

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

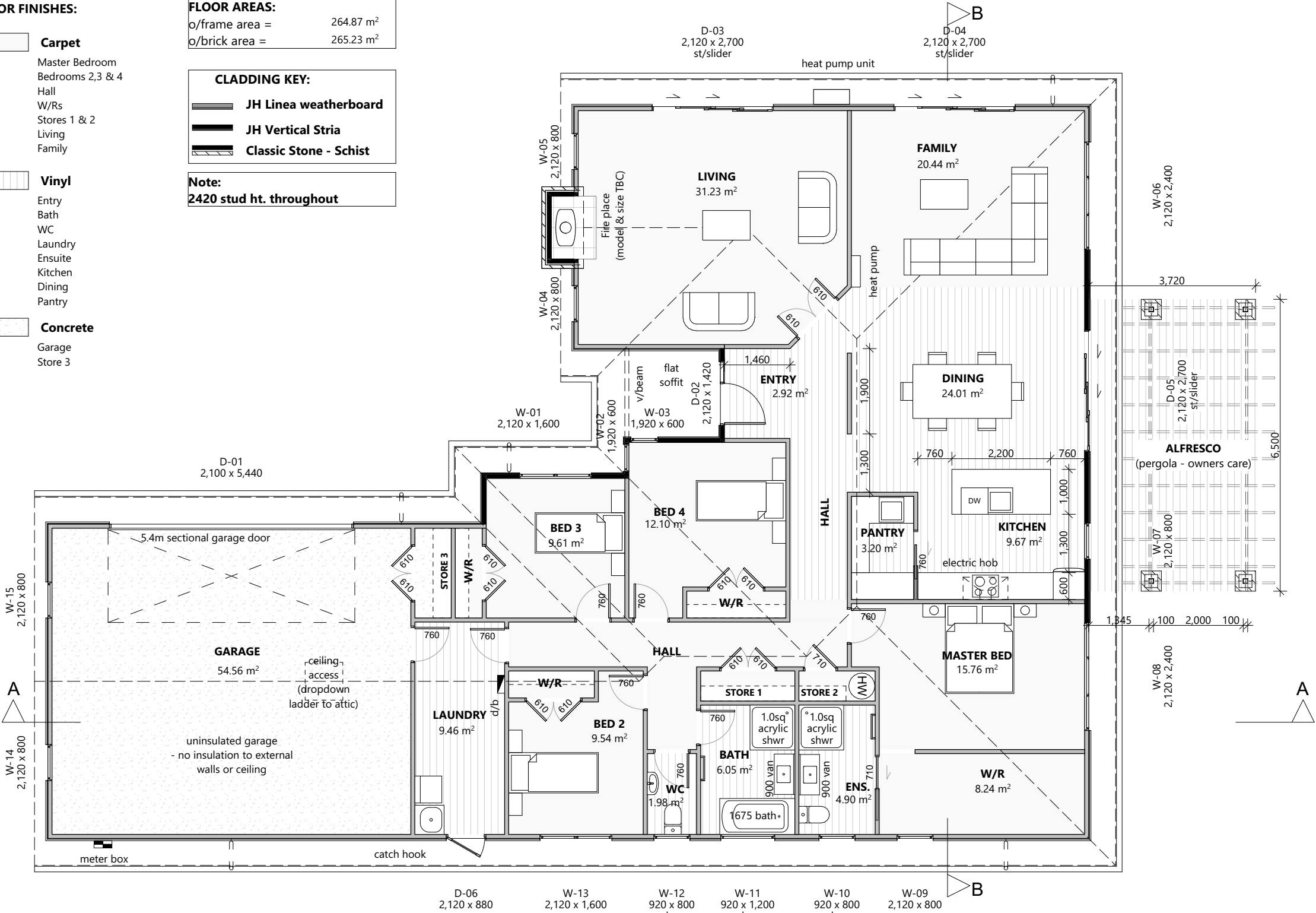
FLOOR FINISHES:

- Carpet**  
Master Bedroom  
Bedrooms 2,3 & 4  
Hall  
W/Rs  
Stores 1 & 2  
Living  
Family
- Vinyl**  
Entry  
Bath  
WC  
Laundry  
Ensuite  
Kitchen  
Dining  
Pantry
- Concrete**  
Garage  
Store 3

**FLOOR AREAS:**  
o/frame area = 264.87 m<sup>2</sup>  
o/brick area = 265.23 m<sup>2</sup>

- CLADDING KEY:**
- JH Linea weatherboard**
- JH Vertical Stria**
- Classic Stone - Schist**

**Note:**  
**2420 stud ht. throughout**



**Cautionary Notes:**  
Always cross reference the foundation plan with the framing plan prior to setting out  
  
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 hobs with vented r/hood.  
Polybutylene water supply pipes.  
Hot water supply pipes shall be thermally insulated to comply with H1/AS1 5.0  
Mains pressure 180L HWC with tempering valve & seismic restraint in accordance with NZBC: 2004 section G12.  
The delivered hot water temperature at any sanitary fixture used for personal hygiene shall not exceed 55°C

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 is 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.

**Rigid wall underlays shall (required in Extra High wind zones):**  
a) Be minimum 7 mm H3 plywood  
b) Be installed with sheet edges fixed over solid framing  
c) Be over-fixed with a flexible wall underlay  
d) Have flexible flashing tape folded into opening reveals  
e) Have cavity battens at maximum 600 mm centres  
f) Be finish flushed with underside of bottom plate or bearer.

**INSTALL IN STRICT ACCORDANCE WITH MANUFACTURERS SPECIFICATIONS AND INSTALLATION MANUALS - INCASE OF DISCREPANCIES MANUFACTURERS DOCUMENTS ARE TO TAKE PRECEDENCE.**

