

**NOTE! EXISTING EQUIPMENT SERVICES TO BE RETAINED WHERE EQUIPMENT IS NOT BEING REPLACED OR RELOCATED TO BE CHECKED BY OTHERS PRIOR TO INSTALLATION.**

**NOTE! POSITION OF PIPEWORK THROUGH FLOOR**

**E-ELECTRIC**

E1 2 OFF Twin 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 600mm above floor to serve Item - 5 AND ADDITIONAL EQUIPMENT

E2 3 OFF Twin 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 1200mm above floor to serve Item - 15 AND ADDITIONAL EQUIPMENT

E3 3 OFF 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 2000mm above floor to serve Items - 4 (3) INSECT KILLERS

E4 20 amp (Sp&N&E) electrical supply led to outlet point indicated on drawing terminating JUST BELOW FINISHED CEILING LEVEL with 2 metre tails ready for final fixing by COLDROOM INSTALLER to CONTROL PANEL of Item 8 - MEAT COLDROOM

E5 OMITTED

E6 20 amp (Sp&N&E) electrical supply led to outlet point indicated on drawing terminating JUST BELOW FINISHED CEILING LEVEL with 2 metre tails ready for final fixing by COLDROOM INSTALLER to CONTROL PANEL of Item 8 - VEGETABLE COLDROOM

E7 OMITTED

E8 1.5kw 3 p&N&E (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 21 - EXISTING DISHWASHER

E9 Main electrical riser position within Item 35 - S/S ISLAND WORKTOP. Electrician to provide suitably sized electrical cables terminating with approx. 1 metre tails to provide power for: Item 32 - UNDERCOUNTER TWO DOOR REFRIGERATED COUNTER (13 amp Sp&N&E) Item 62 - GREASE TRAP (5 amp Sp&N&E) Lighting Circuit For Canopy Lighting

E10 Main electrical riser position within Item 31 - S/S ISLAND WORKTOP. Electrician to provide suitably sized electrical cables terminating with approx. 2 metre tails to provide power for: Item 2 - UNDERCOUNTER THREE DOOR REFRIGERATED COUNTER (13 amp Sp&N&E) Item 62 - GREASE TRAP (5 amp Sp&N&E) Lighting Circuit For Canopy Lighting

E11 3 OFF 3 amp (Sp&N&E) electrical supplies to Switched Spurs mounted in CUPBOARD at 600mm above floor with conduit led to outlet points indicated, at 500mm AFFL, terminating with approx 2 metre tails ready for final fixing by Site Engineer to Item 41 - FRONT SERVICE COUNTER

E12 OMITTED

E13 2 OFF 13 amp (Sp&N&E) switched socket outlet with neon lights mounted on vent riser at 600mm above floor to serve Item 23 - HOT/CUPBOARDS

**NOTE! LOAD AND PHASING TO BE CONFIRMED BY CLIENT**

E14 Electrical supply to isolator switch mounted in CUPBOARD at 600mm above floor with conduit led to outlet point indicated, at floor level, terminating with approx 2 metre tails ready for final fixing by Site Engineer to Item 41 - FRONT SERVICE COUNTER

**NOTE! LOAD AND PHASING TO BE CONFIRMED BY OTHERS**

E15 OMITTED

E16 21.8kw 3 p&N&E (5 wire) electrical supply to isolator switch mounted in CUPBOARD at 600mm 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 37 - FRYER

E17 18 amp Sp&N&E 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 15 - BLAST CHILLER

E18 2 OFF Twin 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 1800mm above floor to serve Items - 16 & 17 UPRIGHT REFRIGERATORS

E19 2 OFF Twin 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on frame panel at 600mm above floor to serve Item - ADDITIONAL EQUIPMENT

E20 OMITTED

E21 2 OFF 5 Amp (Sp&N&E) electrical supply to Waterproof Switched Spur mounted on wall at 1200mm above floor terminating with 1 metre of cable size to Items 62 - GREASE TRAP by COURT CATERING Engineer

E22 9.2kw 3 p&N&E (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 33 - OVEN

E23 1.1kw Sp&N&E 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 54 - EXISTING COUGH MACHINE

**NOTE! LOAD AND PHASING TO BE CONFIRMED BY CLIENT**

**ELECTRICAL NOTES**

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

**G-GAS**

G1 3/4" Natural Gas connection to Item 39a (CHARGRILL) - 90,000 Btu/Hr terminating with gas cock at 500mm above floor

G2 2 OFF 3/4" Natural Gas connections to Items 36d (TWO RING BOILING TOP) - 70,000 Btu/Hr EACH terminating with gas cocks at 500mm above floor

G3 3 OFF 3/4" Natural Gas connections to Items 36 a, b, c (SIX RING OVEN RANGE) - 184,000 Btu/Hr EACH terminating with gas cocks at 500mm above floor

**GAS NOTES**

- Mechanical Contractor to install main gas float manifold to rear of cookline with 'T' joints and individual gas valves facing vertically downwards. Gas valves to be correctly sized and positioned as indicated on this service drawing.
- All gas equipment to be installed using flexible gas connection hoses with quick release valve in accordance with BS669 Part 2 and to be fitted with quick restraining chain.
- Gas catering equipment (unless otherwise stated) requires a pressure of 20 mbar.
- Mechanical Contractor to supply and install mains gas shut off solenoid in safe and accessible position.
- 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.
- Unless otherwise stated gas outlets to be installed at 500mm a.f.f.l.

**W-WATER**

W1 6 OFF 15mm HGT and TANK COLD water supplies terminated vertically against wall with stopcocks at 400mm above floor ready for connection to tap tails by COURT CATERING Engineer for Items 1, 30a, 30b, 24 & 57 (x2) - WASH HAND BASINS AND SINKS

W2 5 OFF 15mm HOT and MAINS COLD water supplies terminated vertically against wall with stopcocks at 400mm above floor ready for connection to tap tails by COURT CATERING Engineer for Items 22 & 57 - SINK UNITS (PRE-RANGE)

W3 2 OFF 15mm HOT and MAINS COLD water supplies terminated vertically against wall with stopcocks at 400mm above floor ready for connection to tap tails by COURT CATERING Engineer for Item 21 - EXISTING DISHWASHER

**NOTE! WATER PRESSURE: 2.0 BAR (MIN) TO 6.0 BAR (MAX)**

W4 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 10 - ICE MACHINE

W5 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 for Items 21 - EXISTING DISHWASHER

**NOTE! TANK CAPACITY: 42 LITRE**

**WATER FLOW RATE: 30 L/MIN**

**WATER PRESSURE: 2.0 BAR (MIN) TO 6.0 BAR (MAX)**

W6 15mm HOT and TANK COLD water supplies terminated vertically against wall with stopcocks at 400mm above floor ready for connection to tap tails by COURT CATERING Engineer for Item 61 - JANITORIAL SINK

W7 2 OFF 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 63 - WALL MOUNTED HOSE REEL

W8 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 63 - WALL MOUNTED HOSE REEL

W9 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 DEPART POT FILLER

**WATER NOTES**

- Mechanical contractor to run water supplies to correctly sized connection points as identified on this service drawing and to be terminated vertically.
- Mechanical contractor to supply appropriate stopcocks, ballfloat valves or washing machine valves as identified on this service drawing.
- 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.
- All water services, unless otherwise identified, to be terminated at 400mm a.f.f.l. by Mechanical contractor.
- Unless otherwise stated, water services to be connected using copper pipe or food safe flexible hoses.
- Unless otherwise stated, chlorination of all pipework to be by Mechanical contractor.

**D-DRAINAGE**

D1 4 OFF 35mm vertical waste outlets from Items 1, 24, 30a & 30b - WASH HAND BASINS at approx. 300mm from floor

D2 8 OFF 42mm vertical waste outlets from Items 22, 31 (x2), 35 (x2) & 57 (x2) - SINK UNITS at approx. 300mm from floor

D3 2 OFF 35mm FLOOR FITTED TUNDISHES OR TRAPPED STAND PIPES at 600mm from floor to take waste outlets from Items 9 - DUAL COMPARTMENT MEAT & VEGETABLE COLDROOM

D4 50mm FLOOR FITTED TUNDISH OR GULLY TRAPPED BELOW FLOOR to take waste outlet from Item 10 - ICE MACHINE

D5 50mm waste with RUNNING TRAP at 350mm from floor for connection to CONCERNINA WASTE from Item 21 - EXISTING DISHWASHER (SEE INSET DIAGRAM)

D6 42mm vertical waste outlet from Item 61 - JANITORIAL SINK at approximately 100mm from floor. **NOTE! THIS OUTLET IS PARTICULARLY LOW**

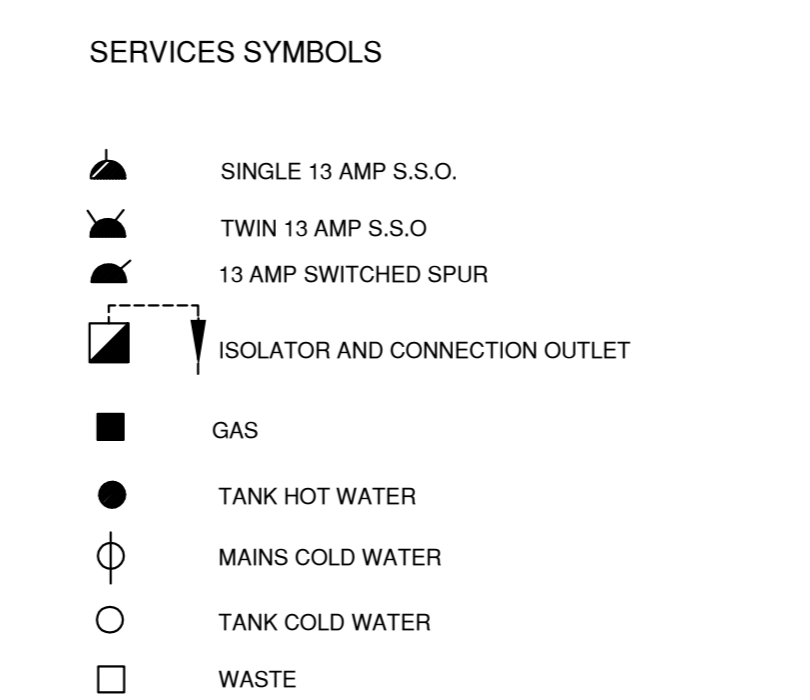
D7 3 OFF 54mm vertical waste outlets at approximately 100mm from floor. **NOTE! THIS OUTLET IS PARTICULARLY LOW**

**DRAINAGE NOTES:**

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

**GENERAL NOTES:**

- All dimensions to be verified on site.
- Final services positions to be agreed and confirmed on site prior to installation.
- 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.
- For operable windows and doors opening externally it is recommended that they should be fitted with flyscreens.
- To ensure secure fixings of wall shelves or microwave wall brackets, walls must be load bearing, or if stud partition, backed by 3/4" minimum plywood.



**SCHEDULE OF CATERING EQUIPMENT**

- WORKBENCH WITH INSET WASH HAND BASIN
- EXISTING THREE DOOR REFRIGERATED COUNTER
- EXISTING FOUR DOOR REFRIGERATED COUNTER
- 3 OFF INSECT KILLERS
- WHEELIE RUBBER BIN
- OMITTED
- OMITTED
- DUAL COMPARTMENT MEAT & VEGETABLE COLDROOM
- 4 OFF FOUR TIER STORAGE RACKS
- ICE MACHINE
- 2 OFF SERVICE SPINE
- OMITTED
- WALL STORAGE SHELVING
- OMITTED
- EXISTING BLAST CHILLER
- EXISTING UPRIGHT REFRIGERATED DAIRY CABINET
- EXISTING UPRIGHT REFRIGERATOR CABINET
- DISHWASH OUTLET TUBING WITH SHELF
- DISHWASH CONCRETE CANOPY
- EXISTING PASS THROUGH HOOD TYPE DISHWASHING MACHINE
- DITCHED INLET DISHWASH TUBING WITH INSET SINK, PRE-WASH SPRAY ARM AND SHELF
- ISLAND WORKTOP WITH HOT/CUPBOARD WITH SLIDING DOORS AND SHELVES UNDER
- EXISTING ICE MACHINE
- 2 OFF HEAVY DUTY COLLECTS FOR OVEN RANGE
- EXISTING GLASSWASHER
- OMITTED
- EXISTING FRONT BAR
- HAND WASH BASIN CW W/FA RED TAPS
- HAND WASH BASIN CW W/FA RED TAPS
- BEFORE PREPARATION ISLAND TABLE HAVING INSET TWO SINKS (FISH SINK WITH REMOVABLE SCREEN, HAVING OVERSHELF AND PART VOID UNDER FOR ITEM 2 & 3), REMAINDER STORAGE SHALVES UNDER
- TWO DOOR AND BANK OF DRAWERS REFRIGERATED COUNTER
- CONVECTION OVEN
- WOOD BURNING OVEN INCLUDING SQUARE CONCRETE BASE (BY CLIENT)
- S/S ISLAND WORKTOP WITH THREE OFF INSET SINKS.
- EXISTING SIX RING OVEN RANGE
- EXISTING SIX RING OVEN RANGE
- EXISTING SIX RING OVEN RANGE
- EXISTING SIX RING OVEN RANGE
- CHARGRILL
- SINGLE PAN DEEP FAT Fryer
- BBQ AND SHELF SECTION REMOVABLE (TO BE AGREED)
- AMBIENT FRISTOP SECTION
- BEFORE GRILL STATION HAVING 2 OFF TWIN OPEN INSET TOP WITH CHARBROIL SECTION, WITH BACK VENTILATION SYSTEM
- SERVURE UNIT (BY OTHERS)
- NOT SHOWN ON DRAWING
- AMBIENT FRISTOP SECTION
- DOUBLE POT WASH BENCH WITH POTWASH BACK OVER
- 4 OFF EXISTING WASTE BINS
- 3 OFF EXISTING WASTE BINS
- SHARPE MARBLE TOP PASTRY COUNTER, REMAINDER VOID
- JANITORIAL SINK
- OFF GREASE TRAPS
- WALL MOUNTED HOSE REEL

**RECORD DRAWING**

**COURT CATERING EQUIPMENT LTD**

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PROJECT: RIVER CAFE THAMES WHARF KITCHEN EQUIPMENT SERVICES POINTS LAYOUT

SCALE: 1:25 PROJECT No: 2710429-3  
DRAWN: M.M. (CAD) DATE: A.A.F.  
REV: A.A.F.

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