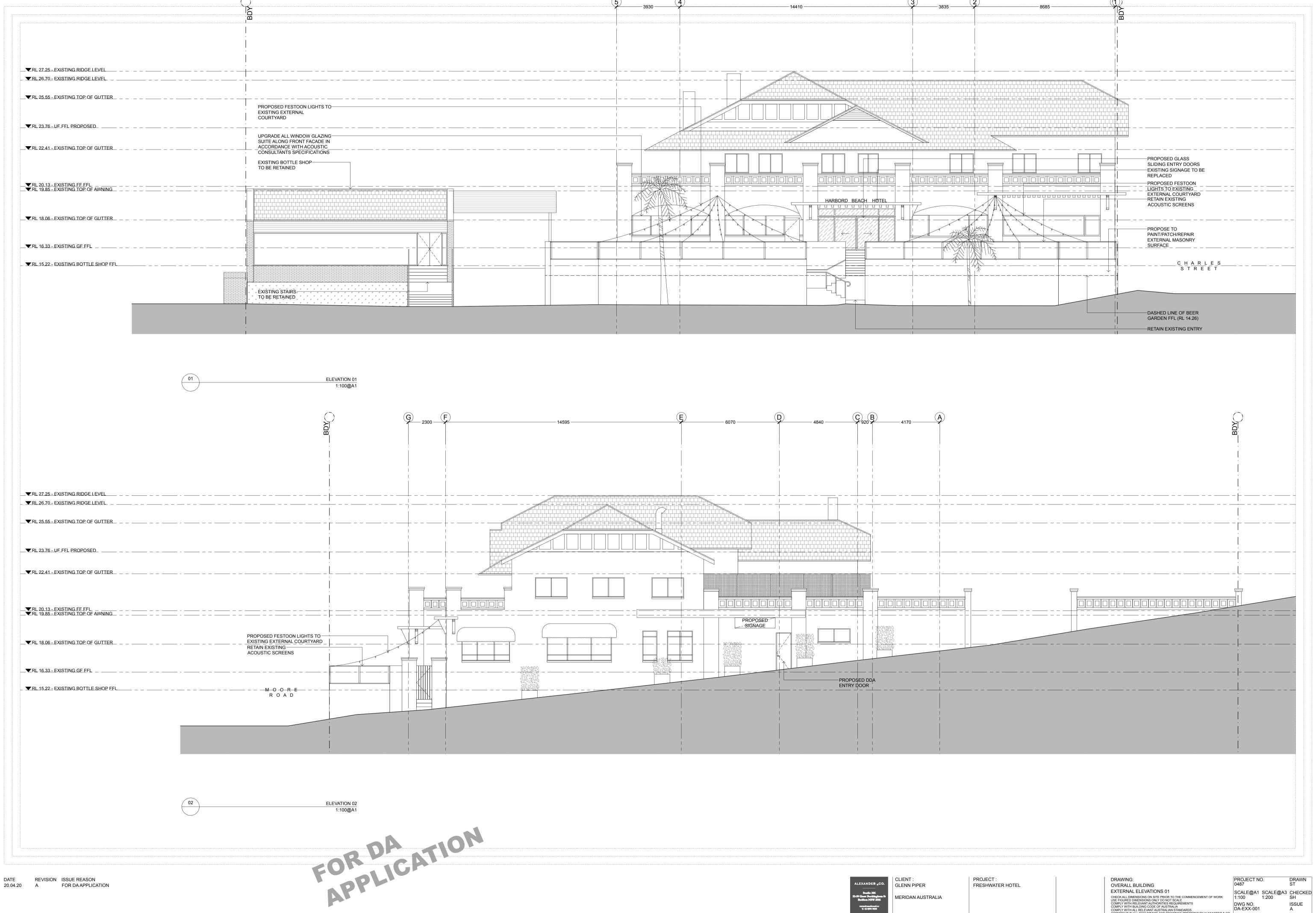






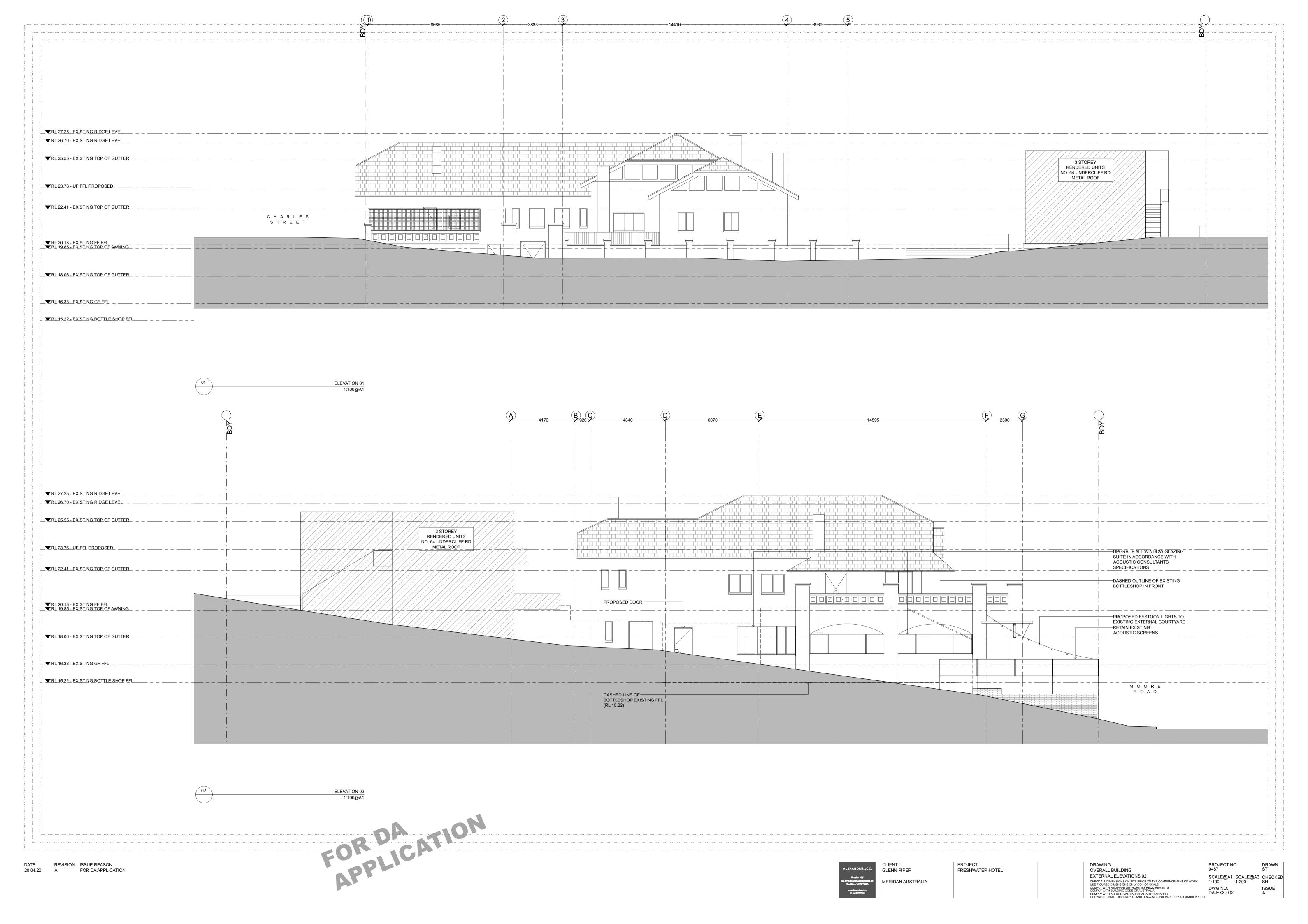


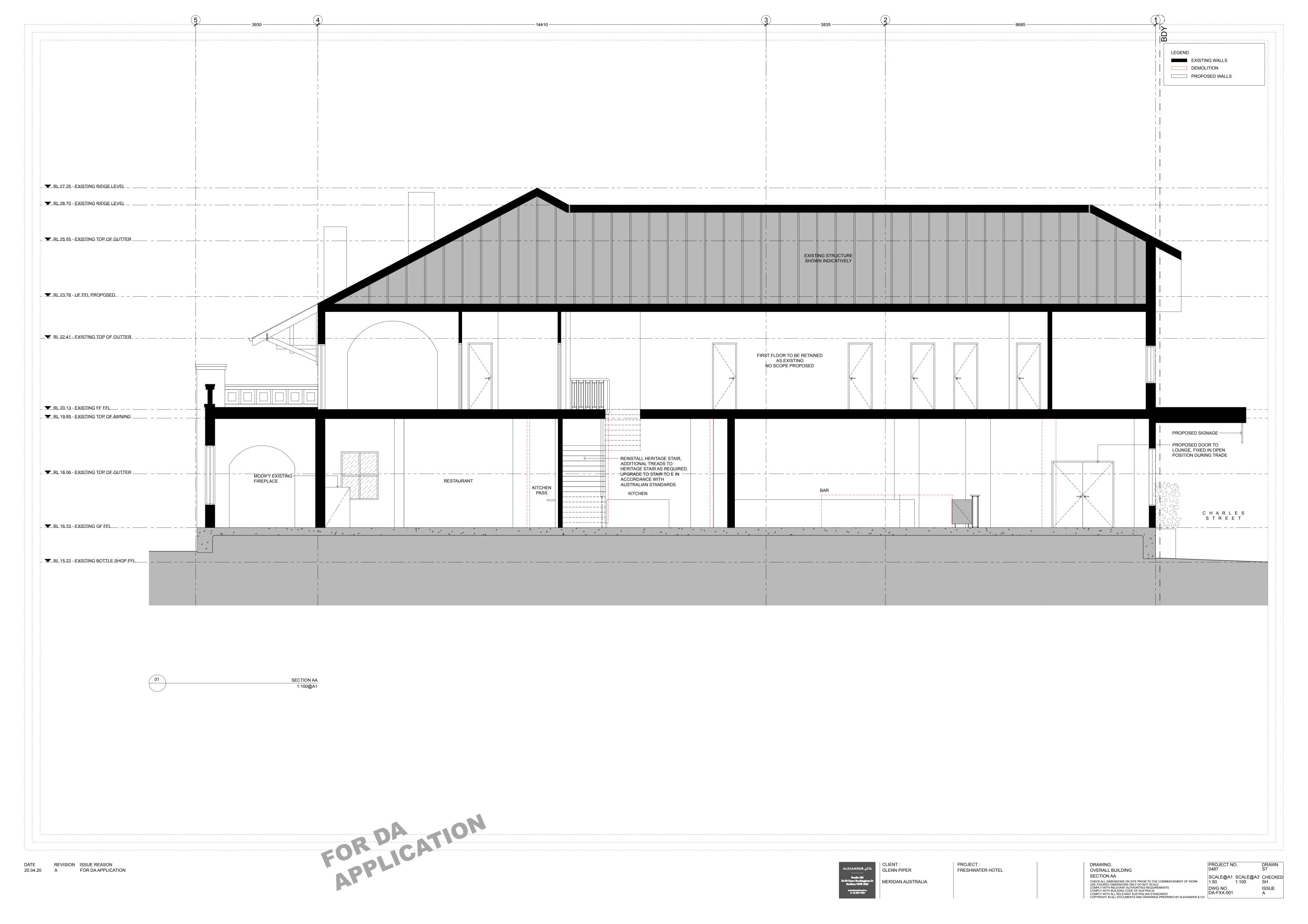


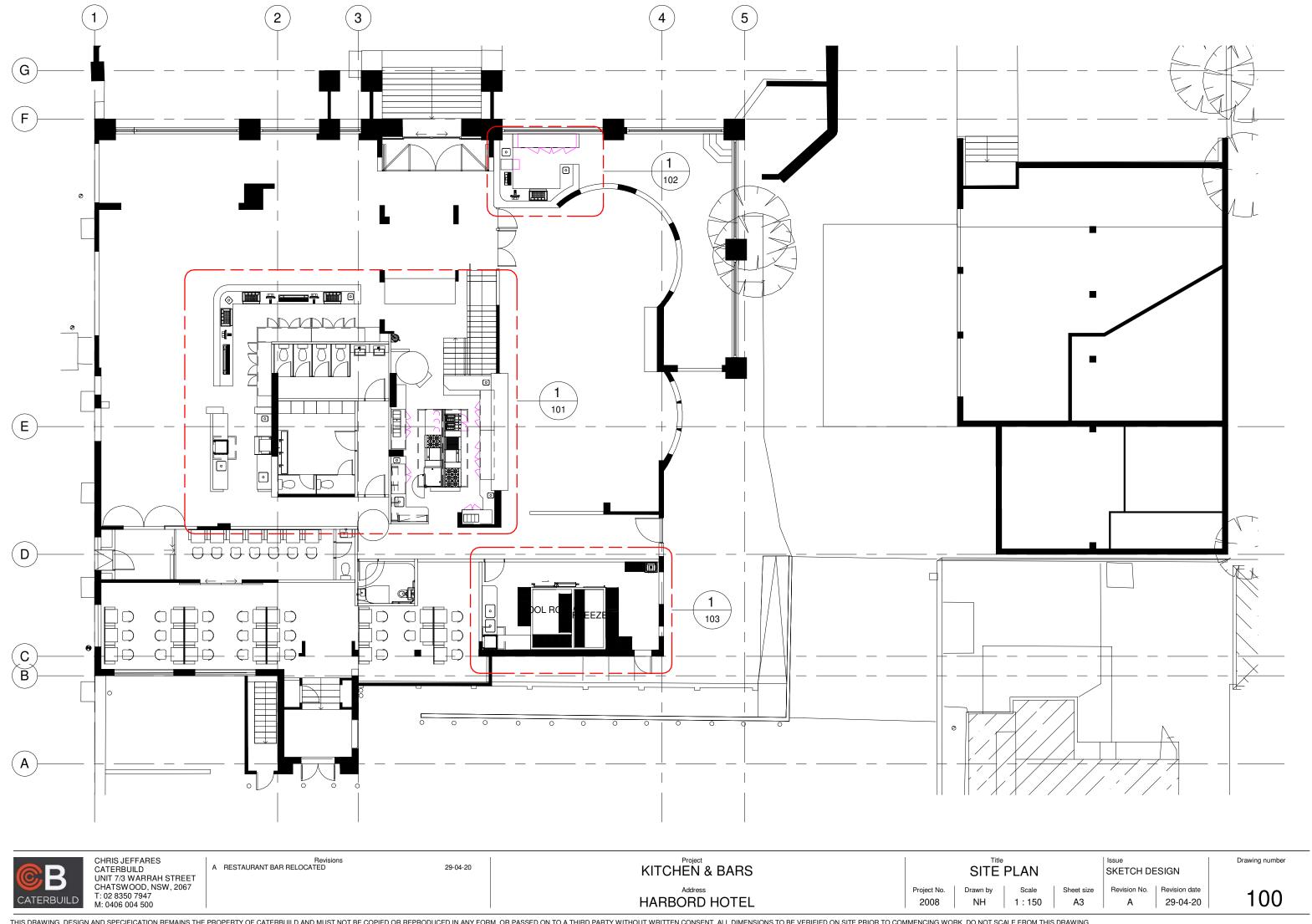


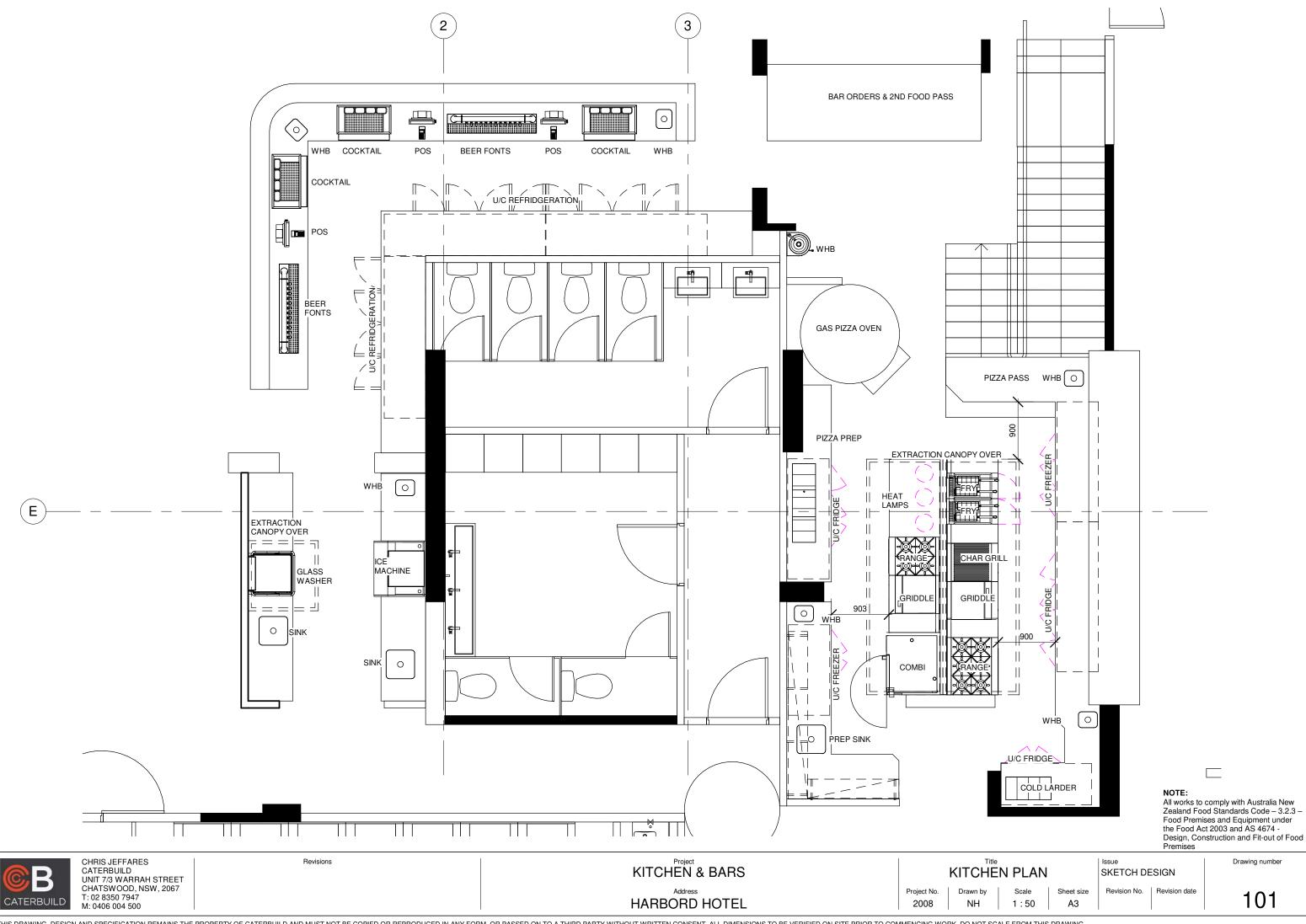
CHECK ALL DIMENSIONS ON SITE PRIOR TO THE COMMENCEMENT OF WORK USE FIGURED DIMENSIONS ONLY DO NOT SCALE COMPLY WITH RELEVANT AUTHORITIES REQUIREMENTS COMPLY WITH BUILDING CODE OF AUSTRALIA COMPLY WITH ALL RELEVANT AUSTRALIAN STANDARDS COPYRIGHT IN ALL DOCUMENTS AND DRAWINGS PREPARED BY ALEXANDER & COPYRIGHT IN ALL DOCUMENTS AND DRAWINGS PREPARED BY ALEXANDER & COMPLY WITH ALL PROBLEMS AND DRAWINGS PREPARED BY ALEXANDER & COMPLY MITHORITY OF THE PROBLEMS AND DRAWINGS PREPARED BY ALEXANDER & COMPANY OF THE PROBLEMS AND DRAWINGS PRO

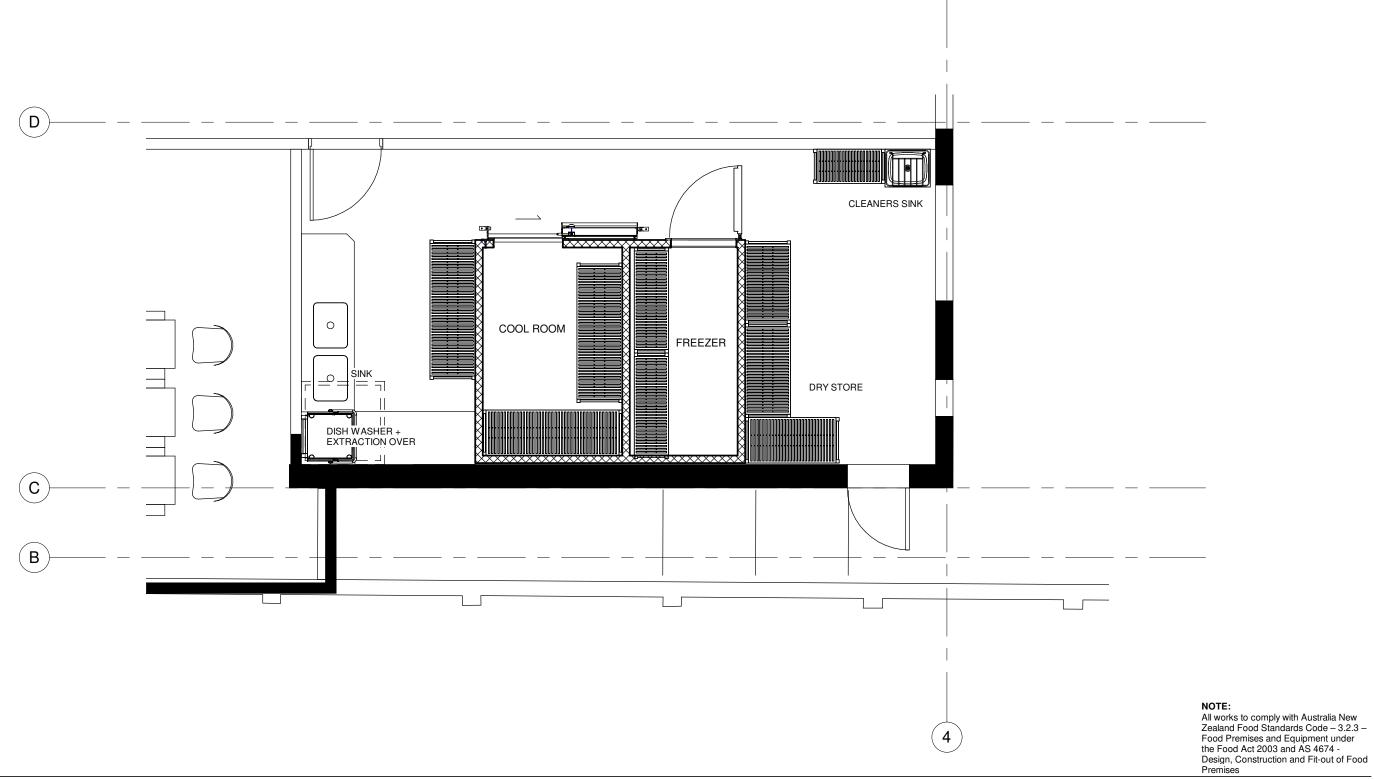
DWG NO. DA-EXX-001











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Revisions

KITCHEN & BARS

Address

HARBORD HOTEL

STORAGE PLAN

Project No. | Drawn by | Scale |

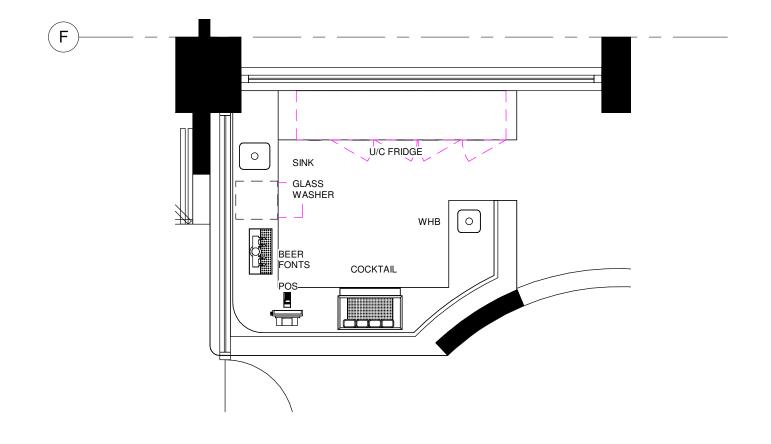
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E PLAN

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Drawing number

102



29-04-20

NOTE:
All works to comply with Australia New
Zealand Food Standards Code – 3.2.3 –
Food Premises and Equipment under
the Food Act 2003 and AS 4674 Design, Construction and Fit-out of Food
Premises

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Revisions
A RESTAURANT BAR RELOCATED

KITCHEN & BARS HARBORD HOTEL

RESTAURANT BAR Drawn by Scale 2008 1:50

SKETCH DESIGN Sheet size А3

Drawing number

103

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29-04-20

GENERAL NOTES

- THESE NOTES ARE A GENERAL GUIDE ONLY. ALL CONTRACTORS SHOULD REFER TO LOCAL AUTHORITIES REGARDING MINIMUM HEALTH
- CATERBUILD DRAWINGS AND SPECIFICATIONS SHALL BE READ IN CONJUNCTION WITH OTHER CONSULTANT'S DOCUMENTATION THESE DRAWINGS REMAIN THE PROPERTY OF CATER BUILD AND CANNOT BE USED OR REPRODUCED WITHOUT WRITTEN PERMISSION. GOODS AND MATERIALS USED IN THE FIT OUT OF THIS FOOD PREMISES SHALL COMPLY WITH ALL APPLICABLE AUSTRALIAN STANDARDS.
- CONFIRM ALL DIMENSIONS AND LEVELS ON SITE (EG: AFTER INTERNAL WALLS HAVE BEEN BUILT FOR TENANCIES) PRIOR TO
 - CONSTRUCTION. VERIFY THE POSITION OF EQUIPMENT FITTINGS AND SERVICE POINTS PRIOR TO CONSTRUCTION. DO NOT USE SCALE DIMENSIONS FROM THESE DRAWINGS.

- CARRY OUT ALL BUILDING WORK TO THE STANDARD REQUIRED BY THE AUSTRALIAN BUILDING CODE.
 ALL TRADES ARE TO ENSURE THE SITE IS KEPT CLEAN AND TIDY AT ALL TIMES.
 KITCHEN AND BAR AREAS TO COMPLY WITH AS4274-2004: DESIGN, CONSTRUCTION AND FIT-OUT OF FOOD PREMISES.
- ALL FLOORS SHALL BE OF AN IMPERVIOUS FINISH COVED AT THE INTERSECTION OF ALL WALLS TO A MINIMUM RADIUS OF 25mm AND THE FLOOR FINISH EXTENDING AT LEAST 100mm UP THE WALL SURFACE.
- ALL CERAMIC TYPE FLOOR AND COVING TILES ARE TO BE CLOSE FITTED AT THE JOINTS WITH A MAXIMUM GROUT WIDTH OF 3mm. CERAMIC FLOOR TILES SHALL BE EPOXY GROUTED AND LAID IN ACCORDANCE WITH THE REQUIREMENTS OF AS3958.1-2007: GUIDE TO INSTALLATION
- ALL FLOORS TO FOOD PREPARATION AND STORAGE AREAS SHALL BE GRADED TO DRAIN LIQUIDS TO FLOOR WASTES.
- COOLROOMS SHALL BE PROVIDED WITH SAFETY DEVICES TO COMPLY WITH CLAUSE G1.2 OF THE BCA
- THE CONCRETE FLOOR OF COOLROOMS AND FREEZERS SHALL BE SEALED WITH AT LEAST TWO COATS OF AN APPROVED EPOXY RESIN SEALANT.

MECHANICAL NOTES:

- THE WHOLE INSTALLATION AND MATERIALS SHALL BE IN ACCORDANCE WITH, AS1668:2012, AND LOCAL AUTHORITY REQUIREMENTS
- THE EXTRACTION CANOPIES ARE TO CONFORM TO AS1668:2012, OR ALTERNATIVE EXHAUST HOOD DESIGNS MAY BE USED PROVIDED IT CAN BE ESTABLISHED THAT THE PERFORMANCE OF SUCH SYSTEMS AS EQUAL.

 THE CONTRACTORS SHALL CO ORDINATE AND CONFIRM ALL CEILING HEIGHTS, PROPOSED DUCTING ROUTES, EQUIPMENT SERVICE
 - REQUIREMENTS WITH ALL RELEVANT PARTIES PRIOR TO CONDUCTING THE WORKS. THE LOCATION OF THE FAN/OUTLET IS TO BE AGREED WITH CATER BUILD, AND COMPLY WITH AS1668.2012
- PROVIDE A BULKHEAD BETWEEN THE CEILING AND THE TOP OF THE EXTRACTION CANOPIES WHERE NECESSARY.
 - THE CONTRACTOR WILL PROVIDE PRODUCER STATEMENTS FOR THE WORKS CARRIED OUT.

HYDRAULIC NOTES

- THE WHOLE INSTALLATION AND MATERIALS SHALL BE IN ACCORDANCE WITH AS3500:2003 FOR PLUMBING WORKS OR AS 5601:2010 FOR
- GAS WORKS AND LOCAL AUTHORITY'S REQUIREMENTS.
 THE CONTRACTORS SHALL CO-ORDINATE AND CONFIRM ALL PROPOSED ROUTES, EQUIPMENT SERVICE REQUIREMENTS AND LOCATION SUITABILITY WITH ALL RELEVANT PARTIES PRIOR TO CONDUCTING THE WORKS
- FLOOR WASTES SHALL BE FLUSH MOUNTED WITH OR RECESSED BELOW THE FINISHED FLOOR LEVEL SO AS TO ENSURE NO PONDING OR POOLING OCCURS IN THE FOOD PREMISES.
- WASH HAND BASINS SHALL HAVE AN ACCESSIBLE TEMPERING DEVICE LOCATED NEAR THE BASIN THAT IS ADJUSTABLE AT LEAST ±10° IN INCREMENTS OF 1° OR BETTER AND BE INITIALLY SET AT 45°. ALL METAL SANITARY FITTINGS TO BE EQUIPOTENTIALLY BONDED.

ELECTRICAL NOTES

- THE WHOLE INSTALLATION AND MATERIALS SHALL BE IN ACCORDANCE WITH AS/NZS 3000:2007 AND LOCAL AUTHORITIES REQUIREMENTS. POSITION OF GPO'S & CONNECTION POINTS ARE INDICATIVE ONLY. CONTRACTOR IS RESPONSIBLE FOR COORDINATION WITH THE PROJECT MANAGER TO DETERMINE FINAL LOCATION.

- ALL JOINERY REQUIRES A SITE MEASURE BY THE NOMINATED CONTRACTOR PRIOR TO FABRICATION JOINERY TO BE SCRIBED IN ON SITE
- REFER TO FINISHES SCHEDULE FOR FINISHES. PROVIDE NOGGINGS IN PLASTERBOARD STUD WALLS WHERE REQUIRED FOR BUILT-IN JOINERY, FIXING OF HOOKS AND OTHER WALL

- ALLOW 10mm SHADOWLINE TO JUNCTION OF WALLS AND CEILINGS UNLESS OTHERWISE NOTED.
 CONTRACTOR TO ENSURE ALL BUILDING SERVICES HAVE BEEN COORDINATED, INCLUDED AND ACCESSIBLE AS REQUIRED.
 CONTRACTOR TO ENSURE WITH ELECTRICAL CONTRACTOR THAT ALL POWER, DATA, COMMUNICATION REQUIREMENTS ARE ACCESSIBLE.
- CONTRACTOR TO CONCEAL ALL STRUCTURAL ELEMENTS AS REQUIRED.
- CONTRACTOR TO ENSURE CONSISTENCY BETWEEN SIMILAR MATERIALS IS MAINTAINED
- CONCEAL ANCHOR TO SLAB AND/OR TO OTHER STRUCTURAL ELEMENT FOR ALL JOINERY ITEMS. CONTRACTOR TO ENSURE ADEQUATE STRENGTH AND STABILITY OF ALL ITEMS.

SERVICE NOTES

- 90° ELBOWS AND ISOLATING VALVES TO BE FITTED TO THE ENDS OF ALL GAS AND WATER SUPPLIES.
- DIMENSIONS INDICATED ARE TO TERMINATION POINTS & FINISHED SURFACES. ALL SERVICES ARE TO RUN THROUGH THE STUD WALLS.
- ALL DIMENSIONS MUST BE CONFIRMED BY A SITE MEASURE

GAS FRYERS

- LPG GAS PRESSURE 2.75 3 KPA, @ EACH GAS APPLIANCE BEFORE REGULATOR. NATURAL GAS PRESSURE 1.1 2 KPA, @ EACH GAS APPLIANCE BEFORE REGULATOR.
- ALL OTHER GAS EQUIPMENT:
- LPG GAS PRESSURE 2.75 4.5 KPA @ EACH GAS APPLIANCE BEFORE REGULATOR.
 NATURAL GAS PRESSURE 1.1 3.4 KPA @ EACH GAS APPLIANCE BEFORE REGULATOR.

STAINLESS STEEL NOTES

GRADE

FINISH

THICKNESS

AS SPECIFIED AND:/OR AS PER MANUFACTURE'S SPECIFICATION.

STANDARD

- AUSTRALIAN STANDARD ASTM A276 AND AS 1449.
- ALL FIXINGS ARE TO BE S/S TYPE 304, AND CONCEALED WHEREVER POSSIBLE
- ALL FIXINGS ARE TO BE ADEQUATELY SIZED AND LOCATED TO PROVIDE ALL NECESSARY SUPPORT TO COMPONENTS OR ITEMS OF THE WORK
 - WELDING IS TO BE OF THE HIGHEST QUALITY AND FREE FROM MECHANICAL IMPERFECTIONS. JOINTS ARE TO BE CONTINUOUS WHEREVER POSSIBLE AND ARE TO BE GROUND AND POLISHED SMOOTH SO AS TO BE INVISIBLE. SPOT OR TACK WELDING WILL NOT BE ACCEPTABLE. FEET ARE TO BE ADJUSTABLE, BULLET-TYPE. SUBMIT SAMPLE FOR APPROVAL.
- LEGS, BRACING AND FRAMEWORK ARE TO BE 32MM S/S TUBE SQUARE OR ROUND, ALL NEATLY WELDED BENCH TOPS AND SPLASHBACKS ARE TO BE 1.5mm STAINLESS STEEL. EDGES ARE TO BE WET OR DRY, AS SHOWN ON PLANS.
- THE NUMBER OF JOINTS IS TO BE KEPT TO A MINIMUM.
- THE GRAIN IN ADJACENT BENCH TOPS IS TO RUN LENGTHWISE.
 SPLASHBACKS ARE TO BE FITTED WITH MARINE PLY BACKING BOARD SEALED TO FORM AN IMPERVIOUS SURFACE.
- ALLOW TO PROVIDE CUTOUTS IN S/S SURFACES REQUIRED BY OTHER TRADES OR EQUIPMENT.
- LEGS TO BE 75MM AWAY FROM ALL ADJACENT WALLS AND VERTICAL SURFACES 18MM MERANTI PLYWOOD TO BE ADHESIVE FIXED TO UNDERSIDE OF BENCHES AND SEALED TO FORM AN IMPERVIOUS SURFACE.

SEALANT

- METAL TO METAL, OR METAL TO WALL SEALANT IS TO BE SUITABLE FOR NORMAL HEAVY DUTY COMMERCIAL KITCHEN SITUATIONS. IT IS TO BE NON-ACIDIC, NEUTRAL CURING, TACK FREE AFTER FORTY-FIVE MINUTES.IT IS TO REMAIN FLEXIBLE AND IS TO NOT ALTER ITS PROPERTIES AFTER THE INITIAL 24 HOUR PERIOD. COLOUR IS TO BE WHITE TO MATCH ADJACENT WALL TILES, OR GREY FOR METAL TO METAL SEALING. IT IS TO BE EXPANDITE HILASTIC SILICONE 88 ELASTOMERIC SEALANT (OR SIMILAR APPROVED) APPLIED AS PER MANUFACTURER'S INSTRUCTIONS.
- ALL SPACES BETWEEN EQUIPMENT AND ADJACENT FINISHES AND/OR EQUIPMENT ARE TO BE COMPLETELY SEALED. GAPS GREATER THAN 5MM, ARE TO BE SEALED WITH S/S SHEET SUITABLY FIXED AND SEALED TO APPROVAL.

UNDERHELVES

UNDERSHELVES ARE TO BE 1.2mm S/S, SECURELY FIXED TO THE LEGS.

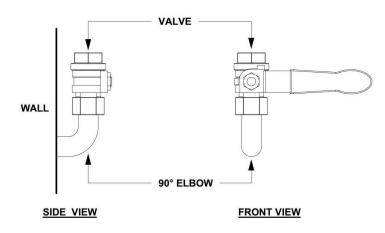
SINKS

- SINK BOWLS ARE TO BE:
- 1.2mm S/S AND INTEGRAL WITH BENCH TOP.
- SIZE IS TO BE 450 WIDE X 450 LONG X 300 DEEP UNLESS OTHERWISE SPECIFIED.

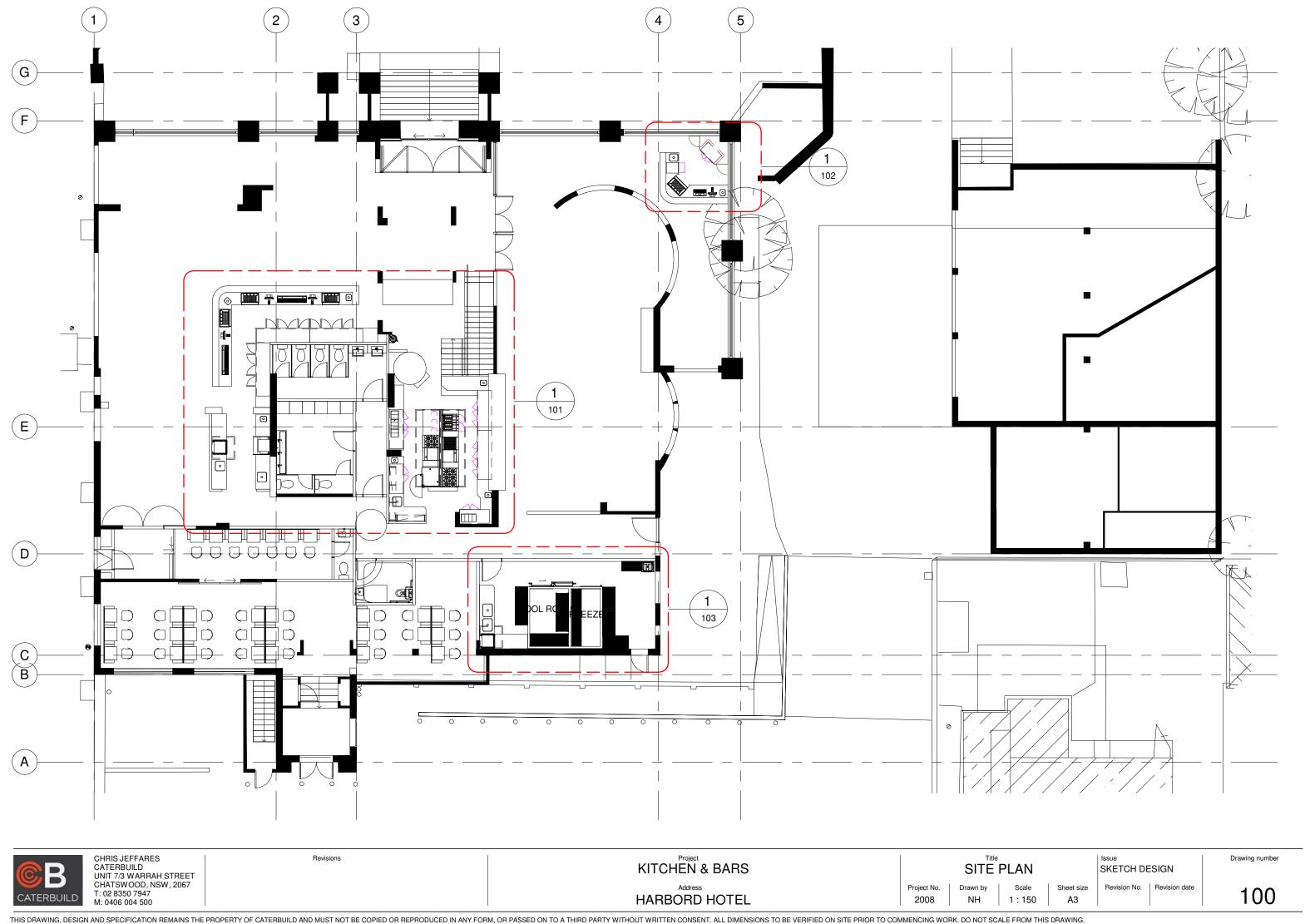
- ALL CORNERS ARE TO BE RADIUSED, MINIMUM 20mm RADIUS.
 ALL BOWLS ARE TO BE SUPPLIED WITH A STANDARD 50mm CHROME PLATED WASTE FITTING, A HEAVY DUTY METAL PLUG AND S/S CHAIN. PROVIDE DRY BASKET ARRESTORS 3 MONKEEZ SCRAP TRAP SSBW-1
- HAND BASINS ARE TO BE S/S AS SPECIFIED; HANDS FREE, KNEE OPERATED, OR ELECTRONIC HANDS FREE AS INDICATED, COMPLETE WITH
- CHROME PLATED WASTE, METAL PLUG AND S/S CHAIN. HAND BASIN SPOUTS ARE TO BE S/S, SATIN FINISH, BENCH MOUNTED. SUPPLY EACH SINK COMPLETE WITH TAPSET INCLUDING SPOUT AND FLEXIBLE HOSE CONNECTION. TAPSETS ARE TO BE SINGLE LEVER MIXER WITH 200mm SPOUT, CHROME FINISH. ALLOW TO PROVIDE PENETRATIONS TO BENCH TOPS AS REQUIRED TO FIT TAPS.
- ALLOW TO COORDINATE WITH THE ELECTRICAL CONTRACTOR TO LOCATE CUTOUTS AND SUPPORT BRACKETS AS REQUIRED TO FIT POWER OUTLETS AND WIRING RETICULATION. ALLOW TO FORM PENETRATIONS FOR POWER OUTLETS.

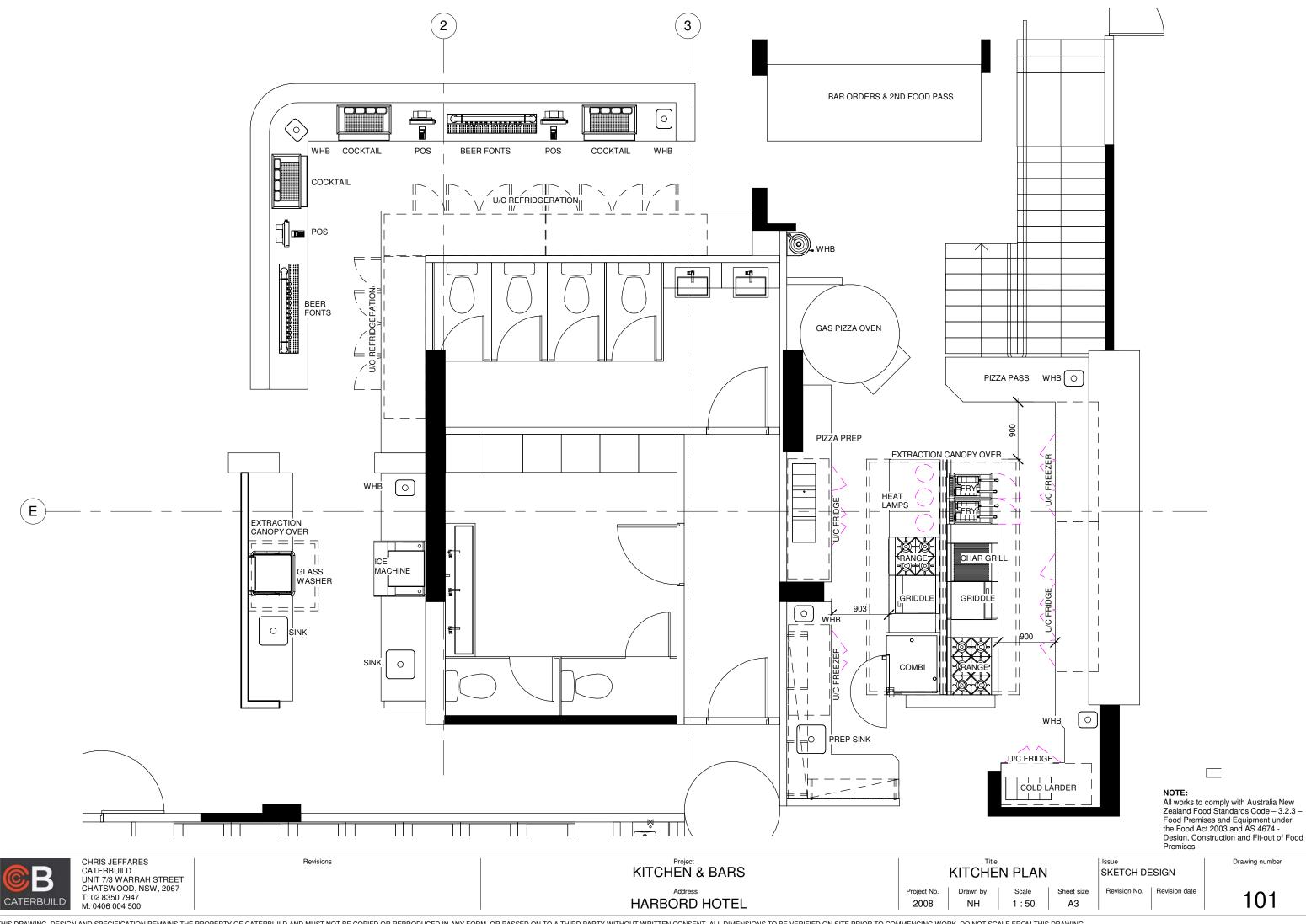
COOL ROOMS AND FREEZER ROOMS

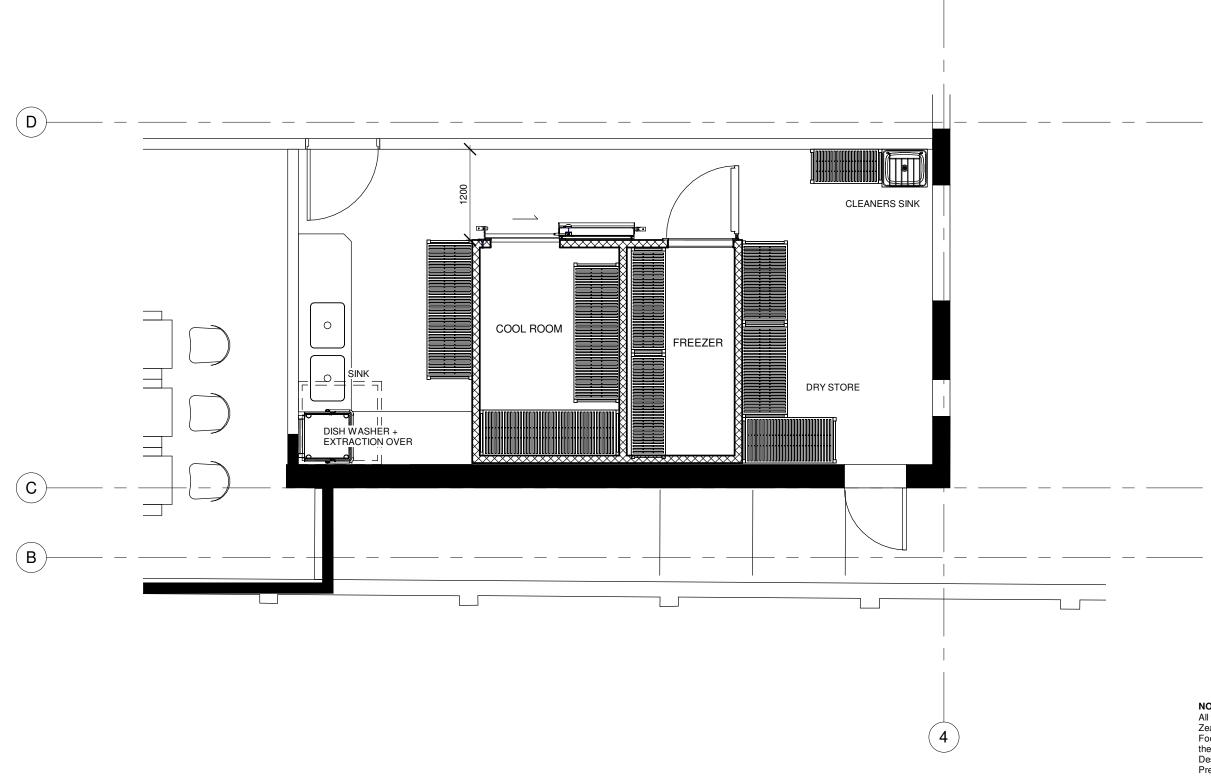
- COOLROOMS ARE TO BE FABRICATED AND INSTALLED IN COMPLIANCE WITH: AS/NZS 1677.2 AND THE RECOMMENDATIONS OF SAA HB 40.1 AND SAA HB 40.2.- THE RECOMMENDATIONS OF AIRAH FLAMMABLE REFRIGERANTS - SAFETY GUIDE- AS 4674 CONSTRUCTION AND FITOUT OF FOOD
- COOLROOM PANELS TO BE ASKIN® XFLAM PERFORMACE PANELS INSTALLED IN COMPLIANCE WITH THE MANUFACTURER'S SPECIFICATION. FOR TEMPERATURES ABOVE 0°C PANELS ARE TO BE MINIMUM 75mm THICK. FOR TEMPERATURES BELOW 0°C PANELS ARE TO BE 150mm THICK. ON SLAB INSTALLATIONS ARE TO BE INSTALLED WITH AN ALUMINIUM CHECKERPLATE WEARING SURFACE TO THE FLOOR INSULATION.
- RECESSED FLOOR INSTALLATIONS ARE TO BE INSTALLED WITH A 50mm CONCRETE TOPPING SLAB TO THE FLOOR INSULATION.
- VAPOUR BARRIERS AND HEATED PANELS TO BE INSTALLED TO PREVENT CONDENSATION IN SUSPENDED FLOOR SLABS
 - REFRIGERATION SYSTEMS ARE TO BE TWO PIECE PACKAGE SYSTEMS WITH SEPERATE EVAPORATOR AND AIR COOLED CONDENSER



SERVICES TERMINATION DETAIL







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Revisions

KITCHEN & BARS

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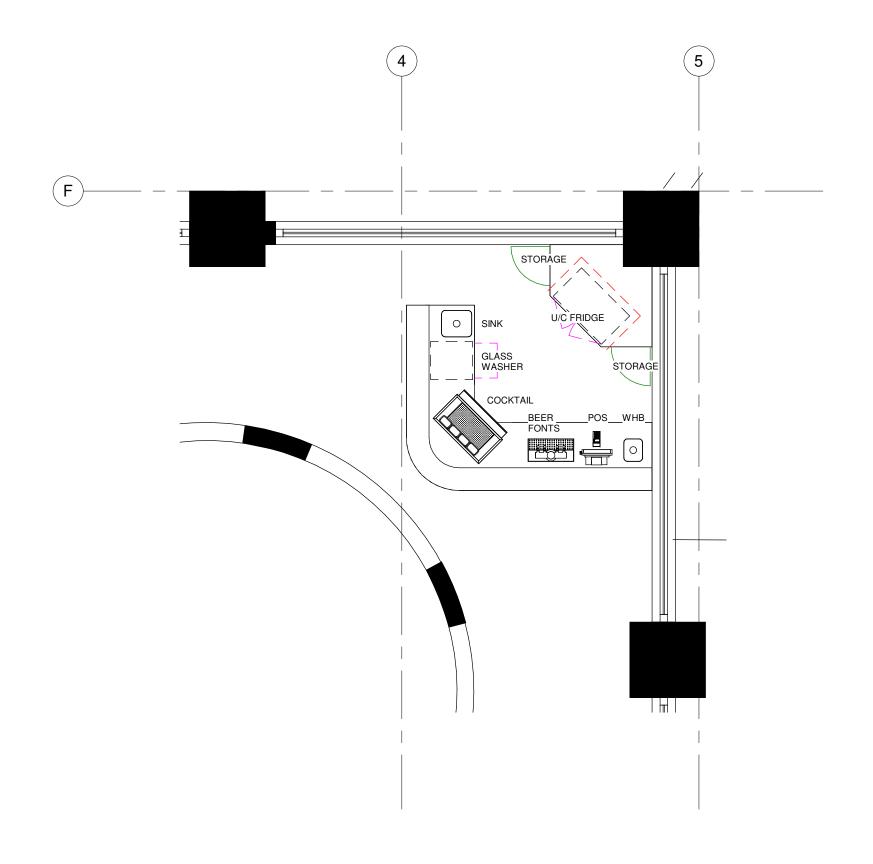
HARBORD HOTEL

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NOTE:
All works to comply with Australia New
Zealand Food Standards Code — 3.2.3 —
Food Premises and Equipment under
the Food Act 2003 and AS 4674 Design, Construction and Fit-out of Food
Premises

Drawing number

102



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CHRIS JEFFARES CATERBUILD UNIT 7/3 WARRAH STREET CHATSWOOD, NSW, 2067 T: 02 8350 7947 CATERBUILD M: 0406 004 500

KITCHEN & BARS HARBORD HOTEL

Revisions

2008

RESTAURANT BAR Drawn by Scale Sheet size 1:50 А3

SKETCH DESIGN Revision No. Revision date

Drawing number

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