

Restaurant

General: All technical data are guidelines! The exact sizes are to be determined individually according to the number of persons, national-specific requirements and individually used production equipment.

Technical connection requirements (Guidelines)				Hints
Air volumes	Supply air volume	7000 - 8500	m³/h	<p>Volume flow depends on the number and type of kitchen appliances and number of persons</p> <p>May require exhaust air treatment</p>
	Exhaust air volume	3500 - 4500	m³/h	
	Kitchen exhaust air	3500 - 4500	m³/h	
Electrical connection	Power supply		78 KW	<p>Without installation of an air conditioner or conditioned supply air from the center</p> <p>With installation of an air conditioner</p>
	Power supply		100 KW	
	Fuse system capacity	3 x	125 A	<p>Without installation of an air conditioner or conditioned supply air from the center</p> <p>With installation of an air conditioner</p>
	Fuse system capacity	3 x	160 A	
Sanitary	Drinking water connection	DN	25	<p>Floor inlets according to specification of NORDSEE completely in stainless steel.</p>
	Sewage connection	DN	100	
	Fat sewage connection	DN	100	
Grease trap	Size grease trap	NS	5,5 - 7	<p>Size depends on operating hours and food portions per day or on the number and type of furnishings</p> <p>May modify in each state</p>
Heating	for ventilation		55 - 75 kW	<p>If no conditioned supply air is available (e.g. city facilities)</p> <p>Considering the installation of heat recovery</p> <p>If the shop front borders on the outside area and a door air curtain system is required</p>
	for door air curtain		20 kW	
Refrigeration	Outdoor exhibition area		3 m²	<p>Refrigeration systems with compressors above the cold storage cell and outdoor capacities. Otherwise a separately controlled ventilation with 5,000 m³/h is required</p> <p>Maximal distance between outdoor installation and rental space</p>
	Length of the route		35 m	