E-ELECTRIC

E1 20 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 M1 - DEEP FREEZER ROOM

E2 16 Amp (3p&N&E) electrical supply led to outlet point adjacent to REMOTE CONDENSE HOUSING left with 3 metre tails ready for final fixing by COLDROOM INSTALLER to Isolator mounted within COMPRESSOR HOUSING for Item M1 - DEEP FREEZER ROOM

E3 5 OFF 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 2000mm above fll to serve Items M9, M80, M84 & M99 - 5 OFF INSECT KILLERS

E4 Twin 13 amp (Sp&N&E) switched socket outlet with neon light mounted on COLDROOM wall at 1200mm above fll to serve Item M8 - WEIGHING SCALES (1 OFF SPARE)

E5 20 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 M3 - COLD HOLDING ROOM

E6 16 Amp (3p&N&E) electrical supply led to outlet point adjacent to REMOTE CONDENSE HOUSING left with 3 metre tails ready for final fixing by COLDROOM INSTALLER to Isolator mounted within COMPRESSOR HOUSING for Item M3 - COLD HOLDING ROOM

E7 13 OFF Twin 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 1200mm above fll to serve Items M23, M26, M93, M94 & M100- FOOD PREP UNIT, SLICER, MILK PAK & ORANGE JUICE MACHINE, TEMP. CONTROL PANEL & ANCILLARY EQUIPMENT

E8 3 OFF 20 Amp (Sp&N&E) electrical supplies led to outlet points indicated on drawing terminating JUST BELOW FINISHED CEILING LEVEL left with 2 metre tails ready for final fixing by COLDROOM INSTALLER to Items M17, M83 & M98 - 3 OFF REFRIGERATION UNITS

E9 3 OFF 16 Amp (3p&N&E) electrical supplies led to outlet points adjacent to REMOTE CONDENSE HOUSING left with 3 metre tails ready for final fixing by COLDROOM INSTALLER to Isolator mounted within COMPRESSOR HOUSING for Items M17, M83 & M98 - 3 OFF REFRIGERATION UNITS

E10 23.25 Amps 3 p&N&E (5 wire) electrical supply to isolator switch mounted on wall at 1200mm above fll 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 M20 - UPRIGHT BLAST CHILLER

E11 13 amp (Sp&N&E) switched socket outlet with neon light mounted on wall at 600mm above fll to serve Item M22 - THREE DOOR REFRIGERATED COUNTER

E12 Main electrical riser position within Item M33 - SERVICE SPINE. Electrician to provide suitably sized electrical cable terminating with approx. 3 metre tails ready for connection to SERVICE SPINE M.C.B. To provide power for:

ITEM M29 - SIX BURNER OVEN RANGE - 13 Amp Sp&N&E SUPPLY
ITEM M30 - TILTING BRATT PAN - 13 Amp Sp&N&E SUPPLY
ITEMS M34 - 20 GRID STEAM COMBINATION OVEN - 38.0 kW 3 p&N&E SUPPLY
ITEMS M34A - 2 OFF 40 GRID STEAM COMBINATION OVENS - 63.0 kW 3 p&N&E SUPPLY PER OVEN
2 OFF SPARE Twin 13 Amp S.S.O. Supplies (SPARES)

E13 3 OFF 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on POWER POLES (BY SITE ELECTRICIAN) at 600mm above fll to serve Items M38, M39 & M43 - 3 OFF THREE DOOR REFRIGERATED COUNTERS

E14 3 OFF Twin 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on POWER POLES (BY SITE ELECTRICIAN) at 1200mm above fll to serve ANCILLARY EQUIPMENT (SPARES)

E15 13 amp (Sp&N&E) switched socket outlet with neon light mounted on POWER POLE (BY SITE ELECTRICIAN) at 1200mm above fll to serve Item M42 - MICROWAVE OVEN (3.0 kW TOTAL LOAD)

E16 11.0 kw 3 p&N&E (5 wire) electrical supply to isolator switch mounted on POWER POLE at 1200mm above fll 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 M40 - HOTCUPBOARD COUNTER

E17 13 amp (Sp&N&E) switched socket outlet with neon light mounted on wall at 1200mm above fll to serve Item M47 - MICROWAVE OVEN (3.0 kW TOTAL LOAD)

E18 3 OFF 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 1200mm above fll to serve Items M50 & M88 - 2 OFF UPRIGHT DEEP FREEZERS & UPRIGHT REFRIGERATED CABINET

E19 Twin 13 amp (Sp&N&E) WATERPROOF switched socket outlet mounted on wall at 600mm above fll to serve Items M66 & M67 - 2 OFF WATER SOFTENERS

E20 20 Amp (Sp&N&E) electrical supply to isolator switch mounted on wall at 1200mm above fll with conduit led to outlet point indicated, at 600mm AFFL, terminating with waterproof cable outlet box left with 3 metre tails ready for final fixing by COURT CATERING Engineer to Item M65 - INLET DISHWASH ROLLER TABLING

E21 41.0 kw 3 p&N&E (5 wire) electrical supply to isolator switch mounted on wall at 1200mm above fll 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 M64 - RACK DISHWASHING MACHINE

E22 3 HP / 2.2 kW electrical supply to isolator switch mounted on wall at 1200mm above fll with conduit led to outlet point indicated, at 600mm AFFL, terminating with waterproof cable outlet box left with 3 metre tails ready for final fixing by COURT CATERING Engineer to Item M68 - FOOD WASTE DISPOSAL UNIT

E23 Twin 13 amp (Sp&N&E) WATERPROOF switched socket outlet mounted on wall at 600mm above fll to serve Items M73 & M74- REVERSE OSMOSIS UNIT & WATER SOFTENER

E24 19.8 kw 3 p&N&E (5 wire) electrical supply to isolator switch mounted on wall at 1200mm above fll 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 M76 - GLASSWASHING MACHINE

E25 3 OFF 10.0 kw 3 p&N&E (5 wire) electrical supply to isolator switch mounted on wall at 1200mm above fll with conduit led to outlet point indicated, at 1050mm AFFL, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to Items M91 - 3 OFF BULK COFFEE BREWERS

E26 6.0 kw (Sp&N&E) electrical supply to isolator switch mounted on wall at 1200mm above fll with conduit led to outlet point indicated, at 1050mm AFFL, terminating with COMMANDO type waterproof plug and socket ready for final fixing by COURT CATERING Engineer to Item M92 - WATER BOILER

E27 13 amp (Sp&N&E) switched socket outlet with neon light mounted on wall at 1200mm above fll to serve Item M96 - ICE CUBER

E28 Light switch for extract canopy at 1200mm above fll bulkhead lights to be wired and switched by Site Electrician.

E29 2 OFF Twin 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 1200mm above fll to serve as CLEANERS SOCKETS

E30 4 OFF Twin 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 1200mm above fll to serve as COMPUTER LINES OR MICROS (TO BE CONFIRMED)

ELECTRICAL NOTES

1 All equipment to be earth bonded by site electrician.

2 It is recommended that Isolators,connection boxes,conduit and pipework are flush fitted 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 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 electrical fittings to a minimum specification of IP44 - splashproof. Where stated as wet area to specification of IP67 - watertight.

6 Any additional SSO 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 Main gas riser position by M&E Contractor within Item M33 - SERVICE SPINE to terminate with main gas shut-off valve. To supply gas to the following equipment:

Item M29 - SIX RING OVEN RANGE (1 1/4" Gas connection 184,000 Btu/Hr)
Item M30 - TILTING BRATT PAN (1/2" Gas connection 91,000 Btu/Hr)
Item M32 - SALAMANDER GRILL (1/2" Gas connection 30,000 Btu/Hr)
Item M100 - STOCK POT STOVE (1/2" Gas connection 55,000 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 Ltd 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 amendments to BS6173 (2001).

W-WATER

W1 4 OFF 15mm HOT & MAINS COLD WATER supplies terminated vertically against wall with stopcocks at 400mm above fll ready for connection to tap tails of Items M11, M21, M48 & M90 - 3 OFF WORKBENCHES & STILLS COUNTER WITH INSET SINKS by COURT CATERING Engineer.

W2 5 OFF 15mm HOT & TANK COLD WATER supplies terminated vertically against wall with stopcocks at 400mm above fll ready for connection to tap tails of Items M10, M44, M63 & M87 (x2) - 5 OFF HAND BASINS by COURT CATERING Engineer.

W3 2 OFF 22mm HOT & TANK COLD WATER supplies terminated vertically against wall with stopcocks at 400mm above fll ready for connection to tap tails of Item M51 - DOUBLE POT WASH SINK UNIT by COURT CATERING Engineer.

W4 MAINS COLD WATER RISER POSITION WITHIN ITEM M33 - SERVICE SPINE TERMINATING WITH MAIN STOPCOCK VALVE BY M&E CONTRACTOR TO SERVE FOLLOWING COOKING EQUIPMENT:-

ITEM M30 - TILTING BRATT PAN FILLING TAP - 15mm MAINS COLD WATER SUPPLY

ITEMS M34 & M34A - 3 OFF COMBINATION STEAMING OVENS - 22mm MAINS COLD WATER SUPPLY EACH OVEN VIA BRITA WATER SOFTENERS. FLOW RATE PER OVEN: MAX 50 Litres/Hour

W5 22mm MAINS COLD WATER supply terminated vertically against wall with Isolating washing machine valve at 400mm above fll ready for final fixing by COURT CATERING Engineer to Item M68 - FOOD WASTE DISPOSAL UNIT
NOTE! MINIMUM WATER PRESSURE : 0.18 BAR
WATER FLOW RATE: 18 - 27 Litres/Minute

W6 22mm Independent Hot Water supply (50°C max.) terminated vertically against wall with Isolating washing machine valve at 400mm above fll ready for final fixing by COURT CATERING Engineer to Item M64 - RACK DISHWASHING MACHINE (FOR INITIAL FILL)
NOTE! TANK CAPACITY: 120 Ltr
WATER PRESSURE: 0.6 BAR (MIN) TO 6.0 BAR (MAX).

W7 22mm Independent Cold Water supply terminated vertically against wall with Isolating washing machine valve at 400mm above fll ready for final fixing by COURT CATERING Engineer to Item M64 - RACK DISHWASHING MACHINE (FOR OPERATIONAL SUPPLY)
NOTE! WATER FLOW RATE: 300 Ltr/Hr.
WATER PRESSURE: 0.6 BAR (MIN) TO 6.0 BAR (MAX).

W8 15mm HOT and MAINS COLD water supplies terminated vertically against wall with stopcocks at 400mm above fll ready for connection to tap tails by COURT CATERING Engineer for Item M65 - PRE-RINSE SPRAY ARM
NOTE! WATER PRESSURE : 1.5 BAR (MIN) TO 5.0 BAR (MAX).

W9 15mm HOT & TANK COLD WATER supplies terminated vertically against wall with stopcocks at 400mm above fll ready for connection to tap tails of Item M72 - GLASSWASH TABLE WITH INSET SINK by COURT CATERING Engineer.

W10 22mm TANK COLD WATER supply terminated vertically against wall with Isolating washing machine valve at 400mm above fll ready for final fixing by COURT CATERING Engineer to Item M76 - GLASSWASHING MACHINE VIA ITEM M73 - REVERSE OSMOSIS UNIT AND ITEM M74 - WATER SOFTENER
NOTE: TANK CAPACITY: 48 Litres
WATER PRESSURE: MIN 0.6 BAR MAX 6 BAR
WATER PRESSURE TO REVERSE OSMOSIS UNIT: 2 - 4 BAR
ACCEPTABLE WATER TEMPERATURE: 5 - 25 oC
WATER CONNECTION TO REVERSE OSMOSIS UNIT: 15mm

W11 3 OFF 22mm MAINS COLD WATER supplies terminated vertically against wall with Isolating washing machine valves at 400mm above fll ready for final fixing by COURT CATERING Engineer to Items M91 - 3 OFF BULK COFFEE BREWERS
NOTE! HOLDING CAPACITY EACH UNIT: 28 Litres
THROUGHPUT/ HR: 90 Litres

W12 22mm MAINS COLD WATER supply terminated vertically against wall with Isolating washing machine valve at 400mm above fll ready for final fixing by COURT CATERING Engineer to Item B37 - WATER BOILER
NOTE! WATER PRESSURE REQUIRED: 25 p.s.i.
RAPID DRAW OFF: 13 Litres OUTPUT: 51 Litres/Hour

W13 22mm MAINS COLD WATER supply terminated vertically against wall with Isolating washing machine valve at 600mm above fll ready for final fixing by COURT CATERING Engineer to Item M96 - ICE CUBER

W14 2 OFF 15mm HOT & TANK COLD WATER supplies terminated at 850mm above fll ready for final fixing by COURT CATERING Engineer to 2 PAIRS OF WALL MOUNTED BIBCOCKS for Items M81 & M97 - 2 OFF BUCKET SINKS

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, ballofix valves or washing machine valves as indicated on Court Catering Equipment Ltd 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 5 OFF 54mm TRAPPED TUNDISHES at 600mm from fll to take wastes from Items M1, M3, M17, M83 & M98 - DEEP FREEZER ROOM, COLD HOLDING ROOM & 3 OFF REFRIGERATION UNITS

D2 8 OFF 42mm vertical waste outlets from Items M11, M21, M48, M52, M65, M72 & M90 - SINK BOWL WASTES at approx. 300mm from fll

D3 5 OFF 35mm vertical waste outlets from Items M10, M44, M63 & M87 - 5 OFF HAND WASH BASINS at approximately 300mm from fll

D4 54mm FLOOR FITTED GULLEY / TUNDISH TRAPPED BELOW FLOOR to take waste from Item M20 - UPRIGHT BLAST CHILLER

D5 3 OFF 54mm FLOOR FITTED GULLIES / TUNDISHES TRAPPED BELOW FLOOR to take wastes from Items M34 & M34A - 3 OFF COMBINATION STEAMING OVENS
NOTE! WASTE PIPEWORK FROM THIS EQUIPMENT TO BE RUN IN COPPER ONLY

D6 54mm waste outlet from Item M68 - FOOD WASTE DISPOSAL UNIT at approx. 350mm from fll to INDEPENDANT WASTE PIPE WITH RUNNING TRAP
NOTE! MINIMUM FALL 1 IN 15. 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

D7 2 OFF 54mm TRAPPED TUNDISHES at 300mm above fll to take wastes from Items M66 & M67 - 2 OFF WATER SOFTENERS

D8 54mm FLOOR FITTED GULLEY / TUNDISH TRAPPED BELOW FLOOR to take waste from Item M64 - RACK DISHWASHING MACHINE

D9 3 OFF 35mm FLOOR FITTED TUNDISHES OR GULLIES TRAPPED BELOW FLOOR to take waste outlets from Items M62, M65, & M70 - DISHWASH TABLING (FINAL POSITIONS TBC)

D10 54mm FLOOR FITTED GULLEY / TUNDISH TRAPPED BELOW FLOOR to take waste from Item M73 - REVERSE OSMOSIS UNIT & ITEM M74 - WATER SOFTENER

D11 42mm TRAPPED STAND PIPE at 600mm above fll to take flexible waste hose from Item M76 - GLASSWASHING MACHINE
DRAIN PEAK FLOW RATE - PER MINUTE : 20 LITRES

D12 2 OFF 42mm vertical waste outlets from Items M81 & M97 - 2 OFF BUCKET SINKS at approximately 100mm from fll. NOTE! THIS OUTLET IS EXTREMELY LOW

D13 54mm TRAPPED STANDPIPE at 600mm from fll to take waste from Items M90 - STILLS COUNTER DRIP TRAY

D14 54mm FLOOR FITTED GULLEY / TUNDISH TRAPPED BELOW FLOOR to take waste from Item M96 - ICE CUBER. NOTE! THIS OUTLET IS EXTREMELY LOW.

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 independant waste run with running trap laid to minimium fall of 1 in 15. 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.

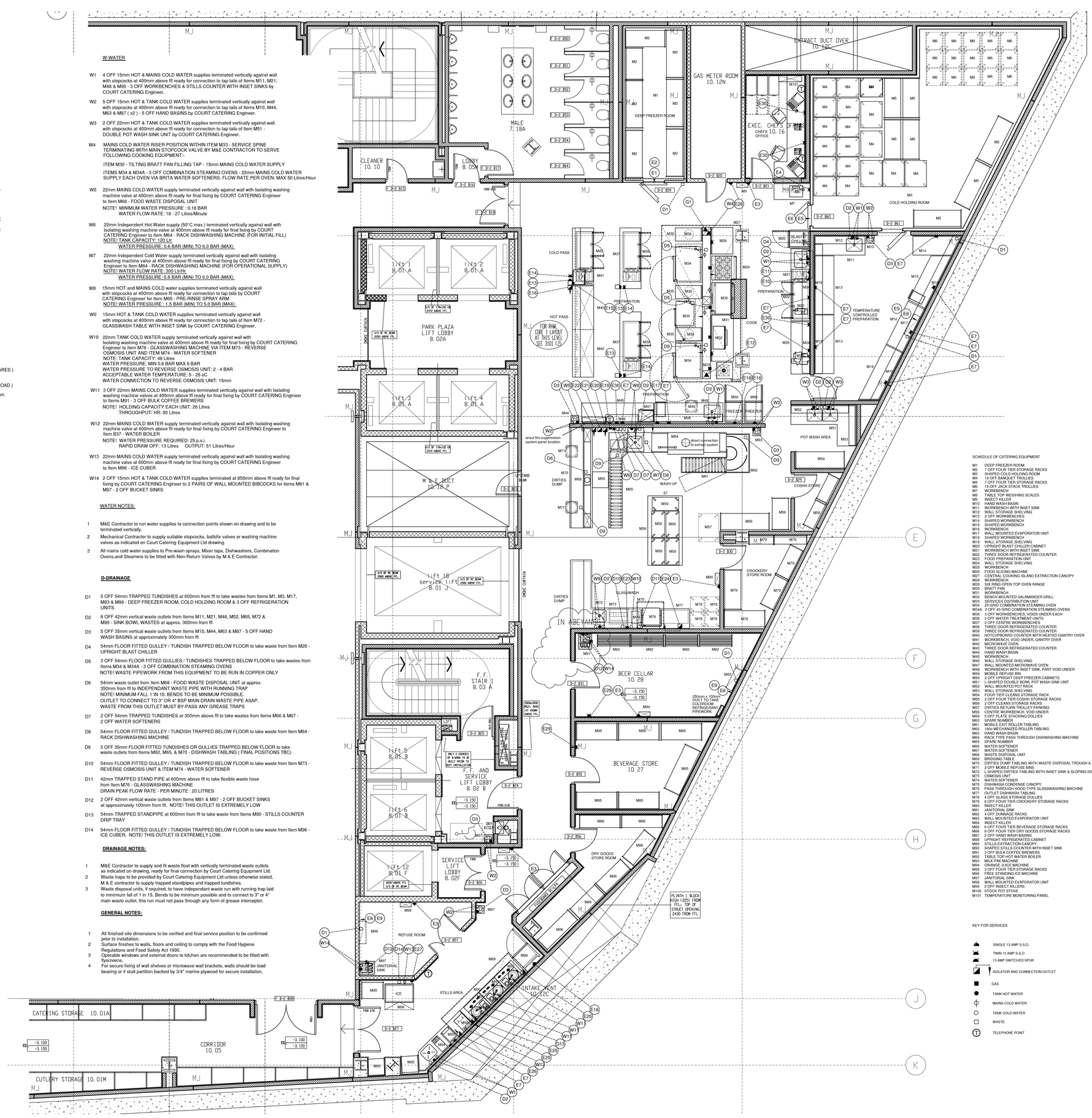
GENERAL NOTES:

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.



SCHEDULE OF CATERING EQUIPMENT

M1 DEEP FREEZER ROOM
M2 7 OFF FOUR TIER STORAGE RACKS
M3 SHAPED COLD HOLDING ROOM
M4 19 OFF BANQUET TROLLIES
M5 7 OFF FOUR TIER STORAGE RACKS
M6 15 OFF JACK STACK TROLLIES
M7 WORKBENCH
M8 TABLE TOP WEIGHING SCALES
M9 INSECT KILLER
M10 HAND WASH BASIN
M11 WORKBENCH WITH INSET SINK
M12 WALL STORAGE SHELVING
M13 2 OFF WORKBENCHES
M14 SHAPED WORKBENCH
M15 SHAPED WORKBENCH
M16 WORKBENCH
M17 WALL MOUNTED EVAPORATOR UNIT
M18 SHAPED WORKBENCH
M19 WALL STORAGE SHELVING
M20 UPRIGHT BLAST CHILLER CABINET
M21 WORKBENCH WITH INSET SINK
M22 THREE DOOR REFRIGERATED COUNTER
M23 FOOD PREPARATION UNIT
M24 WALL STORAGE SHELVING
M25 WORKBENCH
M26 FOOD SLICING MACHINE
M27 CENTRAL COOKING ISLAND EXTRACTION CANOPY
M28 WORKBENCH
M29 SIX RING OPEN TOP OVEN RANGE
M30 BRATT PAN
M31 WORKBENCH
M32 BENCH MOUNTED SALAMANDER GRILL
M33 SERVICES DISTRIBUTION UNIT
M34 20 GRID COMBINATION STEAMING OVEN
M34A 2 OFF 40 GRID COMBINATION STEAMING OVENS
M35 3 OFF WORKBENCHES, VOIDS UNDER EACH
M36 3 OFF WATER TREATMENT UNITS
M37 2 OFF CENTRE WORKBENCHES
M38 THREE DOOR REFRIGERATED COUNTER
M39 THREE DOOR REFRIGERATED COUNTER
M40 HOTCUPBOARD COUNTER WITH HEATED GANTRY OVER
M41 WORKBENCH, VOID UNDER, GANTRY OVER
M42 MICROWAVE OVEN
M43 THREE DOOR REFRIGERATED COUNTER
M44 HAND WASH BASIN
M45 WORKBENCH
M46 WALL STORAGE SHELVING
M47 WALL MOUNTED MICROWAVE OVEN
M48 WORKBENCH WITH INSET SINK, PART VOID UNDER
M49 MOBILE REFUSE BIN
M50 2 OFF UPRIGHT DEEP FREEZER CABINETS
M51 L-SHAPED DOUBLE BOWL POT WASH SINK UNIT
M52 WALL MOUNTED POT RACK
M53 WALL STORAGE SHELVING
M54 FOUR TIER CLEANS STORAGE RACK
M55 2 OFF FOUR TIER COSHH STORAGE RACKS
M56 2 OFF CLEANS STORAGE RACKS
M57 DIRTIES RETURN TROLLEY PARKING
M58 CENTRE WORKBENCH, VOID UNDER
M59 5 OFF PLATE STACKING DOLLIES
M60 SPARE NUMBER
M61 MOBILE EXIT ROLLER TABLING
M62 180o MECHANIZED ROLLER TABLING
M63 HAND WASH BASIN
M64 RACK TYPE PASS THROUGH DISHWASHING MACHINE
M65 SPARE NUMBER
M66 WATER SOFTENER
M67 WATER SOFTENER
M68 WASTE DISPOSAL UNIT
M69 BRIDGING TABLE
M70 DIRTIES DUMP TABLING WITH WASTE DISPOSAL TROUGH & SLOPING DISHWASH BASKET SHELF OVER
M71 2 OFF MOBILE REFUSE BINS
M72 L-SHAPED DIRTIES TABLING WITH INSET SINK & SLOPING DISHWASH BASKET SHELF OVER
M73 OSMOSIS UNIT
M74 WATER SOFTENER
M75 DISHWASH CONDENSE CANOPY
M76 PASS THROUGH HOOD TYPE GLASSWASHING MACHINE
M77 OUTLET DISHWASH TABLING
M78 4 OFF GLASS STORAGE DOLLIES
M79 6 OFF FOUR TIER CROCKERY STORAGE RACKS
M80 INSECT KILLER
M81 JANITORIAL SINK
M82 4 OFF DUNNAGE RACKS
M83 WALL MOUNTED EVAPORATOR UNIT
M84 INSECT KILLER
M85 6 OFF FOUR TIER BEVERAGE STORAGE RACKS
M86 6 OFF FOUR TIER DRY GOODS STORAGE RACKS
M87 2 OFF HAND WASH BASINS
M88 UPRIGHT REFRIGERATED CABINET
M89 STILLS EXTRACTION CANOPY
M90 SHAPED STILLS COUNTER WITH INSET SINK
M91 3 OFF BULK COFFEE BREWERS
M92 TABLE TOP HOT WATER BOILER
M93 MILK PAK MACHINE
M94 ORANGE JUICE MACHINE
M95 3 OFF FOUR TIER STORAGE RACKS
M96 FREE STANDING ICE MACHINE
M97 JANITORIAL SINK
M98 WALL MOUNTED EVAPORATOR UNIT
M99 2 OFF INSECT KILLERS
M100 STOCK POT STOVE
M101 TEMPERATURE MONITORING PANEL

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

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CLIENT:
GEAR MANAGEMENT CONSTRUCTION LTD
PROJECT:
RIVERBANK PLAZA HOTEL - LONDON
BASEMENT 1 LOCATION
MAIN KITCHEN SERVICES CO-ORDINATION LAYOUT

SCALE: 1:50 | PROJECT No: 2205171-18 (F)
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