

SCHEDULE OF CATERING EQUIPMENT

1. BAR COUNTER WITH FLAPGATE	34. WORKBENCH, PART VOID UNDER FOR ITEM 44
2. WALL STORAGE SHELVING	35. L-SHAPED INLET DISHWASH TABLE WITH INSET SINK, WASTE UNIT AND SPRAY ARM
3. WORKBENCH WITH INSET SINK	36. HOSE UNIT
4. EXISTING UPRIGHT REFRIGERATOR (FROM GLASGOW ENTRESOL SITE)	37. CORNER-POWERED ROLLER DISHWASH TABLING
5. WINE RACK	38. 11 OFF FOUR TIER STORAGE RACKS
6. WINE RACK	39. OMITTED
7. FOUR TIER STORAGE RACK	40. EXISTING TWO DOOR ELECTROLUX REFRIGERATED CABINET (FROM GLASGOW ENTRESOL SITE)
8. WORKBENCH, VOID UNDER	41. OMITTED
9. WALL STORAGE SHELVING	42. ROLLER DISHWASH OUTLET TABLING
10. WORKBENCH WITH INSET SINK	43. DUMP SHELVING
11. WALL STORAGE SHELVING	44. 6 OFF WASTE BINS (BY CLIENT)
12. TROLLEY (BY CLIENT)	45. RACK TYPE DISHWASHER
13. WALK IN BLAST CHILLER	46. OMITTED
14. WALK IN COLDROOM	47. OMITTED
15. SERVICES DISTRIBUTION SPINE	48. OMITTED
16. 40 GRID COMBINATION STEAMING OVEN	49. OMITTED
17. INFILL BENCH	50. EXISTING DOUBLE BOWL DOUBLE DRAINER SINK UNIT (FROM GLASGOW ENTRESOL SITE)
18. 40 GRID COMBINATION STEAMING OVEN	51. WORKBENCH
19. SALMANDER GRILL	52. 2 OFF WASH HAND BASINS
20. 2 OFF INFILL BENCHES	53. EXISTING FOOD PROCESSOR (FROM HORWOOD SITE)
21. COOKING EXTRACTION CANOPY	54. SLICER
22. TWIN PAN DEEP FAT FRYER	55. 2 OFF WALL STORAGE SHELVING
23. EXISTING 20 BURNER OVEN RANGE (FROM GLASGOW ENTRESOL SITE)	56. OMITTED
24. CHARGILL	57. MILK PAK (BY CLIENT)
25. EXISTING DOUBLE BOWL SINK UNIT (FROM HORWOOD SITE)	58. WATER BOILER (BY CLIENT)
26. OMITTED	59. COFFEE MACHINE (BY CLIENT)
27. WALL STORAGE SHELVING	60. 2 OFF TWO DOOR REFRIGERATED COUNTERS
28. POT DUMP BENCH PART VOID UNDER FOR ITEM 44	61. OMITTED
29. 2 OFF MOBILE PASS THROUGH HOT/COOLBOARDS WITH HEATED GANTRIES OVER	62. 2 OFF UNDERCOUNTER DEEP FREEZER CABINETS
30. WORKBENCH WITH CUT-OUT, VOID UNDER FOR ITEM 62	63. WORKBENCH, VOID UNDER
31. OMITTED	64. 4 OFF INSECT KILLERS (BY CLIENT)
32. STILLS COUNTER	65. OMITTED
33. FREESTANDING ICE CUBER	66. L-SHAPED INLET GLASSWASH TABLE WITH INSET SINK, SPRAY ARM, BASKET OVERSHELF AND BASKET RUNNERS UNDER (POSSIBLE FUTURE INSTALLATION)
	67. GLASSWASH CONDENSE CANOPY (POSSIBLE FUTURE INSTALLATION)
	68. EXISTING ELECTROLUX PASS THROUGH GLASSWASHER (POSSIBLE FUTURE INSTALLATION)
	69. CUTLERY GLASSWASH TABLE WITH BASKET RUNNERS UNDER (POSSIBLE FUTURE INSTALLATION)
	70. SOLID PAN
	71. EXISTING BANQUETTE TROLLEY
	72. EXISTING ALTO SHAMMY

E-ELECTRIC

- E1 1600w Twin 13 amp (SpANAE) switched socket outlets with neon lights mounted on wall at 1200mm above floor to serve items 4, 23, 40, 50, 54, 57 & 71 - EXISTING UPRIGHT REFRIGERATOR, ICE CUBER, EXISTING UPRIGHT REFRIGERATOR, EXISTING FOOD PROCESSOR, SLICER, MILK PAK MACHINE (BY OTHERS), EXISTING BANQUETTE TROLLEY - REMAINING SOCKETS SPARE FOR ANCILLARY EQUIPMENT
- E2 5 OFF 13 amp (SpANAE) switched socket outlets with neon lights mounted on wall at 600mm above floor to serve items 62 & 63 - TWO DOOR REFRIGERATED COUNTER & UNDERCOUNTER DEEP FREEZER CABINET - REMAINING SOCKETS SPARE FOR FUTURE CATERING EQUIPMENT
- E3 Main electrical riser position within item 15 - SERVICES DISTRIBUTION SPINE. Electrician to provide individual suitably sized electrical cables terminating with approx. 5 metre tails ready for connection by Court Catering Engineer. To provide power for:
Item 18 - 40 GRID COMBINATION STEAMING OVEN (83.0 kw 3 pANAE)
Item 19 - 40 GRID COMBINATION STEAMING OVEN (83.0 kw 3 pANAE)
Item 19 - SALMANDER GRILL (3.8 kW SpANAE)
Item 22 - TWIN PAN DEEP FAT FRYER (15.0 kW 3 pANAE)
Item 60 - UNDERCOUNTER FREEZER (13 amp SpANAE)
ADDITIONAL EQUIPMENT (13 amp SpANAE)
- E4 16 Amp (3 pANAE) electrical supply led to outlet point indicated on drawing terminating JUST BELOW FINISHED CEILING LEVEL left with 2 metre tails ready for final fixing by COLDROOM INSTALLER to CONTROL PANEL of item 14 - COLD HOLDING ROOM
- E5 OMITTED
- E6 32 Amp (3 pANAE) electrical supply led to outlet point indicated on drawing terminating JUST BELOW FINISHED CEILING LEVEL left with 2 metre tails ready for final fixing by COLDROOM INSTALLER to CONTROL PANEL of item 15 - BLAST CHILLER
- E7 OMITTED
- E8 4 OFF 13 amp (SpANAE) switched socket outlets with neon lights mounted on wall at 2000mm above floor to serve items 64 - 4 OFF INSECT KILLERS
- E9 2 OFF 5.0 kw SpANAE electrical supplies to isolator switches mounted on wall columns at 1200mm above floor with conduits led to outlet points indicated, at 200mm AFFL, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item 29 - 2 OFF MOBILE HOT/COOLBOARDS WITH GANTRIES
- E10 Electrical supply to isolator switch mounted on wall at 1200mm above floor with conduit led to outlet point indicated, at 1200mm AFFL, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item 59 - COFFEE MACHINE (SUPPLIED AND INSTALLED BY OTHERS - ELECTRICAL LOAD & PHASING TO BE CONFIRMED)
- E11 Electrical supply to isolator switch mounted on wall at 1200mm above floor with conduit led to outlet point indicated, at 1200mm AFFL, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item 58 - WATER BOILER (SUPPLIED AND INSTALLED BY OTHERS - ELECTRICAL LOAD & PHASING TO BE CONFIRMED)
- E12 13 amp (SpANAE) WATERPROOF switched socket outlet mounted on wall at 600mm above floor to serve item 64 - WATER SOFTENER
- E13 9.7 kw 3 pANAE (5 wire) electrical supply to isolator switch mounted on wall at 1200mm above floor with conduit led to outlet point indicated, at 600mm AFFL, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item 66 - EXISTING GLASSWASHER
NOTE: LOAD TO BE CONFIRMED
- E14 31.49 kw 3 pANAE (5 wire) electrical supply to isolator switch mounted on wall at 1200mm above floor with conduit led to outlet point indicated, at 200mm AFFL, terminating with waterproof cable outlet box with 4 metres tails ready for final fixing by COURT CATERING Engineer to item 45 - RACK TYPE DISHWASHING MACHINE
NOTE: LOAD TO BE CONFIRMED
- E15 Light switch for item 21 - COOKING EXTRACTION CANOPY at 1200mm above floor bulkhead lights to be wired and switched by Site Electrician.
- E16 Single phase electrical supply to serve extraction system fan control (SUPPLIED & INSTALLED BY OTHERS). ELECTRICAL LOAD & PHASING TO BE CONFIRMED BY OTHERS.
- E17 Single phase electrical supply to serve fresh air system fan control (SUPPLIED & INSTALLED BY OTHERS). ELECTRICAL LOAD & PHASING TO BE CONFIRMED BY OTHERS.
- E18 Twin 13 amp (SpANAE) WATERPROOF switched socket outlet mounted on wall at 600mm above floor to serve item 42 - ROLLER DISHWASH OUTLET TABLING
- E19 Electrical supply to isolator switch mounted on wall at 1200mm above floor with conduit led to outlet point indicated, at 600mm AFFL, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item 70 - EXISTING ALTO SHAMMY
NOTE: ELECTRICAL LOAD & PHASING TO BE CONFIRMED

ELECTRICAL NOTES

- 1 All equipment to be earth bonded by site electrical contractor.
- 2 Where possible S.S.O. Isolators and Outlet boxes are to be recessed, flush fitting in positions indicated on this service drawing.
- 3 All connection boxes, isolators S.S.O. and commando type sockets complete with plugs are to be supplied by the site electrical contractor and fixed in safe, accessible positions in with the current edition of the Electrical Requirements.
- 4 Unless otherwise stated isolators to be installed at 1200mm a.f.f.l. with interconnecting outlets at 450mm.
- 5 All commando type plugs and sockets to be to a minimum specification of IP44 Ingress Protected, S.S.O. in wet areas to be MK Masterseal or similar to specification of IP66.
- 6 Client to advise of any additional general use S.S.O.
- 7 Where applicable wiring of extract and supply fans, controllers, wiring and switching of ventilation canopies to be carried out by site electrical contractor.
- 8 Site electrical contractor to carry out wiring of gas solenoid and air flow sensors in accordance with gas interlock regulations (BS6173: 2001).

G-GAS

- G1 Main gas riser position by M&E Contractor within item 15 - SERVICES DISTRIBUTION SPINE to terminate with main gas shut-off valve. To supply gas to the following equipment:
Item 23 - EXISTING SIX RING OPEN TOP OVEN RANGE (34" Bsp Natural Gas connection 140,000 Btu/Hr)
Item 24 - CHARGILL (1" Bsp Natural Gas connection 67,000 Btu/Hr)
Item 70 - BOILING PAN (34" Bsp Natural Gas connection 29,000 Btu/Hr)

GAS NOTES

- 1 Mechanical Contractor to install main gas float manifold to rear of cookline with 'T' joints and individual gas valves facing vertically downward. Gas valves to be correctly sized and positioned as indicated on this services drawing.
- 2 All gas equipment to be installed using flexible gas connection hose with quick release valve in accordance with BS669 Part 2 and to be fitted with quick restoring check.
- 3 Gas catering equipment (unless otherwise stated) requires a pressure of 20 mbar.
- 4 Mechanical contractor to supply and install main gas shut off soldered in safe and accessible position.
- 5 Mechanical Contractor to provide correct gas interlocking system with the extract and supply air fans of ventilation system in accordance with BS6173:2001. It is recommended that a full proving system within the gas interlocking system is installed to ensure the safe reinstallation of any existing gas equipment.
- 6 Unless otherwise stated gas outlets to be installed at 500mm a.f.f.l.

W-WATER

- W1 4 OFF 15mm HOT & MAINS COLD WATER supplies terminated vertically against wall with stopcocks at 400mm above floor ready for connection to tap tails of items 3, 10 & 50 - 2 OFF WORKBENCHES WITH INSET SINKS & EXISTING DOUBLE BOWL SINK UNIT BY COURT CATERING Engineer.
- W2 MAINS COLD WATER riser terminated within item 15 - SERVICES DISTRIBUTION SPINE by M&E Contractor with isolating stopcock. Providing supplies for the following equipment:
Items 16 & 18 - 2 OFF 40 GRID COMBINATION STEAMING OVENS VIA WATER TREATMENT UNITS (2 OFF 22mm MAINS COLD WATER)
NOTE: WATER PRESSURE - 2.0 BAR (MIN) TO 6.0 BAR (MAX)
Items 16 & 18 - 2 OFF 40 GRID COMBINATION STEAMING OVENS (2 OFF 22mm MAINS COLD WATER) DIRECT TO OVEN
Item 70 - BOILING PAN (15mm MAINS COLD WATER)
- W3 2 OFF 15mm HOT & TANK COLD WATER supplies terminated vertically against wall with stopcocks at 400mm above floor ready for connection to tap tails of items 52 - 2 OFF HAND WASH BASINS BY COURT CATERING Engineer.
- W4 2 OFF 22mm HOT & TANK COLD WATER supplies terminated vertically against wall with stopcocks at 400mm above floor ready for connection to tap tails of item 25 - EXISTING DOUBLE BOWL SINK UNIT BY COURT CATERING Engineer.
- W5 MAINS COLD WATER supply terminated vertically against wall with isolating washing machine valve at 400mm above floor ready for final fixing by OTHERS to item 66 - COFFEE MACHINE (SUPPLIED & INSTALLED BY OTHERS - WATER REQUIREMENTS TO BE CONFIRMED BY OTHERS)
- W6 MAINS COLD WATER supply terminated vertically against wall with isolating washing machine valve at 400mm above floor ready for final fixing by OTHERS to item 58 - HOT WATER BOILER (SUPPLIED & INSTALLED BY OTHERS - WATER REQUIREMENTS TO BE CONFIRMED BY OTHERS)
- W7 2 OFF 15mm HOT & MAINS COLD WATER supplies terminated vertically against wall with stopcocks at 400mm above floor ready for connection to tap tails by COURT CATERING Engineer to items 35 & 66 - SINKS WITH PHE WASH SPRAY ARM (ITEM 66 POSSIBLE FUTURE INSTALLATION - TO BE CAPPED & LEFT SAFE)
NOTE: WATER PRESSURE - 1.5 BAR (MIN) TO 5.0 BAR (MAX)
- W8 22mm Independent Cold Water supply terminated vertically against wall with isolating washing machine valve at 400mm above floor ready for final fixing by COURT CATERING Engineer to item 66 - PASS THROUGH GLASSWASHER (TO BE CAPPED & LEFT SAFE)
NOTE: TANK CAPACITY: 160 Ltr
MINIMUM WATER PRESSURE: 2.2 BAR
NOTE: DETAILS TO BE CONFIRMED
- W9 22mm INDEPENDENT HOT WATER supply (50c C max.) terminated vertically against wall with isolating washing machine valve at 400mm above floor ready for final fixing by COURT CATERING Engineer to item 45 - RACK TYPE DISHWASHING MACHINE (FOR INITIAL FILL).
NOTE: TANK CAPACITY: 160 Ltr
MINIMUM WATER PRESSURE: 2.2 BAR
NOTE: DETAILS TO BE CONFIRMED
- W10 22mm INDEPENDENT COLD WATER supply terminated vertically against wall with isolating washing machine valve at 400mm above floor ready for final fixing by COURT CATERING Engineer to item 45 - RACK TYPE DISHWASHING MACHINE.
NOTE: TANK CAPACITY: 320 Ltr (FOR FINAL RINSING)
MINIMUM WATER PRESSURE: 2.2 BAR
NOTE: DETAILS TO BE CONFIRMED
- W11 22mm MAINS COLD WATER supply terminated vertically against wall with isolating washing machine valve at 400mm above floor ready for final fixing by COURT CATERING Engineer to item 36 - HOSE UNIT

W12

22mm MAINS COLD WATER supply terminated vertically against wall with isolating washing machine valve at 400mm above floor ready for final fixing by COURT CATERING Engineer to item 33 - FREESTANDING ICE CUBER

W13

HOT water riser terminated within item 15 - SERVICES DISTRIBUTION SPINE by M&E Contractor with isolating stopcock. Providing supplies for the following equipment:
Item 70 - BOILING PAN (15mm HOT WATER)

WATER NOTES

- 1 Mechanical contractor to run water supplies to correctly sized connection points as identified on this services drawing and to be terminated vertically.
- 2 Mechanical contractor to supply appropriate stopcocks, ballcock valves or washing machine valves as identified on this services drawing.
- 3 All mains cold water supplies to pre-wash sprays, mixer taps, dishwashers, combination ovens and steamers to be fitted with non-return valves by Mechanical contractor.
- 4 All water services, unless otherwise identified, to be terminated at 400mm a.f.f.l. by Mechanical contractor.
- 5 Unless otherwise stated, water services to be connected using copper pipe or food safe flexible hoses.
- 6 Unless otherwise stated, chlorination of all pipework to be by Mechanical contractor.

D-DRAINAGE

- D1 8 OFF 42mm vertical waste outlets from items 3, 10, 25, 35 & 66 - 2 OFF WORKBENCHES WITH INSET SINKS, EXISTING DOUBLE BOWL SINK UNIT, DISHWASH TABLING SINK UNIT, EXISTING DOUBLE BOWL SINK UNIT AND GLASSWASH TABLING SINK UNIT (GLASSWASH DRAIN TO BE CAPPED OFF & LEFT SAFE) SAFE! at approx. 200mm from floor
- D2 2 OFF 50mm TRAPPED FLOOR TUNDISHES OR GULLIES to take waste pipes from items 16 & 18 - 40 GRID COMBINATION STEAMING OVENS
NOTE: WASTE PIPEWORK FROM THIS EQUIPMENT TO BE RUN IN COPPER ONLY
- D3 42mm TRAPPED STAND PIPE at 600mm above floor to take condensate waste from items 13 & 14 - BLAST CHILLER & COLD HOLDING ROOM
- D4 2 OFF 35mm vertical waste outlets from items 52 - 2 OFF HAND WASH BASINS at approximately 300mm from floor.
- D5 TRAPPED STAND PIPE at 600mm above floor to take waste from item 59 - COFFEE MACHINE (SUPPLIED & INSTALLED BY OTHERS) - DRAINAGE REQUIREMENTS TO BE CONFIRMED BY OTHERS
- D6 TRAPPED STAND PIPE at 600mm above floor to take waste from item 58 - HOT WATER BOILER (SUPPLIED & INSTALLED BY OTHERS) - DRAINAGE REQUIREMENTS TO BE CONFIRMED BY OTHERS
- D7 50mm waste with RUNNING TRAP at 300mm from floor for connection to CONCERNTRA WASTE from item 66 - PASS THROUGH GLASSWASHER (SEE INSET DIAGRAM)
NOTE: FUTURE GLASSWASH INSTALLATION - TO BE CAPPED OFF & LEFT SAFE
- D8 50mm FLOOR FITTED TUNDISH OR GULLY TRAPPED BELOW FLOOR to take waste outlet from item 45 - RACK TYPE DISHWASHING MACHINE.
- D9 50mm FLOOR FITTED TUNDISH OR GULLY TRAPPED BELOW FLOOR to take waste outlet from item 33 - FREESTANDING ICE CUBER
- D10 42mm TRAPPED STAND PIPE at 600mm above floor to take waste from item 42 - ROLLER DISHWASH OUTLET TABLING

DRAINAGE NOTES

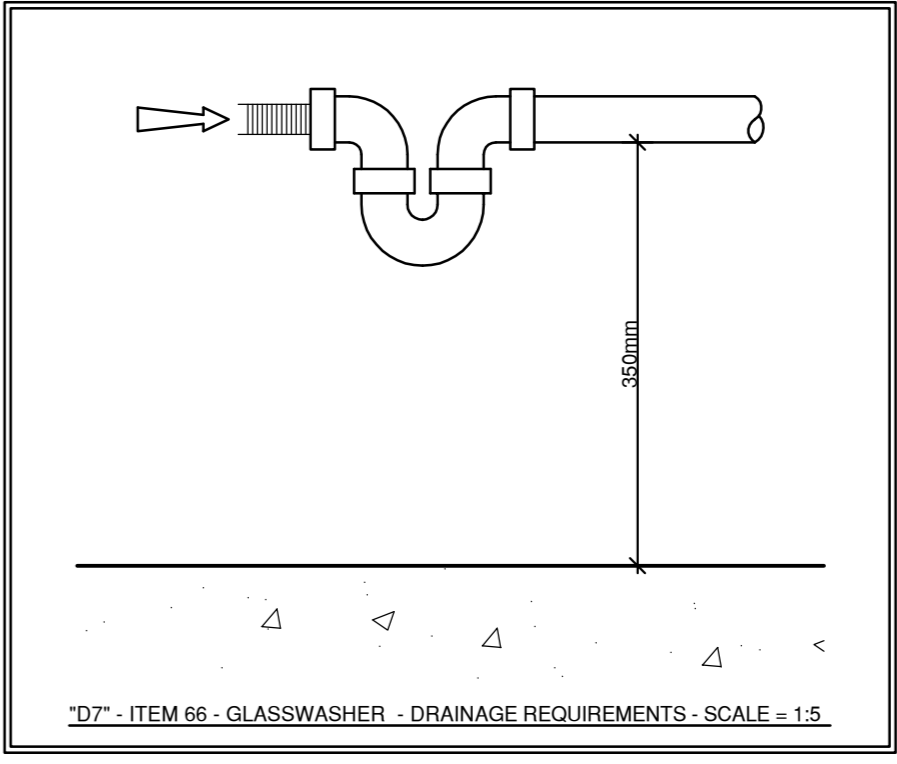
- 1 Mechanical Contractor to run waste floats with 'T' joints and correctly sized waste outlets as identified on this services drawing and terminated vertically ready for final connection by catering equipment engineer.
- 2 Waste traps on catering equipment to be supplied by catering equipment engineer. Mechanical contractor to supply and install trapped standpipes, trapped tundishes, floor gullies or floor mounted tundishes.
- 3 Food Waste disposal units, where applicable, to have independent waste run with running trap laid to a minimum fall of 1 in 7. Bends to be minimum number possible and to connect to 3" or 4" main waste outlet as near as is possible. Waste from this item must not pass through grease separator units.
- 4 Unless otherwise agreed, drainage services to be run in U.P.V.C pipe. Waste outlets from combination ovens to be run in suitably sized copper pipe.
- 5 The Mechanical contractor is to be responsible for the final connections to the vented side of all waste appliances.

GENERAL NOTES

- 1 All dimensions to be verified on site.
- 2 Final service positions to be agreed and confirmed on site prior to installation.
- 3 Surface finishes to walls, floor and ceiling to comply with the current Food Hygiene Regulations, Food Safety Act 2005 and local E.H.O. codes of practice.
- 4 For operable windows and doors opening externally it is recommended that they should be fitted with insect screens.
- 5 To ensure secure fixings of wall shelves or microwave wall brackets, walls must be load bearing, or if stud partition, backed by 34" main plywood.

SERVICES SYMBOLS

- SINGLE 13 AMP S.S.O.
- TWIN 13 AMP S.S.O.
- 13 AMP SWITCHED SPUR
- ISOLATOR AND CONNECTION OUTLET
- TANK HOT WATER
- TANK COLD WATER
- WASTE
- ⊙ PHONE
- ⊙ DATA



RECORD DRAWING

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PROJECT:
**GLASGOW CENTRAL HOTEL
 ENTRESOL LEVEL
 FUNCTION KITCHEN SERVICE POINTS LAYOUT**

SCALE: 1:50 PROJECT No: 2100119-14
 DRAWING: NG (CAD) 2100119-14
 FM: AAF

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