

TECHNICALLY SPEAKING

KEY DATES

CONTRACT SIGNED:	October 2007
KEEL LAYING:	2 July 2009
FLOAT OUT:	5 January 2010
SEA TRIALS:	August and September 2010
NAMING CEREMONY:	11 October 2010
MAIDEN VOYAGE:	12 October 2010 - 13-night Atlantic Isles voyage

VITAL STATISTICS

TONNAGES

Gross: 90,900 grt

LENGTHS

Overall: 964.5 feet (294.0 metres)

BEAM: 106 feet (32.25 metres)

BEAM AT BRIDGE WINGS: 36.8 metres

DRAFT: 26.2 feet (8.0 metres)

Queen Elizabeth is the second largest Cunarder ever built.

HEIGHTS

Keel to Funnel: 64.6 metres (to the top of the funnel light mast)

Above waterline: 56.6 metres

GENERAL

BUILT BY: Fincantieri Cantieri Navali SpA Monfalcone Shipyard (near Trieste).

PORT OF REGISTRY: Southampton

SIGNAL LETTERS: GBTT (the same as **QE2**)

SHIPYARD HULL NUMBER: 6187

CLASSIFICATION SOCIETY: Lloyd's Register +100A1 Passenger Ship

GUEST CAPACITY:

Lower berth 2,092

Space Ratio 44

NATIONALITY OF OFFICERS: Mainly British

NATIONALITY OF CREW: International

DECKS:

Total 16

Guest 12

ITINERARIES: World Cruise
Liner Voyages
Exotic Voyages
European voyages from Southampton
Transatlantic Crossings

MECHANICALLY SPEAKING...

Diesel Engines: Six Mak M43C diesel engines

Pods: Two ABB pods

Thrusters: Three Fincantieri Riva Trigoso Thrusters

Speed:**Normal cruising speed:** 21.7 knots**Maximum speed:** 23.7 knots**Stabilisers:** A pair of Fincantieri Riva Trigoso**Anchors:** Two anchors (and a spare)**HOTEL FACTS AND CONSUMPTION STATISTICS****Annual Consumption Figures**

Tea bags	954,681 Bags
Coffee	59,060 lbs.
Eggs	1,528,707 each fresh eggs and 121,137 lbs. scrambled
Breakfast Cereal	371,955 Packs or 34,871 lbs
Smoked Salmon	12,940 lbs.
Fruit Juice	3,691,009 ounces
Potatoes	440,310 lbs.
Tooth Picks	141,600 each

Yearly...

Wine and Champagne:	351,900 bottles
Champagne / Sparkling:	119,400 bottles
Red Wine:	109,000 bottles
White Wine:	119,600 bottles
Dessert Wine:	3,900 bottles