

**E-ELECTRIC**

- E1 4 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 600mm above ffl to serve Items 14 & 25 - BOTTLE COOLERS
- E2 2 OFF Twin 13 amp (Sp&N&E) switched socket outlets with neon light mounted on wall at 1200mm above ffl to serve Item 23 - COFFEE GRINDER (BY OTHERS) & ADDITIONAL EQUIPMENT
- E3 Twin 13 amp (Sp&N&E) switched socket outlet with neon light mounted on bar wall at 600mm above ffl to serve Item 12 - GLASS FROSTER
- E4 3 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on bar wall at a HEIGHT T.B.C. to serve ADDITIONAL EQUIPMENT
- E5 5.6kw (Sp&N&E) electrical supply to isolator switch mounted on wall at 1200mm above ffl 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 19 - GLASSWASHER
- E6 Twin 13 amp (Sp&N&E) switched socket outlet with neon light mounted on wall at 600mm above ffl to serve ADDITIONAL EQUIPMENT
- E7 32 amp (Sp&N&E) electrical supply to isolator switch mounted on wall at 1200mm above ffl 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 22 - COFFEE MACHINE (BY OTHERS)

**ELECTRIC NOTES:**

- 1 All equipment to be earth bonded by site electrician.
- 2 It is recommended that Isolators, connection boxes, conduit and pipework are flush fitted in positions shown on Court Catering Equipment Ltd drawing.
- 3 All connection boxes, isolators and commando type sockets with plugs to be supplied by the Electrical Contractor and to be sited in safe, accessible position to comply with current regulations.
- 4 Generally isolators to be mounted at 1200mm a.f.f.l. with interconnecting flex outlets at 450mm a.f.f.l. unless otherwise stated.
- 5 All Commando plugs & sockets should be to a minimum specification of IP44 - Ingress Protected. S.S.O.'s in wet area's to be MKN Masterseal or similar to specification of IP56 - Ingress Protected.
- 6 Any additional SSO's to be advised by Client.
- 7 Where applicable wiring of extract and supply fans and speed controllers, and bulkhead lights to be carried out by site electrician.

**W-WATER**

- W1 15mm HOT and TANK COLD water supplies terminated vertically against bar wall with stopcocks at 400mm above ffl ready for connection to tap tails by COURT CATERING Engineer for Item 2 - WASH HAND BASIN
- W2 15mm HOT and MAINS COLD water supplies terminated vertically against bar wall with stopcocks at 400mm above ffl ready for connection to tap tails by COURT CATERING Engineer for Item 13 - SINK UNIT
- W3 15mm HOT and TANK COLD water supplies terminated vertically against wall with stopcocks at 400mm above ffl ready for connection to tap tails by COURT CATERING Engineer for Item 18 - SINK UNIT
- W4 22mm Independent Hot Water supply (50°C max.) terminated vertically against wall with Isolating washing machine valve at 400mm above ffl ready for final fixing by COURT CATERING Engineer to Item 19 - GLASSWASHER  
NOTE! TANK CAPACITY: 16 Ltr  
WATER FLOW RATE: 30 Ltr/Min  
WATER PRESSURE: 1.5 BAR (MIN) TO 6.0 BAR (MAX)
- W5 15mm MAINS COLD water supply terminated vertically with Isolating washing machine valve at 100mm above ffl ready for final fixing by COURT CATERING Engineer to Item 22 - COFFEE MACHINE (BY OTHERS)

**WATER NOTES:**

- 1 M&E Contractor to run water supplies to connection points shown on drawing and to be terminated vertically.
- 2 Mechanical Contractor to supply suitable stopcocks, balloff valves or washing machine valves as indicated on Court Catering Equipment Ltd 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 M & E Contractor.

**D-DRAINAGE**

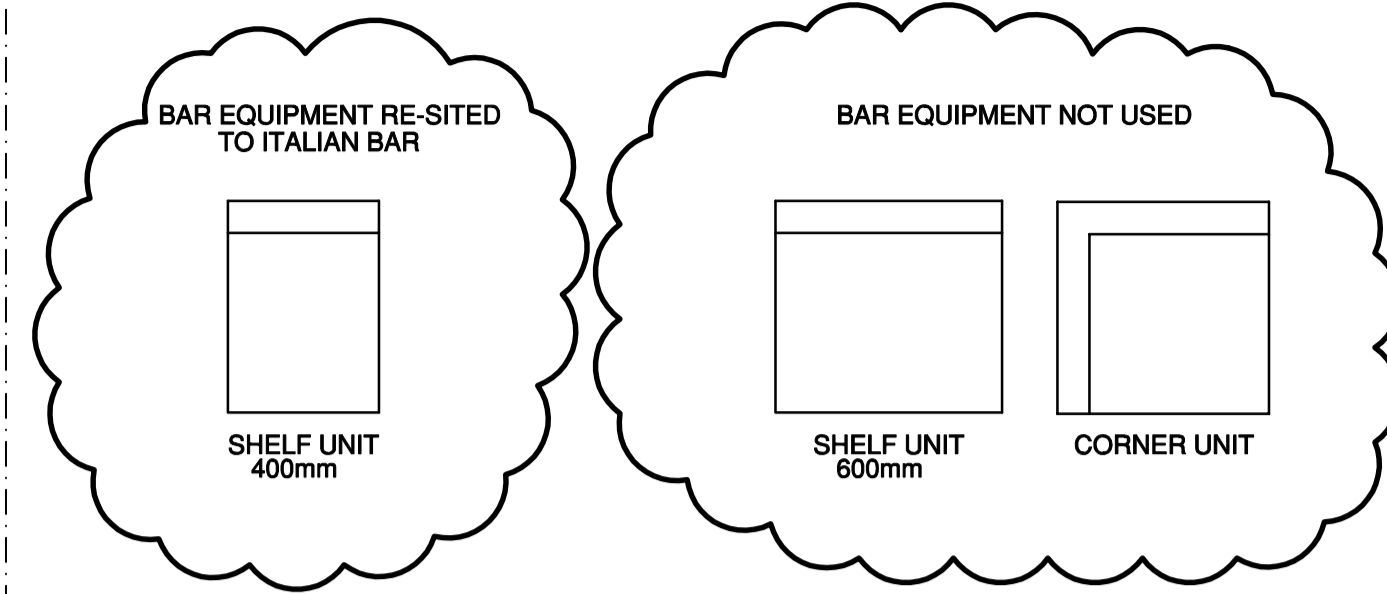
- D1 6 OFF 35mm vertical waste outlets from Items 2, 7, 9 & 13 at approx. 300mm from ffl
- D2 42mm vertical waste outlet from Item 18 - SINK UNIT at approx. 300mm from ffl
- D3 50mm waste with RUNNING TRAP at 350mm from ffl for connection to CONCERTINA WASTE from Item 19 - GLASSWASHER (SEE INSET DIAGRAM)
- D4 54mm TRAPPED STAND PIPE (TUNDISH) at 150mm above ffl to take waste pipe from Item 22 - COFFEE MACHINE (BY OTHERS)

**DRAINAGE NOTES:**

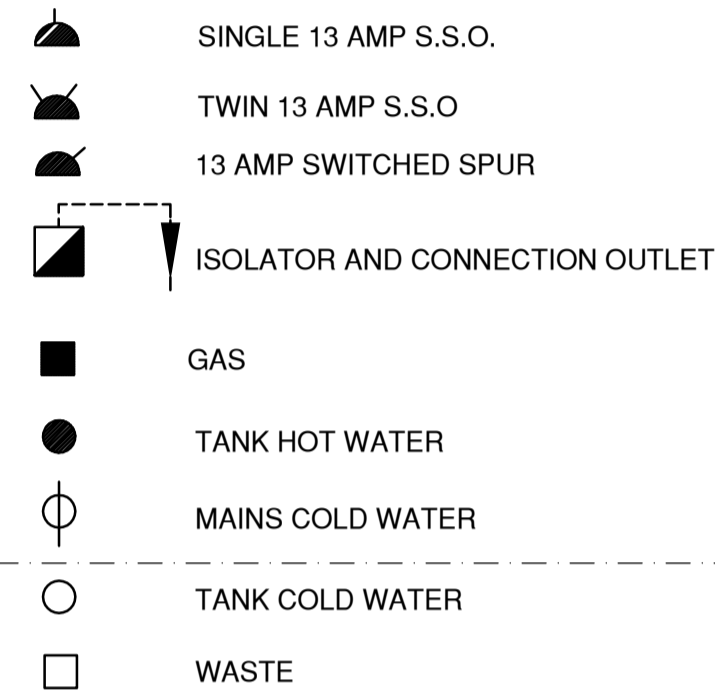
- 1 M & E Contractor to supply and fit waste float with vertically terminated waste outlets as indicated on drawing, ready for final connection by Court Catering Equipment Ltd.
- 2 Waste traps to be provided by Court Catering Equipment Ltd unless otherwise stated. M & E contractor to supply trapped standpipes and trapped tundishes.
- 3 Waste disposal units, if required, to have independent waste run with running trap laid to minimum fall of 1 in 7. Bends to be minimum possible and to connect to 3" or 4" main waste outlet, this run must not pass through any form of grease interceptor.

**GENERAL NOTES:**

- 1 All finished site dimensions to be verified and final service position to be confirmed prior to installation.
- 2 Surface finishes to walls, floors and ceiling to comply with the Food Hygiene Regulations and Food Safety Act 1990.
- 3 Operable windows and external doors to kitchen are recommended to be fitted with flyscreens.
- 4 For secure fixing of wall shelves or microwave wall brackets, walls should be load bearing or if stud partition backed by 3/4" marine plywood for secure installation.

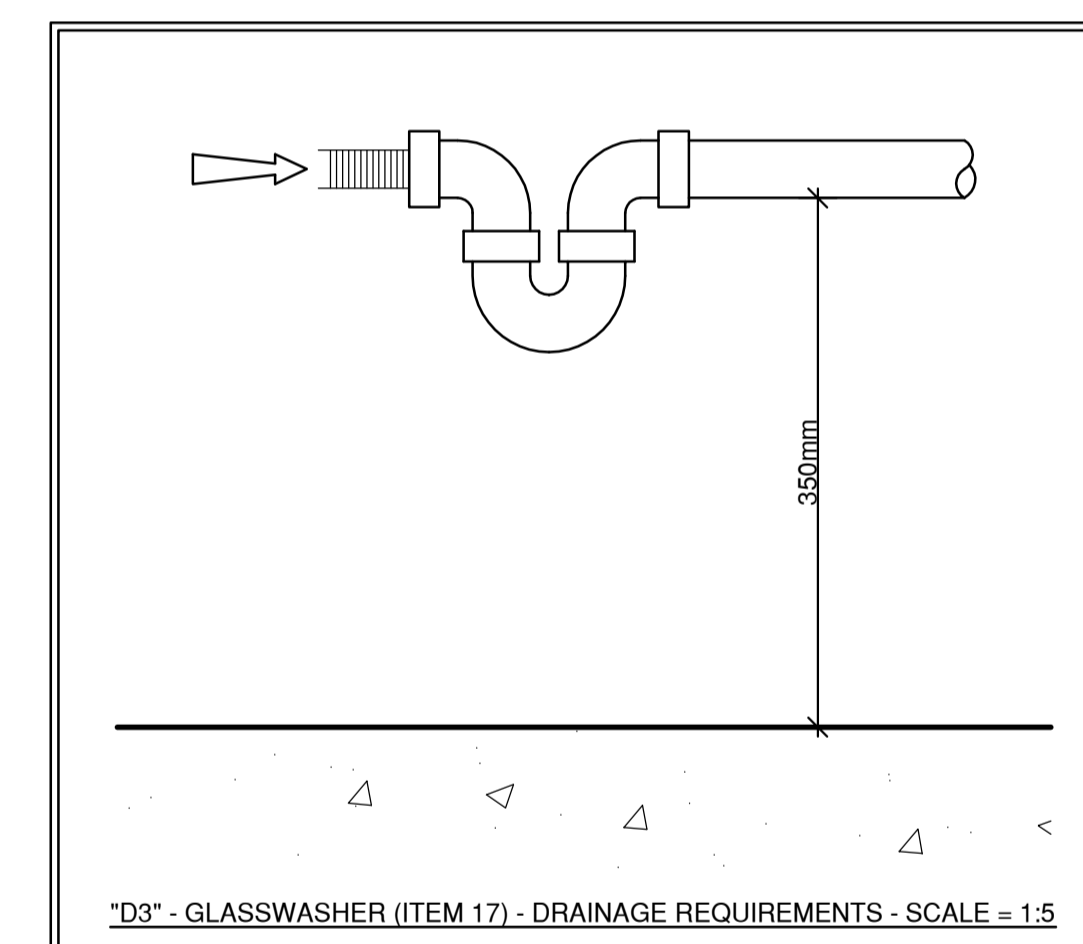
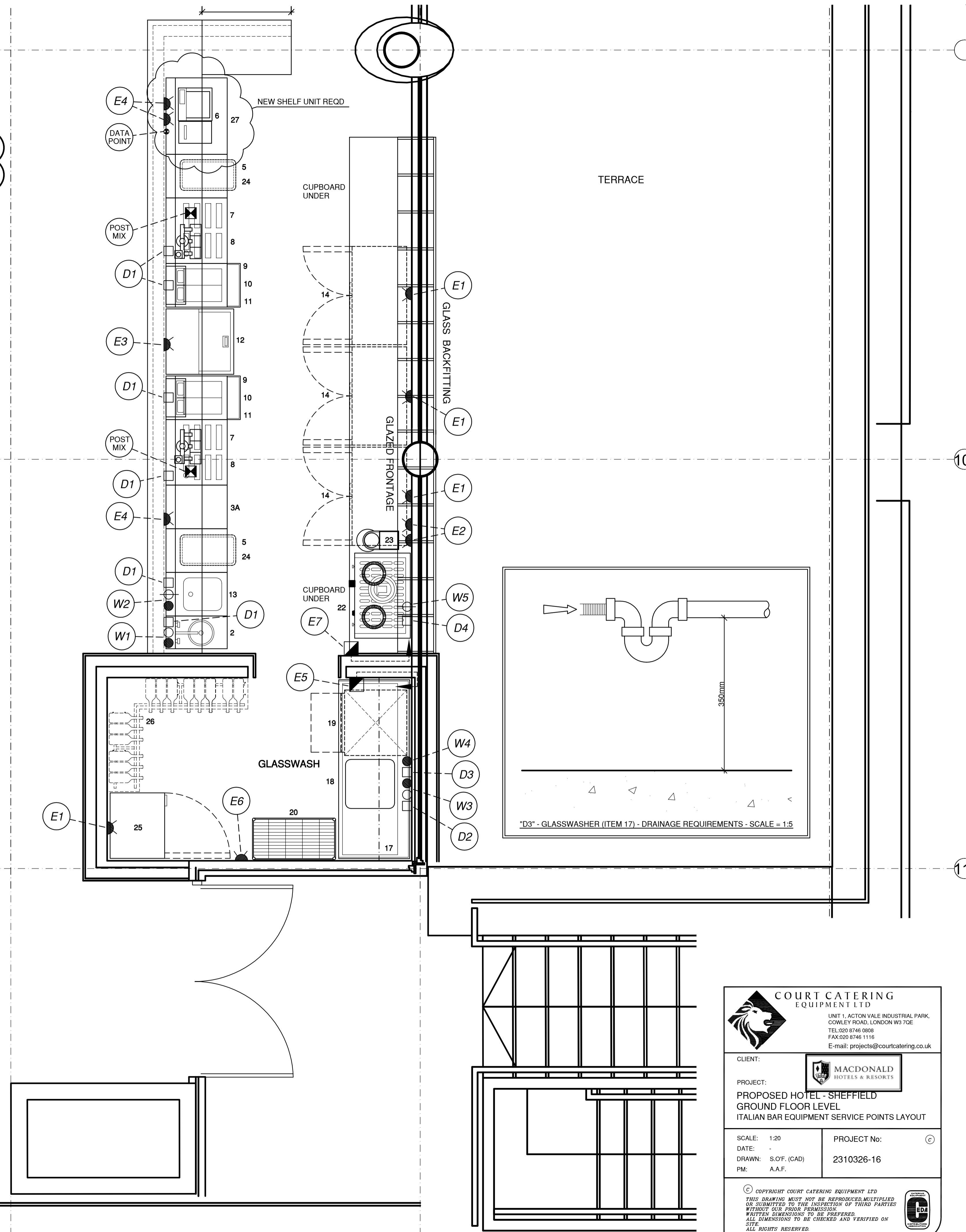
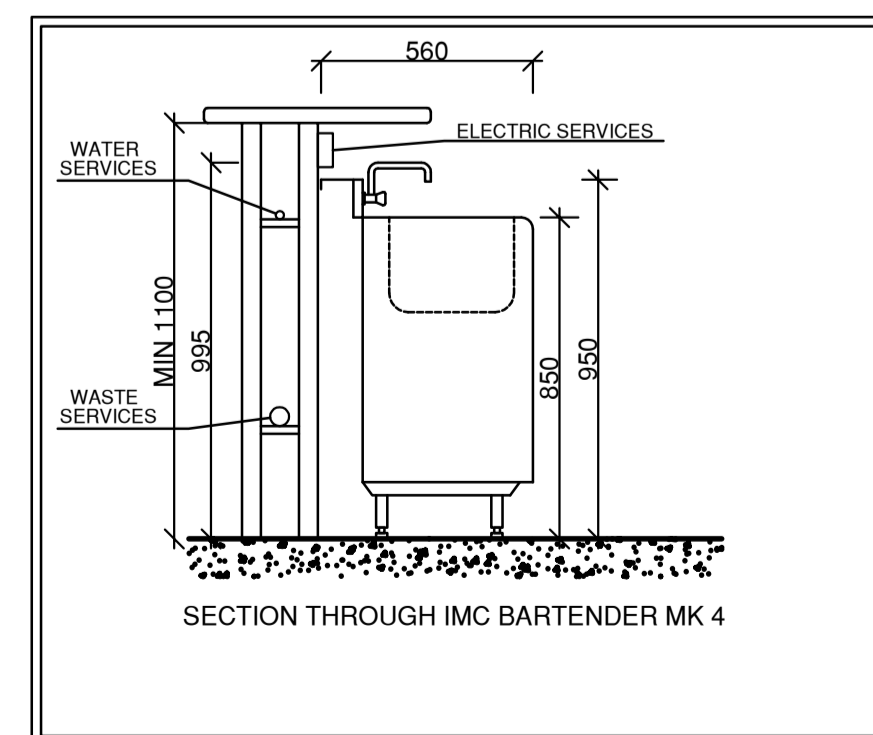


**SERVICES SYMBOLS**



**EQUIPMENT SCHEDULE:**

- 1. OMITTED
- 2. WASH HAND BASIN (300mm)
- 3. OMITTED
- 3A. SHELF UNIT (400mm)
- 4. OMITTED
- 5. 2 OFF BOTTLE BINS
- 6. CASH REGISTER AND EPOS UNIT (BY OTHERS)
- 7. 2 OFF BEER STATIONS (600mm)
- 8. 2 OFF T-BAR UNITS (BY OTHERS)
- 9. 2 OFF ICE CHESTS (400mm)
- 10. 2 OFF SPEED RAILS (400mm)
- 11. 2 OFF CONDIMENT SETS
- 12. GLASS FROSTER
- 13. SINK UNIT (400mm)
- 14. 3 OFF DOUBLE GLASS DOOR BOTTLE COOLERS
- 15. OMITTED
- 16. OMITTED
- 17. WALL STORAGE SHELVING
- 18. WALL TABLE WITH INSET SINK UNIT
- 19. UNDERCOUNTER GLASSWASHER
- 20. OMITTED
- 21. OMITTED
- 22. COFFEE MACHINE (BY OTHERS)
- 23. COFFEE GRINDER (BY OTHERS)
- 24. 2 OFF PLAIN BRIDGE UNITS (400mm)
- 25. UPRIGHT WINE REFRIGERATOR
- 26. RED WINE RACKING
- 27. SHELF UNIT (700mm)



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CLIENT: **MACDONALD HOTELS & RESORTS**

PROJECT: **PROPOSED HOTEL - SHEFFIELD GROUND FLOOR LEVEL ITALIAN BAR EQUIPMENT SERVICE POINTS LAYOUT**

SCALE: 1:20 PROJECT No: 2310326-16  
 DATE: -  
 DRAWN: S.O.F. (CAD)  
 PM: A.A.F.

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