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THERMOSTATIC MIXING VALVES SCHEDULE

General Notes: Thermostatic mixing valves comply with BS7942:2000 'Thermostatic Mixing Valves for Use in Care Establishments'. They shall be approved under the TMV3 scheme. TMVs shall be bronze finish and shall be complete with integrated isolating valves on the hot and cold water supplies.

Location	Ref	Manufacturer / Supplier	Type/Model	Ref.	To be supplied with
WHBs, Sinks & Shower	TMV	Horne	H15-11B 1/2"	Refer to drawing 53-00	TMV3: Check valves flow regulator full bore strainers (removable for cleaning without breaking any pipe connections) swivel inlet connections, compression fittings for 15mm copper pipe in bronze finish.
Contact List					
Forde Hydrosafe Ireland Limited		Unit W3D Tougher Industrial Estate, Ladytown, Naas, Co. Kildare, W91 E3E5			Ph. 045 446 772

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GAS SAFETY SYSTEMS SCHEDULE

Gas Pressure Proving Systems

Location	Ref	Item	Manufacture/ Supplier	Model	To be supplied with	Specification
Catering Room	GPP-01	Gas Pressure Proving Panel	Medem	GPPS-evo	2 No CM2M-K Current Monitors, Secondary Lockstop and CO sensor	Refer to technical spec. and drgs
Catering Room	GPPV-01	Gas Pressure Proving Valve	Medem	Dependant upon auxiliary output power of chosen gas detection panel		Gas Pressure-Proving Valve comprising Dirt Trap, Main Gas Solenoid Valve; By-Pass Solenoid Valve, By-Pass Orifice and Pressure Switch 230 V supply. The valve will be controlled by a switch box comprising of a key-operated main switch, white 'power-on' indicator light, green gas test button, green 'gas on; indicator light and red emergency push button lockstop and ventilation interface.
Catering Room	GPP-02	Gas Pressure Proving Panel	Medem	GPPS-evo	2 No CM2M-K Current Monitors, Secondary Lockstop and CO sensor	Refer to technical spec. and drgs
Catering Room	GPPV-02	Gas Pressure Proving Valve	Medem	Dependant upon auxiliary output power of chosen gas detection panel		Gas Pressure-Proving Valve comprising Dirt Trap, Main Gas Solenoid Valve; By-Pass Solenoid Valve, By-Pass Orifice and Pressure Switch 230 V supply. The valve will be controlled by a switch box comprising of a key-operated main switch, white 'power-on' indicator light, green gas test button, green 'gas on; indicator light and red emergency push button lockstop and ventilation interface.
Contact List						
Modern Plant Limited		Unit G8, Block G, Calmount Business Park, Ballymount, Dublin, D12 NH01				Ph. 01 461 4300

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GAS SAFETY SYSTEMS SCHEDULE

Gas Detection Systems

Manufacture/ Supplier	Ref	Model	Manufacture/ Supplier		To be supplied with	Specification
Ranges Plantroom	GDP-01	Gas Detection Panel	Medem	AGDS-2em V2	1 No. low voltage gas sniffers for the detection of LPG Gas and 1 No CO sensor	Refer to technical spec. and drgs
Catering Plantroom	GSV-01	Gas Slamshut Valve	Medem	Dependant upon auxiliary output power of chosen gas detection panel		Gas slam shut valve to be supplied from gas detection panel. When it is de-energised the valve shall be sealed closed. When the coil of the valve is powered up again the valve shall open immediately. The valves are Class "A" BS EN161:2002 Approved and meet the 90/396/EEC - 73/23/EEC - 89/336/EEC regulations and hold a CE EC-87/07/009 certificate.
Contact List						
Modern Plant Limited		Unit G8, Block G, Calmount Business Park, Ballymount, Dublin, D12 NH01				Ph. 01 461 4300

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BOILER SCHEDULE

General Note: All Gas Boilers to have a minimum 98.1% efficiency

Location	Ref.	Item	Manufacturer	Model	Model Ref	Total Output (kW)	Efficiency	To Be Supplied with
Plant Room	B-01	Gas Fired Boiler	Remeha	Quinta	Ace 115	103.9	98.1%	flue, low loss header, primary pump and controller and any other items deemed necessary to complete the installation.
Contact List								
Eurogas		Southern Cross Business Park, Unit 38 Boghall Rd, Ballywaltrim, Bray, Co. Wicklow, A98 NP48					Ph. 01 286 8244	

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PUMP SCHEDULE								
General Note: All Pumps to be in accordance with the EU ErP Directive, and must have an energy efficiency index (EEI) of no more than 0.27								
Location	Ref.	Function	Manufacturer	Type	Flow Rate (kg/s)	Pressure (Kpa)	Supply	Model Reference
Catering Plant Room	P-02	Heating Circuit 1	WILO	Duty/Standby	1.28	80	230/1/50	Stratos MAXO 40/0,5-12 PN6/10
Contact List								
Wilo Limited		Unit A14, Calmount Park, Calmount Avenue, Dublin 12, D12 E395.						Ph. 01 426 0000

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HEATER BATTERY SCHEDULE									
Location	Ref.	Water Side				Air Side			Comments
		Inlet Temp	Outlet Temp	Pressure	Input	Air On Temp	Air Off Temp	Pressure	
Catering Room	HB-0,01	80°C	60°C	0.5kPA	40kW	-3°C	10°C	0.5kPA	Unit to be supplied complete duct connectors
Catering Room	HB-0,02	80°C	60°C	0.5kPA	10kW	-3°C	16°C	0.5kPA	Unit to be supplied complete duct connectors
Catering Room	HB-0,03	80°C	60°C	0.5kPA	52kW	-3°C	10°C	0.5kPA	Unit to be supplied complete duct connectors
Contact List									
Advanced Technical Products		Unit 219, Block C, Blanchardstown Corporate Park 2, Ballycoolin, Dublin 15.							Ph. 01 885 3792

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RADIANT PANEL SCHEDULE

General Notes: All radiators shall be complete with recessed air vents and concealed wall brackets. Radiators shall be mounted at a minimum of 150mm above floor level. Chrome plated clips shall be provided around pipes penetrating floors and walls.

Location	Ref.	Type	Manufacturer	Panel Width (mm)	Max Panel Length (mm)	Output (ΔT 55) Watts	RAL Colours	Controls & Accessories
Catering Room	RP-0.01	ZFP	Versatile	600	2500	900	TBC	VSRK, LS Valves and Hanging Chains
Catering Room	RP-0.02	ZFP	Versatile	600	2500	900	TBC	VSRK, LS Valves and Hanging Chains
Catering Room	RP-0.03	ZFP	Versatile	600	2500	900	TBC	VSRK, LS Valves and Hanging Chains
Catering Room	RP-0.04	ZFP	Versatile	600	2500	900	TBC	VSRK, LS Valves and Hanging Chains
Contact List								
Versatile Group		Beechmount Home Park, Navan, Co. Meath, C15 WR60, Ireland					Ph. + 353 (0)46 902 9444	

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FAN SCHEDULE

General Note: All Fans to be in accordance with the EU ErP Directive, and must have an specific fan power (SFP) of no more than 0.3 (W/(l/s). Kitchen fans to have an SFP of 0.5 (W/(l/s).

Location	Refs	Type	Manufacturer	Flow Rate	Controls	Accessories
Chefs Area Extract	EF-0.01	Inline	Elta	3.67m³/s @ 250Pa	Variable Speed Fan with Controller in Kitchen Area at Chefs Table	Inline Extract fan suitable for high temperatures complete with weather proof housing, mounts and all other items deemed necessary to complete the installation
Dishwash Extract	EF.0.02	Inline	Elta	0.54m³/s @ 250Pa	Variable Speed Fan with Controller in Kitchen Area at Chefs Table	Inline Extract fan suitable for high temperatures complete with weather proof housing, mounts and all other items deemed necessary to complete the installation
Students Area Extract	EF0.03	Inline	Elta	2.88m³/s @ 250Pa	Variable Speed Fan with Controller in Kitchen Area at Chefs Table	Inline Extract fan suitable for high temperatures complete with weather proof housing, mounts and all other items deemed necessary to complete the installation
Chefs Area Supply	SF-0.01	Inline	Elta	2.75m³/s @ 250Pa	Variable Speed Fan with Controller in Kitchen Area at Chefs Table	Inline fan complete with mounts and all other items deemed necessary to complete the installation
Dishwash Supply	SF-0.02	Inline	Elta	0.4m³/s @ 250Pa	Variable Speed Fan with Controller in Kitchen Area at Chefs Table	Inline fan complete with mounts and all other items deemed necessary to complete the installation
Students Area Supply	SF-0.03	Inline	Elta	2.16m³/s @ 250Pa	Variable Speed Fan with Controller in Kitchen Area at Chefs Table	Inline fan complete with mounts and all other items deemed necessary to complete the installation

Contact List

Elta Ireland	Unit 3, Airton Business Park, Airton Road, Tallaght, Dublin 24	Ph. 01 456 8200
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SUPPLY GRILLES SCHEDULE

Location	Refs	Type	Manufacturer	Flow Rate (m ³ /s)	Max Face Velocity (m/s)	Max Pressure Drop (Pa)	Accessories/Comments
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General Note: All grilles to be finished in a RAL colour to Architects specification

Dishwash	SG-0.01	Swirl	Brofer	0.42	2	25	Plenum Box / OB Damper
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Contact List

Elta Ireland	Unit 3, Airton Business Park, Airton Road, Tallaght, Dublin 24					Ph. 01 456 8200	
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KITCHEN CANOPY SCHEDULE

Location	Refs	Type	Manufacturer	Flow Rate (m³/s)	Size (length x depth)	Air Supply	Accessories/Comments
Dishwash	CAN-01	Wall	Novameta	0.54	900 x 900mm	Air jet system	complete with Ansul Fire Supression System
Cooking Run 01	CAN-02	Wall	Novameta	1.2	2600 x 1400mm	Air jet system	complete with Ansul Fire Supression System
Chefs Table	CAN-03	Island	Novameta	0.83	1400 x 2400mm	Air jet system	complete with Ansul Fire Supression System
Cooking Run 02	CAN-04	Wall	Novameta	1.62	2900 x 1200mm	Air jet system	complete with Ansul Fire Supression System
Students Table	CAN-05	Wall	Novameta	0.54	2200 x 1200mm	Air jet system	complete with Ansul Fire Supression System
Students Table	CAN-06	Wall	Novameta	0.54	2100 x 1200mm	Air jet system	complete with Ansul Fire Supression System
Students Table	CAN-07	Wall	Novameta	0.54	2200 x 1200mm	Air jet system	complete with Ansul Fire Supression System
Students Table	CAN-08	Wall	Novameta	0.54	2200 x 1200mm	Air jet system	complete with Ansul Fire Supression System
Students Table	CAN-09	Wall	Novameta	0.81	3300 x 1200mm	Air jet system	complete with Ansul Fire Supression System

Contact List

KBR Foodservice Equipment Ltd	Unit 6. Block 1, Merrymeeting, Broomhall Business Park, Co. Wicklow, A67 ED86	Ph. 01 291 6261
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EXTERNAL LOUVRES SCHEDULE

General Note: External louvres shall be suitable as to prevent the ingress of rain, snow, leaves and animals. They shall be of anodised or polyester-painted aluminium design and come with mounting frame for easy installation (RAL colour to be confirmed by Architect). Spacing shall be such as to prevent horizontal vision, the free area of louvres being to the Engineer's satisfaction with 15 mm square mesh galvanised after manufacture to form a wire bird screen shall be fixed inside the louvres with suitable access for easy cleaning.

Location/System	Refs	No off	Type	Manufacturer	Volume Flow Rate (m³/s)	Max Face Velocity (m/s)	Max Pressure Drop (Pa)	Accessories
Dishwash Extract	EL-0.01	1	EWL	Brofer	0.540	2	25	complete with Insect Mesh and Bird Screen
Dishwash Supply	EL-0.02	1	EWL	Brofer	0.400	2	25	complete with Insect Mesh and Bird Screen
Student Supply Air	EL-0.03	1	EWL	Brofer	2.160	2	25	complete with Insect Mesh and Bird Screen
Chefs Area Supply	EL-0.04	1	EWL	Brofer	2.750	2	25	complete with Insect Mesh and Bird Screen

CONTACT LIST

Fantech	Unit 1C Cookstown Industrial Estate, Tallaght, Dublin 24	Ph. 01 452 3211
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