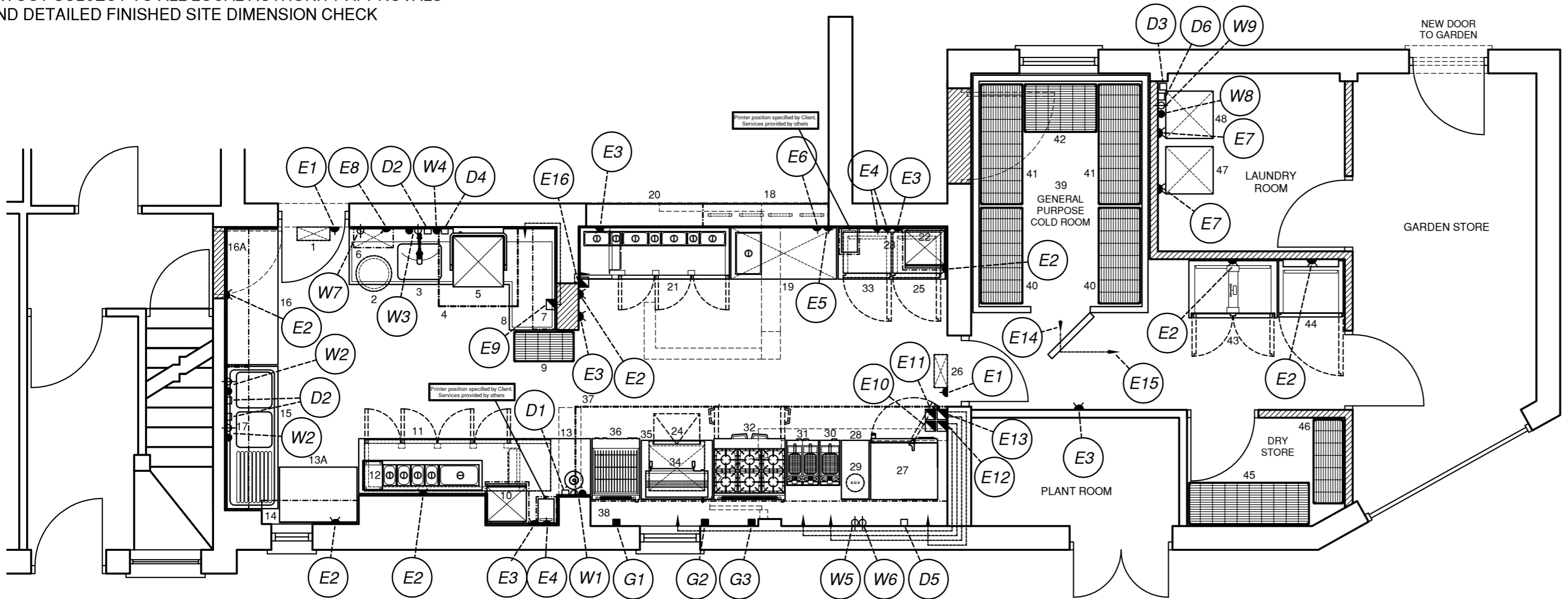


LAYOUT SUBJECT TO ALL LOCAL AUTHORITY APPROVALS AND DETAILED FINISHED SITE DIMENSION CHECK



EQUIPMENT SCHEDULE:

1. INSECT KILLER
2. MOBILE WASTE BIN
3. DISHWASH INLET TABLE WITH INSET SINK & SPRAY ARM
4. EXISTING PASS THROUGH DISHWASHER
5. CONDENSE CANOPY (BY OTHERS)
6. GREASE GUZZLER (BY OTHERS)
7. WALL STORAGE SHELVING
8. L-SHAPED DISHWASH OUTLET TABLE WITH BASKET RUNNERS UNDER
9. FOUR TIER STORAGE RACK
10. EXISTING MICROWAVE OVEN ON NEW WALL SHELF
11. FOUR DOOR REFRIGERATED COUNTER
12. REFRIGERATED THERMOWELL UNIT
13. SHAPED WALL TABLE WITH INSET WASH HAND BASIN (VOID UNDER)
- 13A. WALL TABLE
14. WALL STORAGE SHELVING
15. EXISTING DOUBLE BOWL / SINGLE DRAINER SINK UNIT
16. WALL TABLE
- 16A. WALL STORAGE SHELVING
17. WALL STORAGE SHELVING
18. GLASS SERVING SHELF WITH HEAT LAMPS
19. BAIN MARIE HOTCUPBOARD
20. GLASS SERVING SHELF
21. THREE DOOR SALADETTE COUNTER
22. 2 OFF EXISTING MICROWAVE OVENS ON NEW WALL SHELF
23. WALL TABLE (VOID UNDER)
24. MEALSTREAM OVEN
25. EXISTING UNDERCOUNTER REFRIGERATOR
26. EXISTING INSECT KILLER
27. SIX GRID COMBINATION OVEN ON STAND
28. WALL TABLE (VOID UNDER)
29. WATER TREATMENT UNIT FOR ITEM 27
30. EXISTING SINGLE TANK DEEP FAT FRYER
31. EXISTING TWIN TANK DEEP FAT FRYER
31. SIX BURNER OVEN RANGE
32. UNDERCOUNTER FREEZER
34. EXISTING SALAMANDER GRILL
35. WALL TABLE (TO ACCEPT ITEM 24 BELOW)
36. EXISTING CHARGRILL
37. COOKING EXTRACTION CANOPY (BY OTHERS)
38. STAINLESS STEEL SHAPED INFILL SHELVING
39. GENERAL PURPOSE COLD ROOM
40. 2 OFF FOUR TIER STORAGE RACKS
41. 2 OFF FOUR TIER STORAGE RACKS
42. FOUR TIER STORAGE RACK
43. EXISTING TWO DOOR UPRIGHT FREEZER
44. EXISTING UPRIGHT FREEZER
45. FOUR TIER STORAGE RACK
46. FOUR TIER STORAGE RACK
47. EXISTING TUMBLE DRYER
48. EXISTING WASHING MACHINE

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

E-ELECTRIC

- E1 2 OFF 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 2000mm above ffl to serve Items 1 & 26 - INSECT KILLERS
- E2 7 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 1200mm above ffl to serve Items 12, 43, 44 & ADDITIONAL EQUIPMENT
- E3 5 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 600mm above ffl to serve Items 11, 21, 35, 33 & ADDITIONAL EQUIPMENT
- E4 3 OFF 13 amp (Sp&N&E) switched socket outlets with neon lights mounted on wall at 1200mm above ffl to serve Items 10 & 22 - EXISTING MICROWAVE OVENS
NOTE! 3KW LOAD REQUIRED TO EACH ITEM
- E5 13 amp (Sp&N&E) switched socket outlet with neon light mounted on wall at 1050mm above ffl to serve Item 18 - TWO TIER HEATED SERVING SHELF
NOTE! 3KW LOAD REQUIRED TO THIS ITEM
- E6 13 amp (Sp&N&E) switched socket outlet with neon light mounted on wall at 600mm above ffl to serve Item 19 - BAIN MARIE HOTCUPBOARD
NOTE! 3KW LOAD REQUIRED TO THIS ITEM
- E7 2 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 600mm above ffl to serve Items 47 & 48 - EXISTING WASHING MACHINE & TUMBLE DRYER
- E8 5 amp (Sp&N&E) electrical supply to Waterproof Switched Spur mounted on wall at 2300mm above ffl terminating with 1 metre of cable left to fix to Item 6 - GREASE GUZZLER by WATLING HOPE Engineer
- E9 **ELECTRICAL REQUIREMENTS FOR ITEM 5 TO BE ADVISED BY OTHERS**
- E10 30 amp (Sp&N&E) electrical supply to isolator switch mounted on wall at 1200mm above ffl 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 24 - MEALSTREAM OVEN
- E11 10kw 3 p&N&E (5 wire) electrical supply to isolator switch mounted on wall at 1200mm above ffl 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 27 - COMBINATION OVEN
- E12 14.4kw 3 p&N&E (5 wire) electrical supply to isolator switch mounted on wall at 1500mm above ffl 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 31 - EXISTING DEEP FAT FRYER
NOTE! ELECTRICAL LOAD & PHASING TO BE CHECKED & VERIFIED BY C.C.E. PRIOR TO INSTALLATION WORK COMMENCING
- E13 7.2kw 3 p&N&E (5 wire) electrical supply to isolator switch mounted on wall at 1500mm above ffl 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 30 - EXISTING DEEP FAT FRYER
NOTE! ELECTRICAL LOAD & PHASING TO BE CHECKED & VERIFIED BY C.C.E. PRIOR TO INSTALLATION WORK COMMENCING
- E14 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 39 - GENERAL PURPOSE COLD ROOM
- E15 20 amp (Sp&N&E) electrical supply terminating with ISOLATOR adjacent to proposed position of REMOTE CONDENSER (FINAL POSITION TO TO AGREE)
- E16 4kw (Sp&N&E) electrical supply to isolator switch mounted on wall at 1200mm above ffl 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 20 - TWO TIER HEATED SERVING SHELF

ELECTRIC 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 Commando plugs & sockets should be to a minimum specification of IP44 - Ingress Protected. S.S.O's in wet area's 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 36 (EXISTING CHARGRILL) - 50,000 Btu/Hr terminating with gas cock at 500mm above ffl
- G2 1/2" Natural Gas connection to Item 34 (EXISTING SALAMANDER GRILL) - 25,000 Btu/Hr terminating with gas cock at 500mm above ffl
- G3 3/4" Natural Gas connection to Item 32 (SIX BURNER OVEN RANGE) - 146,000 Btu/Hr terminating with gas cock at 500mm above ffl

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 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 interlocked with any mechanical ventilation supply or extract system to comply with the amendments to BS6173 (2001).

W-WATER

- W1 15mm HOT and TANK COLD water supplies terminated vertically against wall with stopcocks at 400mm above ffl ready for connection to tap tails by COURT CATERING Engineer for Item INSET WASH HAND BASIN
- W2 2 OFF 15mm HOT and MAINS COLD water supplies terminated vertically against wall with stopcocks at 400mm above ffl ready for connection to tap tails by COURT CATERING Engineer for Item 15 - EXISTING SINK UNIT
- W3 15mm HOT and MAINS COLD water supplies terminated vertically against wall with stopcocks at 400mm above ffl ready for connection to tap tails by COURT CATERING Engineer for Item 3 - SINK UNIT (PRE-RINSE)
NOTE! WATER PRESSURE : 1.5 BAR (MIN) TO 5.0 BAR (MAX)
- W4 **WATER REQUIREMENTS FOR ITEM 5 TO BE ADVISED BY OTHERS**
- W5 22mm MAINS COLD water supply terminated vertically against wall with Isolating washing machine valve at 400mm above ffl ready for final fixing by COURT CATERING Engineer to Item 27 - COMBINATION OVEN (VIA WATER TREATMENT UNIT)
NOTE! WATER PRESSURE : 2.0 BAR (MIN) TO 6.0 BAR (MAX)
- W6 22mm MAINS COLD water supply terminated vertically against wall with Isolating washing machine valve at 400mm above ffl ready for final fixing by COURT CATERING Engineer to Item 27 - COMBINATION OVEN

- W7 15mm MAINS COLD water supply terminated vertically against wall with Isolating washing machine valve at 950mm above ffl ready for final fixing by WATLING HOPE Engineer to Item 6 - GREASE GUZZLER
NOTE! WATER PRESSURE : 0.2 BAR (MIN) TO 10 BAR (MAX)

- W8 22mm HOT water supply terminated vertically against wall with Isolating washing machine valve at 400mm above ffl ready for final fixing by COURT CATERING Engineer to Item 48 - EXISTING WASHING MACHINE
- W9 22mm MAINS COLD water supply terminated vertically against wall with Isolating washing machine valve at 400mm above ffl ready for final fixing by COURT CATERING Engineer to Item 48 - EXISTING WASHING MACHINE

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, ballcock 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 35mm vertical waste outlet from Item 13 - WASH HAND BASIN at approx. 300mm from ffl
- D2 3 OFF 42mm vertical waste outlets from Items 3 & 15 - SINK UNITS at approx. 300mm from ffl
- D3 42mm TRAPPED STAND PIPE at 600mm above ffl to take condense waste from Item 39 - GENERAL PURPOSE COLD ROOM
- D4 **DRAINAGE REQUIREMENTS FOR ITEM 5 TO BE ADVISED BY OTHERS**
- D5 54mm TRAPPED STAND PIPE (TUNDISH) at 600mm above ffl to take waste pipe from Item 27 - COMBINATION OVEN
NOTE! WASTE PIPEWORK FROM THIS EQUIPMENT TO BE RUN IN COPPER ONLY
- D6 42mm TRAPPED STAND PIPE at 600mm above ffl to take flexible waste hose from Item 48 - EXISTING WASHING MACHINE

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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KITCHEN EQUIPMENT SERVICE POINTS LAYOUT**

SCALE: 1:50	PROJECT No: (C)
DATE:	2308314-3
DRAWN: S.O.F. (CAD)	
PM: A.A.F.	

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