1 DRY STORE RACKING
2 CHILLER/FREEZER STORE
3 CHILLER/FREEZER STORE RACKING
4 INSECT KILLER
5 INSECT KILLER
6 INSECT KILLER (LURALITE)
7 INSECT KILLER (LURALITE)
8 WASH HAND BASIN
8a WARM AIR HAND DRYER
9 WASH HAND BASIN
9a WARM AIR HAND DRYER
10 WASH HAND BASIN
10a WARM AIR HAND DRYER
11 SPARE NUMBER
12 S/S PREP BENCH (600)
13 S/S PREP BENCH (1800)
14 S/S OVERSHELVES (1800)
15 S/S PREP BENCH (2100)
16 S/S OVERSHELVES (2100)
17 S/S PREP BENCH (900)
18 S/S PREP BENCH (1500)
19 S/S OVERSHELVES (3000)
20 S/S SINGLE BOWL PREP SINK (1500)
21 S/S PREP BENCH (900)
22 S/S PREP BENCH (1200)
23 S/S DOUBLE BOWL PREP SINK (1800)
24 S/S PREP BENCH (2100)
25 S/S OVERSHELVES (1800)
26 REFRIGERATOR
27 FREEZER
28 REFRIGERATOR
29 FREEZER
30 BLAST CHILLER
31 CHILLED PASS THROUGH CABINET
32 HEATED PASS THROUGH CABINET
33 SERVICES DISTRIBUTION UNIT
34 VENTILATION CANOPY
35 6 BURBER GAS OVEN RANGE
36 6 BURNER GAS OVEN RANGE
37 S/S SET DOWN BENCH (450)
38 10 GRID COMBINATION OVEN, STAND AND FILTER
39 S/S SET DOWN BENCH (1900)
40 GRILL ON BENCH LEGS
41 S/S SET DOWN BENCH (550)
42 SINGLE PAN FRYER
43 SINGLE PAN FRYER
44 SINGLE PAN FRYER
45 S/S SET DOWN BENCH (1050)
46 GRILL ON BENCH LEGS
47 BRATT PAN
48 S/S SET DOWN BENCH (1900)
49 SPARE NUMBER
50 S/S PREP BENCH C/W SINK (1800)
51 WORKTOP REFRIGERATOR
52 S/S OVERSHELVES (1800)
53 VEG PREP UNIT
54 S/S MIXER STAND (500)
55 2no S/S PREP BENCHES (725)
56 S/S SINGLE BOWL PREP BENCH (1500)
57 WORKTOP REFRIGERATOR
58 MIXER
59 TWIN BOILING RING
60 BAKING OVEN AND STAND
61 VENTILATION CANOPY
62 S/S SCRAPPING BENCH (1800)
63 S/S DISHWASHER INLET TABLE
64 PRE-RINSE SPRAY
65 WATER SOFTENER
66 DISHWASHER
67 S/S DISHWASHER OUTLET TABLE
68 POT RACK (1800)
69 POT RACK (1500)
70 S/S DOUBLE BOWL SINK (2400)
71 S/S DUMPS BENCH C/W SCRAPPING RING (1200)
72 S/S DISHWASHER INLET TABLE
73 PRE-RINSE SPRAY
74 SPARE NUMBER
75 DISHWASHER
76 CONDENSE CANOPY
77 S/S OUTLET TABLE
78 POT RACK
79 REFRIGERATOR
80 S/S WALL BENCH (1150)
81 S/S WALL BENCH C/W DROP DOWN SECTION (1500)
82 DOUBLE BASKET BENCH MOUNTED FRYER
83 WALL MOUNTED GRILL
84 VENTILATION CANOPY
85 MICROWAVE OVEN
86 POTATO BAKING OVEN
87 ICE MACHINE
88 MEMBERS SERVERY COUNTER
89 CASH REGISTER
90 SLICING MACHINE
91 FOOD PROCESSOR
92 CUSTOMER SERVERY COUNTER
93 WATER BOILER
94 HOT CHOCOLATE
95 COFFEE
96 COFFEE
97 CASH REGISTER
98 SECONDARY SERVERY COUNTER
99 COFFEE MACHINE
100 SPARE NUMBER
101 POST MIX HEAD
102 CASH REGISTER
103 ISLAND SERVERY COUNTER
104 2no TRAY PICK UP TROLLEY
105 WASH HAND BASIN
105a WARM AIR HAND DRYER
106 CREAM WHIPPER
107 4NO SOUP KETTLES
108 BEVERAGE VENDING MACHINE
109 VENDING MACHINES

DENOTES BLOCKWORK WALL SURVEYED THURSDAY 16th JANUARY 2003.

15mm WALL FINISH ALLOWED TO SURVEYED BLOCKWORK. WALL FINISH AND DETAILS TO BE CONFIRMED.

ALL SETTING OUT DIMENSIONS GIVEN ARE TO BLOCKWORK WALLS (UNFINISHED)

Members Dining Room

Country Casuals
75sqm

RWP

Windsmoor
71sqm

Customer Restaurant
241 sqm

4911

3237

2512

2526

3242

3020

1249

1091

DISHWASH

PREP

PREP 106

COOKING ISLAND

Freezer Store

Chiller Store

SANDWICH / SALAD PREPARATION

BAKERY

Dry Store.

WASH UP

VENDING MACHINES

blast chiller

refrigerated multi-deck display

refrigerated multi-deck display

Trays

Soup

Chilled Display

Servery

heated display

CUSTOMER SERVERY

chilled bottle well

WMF Bistro

WMF Cafemat

hot chocolate water boiler

cash

Trays

EXIT

refrigerated multi-deck display

chilled bottle well

post mix

cafemat coffee

cash

Condiments Unit

POST MIX syrup boxes (BY OTHERS)

ELECTRICAL CONTROL BOX (BY OTHERS) MUST BE HIGH LEVEL

## REVISION NOTES

### GENERAL NOTES

ALL SERVICES SHOWN ARE BASED UPON SURVEYED INFORMATION AND ASSUMPTIONS WHICH CAN BE SUBJECT TO OCCASIONAL CHANGES

ALL SERVICES SUPPLIES ARE TO BE FITTED WITH RELEVANT ISOLATING VALVES / STOPCOCKS / ISOLATING SWITCHES, ARE TO BE SIZED, SITED, SUPPLIED & FITTED BY OTHERS, UNLESS OTHERWISE STATED.

ALL ISOLATORS / ISOLATING VALVES/ STOPCOCKS / ISOLATING SWITCHES, ARE TO BE SIZED,SITED, SUPPLIED & FITTED BY OTHERS, UNLESS OTHERWISE STATED.

ALL ISOLATORS SHOWN ARE SUGGESTED LOCATIONS ONLY.

ALL WATER STORAGE TANKS / CISTERNS / BREAK TANKS, ARE TO BE INSTALLED TO CONFORM TO THE LATEST & MOST CURRENT REGULATIONS, AND SHALL TO BE SIZED, SITED, SUPPLIED & FITTED BY OTHERS

### SERVICE SYMBOLS.

- electrical connection.
- electrical isolator
- switch socket outlet
- switched spur
- gas connection
- hot water connection
- cold water connection
- waste outlet
- postmix python
- refrigeration line
- steam connection
- holes through floor slab

| | | |
|---|---|---|
| SCALE 1:50 | DRAWN JB | NUMBER |
| DATE | CHECKED | FILE |

CLIENT

TITLE

FOR DESIGN APPROVAL ONLY

THIS DRAWING SHOULD NOT BE USED FOR SERVICE DETAILS OR FOR CONSTRUCTIONAL DIMENSIONING PURPOSES