



- SCHEDULE OF CATERING EQUIPMENT**
- B1 L-SHAPED DIRTIES DISHWASH TABLE WITH SLOPING DISHWASH BASKET SHELF OVER
 - B2 2 OFF MOBILE DRY WASTE BINS
 - B3 UNDERCOUNTER GLASSWASHING MACHINE
 - B4 INSET WASTE DISPOSAL UNIT
 - B5 900 MECHANIZED ROLLER INLET TABLE
 - B6 PRE-WASH SINK AND SPRAY ARM SECTION
 - B7 RACK TYPE PASS THROUGH DISHWASHING MACHINE
 - B8 1800 MECHANIZED ROLLER CLEANS OUTLET TABLE
 - B9 MOBILE ROLLER TABLE
 - B10 2 OFF PLATE STACKING DOLLIES
 - B11 2 OFF FOUR TIER CLEANS STORAGE RACKS
 - B12 1 OFF GLASS STORAGE DOLLIES (3 OFF NOT SHOWN)
 - B13 WALL STORAGE SHELF
 - B14 9 OFF ROOM SERVICE TABLES
 - B15 9 OFF WALL MOUNTED HOT BOXES
 - B16 2 OFF ROOM SERVICE TROLLEYS (1 OFF NOT SHOWN)
 - B17 L-SHAPED ROOM SERVICE TABLE
 - B18 2 OFF WALL STORAGE CLIPBOARDS
 - B19 3 OFF INSECT KILLERS
 - B20 HOT/CUPBOARD UNIT WITH HEATED GANTRY
 - B21 FOUR TIER CLEANS STORAGE RACK
 - B22 DOUBLE BOWL POT WASH SINK UNIT
 - B23 WALL MOUNTED POT RACK
 - B24 WORKBENCH
 - B25 WORKBENCH WITH INSET SINK
 - B26 WORKBENCH, VOID UNDER
 - B27 TWO DOOR DEEP FREEZER COUNTER
 - B28 SPARE NUMBER
 - B29 WALL MOUNTED MICROWAVE OVEN
 - B30 HAND WASH BASIN
 - B31 STILL COUNTER WITH INSET SINK
 - B32 ORANGE JUICE MACHINE (BY CLIENT)
 - B33 MILK PAK MACHINE
 - B34 STILL CONDENSE CANOPY
 - B35 CONVEYOR TOASTER
 - B36 TABLE TOP BULK COFFEE BREWER
 - B37 TABLE TOP WATER BOILER
 - B38 UPRIGHT REFRIGERATED CABINET
 - B39 SERVICE COUNTER COMPRISING THE FOLLOWING SECTIONS:-
 - A HOT/CUPBOARD WITH INSET HEATED PADS, HEATED GANTRY OVER
 - B REFRIGERATED CHILL WELL SECTION WITH GANTRY OVER
 - C AMBIENT FLAIN TOP COUNTER SECTION
 - D CENTRAL COOKING ISLAND EXTRACTION CANOPY
 - B40 3 OFF WORKBENCHES
 - B41 TWIN PAN DEEP FAT FRYER
 - B42 SOLID TOP OVEN RANGE
 - B43 BRATT PAN
 - B44 SERVICES DISTRIBUTION UNIT
 - B45 2 OFF WORKBENCHES
 - B46 COMBINATION STEAMING OVEN
 - B47 WATER TREATMENT UNIT FOR ITEM 47
 - B48 PART OPEN SOLID TOP OVEN RANGE
 - B49 SALAMANDER GRILL
 - B50 SHAPED GENERAL PURPOSE COLDROOM
 - B51 2 OFF FOUR TIER STORAGE RACKS
 - B52 SHAPED WORKBENCH
 - B53 WALL STORAGE SHELVING
 - B54 SHAPED WORKBENCH WITH INSET SINK
 - B55 WORKBENCH, VOID UNDER
 - B56 COOKING EXTRACTION CANOPY
 - B57 TABLE TOP INDUCTION HOB
 - B58 WALL MOUNTED SALAMANDER GRILL
 - B59 TWO DOOR REFRIGERATED COUNTER
 - B60 SPARE NUMBER
 - B61 2 OFF TWO DOOR REFRIGERATED COUNTERS
 - B62 TABLE TOP MOUNTED MIXING MACHINE
 - B63 VEGETABLE PREPARATION UNIT
 - B64 FOOD SLICING MACHINE
 - B65 FOUR TIER STORAGE RACK
 - B66 UNDERCOUNTER ICE MACHINE
 - B67

- KEY FOR SERVICES**
- ▲ 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
 - Ⓣ TELEPHONE POINT

- E-ELECTRIC**
- E1 3 OFF 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 2000mm above floor to serve Items B19 - INSECT KILLERS
 - E2 12 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 1200mm above floor to serve Items B33, B63, B64, B65 & ADDITIONAL EQUIPMENT
 - E3 13 amp (Sp&N&E) switched socket outlet with neon light mounted on wall at 1200mm above floor to serve Item B38 - UPRIGHT REFRIGERATOR
 - E4 5 OFF 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 600mm above floor to serve Items B27, B60, B62 & B67
 - E5 9 OFF 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 1200mm above floor to serve Items B15 - HOT BOXES
 - E6 2 OFF 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 1200mm above floor to serve Items B29 & B58 [NOTE! 3kw LOAD TO EACH]
 - E7 8kw (Sp&N&E) electrical supply to isolator switch mounted on wall at 1200mm above floor 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 B37 - WATER BOILER
 - E8 9.85kw 3 p&N&E (5 wire) electrical supply to isolator switch mounted on wall at 1500mm above floor 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 B36 - BULK BREWER
 - E9 5.5kw (Sp&N&E) electrical supply to isolator switch mounted on wall at 1200mm above floor 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 B35 - CONVEYOR TOASTER
 - E10 6.5kw (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 B20 - HOT/CUPBOARD
 - E11 1.1kw 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 B4 - WASTE DISPOSAL UNIT
 - E12 6.3kw (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 B3 - GLASSWASHER
 - E13 33.9kw 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 B7 - DISHWASHER
 - E14 Main electrical riser position within Item B45 - SERVICE SPINE. Electrician to provide suitably sized electrical cables terminating with approx. 3 metre tails ready for connection to SERVICE SPINE M.C.B. To provide power for:
 - Item B42 - DEEP FAT FRYER (2 OFF 7kw 3 p&N&E)
 - Item B43 - OVEN RANGE (3 amp Sp&N&E)
 - Item B44 - BRATT PAN (3 amp Sp&N&E)
 - Item B47 - COMBINATION OVEN (3kw 3 p&N&E)
 - Item B49 - OVEN RANGE (3 amp Sp&N&E)
 - E15 13 amp (Sp&N&E) electrical supply led to outlet point indicated on drawing terminating JUST BELOW FINISHED CEILING LEVEL left with 2 metre tails ready for final fixing by COLDROOM INSTALLER to CONTROL PANEL of Item B51 - COLD ROOM
 - E16 20 amp (Sp&N&E) electrical supply terminating with ISOLATOR adjacent to proposed position of REMOTE CONDENSER [FINAL POSITION TO TO AGREE]
 - E17 15kw 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 100mm AFFL, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to Item B39 - HOT COUNTER
 - E18 3kw (Sp&N&E) electrical supply led to outlet point indicated on drawing terminating JUST ABOVE FINISHED FLOOR LEVEL left with 2 metre tails ready for final fixing by COURT CATERING Engineer to M.C.B. BOARD of Item B39 - COLD COUNTER
 - E19 3kw (Sp&N&E) electrical supply terminating with ISOLATOR adjacent to proposed position of REMOTE CONDENSER [FINAL POSITION TO TO AGREE]
 - E20 Light switch for extract canopy at 1200mm above floor bulkhead lights to be wired and switched by Site Electrician.
 - E21 Twin 13 amp (Sp&N&E) WATERPROOF switched sockets outlet with neon lights mounted on wall at 600mm above floor to serve POSSIBLE WATER SOFTENERS FOR ITEM B7
 - E22 3 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 1200mm above floor to serve COMPUTER LINE OR MICROS (TO BE CONFIRMED)

- ELECTRIC NOTES:**
- 1 All equipment to be earth bonded by site electrician.
 - 2 It is recommended that Isolators, connection boxes, conduit and pipework are all fitted in positions shown on Court Catering Equipment List 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 areas 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.

- G-GAS**
- G1 1/2" Natural Gas connection to Item B59 (SALAMANDER GRILL) - 25,000 Btu/Hr terminating with gas cock at 500mm above floor
 - G2 Main gas riser position by M&E Contractor within Item B45 - SERVICE SPINE to terminate with main gas shut-off valve. To supply gas to the following equipment:
 - Item B43 - OVEN RANGE (1 1/4" Gas connection 130,000 Btu/Hr)
 - Item B44 - BRATT PAN (1/2" Gas connection 38,000 Btu/Hr)
 - Item B49 - OVEN RANGE (1 1/4" Gas connection 155,000 Btu/Hr)
 - Item B50 - SALAMANDER GRILL (1/2" Gas connection 40,000 Btu/Hr)

- GAS NOTES:**
- 1 M&E Contractor to install main gas float 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 List drawing.
 - 2 All gas equipment to be installed using flexible gas connection hose strictly in accordance with BS669 Part 2 and to be complete with restraining chain.
 - 3 Gas catering equipment requires a pressure of 6"-8" water gauge.
 - 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 interlocked with any mechanical ventilation supply or extract system to comply with the amendments to BS6173 (2001).

- W-WATER**
- W1 3 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 B23 & B30
 - W2 3 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 B25, B31 & B55
 - W3 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 B6 - SINK UNIT (PRE-RINSE) [NOTE! TANK CAPACITY: 13 Ltr]
 - W4 22mm Independent Hot Water supply (60°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 B3 - GLASSWASHER [NOTE! TANK CAPACITY: 120 Ltr]
 - W5 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 B4 - WASTE DISPOSAL UNIT
 - W6A 22mm Independent Hot Water supply (60°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 B7 - DISHWASHER (FOR OPERATIONAL SUPPLY) [NOTE! TANK CAPACITY: 120 Ltr]
 - W6B 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 B7 - DISHWASHER (FOR OPERATIONAL SUPPLY) [NOTE! WATER FLOW RATE: 300 Ltr/Hr]
 - W7 15mm 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 B67 - ICE MACHINE
 - 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 B36 - BULK BREWER
 - 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 Item B37 - WATER BOILER
 - W10 MAINS COLD water riser terminated within Item B45 - SERVICE SPINE by M&E Contractor with Isolating stopcock. Providing supplies for the following equipment:
 - Item B47 - COMBINATION OVEN (22mm MAINS COLD WATER)
 - Item B44 - FILLER TAP FOR BRATT PAN (15mm MAINS COLD WATER)

- 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 List 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 35mm vertical waste outlet from Item B30 - WASH HAND BASIN at approx. 300mm from floor
 - D2 8 OFF 42mm vertical waste outlets from Items B5, B6, B8, B23, B25, B31 & B55 at approx. 300mm from floor
 - D3 2 OFF 35mm FLOOR FITTED TUNDISHES OR GULLIES TRAPPED BELOW FLOOR to take waste outlets from Items B39 & B51
 - D4 42mm TRAPPED STAND PIPE at 600mm above floor to take flexible waste hose from Item B3 - GLASSWASHER [DRAIN PEAK FLOW RATE - PER MINUTE : 20 LITRES]
 - D5 54mm horizontal waste outlet from Item B4 - INSET WASTE DISPOSAL UNIT at approx. 300mm from floor to INDEPENDENT WASTE PIPE WITH RUNNING TRAP [NOTE! MINIMUM FALL: 1 IN 7. BENDS TO BE MINIMUM POSSIBLE. OUTLET TO CONNECT TO 3" OR 4" BSP MAIN DRAIN WASTE PIPE ASAP. WASTE FROM THIS OUTLET MUST BY-PASS ANY GREASE TRAPS.]
 - D6 54mm FLOOR FITTED TUNDISH OR GULLY TRAPPED BELOW FLOOR to take waste outlet from Item B7 - DISHWASHER
 - D7 35mm FLOOR FITTED TUNDISH OR GULLY TRAPPED BELOW FLOOR to take waste outlet from Item B67 - ICE MACHINE
 - D8 42mm TRAPPED STAND PIPE at 600mm above floor to take flexible waste hose from Item B36 - BULK BREWER
 - D9 42mm TRAPPED STAND PIPE at 600mm above floor to take flexible waste hose from Item B37 - WATER BOILER
 - D10 54mm FLOOR FITTED TUNDISH OR GULLY TRAPPED BELOW FLOOR to take waste outlet from Item B47 - COMBINATION OVEN [NOTE! WASTE PIPWORK 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 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.

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PROJECT:
RIVERBANK PLAZA HOTEL - LONDON
BASEMENT 1 MEZZANINE FLOOR LOCATION
BREAKFAST KITCHEN FACILITY SERVICES LAYOUT

SCALE: 1:50
DATE: -
DRAWN: S.O.F. (CAD)
PM: S.G.

PROJECT No: 2205171-16

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