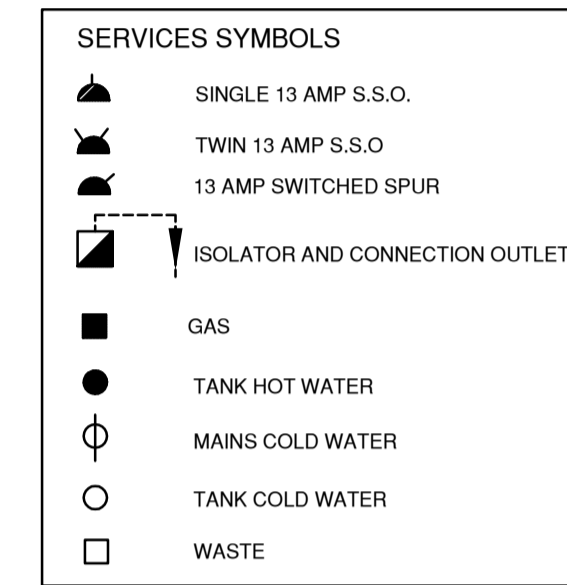


EQUIPMENT SCHEDULE:

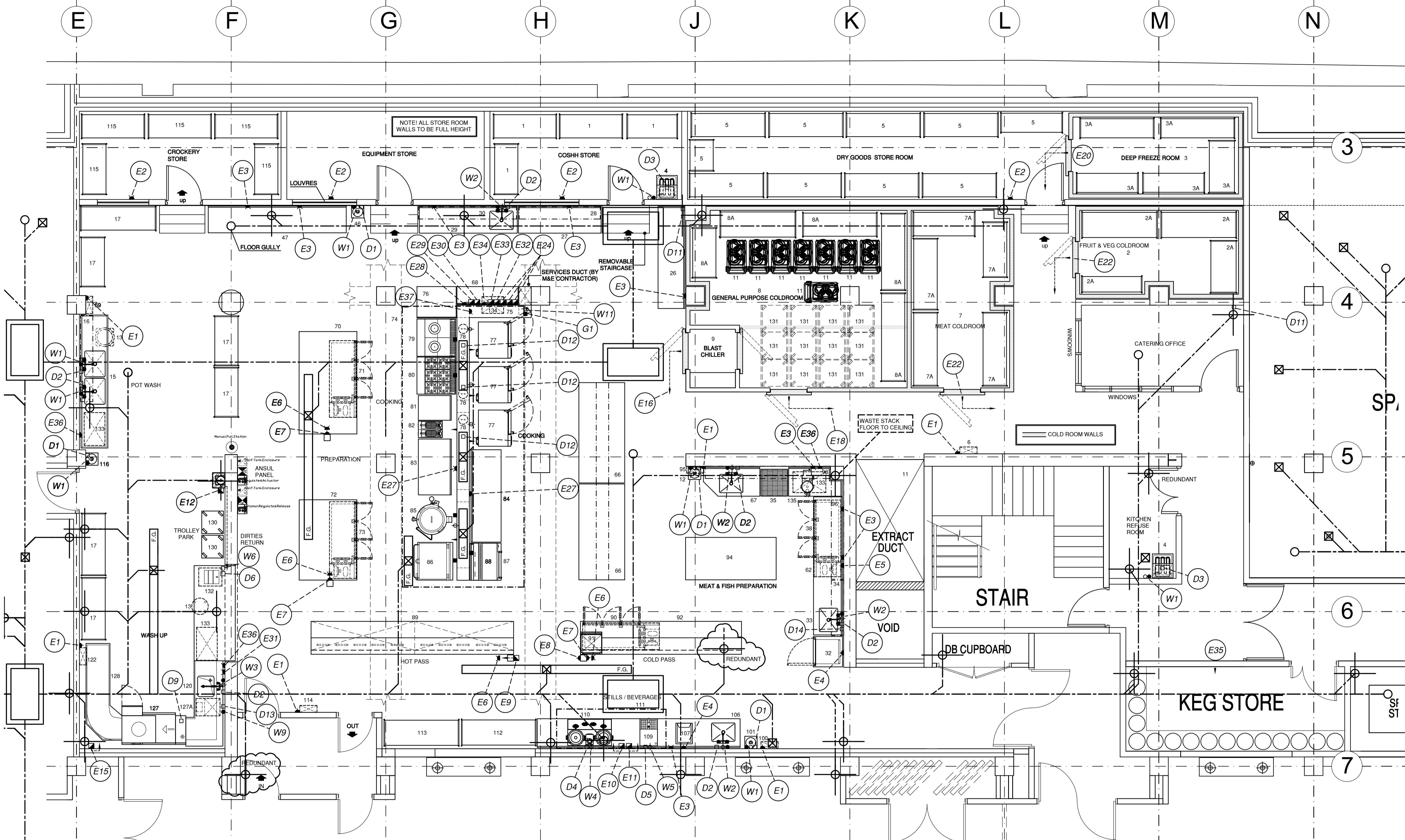
1. 4 OFF FOUR TIER STORAGE RACKS
2. FRUIT & VEG COLD ROOM WITH RACKING
3. DEEP FREEZER ROOM WITH RACKING
4. 2 OFF JANITORIAL SINKS
5. 10 OFF FOUR TIER STORAGE RACKS
6. INSECT KILLER
7. MEAT COLDROOM WITH RACKING
8. GENERAL PURPOSE COLD ROOM WITH RACKING
9. WALK THROUGH BLAST CHILLER
10. OMITTED
11. 8 OFF COMBINATION OVEN PLATE TROLLEYS
- 11A. OMITTED
12. WASH HAND BASIN
13. 2 OFF WASTE BINS
14. OMITTED
15. DOUBLE BOWL POT WASH SINK (PART VOID UNDER)
16. WALL MOUNTED POT RACK
17. 6 OFF FOUR TIER STORAGE RACKS
18. OMITTED
19. OMITTED
20. OMITTED
21. OMITTED
22. OMITTED
23. OMITTED
24. OMITTED
25. OMITTED
26. WALL TABLE
27. WALL TABLE
28. WALL STORAGE SHELVING
29. WALL TABLE WITH INSET SINK
30. WALL STORAGE SHELVING
31. OMITTED
32. UPRIGHT FISH REFRIGERATOR
33. WALL STORAGE SHELVING
34. BUTCHER'S BLOCK
35. OMITTED
37. OMITTED
38. THREE DOOR REFRIGERATED MEAT COUNTER
39. FOOD PROCESSOR
40. OMITTED
41. OMITTED
42. OMITTED
43. OMITTED
44. OMITTED
45. OMITTED
46. WASH HAND BASIN
47. WALL TABLE
48. OMITTED
49. OMITTED
50. OMITTED
51. OMITTED
52. OMITTED
53. OMITTED
54. OMITTED
55. OMITTED
56. OMITTED
57. OMITTED
58. OMITTED
59. OMITTED
60. OMITTED
61. OMITTED
62. WORKBENCH WITH INSET SINK (PART VOID UNDER)
64. OMITTED
65. OMITTED
66. 2 OFF CENTRE WORKBENCHES
67. WORKBENCH WITH INSET SINK
68. WALL TABLE
69. INSECT KILLER
70. CENTRE TABLE (VOID UNDER)
71. THREE DOOR REFRIGERATED COUNTER
72. CENTRE TABLE (VOID UNDER)
73. THREE DOOR REFRIGERATED COUNTER
74. ISLAND COOKING EXTRACTION CANOPY
75. L-SHAPED SERVICES DISTRIBUTION SPINE
76. WALL TABLE
77. 3 OFF 20 GRID COMBINATION OVENS
78. 3 OFF WATER TREATMENT UNITS
79. SOLID TOP OVEN RANGE
80. SIX BURNER OVEN RANGE
81. WALL TABLE
82. TWIN TANK DEEP FAT FRYER
83. WALL TABLE
84. WALL TABLE
85. BOILING PAN
86. BRATT PAN
87. WALL TABLE
88. SALAMANDER GRILL ON BENCH LEGS
89. HOT PASS COUNTER COMPRISING:
- 2 OFF HOTCUPBOARD SECTIONS WITH HEATED GANTRIES
90. THREE DOOR REFRIGERATED COUNTER
91. MICROWAVE OVEN
92. AMBIENT PASS COUNTER WITH AMBIENT GANTRY (PART VOID UNDER)
93. OMITTED
94. CENTRE WORKBENCH
95. INSECT KILLER
96. WALL STORAGE SHELVING
97. OMITTED
98. WALL STORAGE SHELVING
99. OMITTED
100. INSECT KILLER
101. WASH HAND BASIN
102. OMITTED
103. OMITTED
104. OMITTED
105. OMITTED
106. STILLS COUNTER WITH INSET SINK
107. MILKPAK
108. OMITTED
109. WATER BOILER (BY CLIENT)
110. BULK BREWER (BY CLIENT)
111. CONDENSE GANTRY
112. FOUR TIER STORAGE RACK
113. FOUR TIER STORAGE RACK
114. INSECT KILLER
115. 5 OFF FOUR TIER STORAGE RACKS
116. WASH HAND BASIN
117. OMITTED
118. OMITTED
119. OMITTED
120. SHAPED DISHWASH INLET TABLING WITH INSET SINK, SPRAY ARM AND INSET ITEM 132
121. OMITTED
122. INSECT KILLER
123. OMITTED
124. OMITTED
125. OMITTED
126. OMITTED
127. RACK TYPE DISHWASHER
- 127A. WATER SOFTENER
128. SHAPED DISHWASH OUTLET TABLING
129. OMITTED
130. 2 OFF BASKET RACK DOLLIES
131. 12 OFF PLATEMASTER TROLLEYS
132. WASTE DISPOSAL UNIT (INSET IN ITEM 120)
133. 3 OFF GREASE TRAPS
134. GREASE TRAP
135. WORKBENCH (VOID UNDER)

NOTE! MINIMUM HEAD HEIGHT IN RAISED AREA TO BE 2100mm

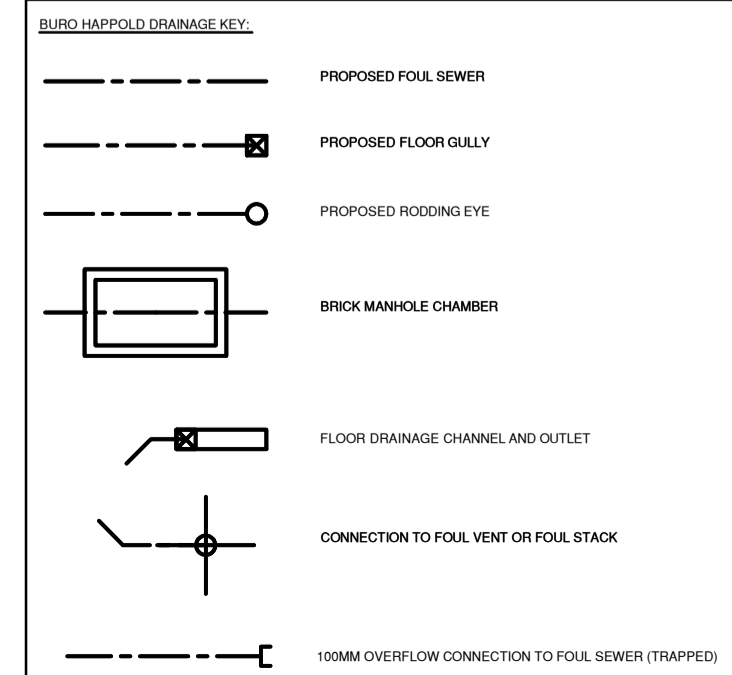


NOTE! TO BE READ IN CONJUNCTION WITH CURRENT C.C.E. DRAWING: 2310326-6

LAYOUT SUBJECT TO ALL LOCAL AUTHORITY APPROVALS AND DETAILED FINISHED SITE DIMENSION CHECK



FUNCTION ROOM 1
Area F1 & F2 = 477Sqm



COURT CATERING EQUIPMENT LTD
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TEL: 020 8746 0808
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E-mail: projects@courtcatering.co.uk

CLIENT: **MACDONALD HOTELS & RESORTS**

PROJECT: **PROPOSED HOTEL - SHEFFIELD**
BASEMENT KITCHEN EQUIPMENT SERVICE POINTS LAYOUT

SCALE: 1:50	PROJECT No: 2310326-5
DATE: -	
DRAWN: S.O.F. (CAD)	
PM: A.A.F.	

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