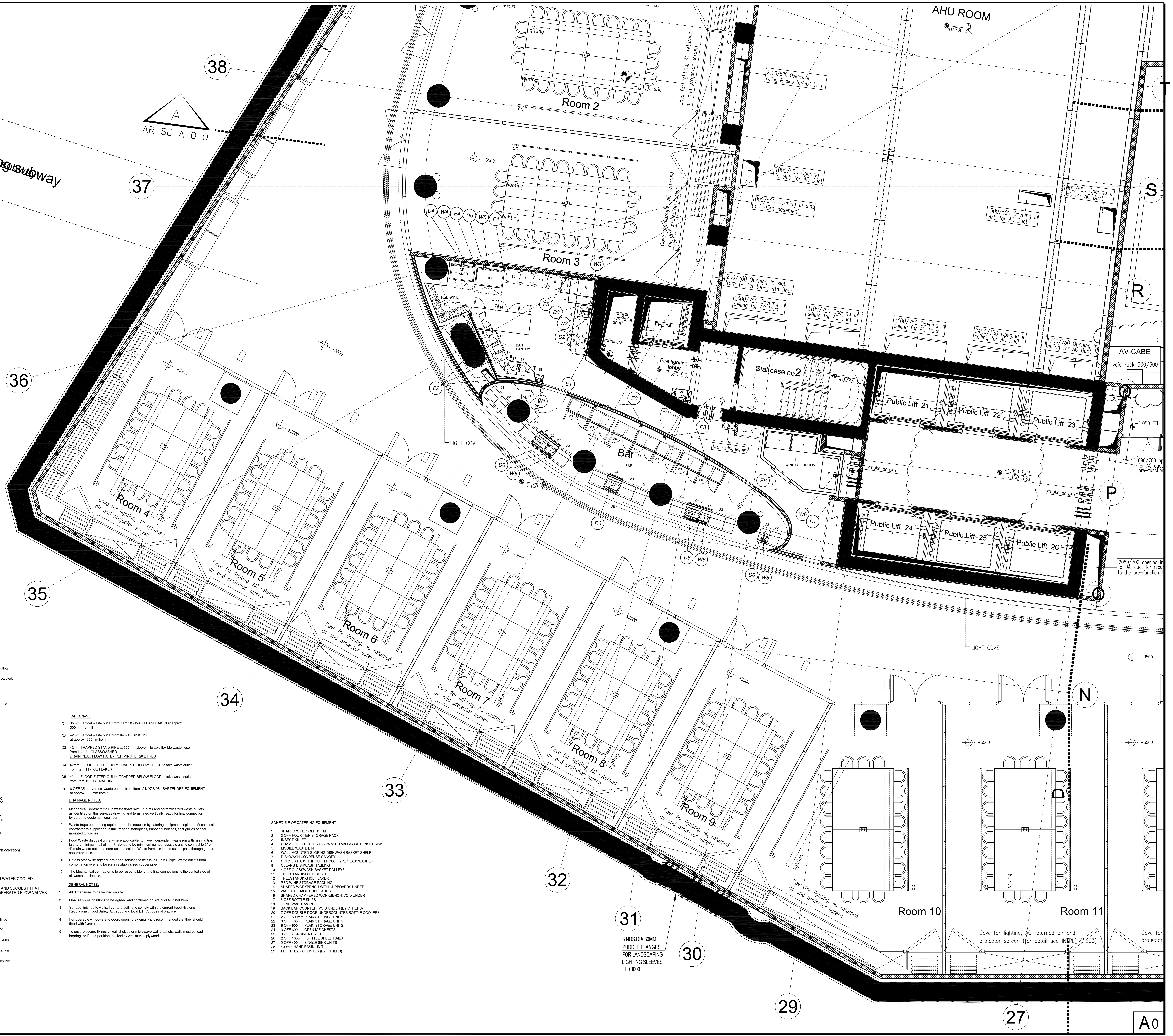
1. All dimensions are in millimeters
2. Dimensions are not to be scaled directly from this drawing
3. All dimensions are to be checked on site and the Architect is to be informed of any discrepancies before construction commences.
4. All references to drawings refer to the current revision of that drawing.
5. Structural and services information shown is indicative only. Refer to Consultants drawings for details and setting out.




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
- CHILLED WATER TO BE TERMINATED ABOVE EACH COLDROOM FOR COLD CONDENSERS

E-ELECTRIC

E1 13 amp (Sp&N&E) switched socket outlet with neon light mounted on wall at 2000mm above ffl to serve Item 3 - INSECT KILLER

E2 3 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 1200mm above ffl to serve ADDITIONAL EQUIPMENT

E3 4 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 600mm above ffl to serve Items 20 - UNDERCOUNTER BOTTLE COOLERS

E4 2 OFF Twin 13 amp (Sp&N&E) switched sockets outlet with neon lights mounted on wall at 1200mm above ffl to serve Items 11 & 12 - ICE FLAKER & ICE CUBER

E5 19.8kw 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 8 - GLASSWASHER

E6 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 1 - COLD ROOM

ELECTRICAL NOTES

1 All equipment to be earth bonded by site electricial 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 isolsators 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 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 18 - WASH HAND BASIN

W2 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 4 - SINK UNIT (PRE-RINSE)
NOTE! WATER PRESSURE : 1.5 BAR (MIN) TO 5.0 BAR (MAX)

W3 22mm Independent TANK 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 8 - GLASSWASHER
NOTE! TANK CAPACITY: 48 Ltr
WATER PRESSURE: 0.6 BAR (MIN) TO 6.0 BAR (MAX)
ACCEPTABLE WATER TEMPERATURE: 5-25°C

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 12 - ICE FLAKER

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 11 - ICE MACHINE

W6 3 OFF 15mm HOT and MAINS COLD water supplies terminated vertically against bar wall with stopcocks at 400mm above ffl ready for connection to tap tails by COURT CATERING Engineer for Items 27 & 28 - SINK UNITS & WASH HAND BASIN

W7 15mm FLOW AND RETURN CHILLED WATER pipework terminating above each coldroom with ballofix valves for CONDENSING UNIT.
Min Temp + 7 °C Max Temp + 13 °C
ITEM 1 - COLDROOM : 0.12 Ltrs/Sec

FLOW RATE BASED ON WATER AT +10°C WITH 5°C TEMP RISE THROUGH WATER COOLED CONDENSER. ALL IN LITRES PER SECOND.
ABOVE FLOW RATES ARE BASED ON NORMAL OPERATING CONDITIONS AND SUGGEST THAT THESE SHOULD BE TAKEN AS A MINIMUM RATE. OUR OWN PRESSURE OPERATED FLOW VALVES WILL DETERMINE THE REQUIRED ACTUAL ON-SITE RATES.

WATER NOTES:

1 Mechanical contractor to run water supplies to correctly sized connection points as indentified on this services drawing and to be terminated vertically.
2 Mechanical contractor to supply appropriate stopcocks, ballofix 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 35mm vertical waste outlet from Item 18 - WASH HAND BASIN at approx. 300mm from ffl

D2 42mm vertical waste outlet from Item 4 - SINK UNIT at approx. 300mm from ffl

D3 42mm TRAPPED STAND PIPE at 600mm above ffl to take flexible waste hose from Item 8 - GLASSWASHER
DRAIN PEAK FLOW RATE - PER MINUTE : 20 LITRES

D4 42mm FLOOR FITTED GULLY TRAPPED BELOW FLOOR to take waste outlet from Item 11 - ICE FLAKER

D5 42mm FLOOR FITTED GULLY TRAPPED BELOW FLOOR to take waste outlet from Item 12 - ICE MACHINE

D6 6 OFF 35mm vertical waste outlets from Items 24, 27 & 28 - BARTENDER EQUIPMENT at approx. 300mm from ffl

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 seperator 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 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.

SCHEDULE OF CATERING EQUIPMENT

1 SHAPED WINE COLDROOM
2 3 OFF FOUR TIER STORAGE RACK
3 INSECT KILLER
4 CHAMFERED DIRTIES DISHWASH TABLING WITH INSET SINK
5 MOBILE WASTE BIN
6 WALL MOUNTED SLOPING DISHWASH BASKET SHELF
7 DISHWASH CONDENSE CANOPY
8 CORNER PASS THROUGH HOOD TYPE GLASSWASHER
9 CLEANS DISHWASH TABLING
10 4 OFF GLASSWASH BASKET DOLLEYS
11 FREESTANDING ICE CUBER
12 FREESTANDING ICE FLAKER
13 RED WINE STORAGE RACKING
14 SHAPED WORKBENCH WITH CUPBOARDS UNDER
15 WALL STORAGE CUPBOARDS
16 SHAPED CHAMFERED WORKBENCH, VOID UNDER
17 5 OFF BOTTLE SKIPS
18 HAND WASH BASIN
19 BACK BAR COUNTER, VOID UNDER (BY OTHERS)
20 7 OFF DOUBLE DOOR UNDERCOUNTER BOTTLE COOLERS
21 2 OFF 500mm PLAIN STORAGE UNITS
22 3 OFF 400mm PLAIN STORAGE UNITS
23 6 OFF 600mm PLAIN STORAGE UNITS
24 3 OFF 600mm OPEN ICE CHESTS
25 3 OFF CONDIMENT SETS
26 2 OFF 1000mm BOTTLE SPEED RAILS
27 2 OFF 400mm SINGLE SINK UNITS
28 400mm HAND BASIN UNIT
29 FRONT BAR COUNTER (BY OTHERS)

| no. | date | substance of change |
|---|---|---|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Park Plaza Westminster Bridge
LONDON

plan subject
LEVEL (-)1 FUNCTION ROOMS BAR EQUIPMENT SERVICES LAYOUT

drawing code.

| KI | SP | (-)1 | 2 | 0 |
|---|---|---|---|---|
| discipline | drawing type | level | zone | scale |

| revision no. | scale: 1:50 | preliminary |
|---|---|---|
| | drawn: NC / checked: SG | design develop. |
| | | tender |
| | | construction |
| revision date | cad ref. | |


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