

- SERVICES SYMBOLS**
- SINGLE 13 AMP S.B.O.
  - TWIN 13 AMP S.B.O.
  - ⊕ 3 AMP SWITCHED SPUR
  - ISOLATOR AND CONNECTION OUTLET
  - GAS
  - TANK HOT WATER
  - MAINS COLD WATER
  - TANK COLD WATER
  - WASTE

**ELECTRIC**

- E1 4 OFF 13 amp (SpA/NAE) switched socket outlets with neon lights mounted on wall at 2000mm above floor to serve items PS16, PS18, PS19, PS20, PS21, PS22, PS23, PS24, PS25 & VP1
- E2 14 OFF Twin 13 amp (SpA/NAE) switched socket outlets with neon lights mounted on wall at 1200mm above floor to serve items PS2, PS3, PS4, PS5 & ADDITIONAL EQUIPMENT
- E3 3 OFF 13 amp (SpA/NAE) switched socket outlets with neon lights mounted on wall at 600mm above floor to serve items PS1, PS2, PS11, PS 24, PS25 & VP1
- E4 2 OFF WATERPROOF Twin 13 amp (SpA/NAE) socket outlets mounted on wall at 600mm above floor to serve item PS4
- E5 10 OFF Twin 13 amp (SpA/NAE) switched socket outlets with neon lights mounted on wall at 600mm above floor to serve ADDITIONAL EQUIPMENT
- E6 2 OFF Twin 13 amp (SpA/NAE) switched socket outlets with neon lights mounted on wall at 1200mm above floor to serve items PS20, PS21, PS22, PS23, PS24, PS25 & VP1
- E7 13 amp (SpA/NAE) electrical supply to Switched Spur mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 2000mm AF/F, terminating with CABLE OUTLET BOX ready for final fixing by COURT CATERING Engineer to item PW3 - WALL MOUNTED POT BOY
- E8 3kW (SpA/NAE) electrical supply to isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 600mm AF/F, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item W16 - PAN UTENSIL WASHER (VIA ITEM W11)
- E9 13 amp (SpA/NAE) electrical supply to Switched Spur mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 600mm AF/F, terminating with CABLE OUTLET BOX ready for final fixing by COURT CATERING Engineer to item PW13 - WALL MOUNTED POT BOY
- E10 1.1kW 3 (SpA/NAE) (5 wire) electrical supply to waterproof isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 600mm AF/F, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item W16 - PAN UTENSIL WASHER (VIA ITEM W11)
- E11 WATERPROOF 13 amp (SpA/NAE) socket outlet mounted on wall at 1200mm above floor to serve item VP2 - EXISTING POTATO PEELER
- E12 WATERPROOF 13 amp (SpA/NAE) socket outlet mounted on wall at 1200mm above floor to serve item VP4 - EXISTING VEG PREP MACHINE
- E13 31.5kW 3 (SpA/NAE) (5 wire) electrical supply to waterproof isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 600mm AF/F, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item W16 - PAN UTENSIL WASHER (VIA ITEM W11)
- E14 Light switch for extract canopy (ITEM MK5) at 1200mm above floor fluorescent lights to be wired and switched by Site Electrician.
- E15 Light switch for extract canopy (ITEM PS17) at 1200mm above floor fluorescent lights to be wired and switched by Site Electrician.
- E16 WATERPROOF TWIN 13 amp (SpA/NAE) socket outlet mounted on wall at 600mm above floor to serve item PS28 - EXISTING COMBINATION OVEN AND WATERSEPTENER
- E17 WATERPROOF 13 amp (SpA/NAE) socket outlet mounted on wall at 600mm above floor to serve item PS29 - EXISTING CONNECTION OVEN
- E18 WATERPROOF 13 amp (SpA/NAE) socket outlet mounted on wall at 1200mm above floor to serve item PS9 - EXISTING MIXER
- E19 6kW (SpA/NAE) electrical supply to isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 1200mm AF/F, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item PS4 - EXISTING WATER BOILER
- E20 13 amp (SpA/NAE) electrical supply to Switched Spur mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 600mm AF/F, terminating with CABLE OUTLET BOX ready for final fixing by COURT CATERING Engineer to item KS3 - REFRIGERATED SERVARY
- E21 6kW (SpA/NAE) electrical supply to isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 600mm AF/F, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item KS3 - HEATED SERVARY
- E22 3 kW (SpA/NAE) electrical supply to isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 600mm AF/F, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item KS7 - HEATED SERVARY
- E23 13 amp (SpA/NAE) electrical supply to Switched Spur mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 600mm AF/F, terminating with CABLE OUTLET BOX ready for final fixing by COURT CATERING Engineer to item HS5 - REFRIGERATED SERVARY
- E24 Electrical riser position within item MK15 - SERVICE SPINE. Electrician to provide single cable to M.C.B. subcircuit terminating with approx. 4 metre leads ready for connection to SERVICE SPINE M.C.B. To provide power to:
  - Item MK1 - SINGLE PAN DEEP FAT FRYER (3kW SpA/NAE)
  - Item MK2 - SINGLE PAN DEEP FAT FRYER (3kW SpA/NAE)
  - Item MK3 - UNDERCOUNTER FREEZER (Twin 13 amp SpA/NAE)
  - Item MK12 - EXISTING HOLDING PAN (13 amp SpA/NAE)
  - Item MK14 - COMBINATION OVEN (3kW 3 (SpA/NAE))
  - Item MK16 - EXISTING BRAT PAN (2kW 3 (SpA/NAE))
  - Item MK17 - EXISTING COMBINATION OVEN (16 amp SpA/NAE)
- E27 20 amp (SpA/NAE) electrical supply led to outlet point indicated on drawing terminating 200T BELOW FROSTED CEILING LEVEL with 2 metre leads ready for final fixing by COLDOOD INSTALLER CONTROL PANEL OF item CR1 - DEEP FREEZER ROOM
- E28 20 amp (SpA/NAE) electrical supply terminating with ISOLATOR adjacent to proposed position of REMOTE CONDENSER
- E29 20 amp (SpA/NAE) electrical supply led to outlet point indicated on drawing terminating 200T BELOW FROSTED CEILING LEVEL with 2 metre leads ready for final fixing by COLDOOD INSTALLER CONTROL PANEL OF item CR1 - DEEP FREEZER ROOM
- E30 20 amp (SpA/NAE) electrical supply terminating with ISOLATOR adjacent to proposed position of REMOTE CONDENSER
- E31 3 OFF Single 13 amp (SpA/NAE) switched socket outlets with neon lights mounted on wall at 600mm above floor to serve Mobile Heated Plate Lowerators (1.5kW each)
- E32 Twin 13 amp (SpA/NAE) switched socket outlets mounted on wall at 1200mm above floor to serve items A1 Mobile Heated Plates (2.0kW each)
- E33 13 amp (SpA/NAE) electrical supply to Switched Spur mounted on wall at 1200mm above floor with corded lead to outlet point indicated, to be positioned in FLOOR RECESS with CABLE OUTLET BOX ready for final fixing by COURT CATERING Engineer to item HS1 - REFRIGERATED SERVARY and HS2 HEATED PLATE LOWERATORS (1.5kW each)
- E34 6kW (SpA/NAE) electrical supply to isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, to be positioned in FLOOR RECESS with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item HS5 - EXISTING HEATED SERVRIES
- E35 3kW (SpA/NAE) electrical supply to isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, to be positioned in FLOOR RECESS with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item HS5 - EXISTING HEATED SERVARY
- E36 13 amp (SpA/NAE) electrical supply to Switched Spur mounted on wall at 1200mm above floor with corded lead to outlet point indicated, to be positioned in FLOOR RECESS with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item - TEMPERATURE MONITORING UNIT

**ELECTRIC NOTES**

- 1 All equipment to be earth bonded by site electrician.
- 2 It is recommended that isolators, connection boxes, control and pipework are flush fixed 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 Grounding isolators to be mounted at 1200mm A.S.L. with interconnecting flux outlets at 400mm A.S.L. unless otherwise stated.
- 5 All Commando plugs & sockets should be to a minimum specification of IP44 - Ingress Protected - S.L.O. to wet areas to the MCA Maximum or similar specification of IP66 - Ingress Protected.
- 6 Any additional SSO's to be advised by Client.
- 7 Where appropriate wiring of extract and supply lines and speed controllers, and bulbhead lights to be carried out by site electrician.
- 8 Architect or MAE Consultant to advise if the Actual System is to be connected to the gas interlock, the extract and supply air fans and/or the BMS System.

**GAS**

- G1 Main gas riser position by MAE Contractor within item MK15 - SERVICE SPINE to terminate with main gas shut-off valve. To supply gas to the following equipment:
  - Item MK1 - SINGLE PAN DEEP FAT FRYER (3kW SpA/NAE)
  - Item MK2 - SINGLE PAN DEEP FAT FRYER (3kW SpA/NAE)
  - Item MK3 - SALAMANDER GRILL (1/2" Gas connection 49,500 Btu/h)
  - Item MK11 - FOUR BURNER OVEN RANGE (3/4" Gas connection 149,000 Btu/h)
  - Item MK12 - EXISTING HOLDING PAN (1/2" Gas connection 62,000 Btu/h)
  - Item MK14 - EXISTING BRAT PAN (1/2" Gas connection 62,000 Btu/h)
  - Item MK17 - EXISTING COMBINATION OVEN (3/4" Gas connection 150,000 Btu/h)
- G2 22mm Natural Gas connection to PS16 (EXISTING CONNECTION OVEN) - 3/4" Gas Connection 65,000 Btu/h terminating with gas cock at 500mm above floor
- G3 15mm Natural Gas connection to PS29 (EXISTING TWO RING BOILING TOP) - 1/2" Gas Connection 34,000 Btu/h terminating with gas cock at 500mm above floor
- G4 22mm Natural Gas connection to PS28 (EXISTING COMBINATION OVEN) - 3/4" Gas Connection 84,600 Btu/h terminating with gas cock at 500mm above floor

**GAS NOTES**

- 1 MAE Contractor to install main gas flow manifold to rear of cookline complete with 'T' joints terminating with downward facing vertical gas cocks correctly sized and sited in position as shown on Court Catering Equipment Ltd drawing.
- 2 All gas equipment to be installed using flexible gas connection hose strictly in accordance with BS609 Part 2 and to be complete with restraining chain.
- 3 Gas catering equipment requires a pressure of 20 mbar.
- 4 M & E contractor to allow for and install mains gas shut off valve in safe accessible position and to agree with Client if manual or mechanical valve required.
- 5 M & E contractor must make due allowance for providing the gas supply system to be introduced with any mechanical ventilation supply or extract system to comply with the amendments to BS617 (2001).

**WATER**

- W1 15mm HOT and TANK COLD water supplies terminated vertically against wall with stopcocks at 400mm above floor ready for connection to tap line by COURT CATERING Engineer for items MK3, PS5, PWA, PWA1 & WU1
- W2 15mm HOT and TANK COLD water supplies terminated vertically against wall with stopcocks at 400mm above floor ready for connection to tap line by COURT CATERING Engineer for items MK2, PS16, PS19, VP3, VP4, VP7 & WU13
- W3 15mm HOT and TANK COLD water supplies terminated vertically against wall with stopcocks at 400mm above floor ready for connection to tap line by COURT CATERING Engineer for items W16 - PAN UTENSIL WASHER (VIA ITEM W11) - NOTE: WATER PRESSURE - 2.0 BAR (MIN) TO 6.0 BAR (MAX)
- W4 22mm Independent Hot Water supply (50°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 W18 - RACK TYPE DISHWASHER (VIA ITEM W11) - NOTE: WATER PRESSURE - 2.0 BAR (MIN) TO 6.0 BAR (MAX)
- W5 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 W18 - RACK TYPE DISHWASHER (VIA ITEM W11) - NOTE: WATER PRESSURE - 2.0 BAR (MIN) TO 6.0 BAR (MAX)
- W6 22mm Independent Hot Water supply (50°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 W16 - PAN UTENSIL WASHER (VIA ITEM W11) - NOTE: WATER PRESSURE - 2.0 BAR (MIN) TO 6.0 BAR (MAX)
- W7 22mm MANS 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 W16 - PAN UTENSIL WASHER (VIA ITEM W11) - NOTE: WATER PRESSURE - 2.0 BAR (MIN) TO 6.0 BAR (MAX)
- W8 22mm TANK 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 W16 - PAN UTENSIL WASHER (VIA ITEM W11) - NOTE: WATER PRESSURE - 2.0 BAR (MIN) TO 6.0 BAR (MAX)
- W9 22mm MANS 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 W16 - PAN UTENSIL WASHER (VIA ITEM W11) - NOTE: WATER PRESSURE - 2.0 BAR (MIN) TO 6.0 BAR (MAX)
- W10 15mm MANS 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 PS4 - EXISTING WATER BOILER
- W11 15mm MANS 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 PW13 - DOMESTIC WASHING MACHINE
- W12 15mm TANK 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 PW13 - DOMESTIC WASHING MACHINE
- W13 MANS COLD water riser terminated within item MK15 - SERVICE SPINE by MAE Contractor with following equipment:
  - Item MK2 - EXISTING BOILING PAN (15mm MANS COLD WATER)
  - Item MK4 - COMBINATION OVEN (22mm MANS COLD WATER)
  - Item MK14 - COMBINATION OVEN (22mm MANS COLD WATER)
  - Item MK17 - EXISTING COMBINATION OVEN (22mm MANS COLD WATER)
  - NOTE: WATER PRESSURE - 2.0 BAR (MIN) TO 6.0 BAR (MAX)
- W14 Existing MANS COLD water supplies terminated with Existing Bb cocks to remain in position on wall for item HS9 Existing Water Dispenser
- W15 22mm MANS 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 WU16 - HOSE REEL

**WATER NOTES**

- 1 MAE Contractor to run water supplies to connection points shown on drawing and to be terminated vertically.
- 2 Mechanical Contractor to supply suitable stopcocks, ballvalve valves or washing machine valves as indicated on Court Catering Equipment Ltd drawing.
- 3 All mains cold water supplies to Pre-wash sprays, Murr Lacs, Dishwashers, Combination Ovens and Steamers to be fitted with Non-Return Valves by M & E Contractor.

**PLUMBING**

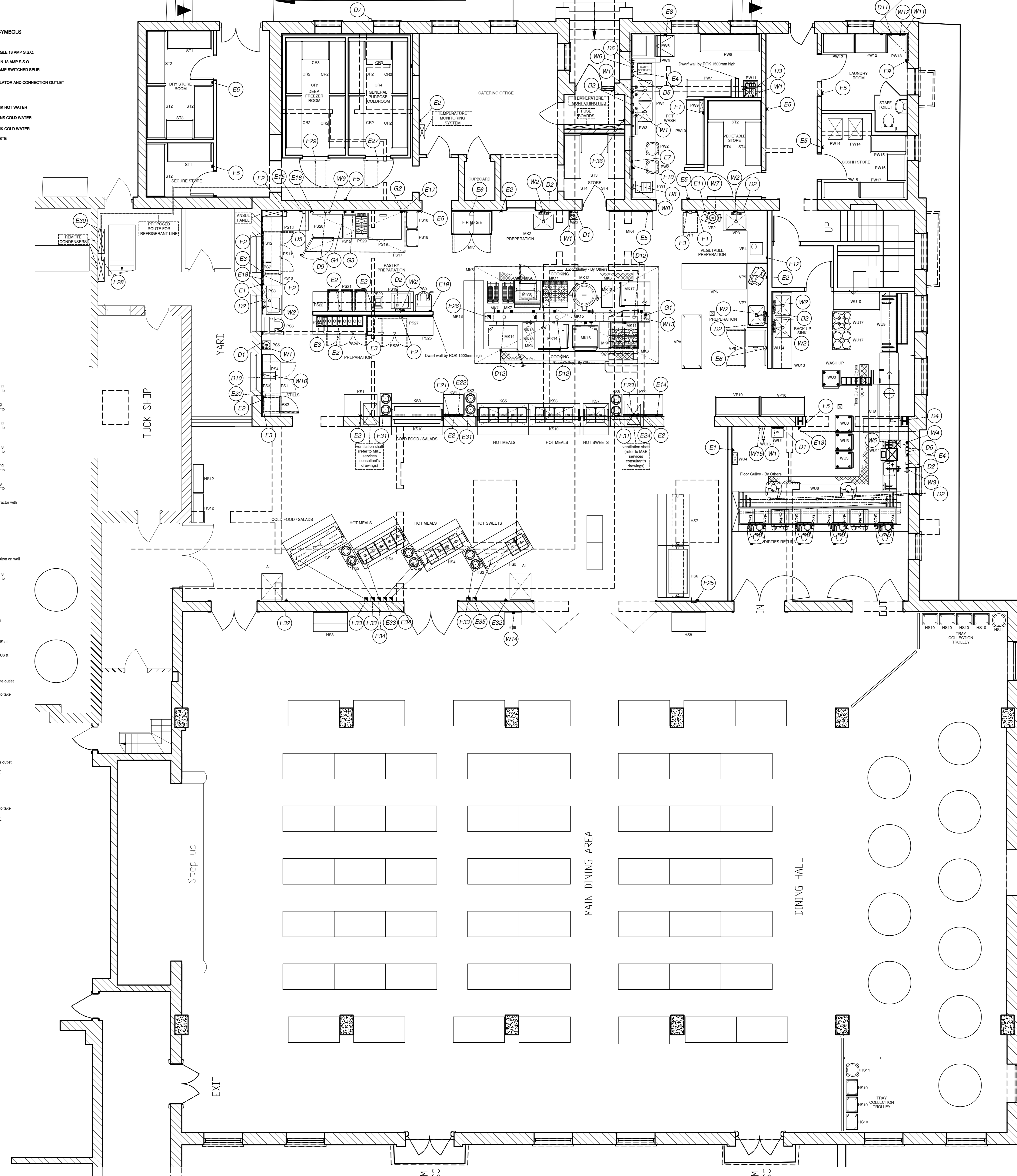
- D1 4 OFF 35mm vertical waste outlets from items MK3, PS5 & WU1 - WASH HAND BASINS at approx. 300mm from floor
- D2 14 OFF 42mm vertical waste outlets from items MK2, PS10, PWA, VP3, VP7, WU8 & WU13 - SINK UNITS at approx. 300mm from floor
- D3 42mm vertical waste outlet from item PW11 - JANITORIAL SINK at approximately 100mm from floor. NOTE: THIS OUTLET IS PARTICULARLY LOW
- D4 100mm FLOOR FITTED TUNDISH OR GULLY TRAPPED BELOW FLOOR to take waste outlet from item W18 - RACK TYPE DISHWASHER NOTE: DETAILS TO BE AGREED
- D5 4 OFF 42mm FLOOR FITTED TUNDISHES OR GULLIES TRAPPED BELOW FLOOR to take waste outlets from items PS6, PS28 & W11 - WATER SOFTENERS
- D6 50mm TRAPPED STAND PIPE at 800mm above floor to take dumped waste from item PWA - PAN UTENSIL WASHER
- D7 50mm TRAPPED STAND PIPE OR EXTERNAL GULLY to take waste outlets from items CR1 & CR4 - FREEZER ROOM & GENERAL PURPOSE COLD ROOM
- D8 50mm horizontal waste outlet from item PWA - INSET WASTE DISPOSAL UNIT at approx. 300mm from floor to INDEPENDENT WASTE PIPE WITH RUNNING TRAP. NOTE: MINIMUM FALL IS 1:80. BEING THE MINIMUM POSSIBLE. OUTLET TO CONNECT TO 3" OR 4" BSP MAIN DRAIN WASH PIPE. ASAP. WASTE FROM THIS OUTLET MUST BYPASS ANY GREASE TRAPS
- D9 50mm FLOOR FITTED TUNDISH OR GULLY TRAPPED BELOW FLOOR to take waste outlet from item PS4 - EXISTING WATER BOILER
- D10 50mm TRAPPED STAND PIPE at 800mm above floor to take flexible waste hose from item PS4 - EXISTING WATER BOILER
- D11 42mm TRAPPED STAND PIPE at 600mm above floor to take flexible waste hose from item PW13 - DOMESTIC WASHING MACHINE
- D12 4 OFF 50mm FLOOR FITTED TUNDISHES OR GULLIES TRAPPED BELOW FLOOR to take waste outlets from items MK4 & MK17 - COMBINATION OVENS (1 OFF EXISTING) NOTE: WASTE PIPEWORK FROM THIS EQUIPMENT TO BE RUN IN COPPER ONLY

**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 to 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 1:80. To be to minimum possible to connect to 7" 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 kitchens are recommended to be fitted with flyscreens.
- 4 For secure fixing of wall shelves or microwave wall brackets, walls should be fixed bearing or if stud partitioned back by 3/4" marine plywood for secure installation.



**EQUIPMENT SCHEDULE**

- 1. PASTRY, PREPARATION AND STILLS - PS**
- PS1 SHAPED WORKBENCH WITH PAINT CUPBOARD UNDER
  - PS2 UNDERCOUNTER REFRIGERATOR
  - PS3 WALL STORAGE SHELVING
  - PS4 EXISTING WATER BOILER
  - PS5 WASH HAND BASIN
  - PS6 EXISTING FLOORS STANDING MIXER
  - PS7 WALL STORAGE SHELVING
  - PS8 INSECT KILLER
  - PS9 EXISTING FLOOR STANDING MIXER
  - PS10 WORKBENCH WITH INSET SINK - PART WOOD UNDER
  - PS11 UNDERCOUNTER THREE DOOR REFRIGERATED COUNTER
  - PS12 WALL STORAGE SHELVING
  - PS13 WORKBENCH
  - PS14 CHAMFER
  - PS15 INFILL TABLE
  - PS16 EXISTING CONNECTION OVEN
  - PS17 EXTRACTION CANOPY
  - PS18 2 OFF TRAY TROLLEYS
  - PS19 WORKBENCH WITH INSET SINK
  - PS20 VACUUM PACK
  - PS21 INCUBATORS BIN
  - PS22 WALL STORAGE SHELVING
  - PS23 EXISTING WATER BOILER
  - PS24 THREE DOOR SALADETTÉ COUNTER
  - PS25 EXISTING WATER BOILER
  - PS26 UNDERCOUNTER TWO DOOR REFRIGERATED COUNTER
  - PS27 WALL STORAGE SHELVING
  - PS28 EXISTING FIFTEEN GRID COMBINATION OVEN
  - PS29 TWO BURNER BOILING TABLE

**2. VEGETABLE AND PREPARATION - VP**

- VP1 WEIGHING SCALE
- VP2 EXISTING POTATO PEELER
- VP3 SHAPED WORKBENCH WITH INSET SINK
- VP4 EXISTING WATER BOILER
- VP5 EXISTING SLICER
- VP6 EXISTING WATER BOILER
- VP7 WORKBENCH WITH INSET SINK
- VP8 EXISTING WATER BOILER
- VP9 2 OFF FOUR TIER STORAGE RACKS

**3. MAIN KITCHEN - MK**

- MK1 TWO DOOR UPRIGHT REFRIGERATED CABINET
- MK2 WORKBENCH WITH INSET SINK
- MK3 SHAPED WORKBENCH WITH INSET SINK
- MK4 FOUR TIER STORAGE RACK
- MK5 WORKING WITH INSET SINK
- MK6 3 OFF FULL TABLE
- MK7 2 OFF SMALL PASTRY CABINETS
- MK8 UNDERCOUNTER FREEZER
- MK9 WORKBENCH (WOOD UNDER)
- MK10 UNDERCOUNTER FREEZER
- MK11 2 OFF FOUR BURNER OVEN RANGE
- MK12 3 OFF WATER TREATMENT UNITS FOR ITEMS MK4 & MK17
- MK13 2 OFF TWENTY GRID COMBINATION OVENS
- MK14 SERVICES DISTRIBUTION LINE
- MK15 EXISTING BRAT PAN (VIA ITEM W11)
- MK16 EXISTING FIFTEEN GRID COMBINATION OVEN
- MK17 2 OFF TRAY TROLLEYS

**4. HOT WASH, LAUNDRY AND COSH - PW**

- PW1 WASTE DISPOSAL UNIT
- PW2 2 OFF MOBILE BINS
- PW3 WALL MOUNTED POT BOY
- PW4 WORKBENCH WITH INSET DOUBLE BOWL & DOUBLE DRAINER SINK
- PW5 CONDENSE CANOPY
- PW6 FOUR TIER STORAGE RACK
- PW7 FOUR TIER STORAGE RACK
- PW8 INSECT KILLER
- PW9 FOUR TIER STORAGE RACK
- PW10 JANITORIAL SINK UNIT
- PW11 2 OFF LAUNDRY RACKS
- PW12 DOMESTIC WASHING MACHINE
- PW13 2 OFF EXISTING CLEANER LINE
- PW14 2 OFF FOUR TIER STORAGE RACKS
- PW15 2 OFF FOUR TIER STORAGE RACKS
- PW16 2 OFF FOUR TIER STORAGE RACKS

**5. WASH UP - WU**

- WU1 WASH HAND BASIN
- WU2 OMTED
- WU3 4 OFF PLATE COLLIES
- WU4 INSECT KILLER
- WU5 OMTED
- WU6 DIFERS SORTING TABLE WITH MANUAL GLIDE ROLLER TABBING & INSET SINK
- WU7 SPRAY ARM & 2 TIER PIGEON HOLE SHELVES OVER
- WU8 OMTED
- WU9 PASS THROUGH RACK TYPE DISHWASHER MACHINE
- WU10 MANUAL GLIDE ROLLER TYPE DISHWASHING TABLE
- WU11 FOUR TIER STORAGE RACK
- WU12 2 OFF EXISTING CLEANER LINE
- WU13 OMTED
- WU14 WORKBENCH WITH INSET DOUBLE BOWL AND DOUBLE DRAINER SINK
- WU15 WALL STORAGE SHELVING
- WU16 OMTED
- WU17 HOSE REEL
- WU18 2 OFF PLATE RACK TROLLEYS

**6. STORES - ST**

- ST1 2 OFF FOUR TIER STORAGE RACKS
- ST2 2 OFF FOUR TIER STORAGE RACKS
- ST3 2 OFF FOUR TIER STORAGE RACKS
- ST4 4 OFF FOUR TIER STORAGE RACKS

**7. COLD ROOMS - CR**

- CR1 DEEP FREEZER ROOM
- CR2 8 OFF FOUR TIER STORAGE RACKS
- CR3 2 OFF FOUR TIER STORAGE RACKS
- CR4 GENERAL PURPOSE COLD ROOM

**8. KITCHEN SERVERY - KS**

- KS1 WORKBENCH
- KS2 EXISTING 2 OFF PLATE LOWERATORS
- KS3 REFRIGERATED SERVARY
- KS4 INFILL WORKBENCH
- KS5 EXISTING BAN MARIE SERVARY
- KS6 BAN MARIE SERVARY
- KS7 EXISTING BAN MARIE SERVARY
- KS8 PLATE LOWERATOR
- KS9 WORKBENCH
- KS10 STAINLESS STEEL HATCH CAPPNINGS

**9. DINING HALL SERVERY - HS**

- HS1 EXISTING REFRIGERATED SERVARY
- HS2 EXISTING 3 OFF PLATE LOWERATORS
- HS3 EXISTING BAN MARIE SERVARY
- HS4 EXISTING BAN MARIE SERVARY
- HS5 EXISTING BAN MARIE SERVARY
- HS6 DISH LAY REFRIGERATED SERVARY
- HS7 EXISTING AMBIENT SERVARY
- HS8 2 OFF EXISTING CONDENSERS
- HS9 EXISTING WATER TAP DISPENSER
- HS10 2 OFF TRAY RACK TROLLEYS
- HS11 2 OFF MOBILE BINS
- HS12 2 OFF CULINARY & TRAY PICK UP UNITS

**ADDITIONAL ITEMS REQUESTED**

- A1 2 OFF UPRIGHT HOTCUPBOARD UNITS

**RECORD DRAWING**

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CLIENT: **MERCHANT TAYLORS' SCHOOL**

PROJECT: **GROUND FLOOR SCHOOL KITCHENS / DINING AREA'S PROPOSED CATERING EQUIPMENT SERVICES LAYOUT**

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