

ELECTRIC

- E1 5 OFF 13 amp (SpA) switched socket outlets with neon lights mounted on wall at 2000mm above floor to serve items 9, 46, 47 & 48 - INSECT KILLERS
E2 12 OFF Twin 13 amp (SpA) switched socket outlets with neon lights mounted on wall at 1200mm above floor to serve items 10, 36, 37, 40, 41, 47 & ADDITIONAL EQUIPMENT
E3 8 OFF Twin 13 amp (SpA) switched socket outlets with neon lights mounted on wall at 1200mm above floor to serve items 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43
E4 13 amp (SpA) switched socket outlet with neon lights mounted on wall at 1200mm above floor to serve item 42 - TOASTER
NOTE: See LOAD DETAILS T.B.C.

ELECTRICAL NOTES

- 1 All equipment to be earth bonded by the electrical contractor.
2 Where possible S.S.O. Isolators and Outlet boxes to be recessed, flush fitting in positions indicated on this service drawing.
3 All connection boxes, isolators S.S.O. and permanent type sockets complete with plugs are to be supplied by the site electrical contractor and fitted in suitable 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 Personnel or similar to specification of IP56.
6 Care to advise of any additional services S.S.O.
7 Where applicable wiring to extract and supply fans, controllers, wiring and switching of ventilation canopies to be carried out by site electrical contractor.
8 Site electrical contractor to carry out wiring of gas solenoid and air flow sensors in accordance with gas interlock conditions (BS173:2001)

SCHEDULE OF CATERING EQUIPMENT

- 1 SORTING WORKBENCH
2 WALL STORAGE SHELVING
3 MOBILE WASTE BIN
4 TOTE BOX RACK
5 WORKBENCH WITH STORAGE CUPBOARDS UNDER
6 40 OFF WALL MOUNTED HOT BOXES (NOT ALL SHOWN ON THE DRAWING)
7 OMITTED
8 OMITTED
9 INSECT KILLER
10 OMITTED
11 HAND WASH BASIN
12 L-SHAPED WORKBENCH VOID UNDER
13 WALL STORAGE SHELVING
14 COOKING EXHAUSTION CANOPY
15 COMBINATION STEAMING UNIT
16 WORKBENCH
17 MOBILE WASTE BIN
18 SMOOTH TOP OVEN RANGE
19 SALAMANDER GRILL
20 4 RIBBED 1/8 SMOOTH GRIDDLE PLATE ON STAND
21 TWIN PAN DEEP FAT Fryer
22 L-SHAPED WORKBENCH PART VOID UNDER WITH PILET SINK
23 UNDERCOUNTER DEEP FREEZER CABINET
24 WALL MOUNTED MICROWAVE OVEN
25 WALL STORAGE SHELVING
26 1 SHARPS PASS COUNTER WITH BASE HOT/FRIG. PART VOID UNDER, TWO TIER GANTRY OVER
27 3 OFF TWO DOOR REFRIGERATED COUNTERS
28 CHAMFERED WORKBENCH VOID UNDER
29 2 OFF UNDERCOUNTER HEATER DRAWER UNITS
30 HAND WASH BASIN
31 OMITTED
32 THREE DOOR REFRIGERATED COUNTER
33 SHARPS PASS COUNTER WITH SINK, PART VOID UNDER WITH REMANENDER BASE CUPBOARDS
34 WALL STORAGE SHELVING
35 MOBILE WASTE BIN
36 2 OFF TWO DOOR REFRIGERATED CABINET
37 2 OFF RIGHT REFRIGERATED WINE CABINETS
38 COUNTER PART VOID UNDER
39 CONDENSE CANOPY
40 ESPRESSO COFFEE MACHINE
41 PACK MACHINE
42 WORKBENCH TOASTER
43 TWO DOOR REFRIGERATED COUNTER
44 HOT WATER BOILER
45 2 OFF WATER TREATMENT UNITS
46 BULK COFFEE BREWER
47 INSECT KILLER
48 FRESH FROZEN ICE SYNER
49 OFFICE EQUIPMENT (BY OTHERS)
50 2 OFF TRAY TABLES
51 GENERAL PURPOSE TROLLEY
52 HAND WASH BASIN
53 CHAMFERED JARRES DISHWASH TABLE WITH INSECT SINK & PRE WASH SPRAY ARM
54 INSET WASTE DISPOSAL UNIT
55 WALL MOUNTED DISHWASH BASKET SHELVING
56 UNDERCOUNTER FRONT LOADING GLASSWASH MACHINE
57 WASTE TRAP
58 DISHWASH CONDENSE CANOPY
59 CHAMFERED PASS THROUGH VOID TYPE DISHWASHING MACHINE
60 2 OFF INSECT WASH TABLE
61 5 OFF THREE TIER STORAGE RACKS
62 4 OFF PLATE STACKING TROLLEYS
63 4 OFF GLASS BASKET TROLLEYS
64 40 OFF FOLDING ROOM SERVICE TABLES
65 INSECT KILLER
66 WALL MOUNTED REFRIGERATION PLANT
67 4 OFF FOUR TIER STORAGE RACKS
68 BUCKET SINK
69 FOUR TIER STORAGE RACK
70 INSULATED FIRE PROTECTION SYSTEM
71 ANDRICOUNTER TWO DOOR REFRIGERATED CABINET
72 PIZZA OVEN

GAS

- G1 1" 1/4" Natural Gas connection to items:
Item 20 (GRIDDLE) - 12" Ø Btu/h
Item 19 (GRILL) - 30,000 Btu/h
Item 18 (OVEN RANGE) - 125,000 Btu/h
terminating with gas cock at 500mm above floor

GAS NOTES

- 1 Mechanical Contractor to install main gas float manifold to rear of cuisine with 'T' joints and individual gas valves being 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 hoses with quick release valve in accordance with BS6891 Part 2 and to be fitted with gas restraining chain.
3 Gas catering equipment (unless otherwise stated) requires a pressure of 20 mbar.
4 Mechanical contractor to supply and install main 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 BS173:2001.
6 It is recommended that a full proving system with the gas interlocking system is installed to ensure the safe restoration of any existing gas equipment.
7 Unless otherwise stated gas outlets to be installed at 500mm a.f.f.l.

WATER

- W1 4 OFF 15mm HOT and TANK COLD water supplies terminated vertically against wall with stopcocks at 400mm above floor for connection to tap tails by COURT CATERING Engineer to items 11, 30, 51 & 69 - WASH HAND BASINS & BUCKET SINK
W2 2 OFF 15mm HOT and MAINS COLD water supplies terminated vertically against wall with stopcocks at 400mm above floor for connection to tap tails by COURT CATERING Engineer to items 22 & 23 - SINK UNITS
W3 15mm HOT and MAINS COLD water supplies terminated vertically against wall with stopcocks at 400mm above floor for connection to tap tails by COURT CATERING Engineer to items 67 - SINK UNIT (PIPE RISE)
NOTE: WATER PRESSURE - 0.8 BAR (MIN) TO 6.0 BAR (MAX)
ACCEPTABLE WATER TEMPERATURE - 5-25°C
W4 22mm Independent 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 50 - GLASSWASHER
NOTE: TANK CAPACITY - 13 Ltr
WATER FLOW RATE - 3.5 Ltr / Cycle
WATER PRESSURE - 0.8 BAR (MIN) TO 6.0 BAR (MAX)
W5 22mm Independent Hot Water supply (50°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 50 - GLASSWASHER
NOTE: TANK CAPACITY - 13 Ltr
WATER FLOW RATE - 3.5 Ltr / Cycle
WATER PRESSURE - 0.8 BAR (MIN) TO 6.0 BAR (MAX)
W6 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 54 - WASTE DISPOSAL UNIT
W7 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 47 - 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 45 - 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 44 - WATER BOILER
W10 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 15 - COMBINATION OVEN
W11 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 15 - COMBINATION OVEN (VIA WATER TREATMENT UNIT)
NOTE: WATER PRESSURE - 2.0 BAR (MIN) TO 6.0 BAR (MAX)
W12 15mm FLOW AND RETURN CHILLED WATER pipework terminating above each coldroom with ballcock valves for CONDENSING UNIT.
NOTE: WATER FLOW RATE - 0.3 Ltr/sec
NOTE: WATER TEMP. +7°C (MIN) TO +13°C (MAX)
FLOW RATE BASED ON WATER AT +10°C WITH 5°C TEMP RISE THROUGH WATER COOLED CONDENSER. ALL FLOW RATES 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 identified on this services drawing and to be terminated vertically.
2 Mechanical contractor to supply appropriate stopcocks, shut off valves or washing machine valves as identified on this services drawing.
3 All mains cold water supplies to pre-wash sprays, other taps, dishwashers, combination ovens and showers 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 hose.
6 Unless otherwise stated chlorination of all pipework to be by Mechanical contractor.

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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
TANK COLD WATER
MANS COLD WATER
WASTE
CHILLED WATER TO BE TERMINATED ABOVE EACH COLDROOM FOR COLD CONDENSERS

DRAINAGE

- D1 3 OFF 35mm vertical waste outlets from items 11, 30 & 51 - WASH HAND BASINS at approx. 300mm from floor
D2 5 OFF 40mm vertical waste outlets from items 22, 23 & 57 - SINK UNITS at approx. 300mm from floor
D3 42mm vertical waste outlet from item 69 - BUCKET SINK at approximately 600mm from floor. NOTE THIS OUTLET IS PARTICULARLY LOW
D4 42mm TRAPPED STAND PIPE at 600mm above floor to take flexible waste hose from item 50 - DISHWASHER
DRAIN PEAK FLOW RATE - PER MINUTE - 20 LITRES
D5 42mm TRAPPED STAND PIPE at 600mm above floor to take flexible waste hose from item 56 - GLASSWASHER
D6 54mm horizontal waste outlet from item 54 - INSET WASTE DISPOSAL UNIT at approx. 300mm from floor to INDEPENDENT WASTE PIPE WITH RUNNING TRAP
NOTE: MINIMUM FALL IN 7. BENDS TO BE MINIMUM POSSIBLE
OUTLET TO CONNECT TO 2" GR-4 RISE MAIN DRAIN WASTE PIPE. ASAP WASTE FROM THIS OUTLET MUST BYPASS ANY GREASE TRAPS
D7 42mm FLOOR FITTED GULLY TRAPPED BELOW FLOOR TO TAKE WASTE OUTLET FROM ITEM 47 - ICE MACHINE
D8 42mm TRAPPED STAND PIPE at 600mm above floor to take flexible waste hose from item 45 - BULK BREWER
D9 42mm TRAPPED STAND PIPE at 600mm above floor to take flexible waste hose from item 44 - WATER BOILER
D10 54mm FLOOR FITTED TUNDRISH TRAPPED BELOW FLOOR TO TAKE WASTE OUTLET FROM ITEM 15 - COMBINATION OVEN
NOTE: WASTE PIPEWORK FROM THIS EQUIPMENT TO BE RULIN COPPER ONLY
D11 42mm TRAPPED UPSTAND PIPE at 600mm above floor to take flexible waste hose from item 67 - REFRIGERATED COMPRESSOR UNIT
D12 42mm FLOOR FITTED TUNDRISH GULLY TRAPPED BELOW FLOOR

DRAINAGE NOTES

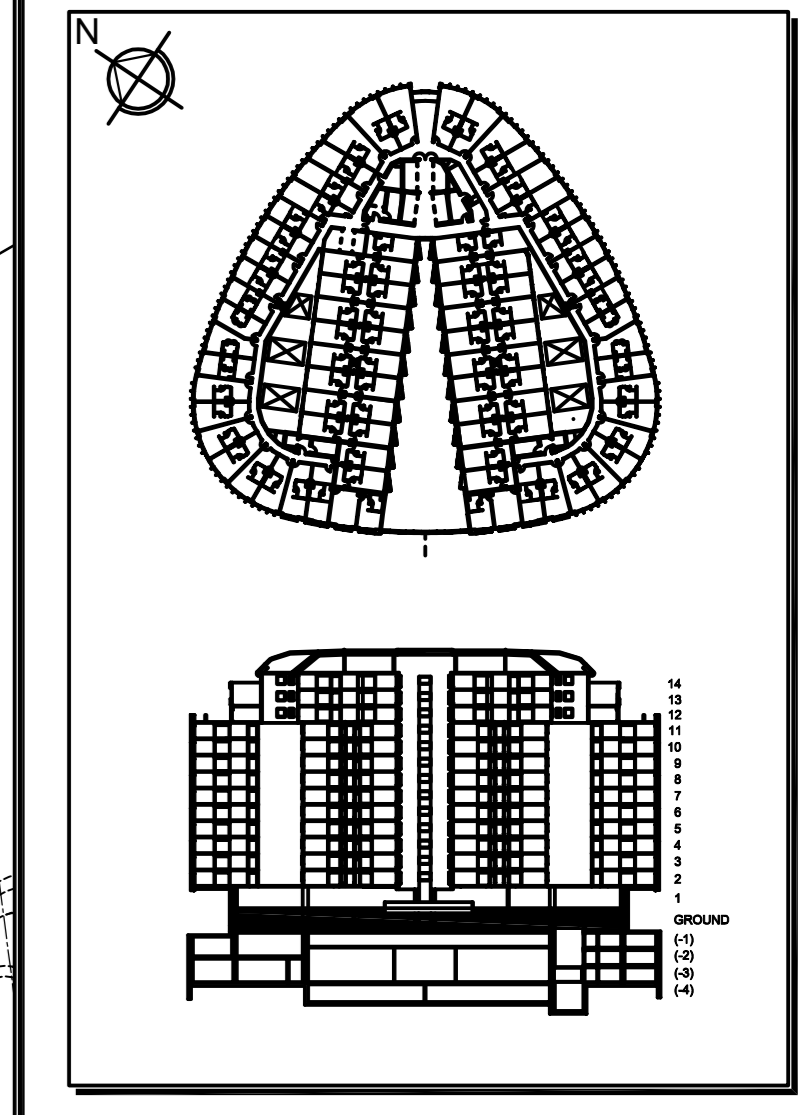
- 1 Mechanical Contractor to run waste supplies to run waste floor with 'T' joints and correctly sized waste outlets as identified on this services drawing and to be terminated vertically ready for final connection
2 Waste traps on catering equipment to be supplied by catering equipment engineer. Mechanical contractor to supply and install pipework standpipes, trapped tundishes, floor gullies or floor mounted tundishes.
3 Food Waste disposal units, where applicable, to have independent waste run with running trap led to a minimum 1/2" in 7. Bends to be minimum number possible and to connect to 2" or 4" main waste outlets as near as is possible. Waste from this item must not pass through grease interceptors.
4 Unless otherwise agreed, drainage services to be run in U.P.V.C pipe. Waste outlets from combination ovens to be in suitably sized copper pipe.
5 The Mechanical contractor is to be responsible for the final connections to the vented stacks at 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 FETCO 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 fittings of wall shelves or microwave wall brackets, walls must be load bearing, or a stud partition, braced by 34" masonry pycnost.

- 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 in red indicates only. Refer to Consultants drawings for details and setting out.

Table with 3 columns: no., date, substance of change. Contains a grid for recording changes to the drawing.



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open subject: GROUND FLOOR SYNDICATE ROOMS & ROOM SERVICE EQUIPMENT SERVICE POINTS LAYOUT

Table with drawing code KI SP 0 1 0 and revision details including drawing title, scale (1:50), and author (NC).

URI BLUMENTHAL ARCHITECTS & TOMPLANDS Architects

