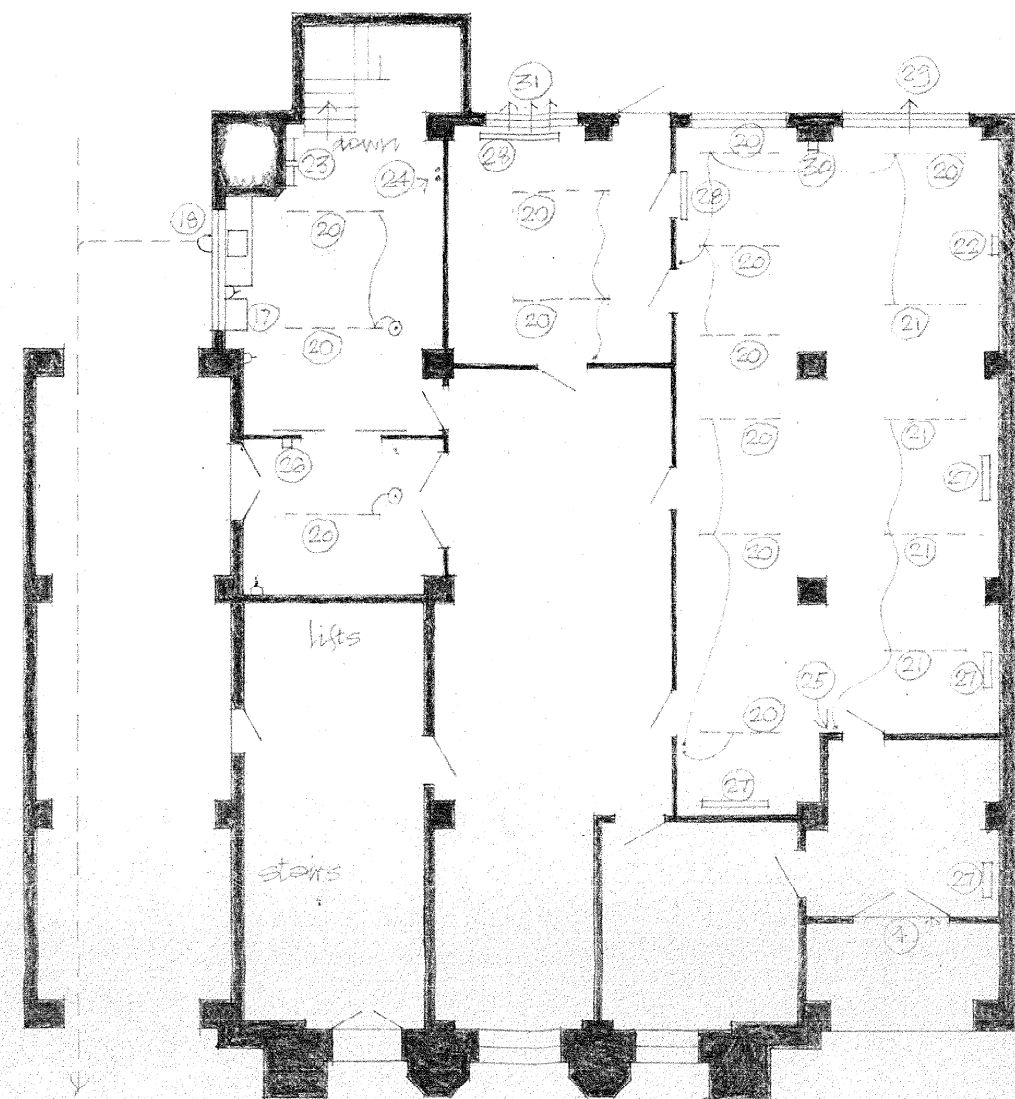


Legend

- ① demolish solid lower part of wall; leave existing borrowed lights & support by light beam
- ② door fixed shut
- ③ rehang & reswing door
- ④ ply screen
- ⑤ remove ply; rehang & reswing doors
- ⑥ move sliding doors to other side of wall
- ⑦ servery
- ⑧ table or bench
- ⑨ pot wash

- ⑩ dishwasher-sutiser
- ⑪ cooking equipment
- ⑫ dough mixer
- ⑬ bread rack
- ⑭ deli-frig
- ⑮ refrigerator
- ⑯ possible refrigerator
- ⑰ existing wash basin
- ⑱ existing gully trap
- ⑲ grease trap (surface mounted?)
- ⑳ light
- ㉑ light to be lowered
- ㉒ sub-board serving multiple moveable power sockets

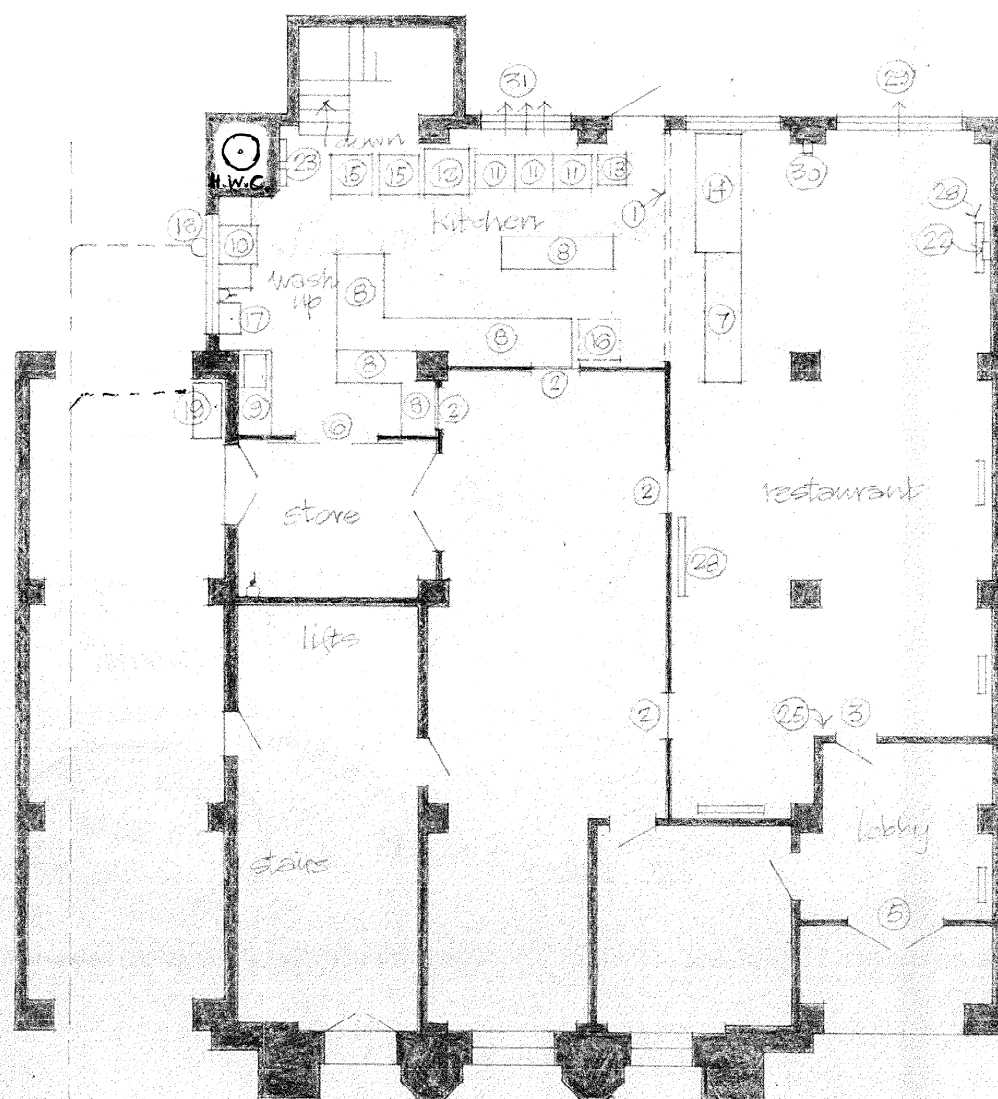
- ㉓ sub-boards
- ㉔ riser from basement serving multiple moveable power sockets
- ㉕ 2 fixed power sockets
- ㉖ fire alarm
- ㉗ radiator to remain
- ㉘ radiator to be moved
- ㉙ vent over (existing)
- ㉚ vent control (existing)
- ㉛ triple exhaust fans (existing)



Existing Plan (based on rough survey)

ZOE'S CAFÉ

Ground Floor, 21-23 Cambridge Terrace, Wellington.



Proposed Plan

Scale 1:100

26 February 1991



General:

Carry out all work to relevant NZ Standards. Demolish one timber wall and the other up to door height. Remove continuous timber dado which covers middle of N. wall of restaurant.

Make good skirtings etc where walls removed & where necessary.

Store removed borrowed lights, doors, sinkbaths etc in basement.

Plaster:

Make good where walls removed & where necessary. Make good in plaster where marble broken away.

Pumbing, Gas, Heating, Ventilating:

Cold water to dishwasher, potwash & servery; hot water to dishwasher & potwash; wastes etc to dishwasher & potwash, running to grease trap.

Construct vent hood over cooking equipment; lead trunk upwards & widen out to discharge through triple exhaust fans.

Gas as required to cooking equipment.

Electrics:

Move light switch on demolished wall to convenient & economical place.

Move fire alarm to convenient & economical place.

Existing multiple moveable power sockets are not shown; there are 32 in restaurant. Leave, including trunking & cabling, as far as possible.

More risers on demolished wall previously serving multiple moveable power sockets.

Provide power sockets for 3 refrigerators, dough mixer, cooking equipment as required, deli-frig, & servery; 4 shall be heavy-duty.

Check that existing power socket is adequate for dishwasher.

Provide 4 spare power sockets, 2 on E. wall of kitchen.

Retain & re-use all lights; lower high lights to standard height on existing chains; re-lamp in warm-coloured tubes in restaurant.

Put vent at W. end of restaurant in working order.

Put triple exhaust fans in working order & provide cupboard.

Flooring:

Patch lobby, restaurant & store lin. with pvc sheet where walls removed & elsewhere where necessary.

In kitchen & washup, lay foam-backed sheet vinyl with welded joints.