

- LAYERS**
- NEW EQUIPMENT
 - EXISTING STOCK
 - NEW VENTILATION
 - RELOCATED EXISTING EQUIPMENT
 - EXISTING EQUIPMENT NOT MOVED
 - WALLS
 - NEW WALLS
 - WALLS REMOVED

KEY

ELECTRICS

- SS HEIGHT**
SINGLE SWITCHED SOCKET OUTLET
- TS HEIGHT**
TWIN SWITCHED SOCKET OUTLET
- WS HEIGHT**
IP RATED SINGLE SWITCHED SOCKET OUTLET
- WI HEIGHT**
IP RATED TWIN SWITCHED SOCKET OUTLET
- SU HEIGHT**
SINGLE UNSWITCHED SOCKET OUTLET
- SF HEIGHT**
SWITCHED FUSED SPUR
- SO HEIGHT**
SWITCHED FUSED SPUR WITH FLEX OUTLET
- IS HEIGHT**
ISOLATOR
- CS HEIGHT**
COMMANDO SOCKET AND PLUG
- AB HEIGHT**
ADAPTABLE BOX WITH CONNECTION TERMINALS
- CO HEIGHT**
CABLE OUTLET POINT WITH 2 METRE TAIL AND MAKING-OFF GLAND

GAS

- GV HEIGHT**
GAS SUPPLY TERMINATED WITH QUARTER TURN ISOLATION VALVE

WATER

- HW HEIGHT**
HOT WATER SUPPLY TERMINATED WITH BALL-OFF VALVE
- CW HEIGHT**
COLD DRINKING WATER SUPPLY TERMINATED WITH BALL-OFF VALVE
- TW HEIGHT**
COLD TANK WATER SUPPLY TERMINATED WITH BALL-OFF VALVE

WASTE

- SW HEIGHT**
STUB WASTE
- TT HEIGHT**
TRAPPED TUNDRISH 100mm Ø
- FG**
TRAPPED FLOOR GULLY WITH GRATING
- FT**
TRAPPED FLOOR GULLY WITH TUNDRISH 100mm Ø

OTHER ITEMS (TO BE CONFIRMED BY CLIENT)

- VE HEIGHT**
VENTILATION INTERLOCK CONTROL
- GM HEIGHT**
GAS MANUAL SHUT-OFF VALVE
- GS HEIGHT**
GAS EMERGENCY SHUT-OFF BUTTON
- ES HEIGHT**
ELECTRICAL EMERGENCY SHUT-OFF BUTTON
- DP HEIGHT**
DATA POINT
- TP HEIGHT**
TELEPHONE POINT

NOTE

ALL DIMENSIONS SHOWN FOR SERVICES POSITIONS ARE IN MILLIMETRES AND ARE TO THE CENTRE POINT. HEIGHTS ARE FROM FINISHED FLOOR LEVEL.

NOTES

ALL SERVICES PROVIDED MUST COMPLY WITH ALL CURRENT REGULATIONS AND CODES OF PRACTICE.

ALL ELECTRICAL SUPPLIES ARE TO BE PROVIDED WITH A NEUTRAL AND EARTH WIRE. KW LOAD SHOWN IS THE TOTAL ACROSS ALL PHASES. AMPS SHOWN ARE PER PHASE.

ALL ELECTRICAL WIRING TO ISOLATORS AND OUTLETS SHOULD BE RECESSED.

ALL ELECTRICAL WIRING AND FINAL CONNECTIONS TO THE VENTILATION SYSTEM ARE TO BE CARRIED OUT BY THE ELECTRICAL CONTRACTOR.

ELECTRICAL EARTH BONDING IS TO BE CARRIED OUT BY THE ELECTRICAL CONTRACTOR.

THE GAS SUPPLY MUST BE INTERLOCKED WITH THE VENTILATION SYSTEM IN ACCORDANCE WITH BS6173:2001 AND CORGAS REGULATIONS.

THE VENTILATION SYSTEM MUST BE DESIGNED IN ACCORDANCE WITH HVAC STANDARDS FOR KITCHEN VENTILATION SYSTEMS DW/12.

IT HAS BEEN ASSUMED THAT ALL MECHANICAL SERVICES WILL RISE FROM BELOW. ANY DROPS FROM HIGH LEVEL MUST NOT BE POSITIONED WHERE EQUIPMENT IS SHOWN. ROUTES AND LOCATIONS OF ANY SURFACE MOUNTED SERVICES MUST BE POSITIONED SO AS TO AVOID EQUIPMENT.

A MINIMUM WATER PRESSURE OF 1.5 BAR MUST BE PROVIDED TO ALL ITEMS.

ANY BACK FLOW PROTECTION DEVICES REQUIRED ARE TO BE PROVIDED BY THE MECHANICAL CONTRACTOR IN ACCORDANCE WITH CURRENT WATER AUTHORITY REGULATIONS.

WATER CHLORINATION IS TO BE CARRIED OUT BY THE MECHANICAL CONTRACTOR.

DRAINAGE SERVING KITCHENS IN COMMERCIAL HOT FOOD PREMISES SHOULD BE FITTED WITH A GREASE TRAP OR OTHER EFFECTIVE MEANS OF GREASE REMOVAL TO COMPLY WITH BUILDING REGULATIONS. IF GREASE TRAPS ARE USED, THEY SHOULD BE LOCATED OUTSIDE THE KITCHEN.

WASTE PREWORK FROM WASTE DISPOSAL UNITS MUST BE AN INDEPENDENT RUN TO THE WASTE STACK WITH A MINIMUM 1:7 FALL, AND MUST NOT DISCHARGE INTO A GREASE TRAP.

ALL SERVICES MUST BE INSTALLED IN ACCORDANCE WITH THIS DRAWING. THEY MUST BE TESTED AND COMMISSIONED AND AVAILABLE PERMANENTLY LIVE PRIOR TO INSTALLATION OF THE CATERING EQUIPMENT.

UNLESS OTHERWISE AGREED, ALL FINAL CONNECTIONS TO THE CATERING EQUIPMENT WILL BE CARRIED OUT USING THE FOLLOWING MATERIALS:

ELECTRICS: PVC CABLE AND/OR FLEXIBLE KOPEX

GAS: 1000mm QUICK DISCONNECT FLEXIBLE HOSES AND/OR COPPER

WATER: STAINLESS STEEL BRAIDED HOSES AND/OR COPPER

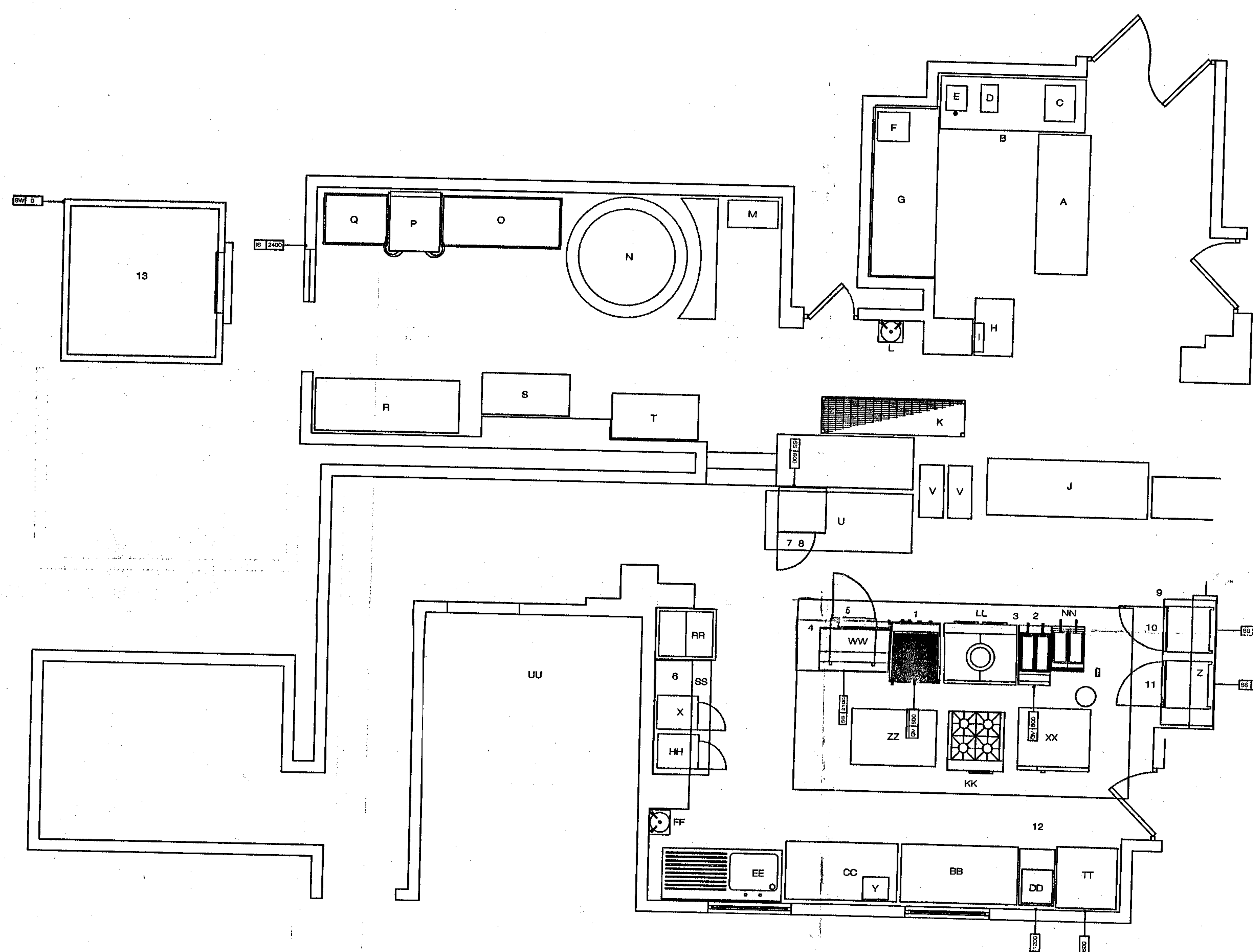
WASTE: WHITE HIGH TEMPERATURE PVC AND/OR FLEXIBLE HOSES

ALL WALLS MUST BE SOLID CONSTRUCTION OR SUITABLY STRENGTHENED TO ACCEPT WALL MOUNTED EQUIPMENT.

GLAZED PARTITION WALLS SHOULD INCORPORATE PLYWOOD WITHIN.

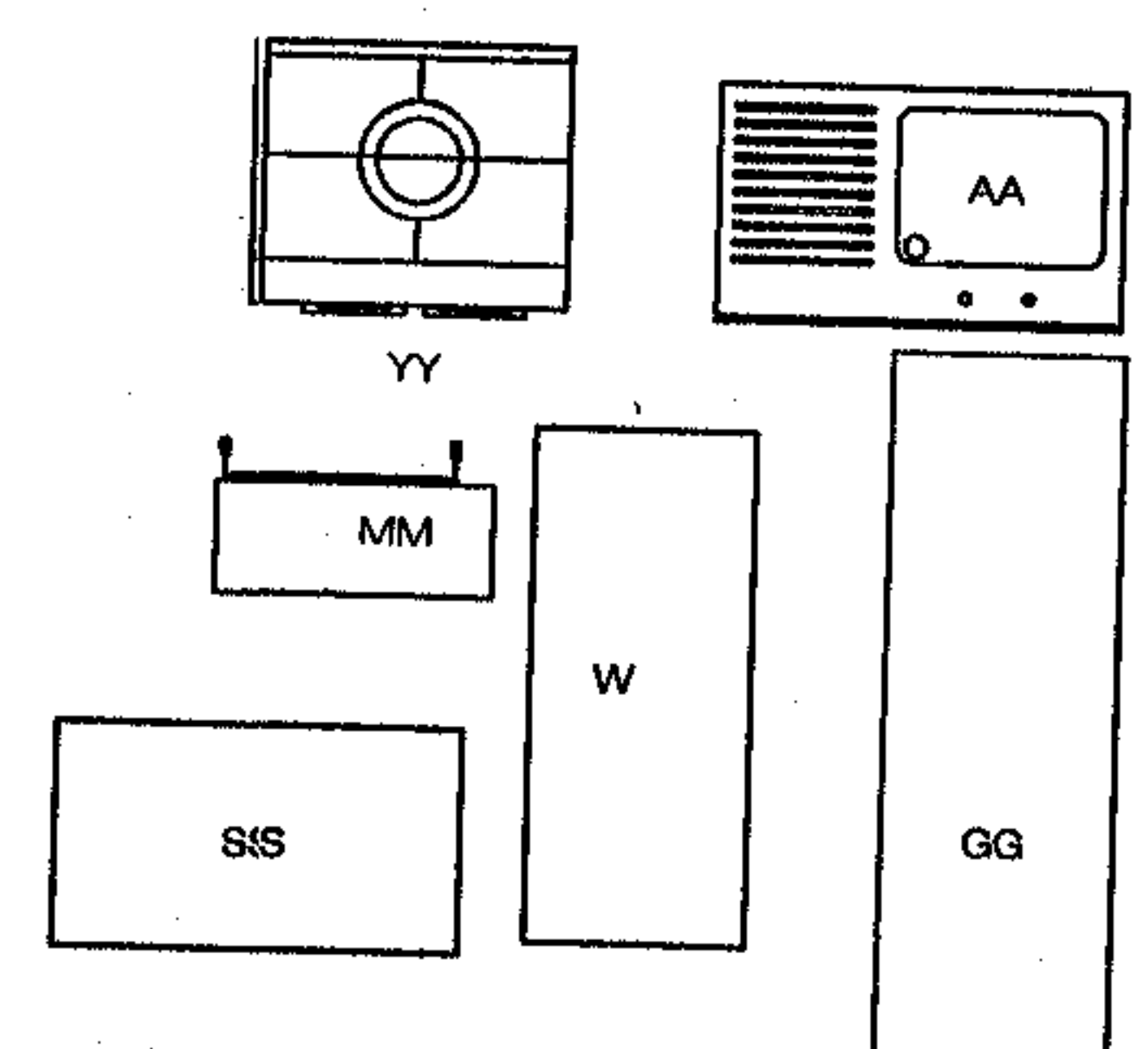
IF IN DOUBT, PLEASE CONTACT SPACE CATERING

SPACE SERVICE INFORMATION



REDUNDANT EQUIPMENT

- W S/S WALL TABLE
AA SBSD SINK
YY SOLID TOP
GG S/S PREP TABLE
MM 1532 GRILL
SS FOSTER 2 DOOR FR



Item	Description	ELECTRIC		Amps		GAS		WATER mm		WASTE mm
		Phase	kW	Start	Run	Conn	kW	Hot	Cold	
NEW EQUIPMENT										
1	IMPERIAL 600 CHARGRILL & STAND									
2	IMPERIAL IFS40 FRYER					22	18			
3	SIDE SCREEN					22	27			
4	S/S WALL BENCH VOID 1200 X 850									
5	GRAM K200 U/C FRIDGE									
6	SIMPLE M/W GANTRY 1420 X 480 X 420	1		6.8	0.9					
	REAR LEGS INSET 110mm									
7	PANASONIC 1275 COMBI M/W	1		2.9	2.9					
8	M/W SHELF 600 X 550									
9	S/S WALL BENCH 1200 X 850 VOID									
10	GRAM F200 LU U/C FREEZER	1		8.5	0.9					
11	GRAM F200 LU U/C FREEZER	1		8.5	0.9					
12	S/S INFILL BENCH 450 X 700									
13	INTEGRAL WALK-IN CHILLER 2M X 2M	1		20						
EXISTING EQUIPMENT - RELOCATED										
DD	T/T MIXER	1		13	13					
TT	FOSTER BLAST CHILLER	1		13						
EXISTING EQUIPMENT - NOT MOVED										
A	S/S CENTRE TABLE									
B	S/S CENTRE TABLE									
C	LOCKHART CONVEYOR TOASTER									
D	POUR AND SERVE COFFEE X 2									
E	EB3 WATER BOILER									
F	MILK COOLER									
G	S/S CORNER TABLE C/W INSET BOWL									
H	FOSTER ICE M/C AND BIN									
I	INSECT KILLER									
J	HOT BOX									
K	4 TIER RACK									
L	W/H/B									
M	DECARBONIZER									
N	CAROUSEL SORTING TABLE									
O	S/S INLET TABLE									
P	GS502 D/W									
Q	S/S OUTLET TABLE									
R	CANTERLEVERED POT WASH									
S	SIX TIER RACK									
T	4 TIER RACK									
U	FOSTER FREEZER COUNTER									
V	S/S INFILL TABLE X 2									
X	NE1856 M/W									
Y	SINGLE CONTACT GRILL									
Z	S/S WALL SHELF									
BB	FOSTER FREEZER COUNTER									
CC	FOSTER FREEZER COUNTER									
EE	SBSD SINK									
FF	W/H/B									
HH	PANASONIC M/W									
II	SPARE NUMBER									
KK	4 BURNER									
LL	SOLID TOP C/W S/B									
NN	VALENTINE PENSION 2 FRYER									
OO	SPARE NUMBER									
PP	SPARE NUMBER									
QQ	SPARE NUMBER									
RR	IG208 ICE CREAM FZ									
UU	WALK IN FR - FZ									
VV	EXISTING TABLE									
WW	GK STOCK GRILL ON BENCHLEGS									
XX	EXISTING RATIONAL COMBINATION OVEN									
YY	EXISTING SOLID TOP RANGE									
ZZ	EXISTING CONVOTHERM COMBINATION OVEN									

SJ	A	SERVICES ADDED FOLLOWING APPROVAL OF DESIGN FROM CLIENT	27/06/06
DRAWN	REV	REVISION DESCRIPTION	DATE
DRAWING STATUS			
FOR COMMENTS			
DATE	07/06/06		
CLIENT	GREENE KING		
PROJECT	ROYAL HOTEL ROSS-ON-WYE		
TITLE	PROPOSED		
DRAWN	DEF	DWG NO.	221602
SCALE	1:50 @ A2	REVISION	A
space catering equipment			
Space Catering Equipment Limited Lushes Chelles Business Park Barnwood Gloucester GL4 3HX T: 01452 389 000 F: 01452 380 800 E: rml@spacecatering.co.uk www.spacecatering.co.uk © 2006 Space Catering Equipment Ltd.			
LORD			
B&Q			
O			

HEREFORDSHIRE COUNCIL
PLANNING SERVICES
DEVELOPMENT CONTROL

03 NOV 2006

To: _____
Ack'd: _____
File: _____