

- 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 P50, P51 & W14 - INSECT KILLERS
- E2 14 OFF Twin 13 amp (SpA/NAE) switched socket outlets with neon lights mounted on wall at 1200mm above floor to serve items P50, P51 & 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 P51, PS 24, P52 & VP1
- E4 2 OFF WATERPROOF Twin 13 amp (SpA/NAE) socket outlets mounted on wall at 600mm above floor to serve item P51 - WATER SOTENERS
- 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 P50, P51 & VP1 - LIGHTING REFRIGERATION
- 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 P51 - WALL MOUNTED POT BOY
- E8 6 amp (SpA/NAE) electrical supply to isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 2000mm AF/F, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item P51 - UTENSIL WASHER
- 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 P51 - DOMESTIC WASHING MACHINE
- E10 1.1kw 3 phase (5 wire) electrical supply to waterproof isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 2000mm AF/F, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item P51 - EXISTING POTATO PEELER
- E11 WATERPROOF 13 amp (SpA/NAE) socket outlet mounted on wall at 1200mm above floor to serve item VP2 - EXISTING VEG PREP MACHINE
- E12 WATERPROOF 13 amp (SpA/NAE) socket outlet mounted on wall at 1200mm above floor to serve item VP4 - EXISTING VEG POT MACHINE
- E13 31.5kw 3 phase (5 wire) electrical supply to waterproof isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 2000mm AF/F, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item P51 - RACK TYPE DISHWASHER
- 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 P51) at 1200mm above floor fluorescent lights to be wired and switched by Site Electrician.
- E16 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 P51 - EXISTING POTATO PEELER
- E17 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 P51 - WASTE DISPOSAL UNIT
- E18 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 P51 - EXISTING COMBINATION OVEN
- E19 WATERPROOF 13 amp (SpA/NAE) socket outlet mounted on wall at 1200mm above floor to serve item P59 - EXISTING MIXER
- E20 6kw (SpA/NAE) electrical supply to isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 2000mm AF/F, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item P51 - EXISTING WATER BOILER
- E21 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 K53 - REFRIGERATED SERVARY
- E22 6kw (SpA/NAE) electrical supply to isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 2000mm AF/F, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item K53 - HEATED SERVARY
- E23 6kw (SpA/NAE) electrical supply to isolator switch mounted on wall at 1200mm above floor with corded lead to outlet point indicated, at 2000mm AF/F, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to item K53 - HEATED SERVARY
- E24 3 amp (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 K57 - HEATED SERVARY
- E25 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 H55 - REFRIGERATED SERVARY
- E26 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 (34" Gas connection 75,000 Btu/h)
 - Item MK2 - SINGLE PAN DEEP FAT FRYER (34" Gas connection 75,000 Btu/h)
 - Item MK3 - UNDERCOUNTER FREEZER (Twin 13 amp SpA/NAE)
 - Item MK12 - EXISTING HOLDING PAN (13 amp SpA/NAE)
 - Item MK14 - COMBINATION OVEN (37kw 3 ANAE)
 - Item MK16 - EXISTING BRATT PAN (23 amp 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 FINISHED CEILING LEVEL with 2 metre leads ready for final fixing by COLDDROOM INSTALLER IN 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 FINISHED CEILING LEVEL with 2 metre leads ready for final fixing by COLDDROOM INSTALLER IN 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 Lowers (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 H51 - REFRIGERATED SERVARY and H52 HEATED PLATE LOWERS (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 H51 - EXISTING HEATED SERVICES
- 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 H55 - 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 (34" Gas connection 75,000 Btu/h)
 - Item MK2 - SINGLE PAN DEEP FAT FRYER (34" Gas connection 75,000 Btu/h)
 - Item MK3 - SALAMANDER GRILL (1/2" Gas connection 49,500 Btu/h)
 - Item MK11 - FOUR BURNER OVEN RANGE (34" Gas connection 149,000 Btu/h)
 - Item MK12 - EXISTING HOLDING PAN (1/2" Gas connection 62,000 Btu/h)
 - Item MK14 - EXISTING BRATT PAN (1/2" Gas connection 62,000 Btu/h)
 - Item MK17 - EXISTING COMBINATION OVEN (34" Gas connection 150,000 Btu/h)
- G2 22mm Natural Gas connection to PS16 (EXISTING COMBINATION OVEN) - 3/4" Gas Connection 65,000 Btu/h terminating with gas cock at 500mm above floor
- G3 15mm Natural Gas connection to P529 (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 64,600 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, P55, P56, P57, W1 & W11
- 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, P516, P519, V93, V93, V93, V93 & W13
- 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 W10 - SINK UNIT (PIPE-RINSE) 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 W18 - RACK TYPE DISHWASHER (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 VP2 - EXISTING POTATO PEELER
- 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 P51 - WASTE DISPOSAL UNIT
- 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 P51 - EXISTING COMBINATION OVEN
- 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 P54 - 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 P51 - 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 P51 - 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 (22mm MANS COLD WATER)
 - Item MK4 - COMBINATION OVEN (22mm MANS COLD WATER)
 - NOTE: WATER PRESSURE - 2.0 BAR (MIN) TO 6.0 BAR (MAX)
 - Item MK14 - COMBINATION OVEN (22mm MANS COLD WATER)
 - NOTE: WATER PRESSURE - 2.0 BAR (MIN) TO 6.0 BAR (MAX)
 - 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 H59 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 W16 - 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

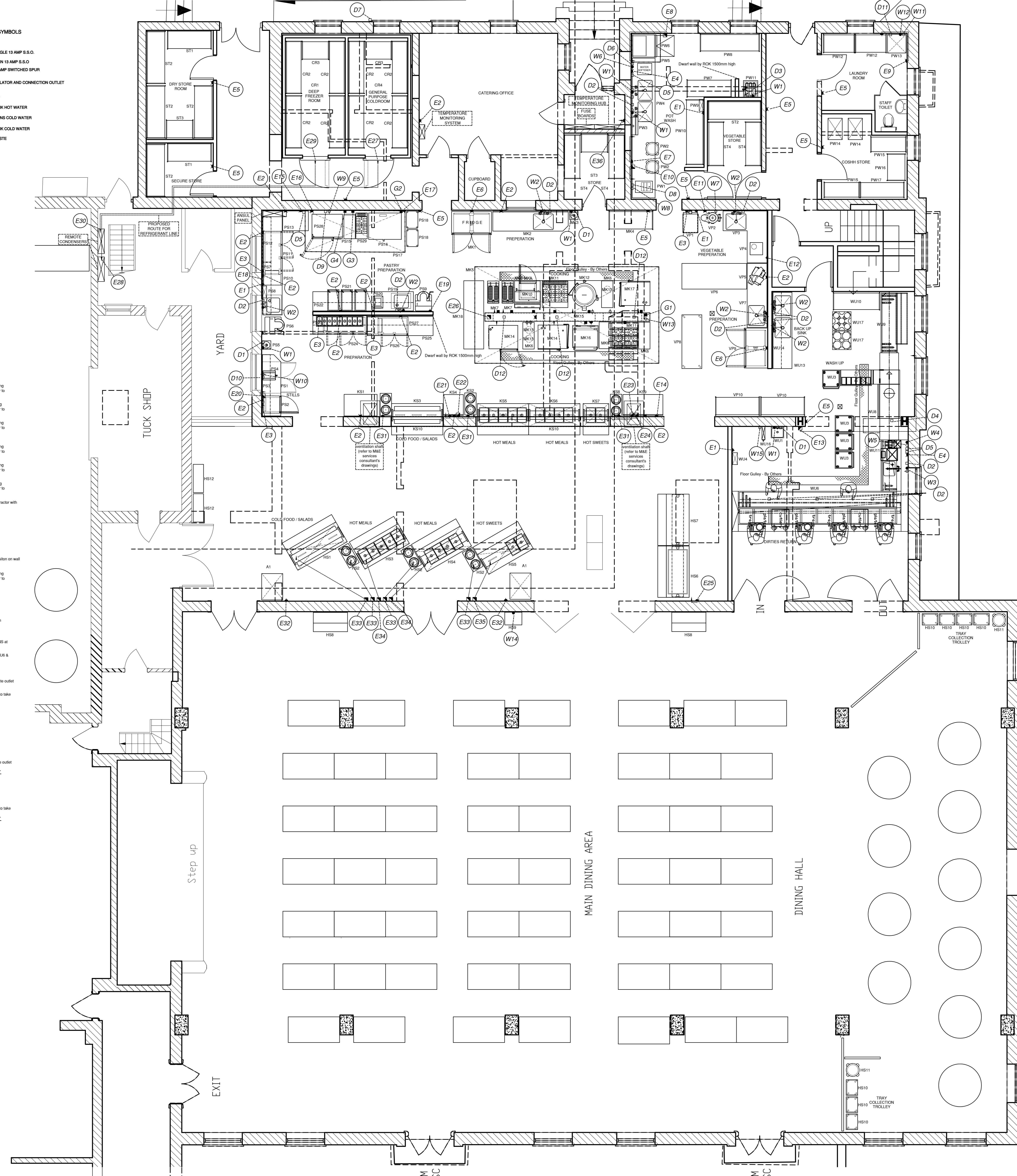
- D1 4 OFF 35mm vertical waste outlets from items MK3, P55 & W11 - WASH HAND BASINS at approx. 300mm from floor
- D2 14 OFF 42mm vertical waste outlets from items MK2, P510, P516, P56, VP3, VP7, W10 & W13 - SINK UNITS at approx. 300mm from floor
- D3 42mm vertical waste outlet from item P511 - JANITORIAL 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 P56, P528 & W11 - WATER SOTENERS
- D6 50mm TRAPPED STAND PIPE at 800mm above floor to take dumped waste from item P56 - 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 P51 - INSET WASTE DISPOSAL UNIT at approx. 300mm from floor to INDEPENDENT WASTE PIPE WITH RUNNING TRAP. NOTE: MINIMUM FALL IS 1:100 UNLESS OTHERWISE SPECIFIED. 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 P54 - EXISTING WATER BOILER. NOTE: WASTE PIPEWORK FROM THIS EQUIPMENT TO BE RUN IN COPPER ONLY
- D10 50mm TRAPPED STAND PIPE at 800mm above floor to take flexible waste hose from item P54 - EXISTING WATER BOILER
- D11 42mm TRAPPED STAND PIPE at 600mm above floor to take flexible waste hose from item P513 - 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 1:100, 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 PANT CLIPBOARD UNDER
 - PS2 UNDERCOUNTER REFRIGERATOR
 - PS3 WALL STORAGE SHELVING
 - PS4 EXISTING WATER BOILER
 - PS5 WASH HAND BASIN
 - PS6 EXISTING FLOOR STANDING MIXER
 - PS7 WALL STORAGE SHELVING
 - PS8 INSECT KILLER
 - PS9 EXISTING FLOOR STANDING MIXER
 - PS10 WORKBENCH WITH INSET SINK, PANT VOD UNDER
 - PS11 UNDERCOUNTER THREE DOOR REFRIGERATED COUNTER
 - PS12 WALL STORAGE SHELVING
 - PS13 WORKBENCH
 - PS14 CHAMFER
 - PS15 INFILL TABLE
 - PS16 EXISTING COMBINATION OVEN
 - PS17 EXTRACTION CANOPY
 - PS18 2 OFF TRAY TACK TROLLEYS
 - PS19 WORKBENCH WITH INSET SINK
 - PS20 VACUUM PACK
 - PS21 INCUBATORS BIN
 - PS22 WALL STORAGE SHELVING
 - PS23 THREE DOOR SALADETTÉ COUNTER
 - PS24 EXISTING FLOOR STANDING MIXER
 - PS25 UNDERCOUNTER TWO DOOR REFRIGERATED COUNTER
 - PS26 WALL STORAGE SHELVING
 - PS27 TWO DOOR UPRIGHT REFRIGERATED CABINET
 - 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 WORKBENCH WITH INSET SINK
- VP7 WORKBENCH WITH INSET SINK
- VP8 2 OFF SHAPED PANT VOD
- VP9 2 OFF SHAPED STORAGE RACKS

3. MAIN KITCHEN - MK

- MK1 TWO DOOR UPRIGHT REFRIGERATED CABINET
- MK2 WORKBENCH WITH INSET SINK
- MK3 SHAPED PANT VOD
- MK4 FOUR TIER STORAGE RACK
- MK5 WORKING WITH INSET SINK
- MK6 3 OFF WALL TABLE
- MK7 2 OFF SHAPED PANT VOD
- MK8 WORKBENCH (VOD UNDER)
- MK9 UNDERCOUNTER FREEZER
- MK10 2 OFF FOUR BURNER OVEN RANGE
- MK11 3 OFF WATER TREATMENT UNITS FOR ITEMS MK4 & MK17
- MK12 2 OFF TWENTY GRID COMBINATION OVENS
- MK13 SERVICES DISTRIBUTION LINE
- MK14 EXISTING BRATT PAN
- MK15 EXISTING TWENTY GRID COMBINATION OVEN
- MK16 2 OFF SHAPED STORAGE RACKS
- MK17 FOUR TIER STORAGE RACK

4. HOT WASH LAUNDRY AND COSH - PW

- PW1 WASTE DISPOSAL UNIT
- PW2 2 OFF MOBILE BINS
- PW3 WALL MOUNTED HOT DRY
- 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
- PW17 2 OFF PLATE RACK TROLLEYS

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 TABBING & DISHWASH TABBING
- WU11 FOUR TIER STORAGE RACK
- WU12 OMTED
- WU13 WORKBENCH WITH INSET DOUBLE BOWL AND DOUBLE DRAINER SINK
- WU14 WALL STORAGE SHELVING
- WU15 OMTED
- WU16 HOSE REEL
- WU17 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 SERVICES - KS

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

9. DINING HALL SERVICE - HS

- HS1 EXISTING REFRIGERATED SERVARY
- HS2 EXISTING 3 OFF PLATE LOWERS
- 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 CONDIMENT BENTS
- HS9 EXISTING WATER TAP DISPENSER
- HS10 7 OFF TRAY TACK TROLLEYS
- HS11 2 OFF MOBILE BINS
- HS12 2 OFF CULINARY & TRAY PICK UP UNITS

ADDITIONAL ITEMS REQUESTED

- A1 2 OFF UPRIGHT HICUPBOARD UNITS

RECORD DRAWING

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CLIENT: **MERCHANT TAYLORS' SCHOOL**

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

SCALE: 1:50 PROJECT No: 2410509-3

DATE: S.O.F. (CAD) DRAWN: N.A.H.

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