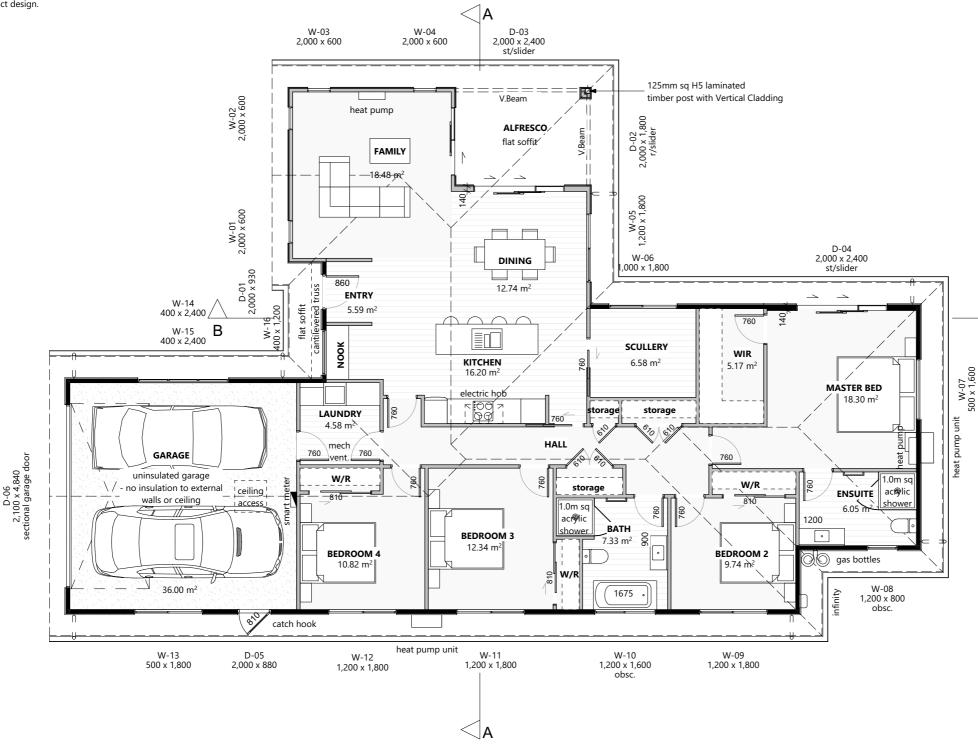
Note:

- Kitchen layout diagramatic and only to be used for drainage reference, refer to kitchen plans for exact design



Cautionary Notes:

Always cross reference the foundation plan with the framing plan prior to

Joinery sizes shown are box sizes & are preliminary only.

Site measure and confirm all joinery sizes, reporting to designer any changes, PRIOR to ordering joinery. No liability shall be held by designer for incorrect supply of joinery.

Refer to all written dimensions, DO NOT scale off drawings.

Construction Notes:

Electric cooking with vented r/hood.

Gas hotwater

Ensure gas appliance installation complies to AS/NZS 5601:2013.

Polybutylene water supply pipes.

Hot water supply pipes shall be thermally insulated to comply with H1/AS1 5.0 The delivered hot water temperature at any sanitary fixture used for personal hygiene shall not exceed 55°C

Gas bottles: 2/1250high x 375ø bottles to be mounted on conc. base & secured with seismic restraints (chains or fixed brackets) 1000mm from door, drain or air vent, 1500mm from any point of ignition, min 150mm below an opening window.

(gas fitter to confirm)

Gas water heater: 300mm from any opening door or window, 75mm from down pipes, 500mm fuse or electric box, 1500mm from gas bottles, 300mm from wall or corner, 1500mm from ground. B from wall of collect, (gas fitter to confirm)

Tapered edge joints in ceilings

To reduce the risk of cracks caused by substrate movement, back-blocking of tapered edge joints is required in the following situations.

• When timber battens have been used:

Any area containing 3 or more tapered joints

· When steel battens have been used

Any area containing 6 or more tapered joints

Please confirm layout & fittings of kitchen & bathrooms etc before foundation commences

Separation between electric hob and the Gib lined wall

Cut out for hob: min. 55mm from back of bench top

Overhead clearances: not less than 650mm from hob surface to range hood Side clearances: Where dimension to any vertical combustible surface is less

than 150 mm, surface shall be protected to a min. height of 150 mm above hob for full dimension (width or depth) of cooking surface area.

Protection of combustible surfaces: 5mm thick ceramic tiles or graphic glass suitable to protect 10mm Gib board.

G3/AS1

1.1.3 Food preparation surfaces shall be easily maintained in a hygienic condition. Stainless steel, decorative high pressure laminate, and tiles are examples of suitable materials for these surfaces.

1.6 Wall linings

Wall linings adjacent to appliances and facilities shall have surfaces that can be easily maintained in a hygienic condition. Stainless steel, decorative high pressure laminate, tiles, wallboards with painted or applied impervious coatings or films, are examples of suitable materials for these surfaces.





Note:

FLOOR FINISHES:

Carpet

Master Bedroom

Bedroom 2

Bedroom 3

Bedroom 4

Storages

Vinyl

Ensuite Fntrv

Dining

Nook

Kitchen

Scullery Laundry

Concrete

JH V. Oblique - 300 JH Linea Weatherboard

Garage

2420 stud ht. throughout

FLOOR AREAS: o/frame area = 200.39 m²

CLADDING KEY:

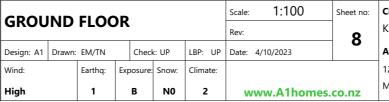
W/Rs & WIR

Family

Hall

DO NOT scale off drawings. Cross reference all drawings. Any discrepancies MUST be clarified with the designer immediately before commencing works or ordering. NO construction or site works are to commence until Building Consent becomes unconditional.

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Job no: **NL100**

