

Cavan Institute

Commercial Kitchen Fitout

Cathedral Road Drumalee Cavan H12 E426

ARCHITECTURAL AND FITOUT SPECIFICATION

Document	Particular
Employer	Cavan and Monaghan Education and Training Board CMETB
Contract	PW-CF6 Short Public Works Contract
Tender title	Training Kitchen Upgrade at Cavan Institute
Revision and date	P02 16 October 2026
Status	Tender issue
Format	NBS style CAWS work sections and numbered clauses
Scope	Main contractor fitout and coordination with separately tendered catering equipment

Document control and purpose

This specification describes the alteration and refurbishment of the commercial teaching kitchen at Cavan Institute. It covers strip out, building works, hygienic finishes, cold storage, building services interfaces, retained equipment and integrated testing. OP_01 ceilings and OP_02 wall linings are separately priced conditional options excluded from the base contract unless formally accepted. Appendix 2 catering equipment is procured separately by CMETB; the main contractor must coordinate its installation and final commissioning.

Read with drawings 00 to 07 GA 1006 - 09, the Services Engineer's drawings and specification, Appendix 2 Catering Equipment Schedule, Information Pack Appendix B Supplier Coordination Responsibility Matrix, and the project ITT-W4 and FTS6. This specification defines the main contractor's architectural works, builder's work and supplier interfaces; the Services Engineer's documents define the building services design.

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A10 to A13 Project particulars and contract requirements

A10/110 Project and employer

Project: Training Kitchen Upgrade at Cavan Institute, Cathedral Road, Drumalee, Cavan, H12 E426.

Employer: Cavan and Monaghan Education and Training Board, CMETB, at the address stated in the Form of Tender.

Employer's Representative and Project Supervisor Design Process: Ronan Fitzpatrick MRIAI. Arrange the mandatory pre-tender inspection and site access through correspondence on the eTenders competition only.

A10/120 Work included

Provide labour, materials, specialist subcontractors, temporary works, plant, protection, setting out, fixings, testing and records necessary to execute the specified main contract works. Include retained equipment relocation and recommissioning; cold room and freezer packages; architectural works; associated services; final connections as allocated below; and attendance on the separately appointed equipment supplier. Measure quantities from coordinated drawings and site verification, not this narrative.

A10/130 Tender documents and setting out

Read the complete tender package together. Architectural drawings are

00 Existing Demolition Floor Plan; 01 Proposed Floor Plan; 02 Proposed RCP; 03 Internal Elevations with Equipment; 04 Cold Store Internal Elevations; 05 Demonstration Table; 06 Internal Elevations Without Equipment; and 07 Door Schedule, series GA 1006 - 09.

Read also the Services Engineer's drawings and specification, Volume C pricing document, Appendix 2 equipment schedule. Confirm dimensions on site before ordering and notify discrepancies promptly.

A13/110 Contract documents

Use the PW-CF6 Short Public Works Contract, Form of Tender and completed FTS6 Schedule issued with this competition. Contract duration, commencement, payment, insurance, damages, liability and defects provisions are governed by those documents. No performance bond is required. Include this specification among the Volume A Works Requirements. Substantial completion and subsequent defects obligations are administered by the Employer's Representative under PW-CF6. The option requirements and prices are retained among the Contract documents as stated in A13/160, while the initial Contract Price covers the Base Scheme only.

A13/120 Contract administration and discrepancies

The Conditions govern document precedence and the procedure for resolving discrepancies. Notify the Employer's Representative promptly of contradictions, omissions and incompatibilities and obtain a written instruction before affected work proceeds. This specification does not introduce a highest-cost or most-onerous-wins rule and does not amend compensation, payment, time or liability provisions. Technical submissions, site meeting comments and equipment supplier requests are not authority to change the Works.

A13/130 Separate equipment procurement

CMETB is tendering and purchasing the new Appendix 2 catering equipment separately. Exclude that equipment purchase price from the main contract. Include the full cost of liaison, programme coordination, access, attendance, fixed services, final connections by the appropriate trades, making good and integrated commissioning within the main contractor's defined scope. The equipment supplier is a separate Employer-appointed contractor. Read Information Pack Appendix B and comply with the obligations expressly stated in A13/170 and A37; do not assume that separate procurement removes the main contractor's connection or coordination duties.

A13/140 Main contract package allocation

Include the new cold room and freezer complete with refrigeration, controls and CRS shelving; fixed freestanding stainless steel service upstands; perimeter service upstands; fixed service enclosures; and custom stainless steel corner units CU_CORNER 01 and CU_CORNER 02 as main contractor Base Scheme works. Manufacture corner units to suit the completed room and match the construction, finish and height of the Appendix 2 tables. The main contractor must coordinate equipment setting out and verify final sizes before fabrication. Appendix 2 movable tables and appliances remain separately supplied. OP_01 and OP_02 remain conditional options only.

A13/150 Standards and equivalent products

Comply with applicable Irish legislation, Building Regulations and relevant Irish Standards and European Standards as adopted in Ireland, using the editions specified in the issued tender. Apply statutory changes as required by law and the Contract. Named products establish intended quality and compatibility and permit equivalent products supported by technical evidence. Submit equivalent dimensions, cleanability, fire performance, thermal performance and maintainability for assessment; substitutions must follow the tender and contract procedures.

A13/160 OPTION 01 OP_01 and OPTION 02 OP_02 conditional scope

The initial award and initial Contract Price comprise the Base Scheme only; enter that price in the Form of Tender. Price Option 01 OP_01 suspended hygienic ceiling and Option 02 OP_02 full-height service cavity, backing board and welded hygienic wall cladding & stainless steel wall cladding separately as additional lump sums. Include all option-specific preliminaries, supervision, supports, protection, making good, overheads and profit without duplicating Base Scheme costs. Tender evaluation and ranking use the combined total of the Base Scheme and both options, as stated in the ITT. The option requirements and tendered prices remain in the Contract documents from the outset. Either, both or no options may be instructed in writing by the Employer's Representative no later than 90 days after execution of the contract, subject to funding and Employer approval; there is no commitment to instruct either. Administer resulting Price and Time for Completion adjustments under PW-CF6. Do not order or construct an optional item before written instruction. Coordinate the option sequence and access with the Base Scheme and notify programme effects promptly. Retain a complete safe Base Scheme, including service support, heat protection and sealed floor coves, if either option is omitted.

A13/170 Equipment supplier coordination and warranties

Information Pack Appendix B sets out the supplier coordination responsibility matrix. Allow for its relevant coordination and attendance requirements when preparing the tender and programme. The main contractor shall obtain selected-model data, coordinate setting out and delivery, provide ready and tested services, complete its fixed-service and final-connection scope through qualified trades, and attend integrated commissioning, training and handover. These obligations are expressly included in the Works by this specification notwithstanding the Information Pack's information status. The equipment supplier shall undertake authorised commissioning of the separately procured new appliances and shall retain authority for validation and administration of their new-equipment warranties in accordance with the supply contract and manufacturer terms. Obtain the supplier's connection requirements before energising appliances; do not make unauthorised alterations that could invalidate warranties. Record responsibilities and obtain supplier sign-off for the final installation.

A13/180 Mandatory inspection and site access

A pre-tender site inspection is mandatory. Arrange the visit and all access requests through the eTenders competition correspondence; do not attend unannounced or seek tender clarifications directly from Institute staff. Inspect accessible existing surfaces, retained equipment, delivery routes, service positions and working constraints. Maintain a record of attendance and allow for foreseeable preparation, protection, handling and coordination. Raise queries and material discrepancies through eTenders within the tender query period. The ITT governs the tender submission requirements and treatment of attendance evidence.

A13/190 Building Control submissions

No BCMS submission, Commencement Notice administration, Assigned Certifier service or BCMS completion submission is included in the contractor's scope for these Works. Provide the workmanship, product, electrical, gas, refrigeration and other installation certificates required by this specification and the Services Engineer. This project instruction does not remove compliance with applicable Irish law, Building Regulations, fire safety requirements or statutory duties. Notify the Employer's Representative if a proposed change could alter the confirmed approval basis before undertaking it.

A20 to A37 Management quality and handover**A20/110 Occupied education building**

Plan on the basis that parts of the Institute may remain in use. Separate the construction area with secure dust-tight barriers and controlled access; preserve escape routes, accessible routes and fire service access. Agree deliveries, noisy work and shutdowns with CMETB. Do not assume school holidays, unrestricted working hours, free parking or exclusive possession. Establish actual restrictions in the tender particulars. Prevent staff and students entering work and storage areas.

A20/120 Safety management

Comply with the Safety, Health and Welfare at Work Act 2005 and Construction Regulations 2013 as amended. Ronan Fitzpatrick MRIAI is the Employer's Representative and PSDP. The contractor is to be appointed PSCS under the separate statutory appointment and shall coordinate all construction-stage activities, including the equipment supplier's work on site. Read the preliminary safety and health plan; prepare the construction-stage plan, risk assessments and method statements for isolations, lifting, shallow floor chasing, hot works and work at height. Provide residual-risk and as-built information for the safety file.

A20/130 Existing conditions and surveys

Before disturbance, record condition of finishes, retained appliances, glazing, services and adjacent accommodation with dated photographs and signed inventories. Verify substrate moisture, floor levels, door openings, soffit levels and available service capacity. Check the asbestos register and arrange an appropriate refurbishment survey before intrusive works. Stop affected work on suspected asbestos or unidentified hazardous material and follow the instructed specialist procedure. Do not assume an existing service is redundant because it is unlabelled.

A20/140 Shutdowns and temporary services

Submit a schedule of electrical, gas, water, fire alarm, data and heating shutdowns in time for CMETB approval. Identify affected users, isolation points, duration, temporary provision and reinstatement tests. Use lockout and permit procedures. Protect retained refrigerators and food stock under arrangements agreed with the Institute; remove food from the work zone before works. Temporary impairment of life safety systems requires an agreed managed procedure and restoration before the area is released.

A31/110 Programme and equipment coordination

Submit a logic-linked programme identifying surveys, design releases, long-lead doors, refrigeration, ventilation, floor curing, hygienic lining, service tests, equipment delivery, final connections, integrated tests and training. Obtain supplier information early enough to prevent abortive work. Allow separate visits for set out verification, delivery and positioning, connections, testing and operator training. Record delivery changes and notify the Employer's Representative promptly; contractual consequences remain governed by PW-CF6.

A31/120 Technical submissions

Submit coordinated setting-out drawings, product data and samples before manufacture. Show service connection locations, appliance clearances, access zones, floor and ceiling interfaces, door swings, isolators, drainage and fire-stopping. Obtain complete certified equipment schedules from the selected supplier; model names and illustrative dimensions in Appendix 2 are not a services design. Specialist design submissions must state assumptions, calculations, loads and interfaces and be prepared by competent designers within their allocated scope.

A33/110 Quality and inspection

Use competent installers with demonstrable experience of commercial food preparation areas. Maintain an inspection and test plan. Hold points: intrusive survey clearance; setting out; concealed services before closure; slab repairs before flooring; floor moisture tests; wall sample and welds; cold-store vapour seals; extraction supports; fire-stopping; pre-commissioning; integrated demonstration. Give reasonable notice for inspection and retain photographs of concealed work. Review does not transfer the contractor's workmanship responsibilities.

A33/120 Samples and protection

Provide samples of floor finish and weld, wall sheet and welded joint, ceiling tile/grid, stainless steel finish and ironmongery. Construct a representative wall-to-floor junction including a penetration and internal corner for acceptance before repetition. Keep installed finishes covered with non-staining breathable protection appropriate to curing materials. Prevent cutting/grinding sparks contaminating stainless steel and keep abrasive wheels previously used on carbon steel away from stainless steel.

A34/110 Environmental controls

Control dust by local extraction and sealed cutting methods. Segregate waste and use authorised waste carriers and appropriate facilities; retain transfer records. Recover refrigerant using appropriately certified personnel before removing refrigerating equipment. Prevent oils, cement slurry, chemicals and cleaning effluent entering drains. Limit noise and vibration in occupied rooms and agree disruptive work periods. Reuse or return items only where specifically identified; do not dispose of Employer property without release.

A37/110 Records and warranties

Provide coordinated as-built drawings, asset records, product declarations where applicable, installation and test certificates, fire-door and fire-stopping records, refrigeration and ventilation results, and O and M information. Distinguish main contract assets, retained items and the separately purchased Appendix 2 equipment. The supplier commissioning the new equipment is responsible for its warranty validation and associated warranty records. Do not extend the new-equipment warranty to retained equipment by implication. Main contract defects obligations and certification remain governed by FTS6 and PW-CF6.

C20 Demolition and controlled strip out**C20/110 Extent**

Strip out only the items identified on drawing 00 and instructed in the coordinated documents. Include existing vinyl flooring and all skirtings in the work areas; perimeter stainless steel splashbacks; redundant wall/ceiling-mounted services and ductwork; existing extraction hoods and associated equipment; and doors/opening alterations to the two stores. Protect the retained building, existing glazing, external walls and service infrastructure outside the agreed limits.

C20/120 Disconnections

Trace and identify services before removing any appliance or enclosure. Disconnect electrical equipment by competent electrical personnel and gas equipment by a suitably registered non-domestic gas installer for the work category. Drain and cap water, heating and wastes securely. Remove redundant branches back to an accessible live connection or agreed capped termination; label retained stubs. Record pressure and functional tests after alterations. Do not conceal live cables, open pipes or dead legs behind new wall linings.

C20/130 Retained catering equipment

Include a general allowance within the tender for managing the retained equipment, fixtures and fittings affected by the Works. Identify and record items jointly with CMETB; label and safely disconnect them, protect and securely store them, then relocate, reinstall, reconnect and recommission through competent trades as required. Include the retained combination ovens, mixer, salamander and other retained items shown. Coordinate access, handling, sequencing and new positions with CMETB and the supplier. Establish existing operating condition before removal; report pre-existing faults and obtain instruction for repairs outside the specified relocation scope. Provide a record of reinstatement and functional checks.

C20/140 Items for return and reinstatement

Return the identified removed refrigeration units, two filing cupboards, computer workbench, soap dispensers and paper dispensers to CMETB at an agreed secure location. Record receipt. Set aside the existing television, CCTV and ceiling-mounted wireless access point for reinstallation and functional testing in agreed new locations. Disconnect, retain and relocate the radiators indicated on drawing 00; flush, balance and test the affected circuit after reconnection.

C20/150 Fire equipment and temporary protection

Remove the existing blankets and extinguishers for replacement as noted on the demolition drawing. Maintain suitable temporary fire equipment throughout works. Do not remove or disable existing life safety provision in occupied areas without approved temporary arrangements. Agree the new extinguisher and blanket selection and siting with the fire safety designer and CMETB; include suitable cooking oil fire protection where the cooking risk requires it.

C20/160 Ceilings and redundant extraction

Survey the existing ceiling and above-ceiling services before dismantling. Removal solely to facilitate the new OP_01 ceiling is Option 01 work. Base strip out remains limited to that necessary for the base fitout/services and reinstatement of retained surfaces; coordinate the extent with the services work and protect retained ceilings. Isolate and dismantle hoods, fans, controls and redundant ducting in a controlled sequence. Clean grease-contaminated areas before hot works. Seal and weatherproof redundant external penetrations with compatible construction matching fire, acoustic and weather performance; retain no open duct paths into concealed voids.

C40 and E10 Alterations and slab reinstatement**C40/110 Store door openings**

Widen existing store door openings to suit the coordinated insulated doorframes, required clear opening and hygienic returns. Survey masonry and load paths before cutting. Obtain structural design for lintels, bearings and temporary support where required. Cut neatly with controlled dust extraction; do not overbreak retained walls. Rebuild reveals solid and true with compatible masonry and mortar and make good fire/acoustic continuity around doors. Confirm opening size after panel and frame allowances.

C40/120 Shallow electrical conduit trench

Provide a shallow trench/chase in the existing floor slab for electrical conduits, following the routes and requirements on the Services Engineer's drawings and specification. Scan and check for existing services and reinforcement before cutting. Use controlled shallow saw cutting and dust extraction; do not cut reinforcement, prestressing or structural material without approved structural advice. Agree conduit depth and cover with the electrical specialist, protect exposed edges and provide safe temporary covers. Reinstatement the chase completely after conduit inspection and testing, ready for smoothing and new vinyl. This trench is for electrical conduits; do not assume deep drainage excavation or other service trenches.

E10/110 Repair construction

Remove loose chase material and contamination and reinstate with a compatible high-strength concrete repair or cementitious repair system suitable for the actual depth, substrate, conduit cover and flooring system. Compact/fill fully to avoid voids, finish flush and allow curing and drying. Preserve and repair any membrane disturbed; do not bridge movement joints. Obtain electrical inspection and records before concealment. Include final floor preparation and smoothing across the repaired chase with the full floor-preparation allowance under M10.

C40/130 Making good

Make good wall faces, plaster, fire separations and external construction disturbed by services. Match adjacent retained finish where visible and finish concealed substrates sufficiently flat and sound for the new bonded lining. Form independent structural support for extract equipment and heavy appliances. Locate access panels so concealed valves, dampers, filters and junctions remain maintainable without damaging hygienic finishes. Submit coordinated builder's work drawings before opening structures.

K10 Partitions service linings and upstands**K10/110 Full height partitions**

Where the plan identifies new GypWall A206016 (A) (EN), provide the complete proprietary system or approved equivalent. Published reference construction is two layers of 15 mm Gyproc WallBoard to each face of Gypframe 70 S 50 studs at 600 mm centres, nominal finished system thickness 132 mm, with published 60-minute integrity/insulation and laboratory Rw 46 dB. Obtain the current project-specific system specification, limits and supporting classification. These are system benchmarks, not a determination of the project fire strategy. Walls to extend to underside of existing concrete slab and be fire sealed.

K10/120 Partition installation

Use compatible tracks, studs, fixing straps, screws, perimeter seals and joint materials from the assessed system. Anchor tracks to sound structure; provide designed deflection heads where required, with no rigid bridge preventing movement. Stagger board joints between layers and faces; support edges and horizontal joints as the tested system requires. Continue fire-resisting partitions to the required structural boundary above the suspended ceiling. Reinforce door jambs and provide independent support for wall-mounted equipment.

K10/130 Moisture and imposed loads

Hygienic PVC lining is not a substitute for moisture-resistant backing or structural support. Where changing the base wallboard to moisture-resistant board, obtain the manufacturer's assessed variant maintaining required fire and acoustic performance; do not silently substitute board types into the named tested system. Provide corrosion-resistant metal noggings or designed backing for sinks, taps, shelving, dispensers and equipment. Keep heavy loads off unsupported plasterboard and submit fixing capacities for installed loads.

K10/210 OPTION 02 OP_02 perimeter service lining

Conditional option only, excluded from the base contract. If authorised, provide the drawn service lining to all designated wall faces up to ceiling height, including window and door reveals: 25 x 50 mm metal top hats at maximum 300 mm centres, 12.5 mm fibre cement board, compatible primer and 2.5 mm hygienic PVC sheet or 1.2mm Grade 304 stainless steel linings as shown on proposed internal elevations. Coordinate top-hat orientation and service depth on shop drawings; confirm the build-up fits without reducing aisles or obstructing equipment. Use corrosion-resistant framing and fixings suitable for the kitchen humidity and cleaning regime. Clauses K10/220 and K10/240 apply to this optional lining; separate full-height partitions and low service upstands remain base works unless expressly identified otherwise.

K10/220 Substrate and backing

Fix top hats to sound masonry with anchors selected for substrate and load, pack with durable non-compressible material and establish a flat plane. Support board edges and joints; use correctly spaced corrosion-resistant board screws without breaking the paper face. Stop board clear of wet floor surfaces to the lining manufacturer's detail and fully support the floor cove/wall junction. Provide reinforced backing for accessories and accessible service zones; do not allow pipes to bear on board edges.

K10/230 Perimeter service upstands at 1250 mm

Provide the perimeter service upstand with the drawn nominal 92 mm metal stud framing, finished overall height 1250 mm above finished floor. Anchor and brace it independently of movable tables; provide fibre cement backing board and reinforced supports for accessories. Wrap 2.5 mm Whiterock or 1.2mm grade 304 stainless steel equivalent approved hygienic lining continuously from the sealed coved vinyl floor junction, up the exposed face and over the top back to the existing wall as shown on proposed internal elevations. Thermoform or weld corners and seal the rear wall junction to avoid ledges and water ingress. Keep isolators and necessary access maintainable. This low service upstand, including its hygienic wrapping, is Base Scheme work independent of Option 02. At hot cooking positions provide the stainless steel and fibre-cement assembly under K21/160 in place of heat-exposed PVC.

K10/240 Services and closures

Coordinate access to gas valves, water isolators, socket outlets and cable routes before boarding. Keep gas, water and electrical installations separated and supported to the relevant design. Seal edges around sleeves and boxes without preventing maintenance or service replacement. Use tested fire-stopping where the wall is fire resisting. Do not create open cavities accessible to vermin. Obtain inspection of concealed services and backing before closing the lining.

OPTION 01 OP_01 Hygienic suspended ceilings K13

OPTION 01 is excluded from the base contract. The option requirements and tendered price are retained in the Contract documents, but execute the optional works only following the written instruction under A13/160. Price the complete ceiling system and its option-specific removal, supports, interfaces and making good separately. Required base service alterations remain included; where this option is omitted, retain, protect and make good the existing ceiling disturbed by the Base Scheme works.

K13/110 Zentia Hygiene acoustic ceiling system

If Option 01 is instructed, provide Zentia Hygiene ceiling tiles or equivalent approved, 600 x 600 mm module, 18 mm nominal thickness, square board edge and white finish, with Zentia Gridline 24 Clean 24 mm exposed grid or equivalent compatible hygienic suspension system. Provide the complete system including hangers, anchors, perimeter trims, hold-down provisions where needed, access and coordinated cut-outs. The selected tiles shall achieve Class A sound absorption to I.S. EN ISO 11654; the reference product has weighted absorption coefficient α_w 0.95. Provide sealed/non-shedding hygienic faces and edges and installation suitable for the commercial kitchen cleaning regime.

K13/120 Ceiling performance and setting out

Set the finished ceiling underside at 2700 mm above main kitchen finished floor level. Set out the 600 mm grid to the RCP, coordinate extract canopies and all Services Engineer's devices, balance perimeter cuts and avoid narrow unsupported strips. Class A means acoustic absorption, not a reaction-to-fire class. Provide declared fire reaction to I.S. EN 13501-1 for the actual supplied tile and grid assembly, suitable to the project fire requirements, and humidity resistance of at least 95 percent RH or equivalent demonstrated performance. Cold room and freezer insulated ceilings are separate N13 works at 2450 mm clear height.

K13/130 Suspension and interfaces

Fix hangers and perimeter trims to the existing concrete structure using suitable designed anchors. Do not hang ceilings from ducts, pipework or cable trays. Provide independent supports for canopies, fans, lights and other loads except where the ceiling manufacturer explicitly permits a defined load. Coordinate ducts, grilles, emergency lights, detectors and access tiles on a combined ceiling drawing. Use corrosion-resistant grid components, sealed perimeter junctions and suitable hold-down clips where pressure fluctuations require them.

K13/140 Access cleaning and completion

Retain removable access to valves, dampers, fans and electrical junctions without damaging hygienic finishes. Seal cut tile edges as the manufacturer requires and replace damaged, sagging or contaminated tiles. Submit the current Zentia or equivalent cleaning/disinfection guidance and follow its permitted methods, concentrations and contact times. Do not infer pressure-wash suitability from a washable description or acoustic rating. Demonstrate safe maintenance access and provide approved cleaning instructions and spare tiles at handover.

OPTION 02 OP_02 Service lining and hygienic wall cladding K21

OPTION 02 is excluded from the base contract. Apply this section and K10/210, K10/220 and K10/240 to the optional full-height wall build-up only when instructed in writing under A13/160; the option requirements and tendered price remain in the Contract documents from initial award. Include the service cavity, backing, primer, hygienic sheet, welded joints, reveals and option interfaces in the separate option price. Required cooking heat protection, service support and safe hygienic floor junctions remain necessary base works; where the option is omitted, prepare and make good retained wall finishes under M60 and complete the Base Scheme service upstands and floor junctions.

K21/110 OP 02 wall finish

Provide 2.5 mm thick white semi-rigid extruded PVC hygienic wall lining, Altro Whiterock or approved equivalent, fully bonded to the primed moisture-resistant board backing. Continue from the top of the integral floor cove to ceiling level and into door/window reveals as shown. Use compatible proprietary adhesive, weld rods, joint backing, trims and sealants as a complete warranted installation. Submit colour, fire classification, food-area suitability, chemical resistance and cleaning guidance.

K21/120 Substrate and conditions

Check that board and existing substrates are dry, stable, flat, clean and free of dust, grease, friable coatings and incompatible fillers. Prepare and prime to the adhesive manufacturer's instructions. Acclimatise sheets and adhesives and maintain required installation conditions throughout curing. Do not use intermittent adhesive dabs or bridge moving/unbacked board joints. Reject distorted sheets and ensure uniform support around reveals, fittings and impact-prone corners.

K21/130 Joints corners and reveals

Provide a welded joint system as drawn. Set out sheet joints consistently, preferably on the 1200 mm module indicated where compatible with manufacturer sheet sizes and opening positions. Form corners by approved thermoforming where possible and hot weld sheet joints using matching rod and trained installers. Provide manufacturer-required movement allowances at rigid abutments and seal them hygienically. Do not substitute exposed H-section joints or general-purpose silicone seams for the specified welded sheet joints without approval.

K21/140 Floor and ceiling junctions

At the main kitchen perimeter, coordinate with the 150 mm integral vinyl cove shown on drawing 06. Provide the manufacturer-approved sealed overlap or junction profile to shed cleaning water onto the floor finish and avoid an exposed ledge. Seal the upper edge neatly at ceiling/perimeter trim. Continue hygienic finish behind movable equipment. Do not leave open floor-to-wall gaps, exposed plasterboard edges or absorbent timber at the base.

K21/150 Heat affected zones

Provide stainless steel splashbacks and non-combustible fibre-cement backing at the cooking appliance positions shown on the coordinated elevations, including ranges, bratt pan, chargrill, salamander and hot oven areas where required by appliance clearances. Keep PVC hygienic cladding outside the manufacturer's maximum service-temperature exposure. The hot-zone splashback assembly is Base Scheme work irrespective of whether Option 02 is instructed. Coordinate its extent and interfaces with the revised architectural drawings and selected appliances before manufacture; notify any conflict with clearances or controls.

K21/160 stainless steel splashbacks on fibre cement

Provide minimum 1.2 mm grade 304 satin-finished stainless steel splashback panels, folded/stiffened as necessary for a flat rigid finish and safe closed edges. Fix over a minimum 12 mm non-combustible fibre-cement board certified for the actual heat exposure; use a board thickness/support arrangement meeting the board manufacturer's requirements, increased where necessary. Fix boards securely to suitable metal framing or sound substrate and prepare sealed joints to the system detail. Use stainless fixings and a temperature-rated fixing/adhesive system; isolate dissimilar metals. Maintain appliance manufacturer separation distances and any required ventilated air gap. Stainless steel and fibre-cement lining do not permit reduced combustible-material clearances without evidence. Seal exposed junctions hygienically with heat-appropriate materials; retain access to isolation and controls.

K21/170 Penetrations and acceptance

Cut holes neatly to fit service sleeves and accessories and seal with compatible hygienic details. Provide removable gasketed access where necessary; do not weld shut a required maintenance opening. Fit fittings to structural backing with sealed fixing penetrations. Inspect bond, flatness, weld continuity, sharp edges and seals under strong light; rectify voids, open joints and loose edges. Clean without abrasives and supply sample approved cleaning products and a wall maintenance sheet.

L20 and P21 Solid fire doors and ironmongery**L20/110 Three FD60 solid unglazed doorsets**

Provide 3 no. complete double doorsets at ID 0.1, ID 0.2 and ID 0.3. All leaves shall be solid-core, unglazed and 60-minute fire resisting, complete with compatible frames, seals, ironmongery and perimeter installation system. No vision panels or glazed apertures are required. Cold-room and freezer doors are separate N13 package items. Verify each opening, swing and room function against the plan before manufacture.

L20/120 Dimensions and performance

The drawing shows 1800 x 2100 mm structural openings, nominal frame width 1780 mm, frame height 2090 mm and minimum combined clear opening 1600 mm. Verify tolerances, leaf thickness, hinges and hardware against actual openings; do not simply add nominal leaf widths. Confirm active-leaf effective clear width and opening force for accessibility and the approved escape/fire strategy. Provide level thresholds, durable cleanable faces and frames, and seals appropriate to room function.

L20/130 Certified fire doorsets

Provide complete certified FD60 doorsets comprising solid-core unglazed leaves, frames, seals, hinges, latch/lock, closers, coordinator where required and fixing/perimeter details supported by appropriate test/classification and field-of-application evidence recognised for the project. The evidence must cover the actual paired-leaf dimensions, supporting wall and hardware configuration. Do not mix unrelated components or form glazing apertures. Provide smoke seals where required by the fire strategy and compatible doorset evidence. Permanently identify each assembly and submit installation records confirming 60-minute performance.

L20/140 Solid unglazed door leaves

Use solid-core unglazed leaves throughout the three FD60 double doorsets. Provide durable cleanable finished faces and edges and protection suitable for the education/kitchen setting. No fire-resisting glass, glazing beads or vision-panel cut-outs are included. Factory form permitted hardware preparations only within the doorset evidence; do not cut or modify leaves on site outside the certified limits.

L20/150 Acoustic performance

Provide complete doorsets with laboratory airborne sound insulation R_w at least 30 dB, including frames, seals and thresholds, supported by product evidence for the selected assembly. Coordinate acoustic sealing with the FD60 construction, level threshold and required operating forces. No separate glass acoustic rating applies to these solid unglazed doors. Laboratory product performance is not a site airborne-sound-insulation test criterion.

P21/110 Ironmongery

Provide a coordinated schedule for each doorset: corrosion-resistant hinges sized to leaf mass and duty; suitable self-closing devices for fire doors; lever furniture or pull handles as appropriate; latching; door coordinator where the paired arrangement requires it; stops and signage. Confirm lockable plant/electrical cupboard functions separately from the kitchen access door. Escape-side operation must suit the approved strategy without key dependency. Use panic or emergency exit hardware only where the door function requires it and compatible doorset evidence permits it.

L20/160 Installation and inspection

Install plumb and square with fixings, packers, frame gaps and perimeter fire-stopping within the doorset manufacturer's instructions. Do not plane leaves, cut apertures or alter hardware beyond permitted limits. Set closers and seals to achieve reliable closure and latching from normal use positions while meeting required opening forces. Record measured gaps, clear opening, closure sequence and operating tests for every door. Provide keys, access arrangements and fire-door inspection instructions at handover.

M10 and M50 Subfloors and safety sheet flooring**M10/110 Existing substrate preparation**

Include full preparation of all existing concrete slab areas receiving new safety vinyl, in accordance with Forbo's current recommendations for existing slabs or the approved equivalent manufacturer's complete system. Remove old vinyl, skirtings and unsuitable adhesive residues after hazardous-material checks. Survey moisture, cracks, hollows, trench repairs, movement joints and levels. Mechanically prepare using dust-controlled methods to remove weak material and contamination. Repair cracks and defects with compatible products, prime and provide smoothing/levelling required to achieve a sound, dry, smooth, stable base. Include preparation as required for the complete installation; do not restrict the allowance to local patching or an assumed uniform skim thickness.

M10/120 Moisture and smoothing

Carry out and record appropriate in-situ slab moisture tests throughout the area, including the repaired conduit chase and thresholds. Assess any moisture source and the existing damp-proof arrangement. Where results exceed the approved floor/adhesive limits, include a compatible surface moisture-suppression system where suitable, with the required preparation, primer and smoothing layers; obtain written manufacturer advice for exceptional or continuing moisture. Select levelling thickness to the actual surveyed substrate and finish levels, not a nominal allowance. Perform bond tests where required, allow curing/drying and verify readiness before laying. Include compatible materials and installation within the full floor-preparation price.

M50/110 Forbo Safestep R11 safety flooring

Provide Forbo Safestep R11 safety sheet vinyl, or equivalent approved, 2.0 mm overall thickness with 0.70 mm wear layer, PUR Pearl surface, R11 slip resistance and use classes 34 and 43. Provide declared compliance with I.S. EN 13845 and I.S. EN ISO 10582 or equivalent evidence, with matching weld cable and site-formed coved skirting. The February 2026 product data reports wet pendulum performance at least 40 with slider 96 and Bfl-s1 reaction to fire under the declared installation conditions. Submit current evidence and assess actual kitchen contaminants. Colour to be selected by the Employer's Representative from the current range; do not assume the brochure example colour.

M50/120 Adhesive and laying

Use a Forbo-approved or equivalent warranted system for substrate, moisture barrier, underlayment, adhesive, vinyl and weld cable. Use adhesive rated for the kitchen heat, point loads and cleaning regime, including high-temperature or wet locations where required. Use one production batch and follow the required reverse laying direction. Maintain manufacturer installation conditions, nominally 18 to 27 degrees C before, during and after laying; acclimatise products as instructed. Plan seams away from high-load castor turning paths and drainage where practicable; roll to achieve full bond without bubbles. Protect from heavy wheeled/point-load traffic for at least 72 hours and avoid washing for at least 48 hours, or longer if the approved adhesive and conditions require.

M50/130 Welds and coving

Hot weld all sheet seams with matching proprietary rod after adhesive cure and trim flush without scoring the floor. Turn the same specified safety vinyl sheet up 150 mm at the main room perimeter to form integral site-formed coved skirting to drawing 06, continuously supported on a proprietary 20 or 35 mm radius cove former selected to the approved junction. Fully bond the upturn and hot weld corner joints. Where Option 02 is accepted, use the approved sealed cap/overlap at the new hygienic wall lining. Where omitted, provide an approved sealed capping to the prepared retained wall finish. Include coving and a complete cleanable top junction in the base price, with any additional Option 02 interface cost identified in that option; no exposed dirt ledge is permitted. At stainless upstands use the drawn 100 mm cove and kick-plate interface, subject to the confirmed detail. Do not substitute separate flat vinyl skirting or unsealed mitred corners.

M50/140 Thresholds and penetrations

Provide flush, durable, sealed transitions at retained finishes and door thresholds; avoid trip edges and exposed absorbent substrates. Coordinate freezer floor build-up and any ramp before ordering doors. Seal floor penetrations around service spines and sleeves using system-compatible details; do not leave open holes below removable tables. If floor gullies are required by the services design, use clamping/flanged outlets compatible with sheet vinyl and provide local falls without ponding. Do not add gullies or cut falls without coordinated design.

M50/150 Acceptance and protection

Record moisture results, substrate preparation products, adhesive batches, laying conditions and installation dates. Inspect weld continuity, bonded edges, cove support and junctions. Rectify rocking appliance positions, ridges, open welds, hollow areas or trapped contamination. Carry out controlled cleaning using approved products and demonstrate the cleaning regime needed to maintain slip resistance. Use load-spreading protection while appliances are moved and provide spare matching sheet and weld rod as agreed with the Employer's Representative.

M60 and Z22 Decoration and sealants

M60/110 Decoration

Prepare and redecorate retained exposed surfaces disturbed by works and new surfaces not receiving hygienic cladding. Clean and degrease; remove loose paint; fill and prime compatible substrates and apply a durable washable low-emission coating system suitable for the location. Use heat-resistant or corrosion-protective systems where needed. Submit the exposed-surface colour schedule for approval before ordering. Do not paint fire seals, door labels, detector heads, valve identification or surfaces intended to remain stainless steel.

Z22/110 Sealants

Provide non-staining, fungicidal hygienic sealants compatible with PVC, vinyl, stainless steel, insulated panels and cleaning chemicals, with food-area suitability documented by the manufacturer. Use backing rods and primers as required to achieve correct joint geometry and movement. Fire-stopping and hot-zone seals require their own tested systems; general sanitary silicone is not a substitute. Tool exposed seals smooth without crevices and allow full cure before cleaning or food use.

N10 Fabricated stainless steel service upstands

N10/110 Extent and design basis

Provide fixed freestanding stainless steel service upstands at the locations shown, including the demonstration position. Overall dimensions: 200 mm width x 1200 mm length x 1250 mm height above finished floor, subject to the drawn locations and site set out. All exposed stainless steel cladding is grade 304, minimum 1.2 mm thick, satin finish. Provide 30 x 30 x 2 mm galvanised steel SHS frame, anchorage and separate service supports as detailed. Provide two removable panels per upstand, one at each narrow end, as N10/150. Include complete manufacture, fixings, sealing, service coordination and floor cove interfaces as Base Scheme works.

N10/120 Frame and stability

Use factory-welded 30 x 30 x 2 mm steel SHS as the drawn starting section, with posts, rails and intermediate supports as detailed. The fabricator's competent designer must verify strength, deflection, stability, connection and anchor capacities for actual service and accidental lateral loads. Brace as required without blocking service access. Galvanise after fabrication where practicable or provide an approved equivalent corrosion-protection system including weld repairs. Isolate stainless skins from dissimilar metals to reduce corrosion.

N10/130 Anchorage

Provide welded anchor tabs/base details and M12 mechanical anchors as the drawn starting arrangement, subject to verified slab thickness, anchor edge distance, embedment, concrete condition and service scan. Obtain the required anchor design and do not drill into trenches, conduits or reinforcement. Position frames before completion of floor coves and seal anchor penetrations into any membrane. Do not rely on light-gauge cladding or adjacent movable tables for stability. Provide proof tests if required by the anchor designer.

N10/140 Stainless cladding

Provide minimum 1.2 mm grade 304 satin-finished stainless steel skins with 25 mm folded returns to all sides. Remove burrs, finish visible welds consistently and form safe edges without dirt pockets. Bond and mechanically secure fixed broad faces to the frame using compatible resilient adhesive, stainless fixings and designed tabs/clips; conceal fixings with cleanable cover plates. Allow for thermal movement and prevent panel distortion. Keep the two narrow-end panels removable, using the continuous perimeter magnetic retention specified below.

N10/150 Removable access panels

Provide 2 no. removable stainless steel end panels to each freestanding upstand, one to each narrow end. Form in minimum 1.2 mm grade 304 stainless steel with 25 mm folded returns. Retain each panel with continuous magnetic strips around its full perimeter, positively bonded/fixed to a suitable frame or keeper so no loose strip can detach during normal maintenance. Use encapsulated/corrosion-resistant strips compatible with heat, humidity and kitchen cleaning, with demonstrated holding strength. Panels must seat flush and remain secure during use, yet be removable and refittable for maintenance. Provide an agreed discreet release method. Independently enclose live electrical parts to the electrical design; the magnetic skin is not the sole electrical safety enclosure. Coordinate panel bottoms with the fixed plinth so removing a panel does not disturb the bonded vinyl cove.

N10/160 Services coordination

Provide separate supported routes for power/data, gas and water to the services design; verify that usable space remains within the nominal 200 mm overall width after panels and framing. Form accurately positioned outlets with sealed edges and gaskets, protect cables with suitable bushings and maintain bend radii. Provide fixed compliant boxes behind socket outlets. Keep service couplings, stop valves and inspection points accessible. Coordinate the 120 mm internal dimension shown with actual pipe sizes; do not force services into an inadequate cavity.

N10/170 Plinth and hygiene

Provide the continuous 2 mm steel kick plate welded to the frame, corrosion protected and arranged to receive 100 mm high coved vinyl skirting. Seal top, ends and panel interfaces against cleaning-water entry. Keep removable end panels above and independent of the bonded cove. Provide sealed cleanable fixed-to-removable junctions; do not create exposed floor anchors or open cavities below table level. Inspect the complete assembly and demonstrate both end panels being removed and refitted without damaging finishes.

N10/180 Equipment table interfaces

Coordinate the demonstration footprint, nominally 2700 x 1300 mm on drawing 05, with TB_05, TB_06, SI_01, CKR-01 and CHG_01 supplied separately. Confirm that table heights, castors, leg positions and appliance clearances permit cleaning and access to the fixed spine. Do not use movable equipment as a structural restraint. Keep flexible connections within controlled movement limits and provide restraints through the responsible specialist without reducing escape or circulation clearances.

N10/190 Custom stainless steel corner units

Provide CU_CORNER 01 and CU_CORNER 02 as custom-made grade 304 stainless steel units to fit the room and match the Appendix 2 table construction, satin finish, working height, framing and relevant shelving/upstand details. Coordinate the final equipment positions, leg insets, wall service upstands and cleaning clearances before taking fabrication dimensions. The main contractor shall verify sizes on site after setting out the Appendix 2 equipment and submit fabrication drawings. Include adjustable supports, safe folded edges, hygienic joints, stiffening and all fitout interfaces. Do not fabricate from scaled drawing dimensions or illustrative catalogue sizes.

N13 Walk in cold room and freezer**N13/110 Package responsibility**

Provide complete specialist-designed cold room and freezer conversions in the two existing stores as main contract packages. Appendix 2 does not list either enclosure, its refrigeration plant or CRS shelving. Include survey, insulated enclosure, doors, refrigeration, controls, lighting, trapped-person alarm, shelving, supports, condensate management, electrical interfaces, commissioning and training. Coordinate with the mechanical/electrical trades; identify one specialist responsible for the complete thermal and operational performance of each room.

N13/120 Enclosure dimensions insulation and ceiling heights

Convert the two existing stores within the footprints shown on drawing 04. Verify available dimensions before fabrication and coordinate final internal clearances with insulation, doors, refrigeration and shelving. Cold room wall and ceiling panels: minimum 80 mm. Freezer wall and ceiling panels: 120 mm. Freezer insulated load-bearing floor: 100 mm. Set the underside of both insulated ceilings 2450 mm above the respective finished internal floors. Include the necessary threshold/floor junction and safe clear access. These confirmed requirements govern the enclosure manufacture; refer dimensional discrepancies encountered on site to the Employer's Representative before ordering.

N13/130 Cold room performance

Design for chilled food storage at +2 to +5 degrees C, nominal control setpoint +3 degrees C. Select capacity for verified enclosure dimensions, ambient design condition, expected product quantity and entry temperature, lighting, occupants, air infiltration and door use. Provide calculation and selection including heat rejection and defrost. The room is storage, not a substitute for the separate blast chiller; do not assume rapid chilling of hot bulk food. Confirm operating and loading profile with CMETB.

N13/140 Freezer performance

Design for frozen food storage at -18 degrees C or colder, nominal setpoint -20 degrees C. Size for agreed product loading, door use and ambient conditions with appropriate low-temperature compressor/evaporator selection, defrost and capacity margin. Do not select by room volume alone. Identify the permitted product loading temperature and safe storage limits. Account for the insulating floor and threshold while maintaining the required internal clear height and door clearance.

N13/210 Insulated panels

Provide cold-room insulated wall and ceiling panels minimum 80 mm thick; freezer wall and ceiling panels 120 mm thick and freezer floor panels 100 mm thick. Use factory-finished food-safe metal skins and insulation with declared thermal and fire performance suitable for the application. Provide sealed flush interlocks, hygienic coving and durable corners; no exposed insulation or absorbent edges. Submit the specialist's thermal/condensation assessment, panel conductivity, joint details and fire classification, accounting for the confirmed panel thicknesses and actual room environment. Maintain continuous insulation and warm-side vapour control at all interfaces.

N13/220 Vapour and airtightness

Provide continuous airtight and vapour-resistant warm-side construction around walls, ceiling, doorframe, floor and service penetrations. Use the specialist's continuous sealant/gasket system with sealed interlocks and corners; protect against thermal bridging and moist-air leakage into the insulation. Maintain enclosure performance where it meets retained masonry and the kitchen ceiling. Avoid concealed unventilated moisture traps outside panels. Inspect and photograph seals before closure; rectify all incomplete joints before refrigeration starts.

N13/230 Freezer floor

Provide the 100 mm thick freezer-rated load-bearing insulated floor, designed for users, shelving point loads and proposed trolley traffic, with a durable hygienic non-slip wearing surface and sealed upstands. Assess slab/perimeter condensation and frost risk and provide compatible frost protection where required by the specialist's analysis. Include controls, monitoring and maintainable access for any protection system. Coordinate the raised floor, door threshold and any necessary ramp while retaining 2450 mm clear internal ceiling height and safe circulation. Use a proprietary sealed floor-to-wall/threshold detail; do not substitute thinner flooring or omit insulation.

N13/240 Cold room floor

Prepare the existing chilled-store floor for a continuous hygienic finish and sealed panel-to-floor junction. The refrigeration specialist shall verify slab condition, moisture, thermal bridging and condensation risk at the specified +2 to +5 degrees C operating range. Submit the proposed floor and perimeter detail before enclosure procurement; identify any additional insulation needed to achieve the specified conditions and coordinate resulting levels, threshold and clear ceiling height with the Employer's Representative. Do not conceal damp or unsuitable substrates or leave an unsealed warm-air path at the panel base.

N13/250 Ceiling panels and support

Support panels from the wall system or independent structure to the specialist's span/load design; do not assume existing suspended ceiling can support them. Set the underside at the coordinated clear height. Ceiling panels are non-walkable unless expressly designed otherwise. Support evaporators and equipment independently or with rated proprietary panel reinforcement. Seal all suspension and service penetrations to the enclosure's vapour-control detail and retain maintenance access above the kitchen ceiling.

N13/310 Insulated doors

Provide outward-opening insulated doors, approximately 800 x 2000 mm clear opening as the drawing note, with final clear width agreed for access and goods movement. Cold-room leaf thickness to the thermal design; freezer leaf minimum 100 mm as noted, increased if required by the specialist's performance design. Provide compression gaskets, self-closing hinges, robust handles, internal emergency mechanical release usable without a key, and suitable threshold. Ensure internal release remains effective with the door locked from outside and electrical supply failed.

N13/320 Freezer safety devices

Provide heated frame/threshold as required to prevent frost binding, a heated pressure equalisation valve appropriate to the freezer volume and operating pressure changes, low-temperature LED lighting and a trapped-person alarm with internal actuating device and audible/visual annunciation at an attended position agreed with CMETB. Include standby provision suited to the risk and the specified alarm system. Use components rated for the temperature; demonstrate opening and alarm operation after pull-down and on simulated loss of supply.

N13/410 Refrigeration equipment

Supply a complete matched refrigeration system selected by the specialist with suitable controls, isolation, vibration attenuation and safe service access. Submit unit location, maintenance clearances, refrigerant, charge, heat rejection, noise, power input and electrical starting current. Do not reject condenser heat into the teaching kitchen or ceiling void without proving ventilation and room heat-load acceptability. Obtain approval for external condensers, brackets, drainage and penetrations before installation. Protect pipework and insulate vapour-tight where required.

N13/420 Refrigerant and compliance

Select legally permitted refrigerant and equipment for the installation/placing-on-market date, considering EU Regulation 2024/573 and applicable restrictions. Use suitably certified personnel and company certification where required; provide refrigerant records and leak testing obligations for the actual refrigerant and charge. Assess flammable refrigerants and comply with relevant I.S. EN 378 provisions and manufacturer limits, including room volume, ignition control and access. Do not specify a refrigerant by legacy trade name without checking current suitability.

N13/430 Defrost and condensate

Provide automatic defrost matched to the evaporator and use profile, with defrost termination and protection against excessive temperature excursions. Provide trapped and appropriately air-gapped condensate disposal to a suitable agreed waste connection. Insulate and trace-heat freezer condensate sections exposed to freezing, including traps where required, with maintainable controls. Do not discharge onto floors or outside walkways and do not connect in a way that permits drain odours or contamination into the enclosure.

N13/440 Controls monitoring and alarms

Provide external digital display/controller for each room, accessible without opening the door; calibrated temperature sensor and independent monitoring arrangement appropriate to food storage. Provide temperature logging with retrievable records and high/low temperature and power-failure alarms, with appropriate delay during defrost/loading. Agree alarm routing, setpoints, delays, access permissions, record retention and any network connection with CMETB. Do not assume an existing BMS, paid cloud service or remote monitoring contract is available.

N13/510 Shelving

Provide 2 no. CRS_01 and 2 no. CRS_02 shelving units, 400 mm deep x 1800 mm overall high, with the two respective lengths as dimensioned/identified on the cold-store plan. Distribute them to the locations shown in the cold room and freezer. Provide four adjustable tiers, stainless steel construction suitable for the operating temperature, cleanable feet and declared safe working loads. Coordinate final unit lengths with the completed panel enclosure and verify before manufacture. Maintain airflow and access to the evaporator, door release, alarm and pressure valve; do not increase shelf depth to 500 mm.

N13/610 Cold storage commissioning

Commission by the refrigeration specialist using calibrated instruments and recorded procedures. Complete refrigerant leak/pressure checks, electrical protection, charge verification and control checks to the applicable manufacturer and Services Engineer requirements. After pull-down, demonstrate at least 24 hours stable operation at +2 to +5 degrees C for the cold room and -18 degrees C or colder for the freezer, including a complete defrost cycle and an agreed representative door-opening/recovery test. Use distributed calibrated loggers at representative high/low and potential warm locations; record ambient conditions, sensor positions, sampling intervals and loading assumptions. Check and document temperature recovery, setpoints, high/low and power-failure alarms, trapped-person alarms, internal release, door heaters and freezer pressure relief. Correct failures and repeat tests. Do not represent an empty-room air test as verification of hot-food cooling capacity.

N13/620 Handover

Demonstrate internal release, trapped-person alarm, all temperature/power alarms, pressure valve, heaters and safe isolation. Train CMETB staff in cleaning, food loading, defrost, logging, alarm response and emergency opening. Provide enclosure/refrigeration drawings, wiring and drain schematics, calibration records, warranty, service response details and recommended maintenance. Complete snagging and cleaning before storing food. Give safe maximum shelving loads and refrigerant safety information on permanent labels.

R11 and S10 Drainage and water services**R11/110 Drainage services by Services Engineer**

Provide drainage works in accordance with the Services Engineer's drawings and specification and the selected equipment data. Coordinate sink, dishwasher, oven, bratt pan, prover and refrigeration condensate connections, actual discharge temperatures, access, falls and pipe routes with the engineer and supplier. Include associated builder's work and hygienic making good. Do not alter drainage design, introduce gullies or assume existing capacity without the Services Engineer's instruction.

R11/120 Drainage interfaces

Coordinate the Services Engineer's required traps, cleanouts, air gaps, backflow protection and high-temperature drainage provisions with appliance installation instructions. Keep connections accessible for maintenance, seal redundant branches as specified and prevent odour/contamination paths into food areas. Use the materials, sizing and gradients specified by the Services Engineer.

R11/130 Testing

Before concealment, inspect joints, supports and gradients and perform the specified drainage leak test. On completion operate each connected appliance through representative cycles, including dishwasher discharge and oven cleaning/steam cycles where applicable. Check simultaneous discharge at the agreed duty for backup, leakage and odour. Clean traps and remove debris. Record actual routes, connection levels and any concealed access points on as-built drawings.

S10/110 Water services by Services Engineer

Provide water services and treatment to the Services Engineer's drawings and specification. Coordinate actual appliance flow, pressure, hot-water duty, water quality and connection positions with the engineer and supplier before rough-in. Include isolator access, pipe supports, insulation, builder's work and hygienic sealing within the allocated main contract scope. System sizing and treatment selection are governed by the Services Engineer's design.

S10/120 Sinks and handwash basin

Appendix 2 supplies four SI_01 preparation sinks/taps, one SI_02 knee-operated handwash basin and one SI_03 dishwasher-entry sink with pre-rinse assembly. Main contractor to provide and connect hot/cold water, wastes and accessible isolation, verify support/backing and seal interfaces. Install the handwash basin at an agreed accessible height with suitable controlled mixed-water temperature and hands-free operation. Set outlet temperatures to the approved scald-risk and hygiene design, keeping stored/distributed hot water temperatures under the appropriate water-hygiene regime.

S10/130 Water protection and treatment interfaces

Refer to the Services Engineer's specification for fluid-category assessment, backflow protection, water temperatures, mixing controls, softening and filtration. Obtain manufacturer requirements for pre-rinse sprays, combi ovens, dishwasher and prover; coordinate them with the design before connection. Ensure treatment units, valves and discharge/air-gap arrangements remain accessible and clearly identified. Do not energise appliances using unsuitable or unflushed water supplies.

S10/140 Installation and tests

Flush and clean new pipework before connecting appliances; test pipework before concealment at the approved pressure and duration. Disinfect where required by the water-hygiene plan and provide test records. Commission mixing devices, pressure controls and treatment units and demonstrate leak-free operation at working conditions. Label valves and provide a flushing/use regime between completion and occupation. Coordinate final commissioning with the equipment supplier so its appliances are not damaged by debris or unsuitable water quality.

S50 and T10 Gas and heating alterations**S50/110 Gas services by Services Engineer**

Provide gas installation and alterations to the Services Engineer's drawings and specification. Coordinate selected LPG/gas appliance data with the engineer and supplier, including the 12 ranges, chargrill and bratt pan. Confirm gas type, pressure, actual input and connection requirements before installation. The Services Engineer's design governs capacity, regulators, routing, isolation, ventilation interlocks and safety controls. Include builder's work, access and final connections within the allocated scope.

S50/120 Competence and installation

Use installers appropriately registered and qualified for non-domestic gas works and appliance categories under the RGI scheme, and comply with I.S. 820 and applicable requirements. Provide accessible manual isolation to each appliance, correct pressure regulation, identified pipework, secure supports and protection from damage/heat. Use approved commercial flexible connectors and positive restraining devices for mobile cooking equipment where permitted by the design and manufacturer. Restraints must act before a hose is strained and be reconnectable without ambiguity.

S50/130 Gas safety interfaces

Install and test the fail-safe shut-off, ventilation proving, emergency stop, reset sequence and other gas safety controls required by the Services Engineer's specification and agreed cause-and-effect schedule. Coordinate the supplier's appliance controls and safety devices; do not bypass safety interlocks for commissioning. Demonstrate the required response to loss of airflow, power and emergency inputs jointly with the gas and ventilation specialists.

S50/140 Gas testing and certification

Test pipework integrity, purge safely and commission operating pressures and combustion with competent registered personnel. Test every valve, interlock, ventilation-failure input and emergency stop and verify appliance flame-failure devices through the responsible appliance specialist. Record readings, settings, gas type and conversion details and supply applicable completion certificates. Isolate unsafe retained appliances and seek instruction; do not recommission them solely because they operated before removal.

T10/110 Heating alterations

Relocate the radiators indicated on drawing 00 to coordinated positions that remain accessible for cleaning and do not conflict with tables or hygienic wall linings. Provide new brackets, pipe extensions, valves and supports as required, protect concealed pipework and allow for thermal movement. Pressure-test, flush and reinstate the affected system, balance emitters and demonstrate controls. Repair local decoration and seal pipe penetrations. Check the heating arrangement against the revised kitchen ventilation/heat gains with the services designer.

U10 Kitchen extraction and ventilation**U10/110 Ventilation by Services Engineer**

Provide the kitchen extraction, replacement air, canopies, ductwork, fans, controls, insulation and acoustic treatment required by the Services Engineer's drawings and specification. The replacement ventilation is main contract work and is not included in Appendix 2 equipment supply. Coordinate the RCP, 2700 mm main ceiling, structural fixings, actual appliance loads/positions and supplier clearances. The Services Engineer's documents govern design duties, airflows, discharge, fire treatment, noise and control requirements.

U10/120 Appliance and ventilation coordination

Obtain actual cooking/steam and heat-rejection data from the supplier and retained-equipment specialists and coordinate with the Services Engineer's ventilation design before ordering or fixing canopies. Maintain capture clearances and adequate replacement air under the engineer's design. Notify any selected-model change affecting extraction or room load and obtain instruction before proceeding. Do not treat a ventless appliance label as an exemption from coordination of heat and room ventilation.

U10/130 Canopies

Provide cleanable stainless steel canopies with sealed smooth interiors, grease collection, removable baffle filters and drainable collection trays suited to cooking duty. Provide steam/condensate collection where required for dishwashing and ovens. Coordinate canopy plan size, overhang, installation height, lighting and appliance service access with the selected models and ceiling level. Canopies must be independently supported from structure and not from ceiling grid or movable equipment. Include access for safe filter removal and cleaning.

U10/140 Ductwork and fire strategy

Provide airtight/grease-tight extract ductwork appropriate to the fire and grease risk with smooth internal surfaces and adequately spaced accessible cleaning doors. Determine fire-resisting duct/enclosure requirements through compartments with the fire designer; do not install an ordinary fire damper in grease ducting without a specifically assessed suitable solution. Provide fire-stopped penetrations and weatherproof external terminations. Route to an approved discharge location and keep maintenance access to every required duct section, fan and control component.

U10/150 Fan and replacement air interfaces

Install fans, attenuation, replacement-air and tempering equipment to the Services Engineer's design and specification. Coordinate access for cleaning, independent supports, isolation, vibration control and external termination/weathering with the architectural works. Protect adjacent occupied rooms and coordinate all penetrations, finishes and fire-stopping. Verify performance and noise by the tests required by the Services Engineer.

U10/160 Controls and safety

Provide labelled controls for the ventilation zones and interlocks with gas supply, emergency shutdown, fire alarm and any suppression system as established in an agreed cause-and-effect schedule. Confirm the required fire-event fan operation rather than assuming all fans stop. Arrange fan speed modulation so capture and combustion safety are maintained at every allowed operating setting. Emergency cooking shutdown must not unintentionally disable escape lighting, life safety systems or required refrigeration circuits.

U10/170 Testing and demonstration

Clean ductwork and install clean filters before commissioning. Measure and record air volumes, fan speeds, pressures, electrical loads and control settings. Demonstrate capture and containment with representative cooking and steam loads and the doors/air systems in normal operation; confirm there is no visible spill into the room. Verify adequate replacement air and test failed-extraction, failed-supply and emergency scenarios with the gas installer and equipment supplier. Provide balancing results, cleaning access drawings and routine filter/duct cleaning instructions.

V10 to W50 Electrical lighting fire alarm and ICT**V10/110 Electrical services by Services Engineer**

Provide electrical services to the Services Engineer's drawings and specification, coordinated with I.S. 10101 and the certified selected-equipment data. The engineer's design governs supply capacity, distribution, circuit sizing, fault protection, RCD arrangements, earthing and control requirements. Check actual appliance loads, phases and starting currents with the supplier before final connections. Include builder's work, service-spine interfaces, labels and the installation/verification certificates required by the electrical specification.

V10/120 Circuit and isolation interfaces

Coordinate circuits, local lockable isolation, sockets and dedicated connections with the Services Engineer's drawings and actual equipment models. Preserve working clearances to the MCC and distribution boards, maintain ventilation around enclosures and route services without obstructing removable panels. No appliance connection may be assumed suitable for a general socket unless confirmed by the engineer and supplier.

V20/110 Containment and accessories

Use corrosion-resistant containment suitable for the cleaning environment and keep exposed surfaces cleanable. Position sockets, isolators and junctions clear of splashing, hot surfaces, moving appliances and gas fittings, with IP ratings selected for actual exposure. Support cables independently of pipework; seal and bush metal openings. Bond exposed conductive parts as required by the electrical design. For stainless steel spines, use fixed protected wiring enclosures; removable magnetic skins must not be the sole barrier to live parts.

V20/120 Movable furniture

Coordinate TB_02 tables, 12 undercounter fridges and other castor-mounted equipment with flexible leads, connection lengths, cable management and the table supplier's under-mounted enclosures. Avoid trailing cables across aisles, pinched leads and extension strips hidden below sinks. Fix permanent outlets to stable construction and provide protected plug connections accessible for isolation. Define the maximum permitted movement and ensure gas restraints and electrical/water connections accommodate it safely; demonstrate cleaning positions with the equipment supplier.

V40/110 Lighting by Services Engineer

Provide luminaires, switching and associated wiring to the Services Engineer's drawings and specification. Coordinate hygienic cleanable fittings, ceiling cut-outs, independent support and protected diffusers with the ceiling system. Verify lighting performance at completed teaching/preparation work surfaces to the engineer's requirements; include test records. No alternative lighting layout or unverified illuminance criterion is introduced by this architectural specification.

V40/120 Emergency lighting by Services Engineer

Maintain existing escape lighting during works and provide alterations, signs, test facilities, identification and certification to the Services Engineer's drawings/specification and I.S. 3217 as applicable. Coordinate final routes and equipment positions and carry out the specified functional/duration tests. Provide updated records and demonstrate user test arrangements.

W40/110 Fire alarm by Services Engineer

Protect, relocate and alter fire alarm devices to the Services Engineer's drawings/specification and applicable I.S. 3218 requirements. Coordinate the revised ceiling, cooking steam/heat conditions and compatible existing system devices. Maintain the agreed temporary arrangements during isolations. Jointly verify all specified gas, ventilation and other cause-and-effect interfaces and provide updated device records and certification.

W50/110 Television CCTV and wireless access

Reinstall the retained TV, CCTV and WAP in positions agreed with CMETB, including suitable supports, power/data outlets and associated patching or cable extensions. Verify cable category, PoE/power requirements and network arrangements with the Institute ICT staff. Test picture, connectivity and wireless service after reinstatement. Protect credentials and personal data. No new station camera/recording system is established by the supplied drawings or Appendix 2; any such provision requires an issued separate design and scope.

V90/110 Electrical verification

Arrange inspection, testing and certification by a Safe Electric registered electrical contractor for the applicable works. Provide test schedules, distribution circuit charts, protective-device details and as-built cable/containment layouts. Check polarity, protective conductor continuity, insulation, disconnection and RCD operation as required; perform functional testing of all controls and emergency switching. Coordinate energisation with the equipment supplier and do not energise an appliance until its connection and commissioning readiness are confirmed.

A37 Integrated commissioning and completion**A37/210 Commissioning plan**

Prepare one integrated plan covering the main contractor, services subcontractors, cold-store specialist, retained-equipment specialists, separately appointed catering supplier, CMETB and the Employer's Representative. Identify each asset, prerequisites, responsible person, witness point, method, acceptance value and certificate. Set a readiness review before equipment delivery and another before live gas/heat tests. Commissioning attendance and making good interfaces are included main contract obligations; supplier-specific product certification remains with that supplier.

A37/220 Readiness for equipment

Complete wet trades, secure service points, floor curing and builders' cleaning before equipment delivery. Verify delivery routes, doorway dimensions, lifting/handling and agreed unloading arrangements. Record receipt and any damage with the responsible supplier; agree custody and insurance under the respective contracts. Provide labelled tested supplies, suitable ventilation, drainage, isolators and completed hygienic interfaces. Maintain a list of missing data/defects and prohibit unsafe operation until rectified.

A37/230 Final connections

Complete fixed services and final physical appliance connections through the appropriately qualified main contractor trades, coordinated with the equipment supplier and Information Pack Appendix B. Obtain the supplier's approved connection details, proprietary connector requirements and confirmation that service conditions are ready. The supplier shall undertake authorised commissioning and retain authority over warranty validation of the new appliances. Where a manufacturer requires an authorised specialist to make a particular connection, arrange that connection with the supplier and provide access/attendance. Do not modify new equipment, override controls or start it without supplier agreement. Record the agreed allocation and obtain signed supplier commissioning/warranty records.

A37/240 Retained equipment

Main contractor to arrange reinstallation, service checks, final connections and functional commissioning of retained equipment through competent specialists. Verify retained combinations of gas/electric supply, extraction, oven water treatment, drains, supports and clearances in their new locations. Record unsafe or defective equipment and refer to CMETB before repairs outside the agreed scope. Hand over records distinguishing retained appliance condition from defects introduced during relocation.

A37/250 Integrated live tests

Carry out integrated commissioning to the Services Engineer's requirements and one coordinated test plan agreed with the supplier, refrigeration and retained-equipment specialists. Demonstrate representative simultaneous cooking/teaching and dishwashing operation, effective capture/air balance, service pressures, electrical/gas performance and drainage. Jointly challenge the specified ventilation-failure, emergency stop, fire interface, power-failure/restart and cold-store safety functions. Use calibrated instruments, record readings and settings against acceptance criteria and obtain each specialist's sign-off. Rectify failures and repeat affected tests. Safe operation and traceable records are required before handover; supplier appliance commissioning does not replace building-service verification.

A37/260 Cleaning and instruction

Remove protective films, adhesive residues, swarf, grease and building dust; clean/disinfect food-area surfaces with compatible products and rinse as instructed. Clean inside accessible service enclosures and remove all construction waste. Provide practical staff training covering start/stop sequence, emergency actions, moving equipment for cleaning, gas restraints, cold storage logging, floor cleaning and routine maintenance. Arrange equipment supplier training alongside main contractor systems training and record attendance and topics.

A37/270 Completion documentation

Provide indexed digital O and M manuals and the agreed hard-copy set before handover, including architectural and services as-builts, labelled valve/circuit schedules, equipment asset/serial records, doorset and fire-stopping installation records, electrical/gas certificates, ventilation balancing, refrigeration temperature logs and calibration, control cause-and-effect records, cleaning instructions, warranties and emergency contacts. Obtain new-equipment commissioning and warranty records from the supplier. Provide residual risks and maintenance access information to Ronan Fitzpatrick as PSDP for the safety file. No BCMS submission or Assigned Certifier service is included; installation, safety and performance records remain required.

A37/280 Outstanding supplier work and contract completion

Provide evidence that all required work and tests within the main contract scope are complete and identify outstanding separate supplier work transparently. The Employer's Representative determines substantial completion under PW-CF6. Any failure or delay by a separately appointed contractor is addressed through the Contract's notice and time/compensation provisions; this specification does not impose an unlimited supplier-delay risk on the main contractor. Agree responsibility for safe temporary isolation, protection and later commissioning visits where a separate delivery is delayed.

Technical references

Use the relevant licensed standards and the editions required by the issued contract and Services Engineer's documents. References to European Standards mean their Irish adoption where applicable. Follow the selected manufacturers' installation instructions and approved system details. The following schedule provides the main technical references for this specification.

Reference	Application
PW-CF6 and FTS6	Contract form and Tender and Schedule; published versions checked 16 October 2026.
Irish Building Regulations and Technical Guidance Documents	Relevant Parts including B fire safety, D materials/workmanship, F ventilation, H drainage, M access and use; applicability and approvals to be confirmed by the design team.
Safety Health and Welfare at Work legislation	2005 Act; Construction Regulations 2013 as amended; General Application Regulations as applicable.
Regulation EC 852/2004	Food premises hygiene including cleanability of floors, walls, ceilings, services and ventilation.
I.S. 10101:2020+A1:2024/AC2:2025	Electrical installation design, erection and verification.
I.S. 820	Non-domestic gas installation design and testing, with appropriate RGI registration for work categories.
I.S. 3218:2024 and I.S. 3217:2023	Fire detection/alarm and emergency lighting respectively.
Relevant I.S. EN 16282 series	Commercial kitchen ventilation equipment and associated performance design.
I.S. EN 378 and EU Regulation 2024/573	Refrigeration safety/environment and applicable fluorinated greenhouse gas restrictions.
I.S. EN 1717 and relevant water/drainage standards	Protection of potable water; coordinated water installation and gravity drainage design.
I.S. EN 13501 and appropriate fire test evidence	Reaction/resistance to fire classification of materials and assemblies.
I.S. EN 13845 and appropriate slip test evidence	Safety resilient flooring and in-use slip assessment.
I.S. EN 12464-1	Lighting for indoor work tasks and teaching/preparation use.