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**DESCRIPTION OF SERVICES INSTALLATIONS FOR THE MECHANICAL SERVICES, DRAINAGE INSTALLATIONS AND ELECTRICAL SUPPLY FOR PLANNING PURPOSES.**

Project: Unit 92, Horse Hospital, Camden Stables, London  
NW1 8AH

Client: Stanley Sidings

Ref: AP317/ Description of Services for Planning/April2016

Date: 14 April 2016

Status: For Information

**DESCRIPTION OF SERVICES INSTALLATIONS FOR THE MECHANICAL SERVICES,  
DRAINAGE INSTALLATIONS AND ELECTRICAL SUPPLY FOR PLANNING PURPOSES.**

**1. INTRODUCTION**

The descriptions of services installation below focus on the proposed mechanical services installations, drainage installations and electrical supply intended to provide relevant information for a planning submission. The descriptions should be read in conjunction with the Stephen Levrant Heritage Architecture drawings.

The project is the refurbishment of the ground floor Unit 92 for a new Pizza restaurant to replace the existing restaurant. There is a first floor level above occupied.

The servicing described within this document is for the incoming electrical power supply to the unit, heating source and fuel, heating, mechanical ventilation and drainage services.

The services drawings that should be read in conjunction with this report are:

AP317-M200-P1 Mechanical Services at High Level  
AP317-M210-P1 Section Thru' Kitchen for Mechanical Services  
AP317-PH300-P1 Drainage Services, Low Level

**2. INCOMING ELECTRICITY, GAS AND WATER SUPPLIES**

**2.1 Water**

A new mains cold water supply already exists and a check meter shall be fitted.

**2.2 Electricity**

A three phase power supply shall be installed from a relatively local main distribution unit to provide adequate electrical supplies for the ventilation, heating and kitchen equipment.

**2.3 Gas**

A gas supply already exists with check meter and will remain for the pizza oven.

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**3. MECHANICAL SERVICES**

**3.1 HEATING**

The heating is proposed to be provided to the site primarily from central supply ventilation system with electric heater battery and an over door electrical curtain heater. For the toilet and office local electric heaters may be fitted.

It is proposed that the heat emitters for space heating will be sized to provide the necessary output at design outdoor temperature.

**3.2 MECHANICAL VENTILATION**

A mechanical extract system will be provided for the pizza oven and oven range as indicated on drawing. A complimentary fresh air system at 80% of the extract volume air flowrate shall be provided supply the make air along with an electric heater battery for tempering the sir and providing heating for the space.

The extract fan system will be fitted with anti-vibration mounts and flexible duct connections to prevent vibration transfer. There shall be silencers fitted to the ductwork as appropriate to keep noise levels to an acceptable level.

The fan speed for both the extract and supply ventilation fans motors shall be variable from a minimum level to full fan speed depending on the kitchen requirements. The minimum volume flowrate shall be determined as the flowrate that allows the gas service to be livened via a solenoid valve.

Where the kitchen extract ductwork passes through the first floor to discharge via an enlarged and improved Fleche the ductwork will be of a fire rated quality. The ductwork shall also be insulated with 50mm thick Conlit foil faced insulation properly sealed. The Fleche shall be enlarged to accommodate 2no. weather louvres for discharge as per the drawings.

The toilet and office shall have extract ventilation via a separate general extract system that shall also rise to discharge visa the new and improved Fleche.

**3.8 CONTROL SYSTEM**

The control system shall be provided so the ventilation fan speed can be adjusted to suit the level of restaurant activity. The electric door curtain heater shall be independently controlled for use on the colder days and high customer traffic.

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**4. ELECTRICAL SERVICES**

**4.1 ENERGY EFFICIENT LIGHTING**

Energy efficient light fittings shall be provided throughout.

**5. FOUL WATER DRAINAGE**

The foul drainage shall be via a new below ground system through the kitchen via gravity connecting via an external inspection chamber to foul drainage manhole externally that is outside Unit 91C. The internal manhole shall have a triple sealed manhole cover that will receive the foul drainage and inflow from a Grease Converter Unit that picks up the drainage from double sinks and a dishwasher.

A 75mm cast iron WVP from the bar on the first floor, with automatic air admittance valve, shall connect into the new drainage on the ground floor.