

Chateau Denmark – 4 Flitcroft

An aerial night view of a city street. A large, ornate building with a central square and a circular feature is illuminated. A tram is visible on the street below. The scene is dark with warm yellow and blue lighting from the buildings and streetlights.

 **OUTERNET**

Chateau Denmark – 4 Flitcroft

Restaurant/Cafe (Class E)

Brief

Basement/Ground Floor Restaurant/bar (including kitchen). Shell and Core with common parts lifts (including service lifts etc) and temporary Key-Klamp type stairs (where not common parts), incl. emergency lighting.

Floor

Concrete

Walls

Blockwork/concrete

Ceiling

Exposed soffit, no ceiling finish

Structural

| | |
|-------------------------------|--------|
| Live Load | New |
| Basement/Ground | 5.0kPa |
| Superimposed Dead Load | New |
| Basement/Ground | 2.9kPa |

Services

Capped off electrical and plumbing services into unit for tenant distribution Air extract route provided through structural slabs. Fit out of M&E equipment will be by the tenant.

Spatial provision for tenants

HVAC Air Handling Plant and Kitchen Extract Unit will be within the basement plantroom. Ductwork provided connected to base build to intake and exhaust architectural louvres above.

An external condenser compound will include space for tenant heat rejection plant.

New electrical, gas and water utility connections will be extended to the basement plantroom by the fit-out tenant. New foul pump chamber and stormwater attenuation, as detailed by the Civil Engineer.

Exclusions include

1st fix electrics (including lighting) and plumbing – all cable runs, switches, socket fascias and light fittings are by others. A basic temporary 'site' lighting and fire alarm set up will be provided to provide safe access and egress.

Electrical, lighting, security, AV and ITC are by the tenant fit-out contractor.

Routes for all electrical and plumbing distribution will be possible across the exposed internal surfaces/or behind removable dry fixed plasterboard to suit the internal fit out layout, with finishes provided by the tenant fit out. HVAC equipment, cooker extract unit and kitchen grease treatment are by the tenant fit out contractor.



Zone of restaurant/cafe