



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 - HOTCUPBOARDS
 - 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
 - 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
 - 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
- ELECTRICAL NOTES**
- 1 All equipment to be earth bonded by site electrical contractor.
 - 2 Where possible S.S.O. Isolators and Outlet boxes are to be recessed, flush fitting in positions indicated on this service drawing.
 - 3 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 accessible positions in with the current edition of the Electrical Regulations.
 - 4 Unless otherwise stated Isolators to be installed at 1200mm a.f.f.l. with interconnecting outlets at 450mm.
 - 5 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.
 - 6 Client to advise of any additional general use S.S.O.
 - 7 Where applicable wiring of extract and supply fans, controllers, wiring and switching of ventilation canopies to be carried out by site electrical contractor.
 - 8 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**
- 1 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.
 - 2 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.
 - 3 Gas catering equipment (unless otherwise stated) requires a pressure of 20 mbar.
 - 4 Mechanical Contractor to supply and install mains gas shut off solenoid in safe and accessible position.
 - 5 Mechanical Contractor to provide correct gas interlocking system with the extract and supply air fans of ventilation system in accordance with BS6173:2001.
 - 6 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.
 - 6 Unless otherwise stated gas outlets to be installed at 500mm a.f.f.l.
- W-WATER**
- W1 6 OFF 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 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
 - 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 22 & 57 - SINK UNITS (PRE-RANGE)
 - 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**
- 1 Mechanical contractor to run water supplies to correctly sized connection points as identified on this service drawing and to be terminated vertically.
 - 2 Mechanical contractor to supply appropriate stopcocks, ballfloat valves or washing machine valves as identified on this service 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 Mechanical contractor.
 - 4 All water services, unless otherwise identified, to be terminated at 400mm a.f.f.l. by Mechanical contractor.
 - 5 Unless otherwise stated, water services to be connected using copper pipe or food safe flexible hoses.
 - 6 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**
- 1 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.
 - 2 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.
 - 3 Food Waste disposal units, where applicable, to have independent waste run with running trap lead 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.
 - 4 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.
 - 5 The Mechanical contractor is to be responsible for the final connections to the vented side of all waste appliances.

- GENERAL NOTES**
- 1 All dimensions to be verified on site.
 - 2 Final services positions to be agreed and confirmed on site prior to installation.
 - 3 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.
 - 4 For operable windows and doors opening externally it is recommended that they should be fitted with flyscreens.
 - 5 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.

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

- SCHEDULE OF CATERING EQUIPMENT**
- 1 WORKBENCH WITH INSET WASH HAND BASIN
 - 2 EXISTING THREE DOOR REFRIGERATED COUNTER
 - 3 EXISTING FOUR DOOR REFRIGERATED COUNTER
 - 4 3 OFF INSECT KILLERS
 - 5 WHEELIE RUBBER BIN
 - 6 OMITTED
 - 7 OMITTED
 - 8 DUAL COMPARTMENT MEAT & VEGETABLE COLDROOM
 - 9 4 OFF FOUR TIER STORAGE RACKS
 - 10 ICE MACHINE
 - 11 OMITTED
 - 12 OMITTED
 - 13 WALL STORAGE SHELVING
 - 14 OMITTED
 - 15 EXISTING BLAST CHILLER
 - 16 EXISTING UPRIGHT REFRIGERATED DAIRY CABINET
 - 17 EXISTING UPRIGHT REFRIGERATOR CABINET
 - 18 DISHWASH OUTLET TUBING WITH SHELF
 - 19 DISHWASH CONCRETE CANOPY
 - 20 EXISTING PASS THROUGH HOOD TYPE DISHWASHING MACHINE
 - 21 DIRTED INLET DISHWASH TUBING WITH INSET SINK, PRE-WASH SPRAY ARM AND SHELF
 - 22 ISLAND WORKTOP WITH HOTCUPBOARD WITH SLIDING DOORS AND SHELVES UNDER
 - 23 EXISTING ICE MACHINE
 - 24 COUNTER EXTERIOR
 - 25 EXISTING GLASSWASHER
 - 26 OMITTED
 - 27 EXISTING FRONT BAR
 - 28 HAND WASH BASIN CW W/FA RED TAPS
 - 29 HAND WASH BASIN CW W/FA RED TAPS
 - 30 REMOVABLE SCREEN, HAVING OVERSHELF AND PART VOID UNDER FOR ITEM 2 & 3b, REMAINDER STORAGE SHALVES UNDER
 - 31 TWO DOOR AND BANK OF DRAWERS REFRIGERATED COUNTER
 - 32 CONNECTION OVEN
 - 33 WOOD BURNING OVEN INCLUDING SQUARE CONCRETE BASE (BY CLIENT)
 - 34 S/S ISLAND WORKTOP WITH THREE OFF INSET SINKS.
 - 35 EXISTING SIX RING OVEN RANGE
 - 36 EXISTING SIX RING OVEN RANGE
 - 37 EXISTING SIX RING OVEN RANGE
 - 38 CHARGRILL
 - 39 S/S PANTRY DEEP FAT Fryer
 - 40 BRN AND SHELF SECTION REMOVABLE (TO BE AGREED)
 - 41 DISHWASHING MACHINE
 - 42 BEPORK GRILL STATION HAVING 2 OFF TWIN OPEN INSET TOP WITH AMBENT FRONT SECTION
 - 43 NOT SHOWN ON DRAWING
 - 44 CHARGRILL SECTION, WITH BACK VENTILATION SYSTEM
 - 45 SERVING UNIT (BY OTHERS)
 - 46 53" NOT SHOWN ON DRAWING
 - 47 DOUBLE POT WASH BENCH WITH POTWASH BACK OVER
 - 48 4 OFF EXISTING WASTE BINS
 - 49 3 OFF EXISTING WASTE BINS
 - 50 SHARPS MARBLE TOP PASTRY COUNTER, REMAINDER VOID
 - 51 JANITORIAL SINK
 - 52 61" WASH TRAP
 - 53 WALL MOUNTED HOSE REEL

RECORD DRAWING

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PROJECT: RIVER CAFE THAMES WHARF KITCHEN EQUIPMENT SERVICES POINTS LAYOUT

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

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