

F-ELECTRIC

- E1 3 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 600mm above ffl to serve Items 59 & 82(x2) - UNDERCOUNTER REFRIGERATORS
- E2 12 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 1200mm above ffl to serve Items 13, 15, 20, 21, 80 & ADDITIONAL EQUIPMENT
- E3 4 OFF 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 2000mm above ffl to serve Items 7 - INSECT KILLERS
- E4 Main electrical riser position within Item 38 - SERVICE SPINE. Electrician to provide individual suitably sized electrical cables terminating with approx. 4 metre tails ready for connection to isolators mounted on SERVICE SPINE for Items listed below:
Item 33 - TWO BURNER/SOLID TOP OVEN RANGE (3 amp Sp&N&E)
Item 40 - TWO BURNER TOP (3 amp Sp&N&E)
Item 41 - FOUR BURNER OVEN RANGE (3 amp Sp&N&E)
Item 41 - FOUR BURNER OVEN RANGE (3 amp Sp&N&E)
Item 42 - BRATTPAN (3 amp Sp&N&E)
Item 44 - GRIDDLE (3 amp Sp&N&E)
- E5 19kw 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 20 - COMBINATION OVEN
- E6 9.7kw 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 4 - DISHWASHER
- E7 6.8kw 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 11 - GLASSWASHER
- E8 6.8kw 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 11 - GLASSWASHER
- E9 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 1200mm above ffl to serve Items 62 - WATER BOILER
NOTE: 3kw LOAD
- E10 30amp (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 60 - COFFEE MACHINE
- E11 13 amp (Sp&N&E) switched socket outlet with neon light mounted on wall at 1200mm above ffl to serve Item 67 - HOTCUPBOARD
NOTE: 3kw LOAD
- E12 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 68 - FREEZER ROOM
- E13 20 amp (Sp&N&E) electrical supply terminating with ISOLATOR adjacent to proposed position of REMOTE CONDENSER (FINAL POSITION TO TO AGREE)
- 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 70 - DAIRY 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 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 72 - COLD ROOM
- E17 20 amp (Sp&N&E) electrical supply terminating with ISOLATOR adjacent to proposed position of REMOTE CONDENSER (FINAL POSITION TO TO AGREE)
- E18 16kw 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 22 & 26 - HOT & COLD PASS
- E19 Main electrical supply run to M.C.B. at position indicated to provide power for:
Item 46 - (13amp Sp&N&E)
Item 47 - (13amp Sp&N&E)
Item 49 - (13amp Sp&N&E)
Item 48 - (13amp Sp&N&E)
Item 52 - (13amp Sp&N&E)
Item 53 - (13amp Sp&N&E)
Item 54 - (13amp Sp&N&E)
Item 55 - (3kw Sp&N&E)
Additional Equipment - (4 off Twin 13amp Sp&N&E)
- E20 Main electrical supply run to M.C.B. at position indicated to provide power for:
Item 23 - (13amp Sp&N&E)
Item 24 - (3kw Sp&N&E)
Item 25 - (13amp Sp&N&E)
Item 25 - (13amp Sp&N&E)
Item 27 - (13amp Sp&N&E)
Item 28 - (13amp Sp&N&E)
Additional Equipment - (4 off Twin 13amp Sp&N&E)
- E21 2 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on bar wall at 1200mm above ffl to serve ADDITIONAL EQUIPMENT
- E22 14kw 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 80 - FOUR RING INDUCTION HOB
- E23 13 amp (Sp&N&E) switched sockets outlet with neon light mounted on bar wall at 600mm above ffl to serve Item 81A - CONVECTION OVEN
NOTE: 3kw LOAD

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 safe, accessible positions in with the current edition of the Electrical Requirements.
- 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 Protected. S.S.O in wet areas to be MK Masterseal or similar to specification of IP56.
- 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.
Site electrical contractor to carry out wiring of gas solenoid and air flow sensors in accordance with gas interlock regulations (BS6173: 2001).

W-WATER

- W1 6 OFF 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 Items 1, 9(x2), 14, 30, 83 - WASH HAND BASINS AND SINKS
- W2 3 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 Items 14, 16 & 57 - SINK UNITS
- 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 1 - SINK UNIT (PRE-RINSE)
NOTE: WATER PRESSURE : 1.5 BAR (MIN) TO 5.0 BAR (MAX)
- W4 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 17 - COMBINATION OVEN

- 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 17 - COMBINATION OVEN (VIA WATER TREATMENT UNIT)
NOTE: WATER PRESSURE : 2.0 BAR (MIN) TO 6.0 BAR (MAX)
- W6 22mm Independent Hot Water supply (50°C max.) terminated vertically against wall with Isolating washing machine valve at 400mm above ffl ready for final fixing by COURT CATERING Engineer to Item 4 - DISHWASHER
NOTE: TANK CAPACITY: 22 Lit
WATER FLOW RATE: 5 Lit/Min
WATER PRESSURE: 0.6 BAR (MIN) TO 5.0 BAR (MAX)
- W7 2 OFF 22mm Independent Hot Water supplies (50°C max.) terminated vertically against wall with Isolating washing machine valves at 400mm above ffl ready for final fixing by COURT CATERING Engineer to Items 11 - GLASSWASHERS
NOTE: TANK CAPACITY: 11 Lit
WATER FLOW RATE: 5 Lit/Min
WATER PRESSURE: 0.6 BAR (MIN) TO 5.0 BAR (MAX)
- W8 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 60 - COFFEE 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 62 - WATER BOILER
- W10 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 56 - ICE MACHINE
- W11 15mm MAINS COLD water riser terminated within Item 38 - SERVICE SPINE by M&E Contractor with Isolating stopcock. Providing supplies for the following equipment:
Item 32 - WOK COOKER (15mm MAINS COLD WATER)
- W12 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 79 - HOSE REEL

WATER NOTES:

- 1 Mechanical contractor to run water supplies to correctly sized connection points as identified on this services drawing and to be terminated vertically.
- 2 Mechanical contractor to supply appropriate stopcocks, balloff valves or washing machine valves as identified on this services 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 3 OFF 35mm vertical waste outlets from Items 14, 30 & 83 - WASH HAND BASINS
- D2 7 OFF 42mm vertical waste outlets from Items 1(x2), 9(x2), 14, 16 & 57 - SINK UNITS at approx. 300mm from ffl
- D3 54mm FLOOR FITTED TUNDISH OR GULLY TRAPPED BELOW FLOOR to take waste outlet from Item 17 - COMBINATION OVEN
NOTE: WASTE PIPEWORK FROM THIS EQUIPMENT TO BE RUN IN COPPER ONLY
- D4 OMITTED
- D5 42mm TRAPPED STAND PIPE at 600mm above ffl to take flexible waste hose from Item 4 - DISHWASHER
- D6 2 OFF 42mm TRAPPED STAND PIPES at 600mm above ffl to take flexible waste hoses from Items 11 - UNDERCOUNTER GLASSWASHERS
- D7 42mm TRAPPED STAND PIPE at 600mm above ffl to take flexible waste hose from Item 60 - COFFEE MACHINE
- D8 50mm FLOOR FITTED TUNDISH OR GULLY TRAPPED BELOW FLOOR to take waste outlet from Item 56 - ICE MACHINE
- D9 35mm FLOOR FITTED TUNDISH or TRAPPED STAND PIPE at 600mm from ffl to take waste outlet from Item 68, 70 & 72 - COLDROOMS & FREEZER ROOM
- D10 54mm FLOOR FITTED TUNDISH OR GULLY TRAPPED BELOW FLOOR to take waste outlet from Item 32 - WOK COOKER

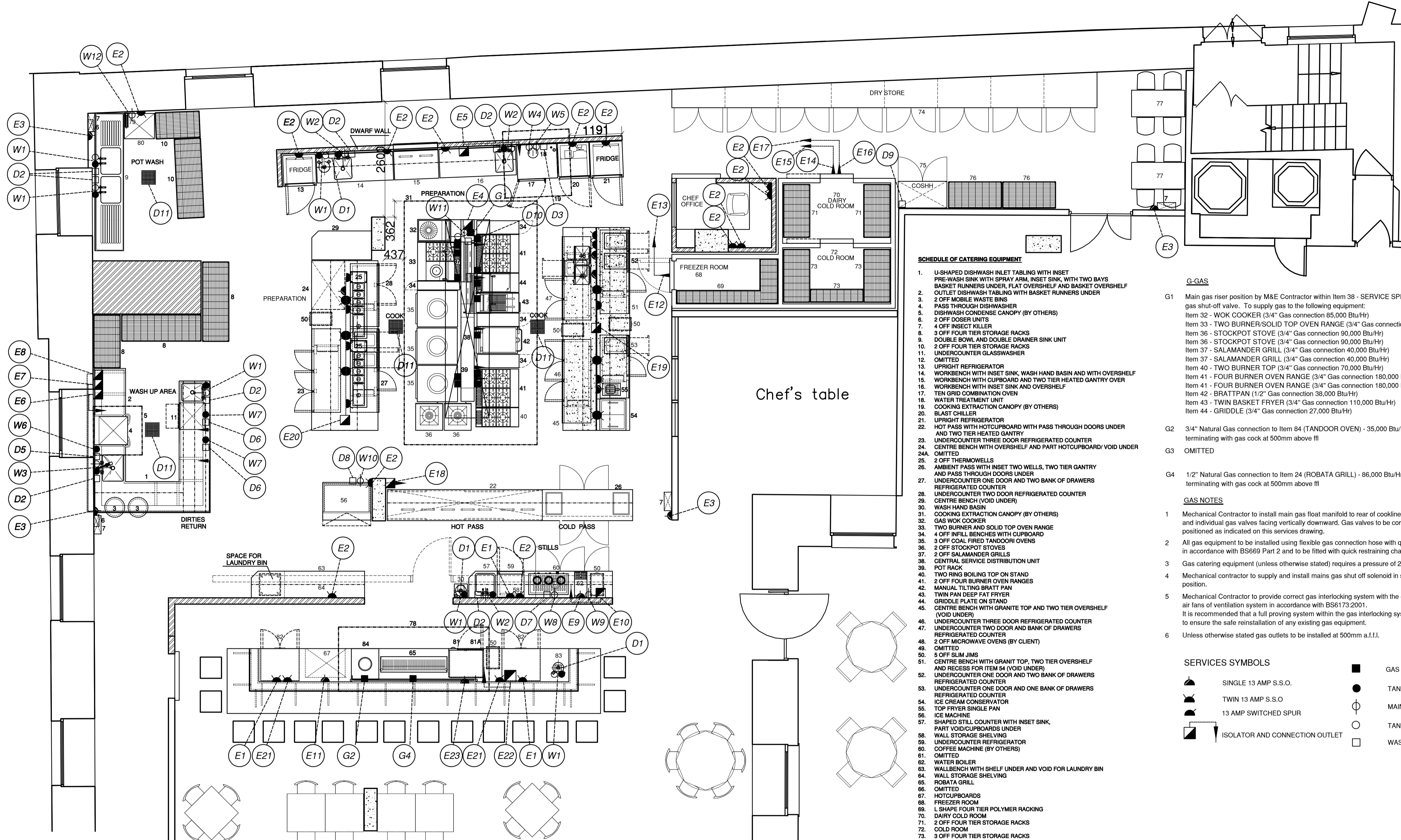
- D11 4 OFF 300mm X 300mm FLOOR FITTED CHANNEL GULLY TRAPPED BELOW FLOOR (BY OTHERS)

DRAINAGE NOTES:

- 1 Mechanical Contractor to run waste floats with 'T' joints and correctly sized waste outlets as identified on this services 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 laid to a minimum fall of 1 in 7. Bends to be minimum number possible and to connect to 3" or 4" main waste outlet as near as is 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 suitably 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" marine plywood.
- 6 We have not shown any additional 13 amp S.S.O. except for island units



SCHEDULE OF CATERING EQUIPMENT

1. U-SHAPED DISHWASH INLET TABBING WITH INSET PRE-WASH SINK WITH SPRAY ARM, INSET SINK, WITH TWO BAYS BASKET RUNNERS UNDER, FLAT OVERSHELF AND BASKET OVERSHELF
2. 2 OFF MOBILE WASTE BINS
3. PASS THROUGH DISHWASHER
4. DISHWASH CONDENSE CANOPY (BY OTHERS)
5. 2 OFF DOSER UNITS
6. 4 OFF INSECT KILLER
7. 3 OFF FOUR TIER STORAGE RACKS
8. DOUBLE BOWL AND DOUBLE DRAINER SINK UNIT
9. 2 OFF FOUR TIER STORAGE RACKS
10. 2 OFF UNDERCOUNTER TWO DOOR REFRIGERATED COUNTERS
11. UNDERCOUNTER GLASSWASHER
12. OMITTED
13. UPRIGHT REFRIGERATOR
14. WORKBENCH WITH INSET SINK, WASH HAND BASIN AND WITH OVERSHELF
15. WORKBENCH WITH CUPBOARD AND TWO TIER HEATED GANTRY OVER
16. WORKBENCH WITH INSET SINK AND OVERSHELF
17. TEN GRID COMBINATION OVEN
18. WATER TREATMENT UNIT
19. COOKING EXTRACTION CANOPY (BY OTHERS)
20. BLAST CHILLER
21. UPRIGHT REFRIGERATOR
22. HOT PASS WITH HOTCUPBOARD WITH PASS THROUGH DOORS UNDER AND TWO TIER HEATED GANTRY
23. UNDERCOUNTER THREE DOOR REFRIGERATED COUNTER
24. CENTRE BENCH WITH OVERSHELF AND PART HOTCUPBOARD/VOID UNDER
- 24A. OMITTED
25. 2 OFF THERMOWELLS
26. AMBIENT PASS WITH INSET TWO WELLS, TWO TIER GANTRY AND PASS THROUGH DOORS UNDER
27. UNDERCOUNTER ONE DOOR AND TWO BANK OF DRAWERS REFRIGERATED COUNTER
28. UNDERCOUNTER TWO DOOR REFRIGERATED COUNTER
29. CENTRE BENCH (VOID UNDER)
30. WASH HAND BASIN
31. COOKING EXTRACTION CANOPY (BY OTHERS)
32. GAS WOK COOKER
33. TWO BURNER AND SOLID TOP OVEN RANGE
34. 4 OFF INLET BENCHES WITH CUPBOARD
35. 3 OFF COAL FIRED TANDOORI OVENS
36. 2 OFF STOCKPOT STOVES
37. 2 OFF SALAMANDER GRILLS
38. CENTRAL SERVICE DISTRIBUTION UNIT
39. POT RACK
40. TWO RING BOLLING TOP ON STAND
41. 2 OFF FOUR BURNER OVEN RANGES
42. MANUAL TILTING BRATT PAN
43. TWIN FAN DEEP FAT FRYER
44. GRIDDLE PLATE ON STAND
45. CENTRE BENCH WITH GRANITE TOP AND TWO TIER OVERSHELF (VOID UNDER)
46. UNDERCOUNTER THREE DOOR REFRIGERATED COUNTER
47. UNDERCOUNTER ONE DOOR AND BANK OF DRAWERS REFRIGERATED COUNTER
48. 2 OFF MICROWAVE OVENS (BY CLIENT)
49. OMITTED
50. 5 OFF SLIM JIMS
51. CENTRE BENCH WITH GRANIT TOP, TWO TIER OVERSHELF AND RECESS FOR ITEM 54 (VOID UNDER)
52. UNDERCOUNTER ONE DOOR AND TWO BANK OF DRAWERS REFRIGERATED COUNTER
53. UNDERCOUNTER ONE DOOR AND ONE BANK OF DRAWERS REFRIGERATED COUNTER
54. TOP FRYER SINGLE PAN
55. ICE MACHINE
57. SHAPED STILL COUNTER WITH INSET SINK, PART VOIDCUPBOARDS UNDER
58. WALL STORAGE SHELVING
59. UNDERCOUNTER REFRIGERATOR
60. COFFEE MACHINE (BY OTHERS)
61. OMITTED
62. WATER BOILER
63. WALLBENCH WITH SHELF UNDER AND VOID FOR LAUNDRY BIN
64. WALL STORAGE SHELVING
65. ROBATA GRILL
66. OMITTED
67. HOTCUPBOARDS
68. FREEZER ROOM
69. L SHAPE FOUR TIER POLYMER RACKING
70. DAIRY COLD ROOM
71. 2 OFF FOUR TIER STORAGE RACKS
72. COLD ROOM
73. 3 OFF FOUR TIER STORAGE RACKS
74. DRY STORE LOOKABLE STORAGE (BY OTHERS)
75. COSHH STORE
76. 2 OFF FOUR TIER STORAGE RACKS, S/P REFORMATED
77. STAFF DINING TABLES AND CHAIRS (BY OTHERS)
78. COOKING EXTRACTION CANOPY (BY OTHERS)
79. HOSE REEL
80. DECARBONISER (BY CLIENT)
81. FOUR RING INDUCTION HOB
- 81A. CONVECTION OVEN
82. 2 OFF UNDERCOUNTER TWO DOOR REFRIGERATED COUNTERS
83. INSET WASH HAND BASIN
84. TANDOOR OVEN

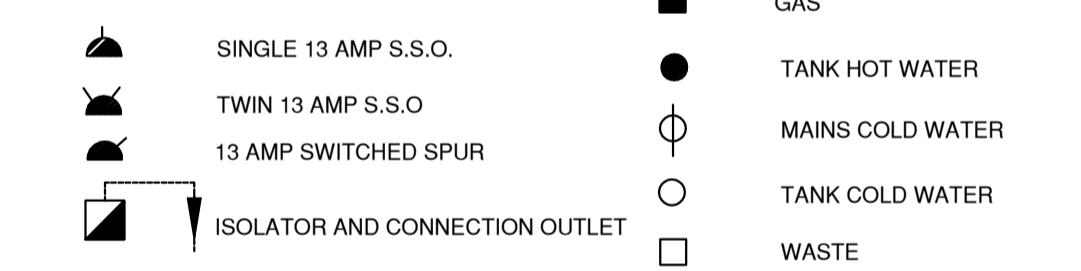
G-GAS

- G1 Main gas riser position by M&E Contractor within Item 38 - SERVICE SPINE to terminate with main gas shut-off valve. To supply gas to the following equipment:
Item 32 - WOK COOKER (3/4" Gas connection 85,000 Btu/Hr)
Item 33 - TWO BURNER/SOLID TOP OVEN RANGE (3/4" Gas connection 155,000 Btu/Hr)
Item 36 - STOCKPOT STOVE (3/4" Gas connection 90,000 Btu/Hr)
Item 36 - STOCKPOT STOVE (3/4" Gas connection 90,000 Btu/Hr)
Item 37 - SALAMANDER GRILL (3/4" Gas connection 40,000 Btu/Hr)
Item 37 - SALAMANDER GRILL (3/4" Gas connection 40,000 Btu/Hr)
Item 40 - TWO BURNER TOP (3/4" Gas connection 70,000 Btu/Hr)
Item 41 - FOUR BURNER OVEN RANGE (3/4" Gas connection 180,000 Btu/Hr)
Item 41 - FOUR BURNER OVEN RANGE (3/4" Gas connection 180,000 Btu/Hr)
Item 42 - BRATTPAN (1/2" Gas connection 38,000 Btu/Hr)
Item 43 - TWIN BASKET FRYER (3/4" Gas connection 110,000 Btu/Hr)
Item 44 - GRIDDLE (3/4" Gas connection 27,000 Btu/Hr)
- G2 3/4" Natural Gas connection to Item 84 (TANDOOR OVEN) - 35,000 Btu/Hr terminating with gas cock at 500mm above ffl
- G3 OMITTED
- G4 1/2" Natural Gas connection to Item 24 (ROBATA GRILL) - 86,000 Btu/Hr terminating with gas cock at 500mm above ffl

GAS NOTES

- 1 Mechanical Contractor to install main gas float manifold to rear of cookline with 'T' joints and individual gas valves facing vertically downward. Gas valves to be correctly sized and positioned as indicated on this services drawing.
- 2 All gas equipment to be installed using flexible gas connection hose 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. 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.

SERVICES SYMBOLS



RECORD DRAWING

COURT CATERING EQUIPMENT LTD
 UNIT 1, ACTON VALE INDUSTRIAL PARK,
 COWLEY ROAD, LONDON W3 7QE
 TEL: 020 466 0608
 FAX: 020 466 1116
 E-mail: projects@courtcatering.co.uk



CLIENT:
THE CINNAMON CLUB 2
 LONDON
 CATERING EQUIPMENT SERVICES LAYOUT

SCALE: 1:50
 DATE:
 DRAWN: MM (CAD)
 PM: SA

PROJECT No:
2802517-6

© COPYRIGHT COURT CATERING EQUIPMENT LTD
 THIS DRAWING MUST NOT BE REPRODUCED, MULTIPLED
 OR TRANSMITTED IN ANY FORM OR BY ANY MEANS
 WITHOUT OUR PRIOR PERMISSION.
 ALL DIMENSIONS TO BE CHECKED AND VERIFIED ON
 SITE.
 ALL RIGHTS RESERVED.

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