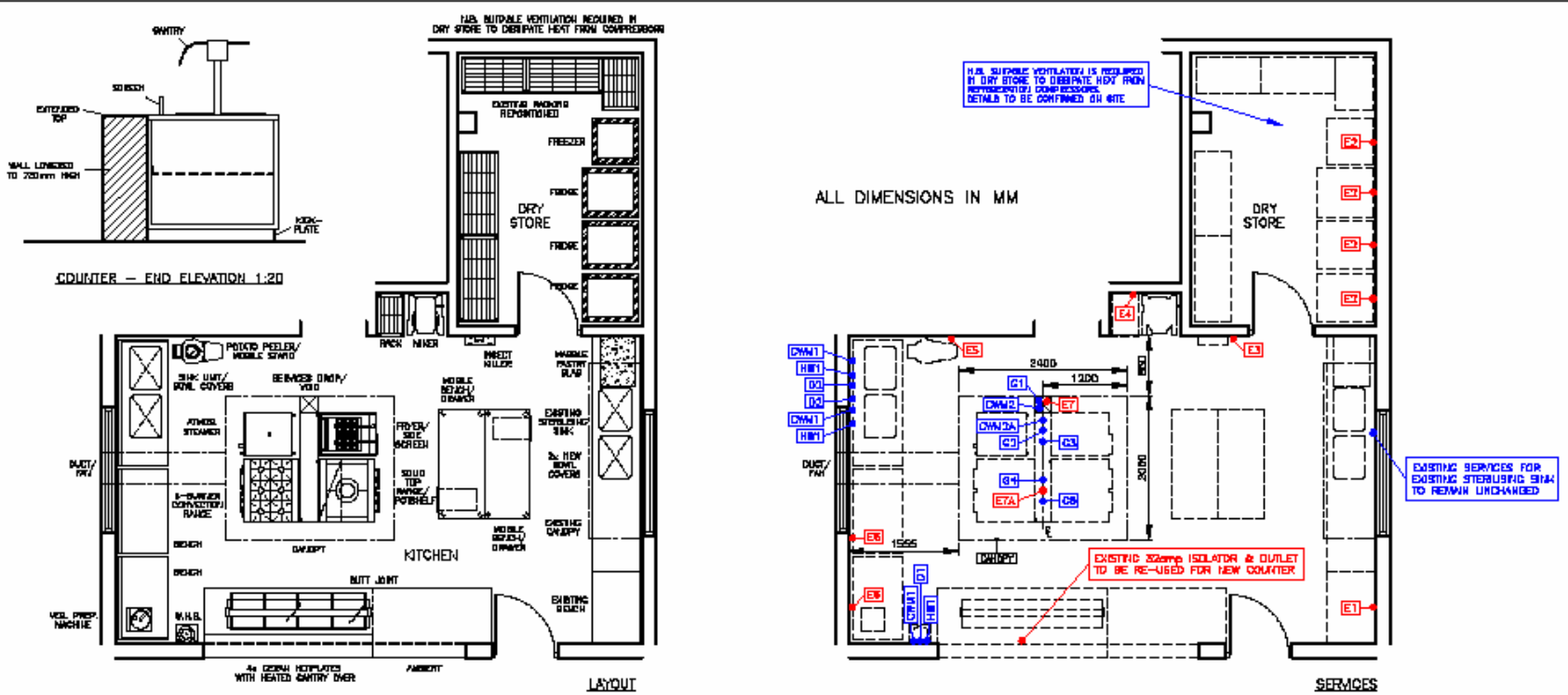




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WATER CAPACITIES		
HAND WASH BASIN	2-4 litres per fill	HOT & COLD WATER MIXED
DRINK WATERS	27-30 litres per fill per basin	HOT & COLD WATER MIXED
ATMOSPHERIC STEAMING DRAIN	15 litres per hour max.	COLD WATER WATERS

DRAINAGE REQUIREMENTS	
D1	30mm (1 1/4 in dia) WASTE AT 200mm AFFL WALL (WASH HAND BASIN)
D2	40mm (1 1/2 in dia) WASTE AT 200mm AFFL WALL (DRINK BOWLS)

ELECTRICAL SERVICES	
CONDUIT TO SUIT ELECTRICAL WIRING RUN IN FLOOR & WALL SCHEDULE BY LAW CONTRACTOR	
E1	13amp 13amp SWITCHED SOCKET OUTLET AT 1200mm AFFL (SPARE SOCKETS)
E2	13amp SWITCHED SOCKET OUTLET AT 2100mm AFFL (NO UPRIGHT REFRIGERATION - EACH FRIG. H.F.)
E3	13amp FUSED SWITCHED SPUR WITH CABLE OUTLET AT 2000mm AFFL (JACKET WELDED)
E4	13amp FUSED SWITCHED SPUR WITH CABLE OUTLET AT 1200mm AFFL (UNDER - 0.75 H.F.)
E5	13amp SWITCHED SOCKET OUTLET AT 1200mm AFFL (PORTABLE FEEDER - FRIG. H.F.)
E6	13amp SWITCHED SOCKET OUTLET AT 1200mm AFFL (PORTABLE FEEDER - FRIG. H.F.)
E7	13amp 2-core phase supply (EFT IN COLLECTOR VOID WITH A 6000mm FLEXIBLE TAIL FOR CONNECTION INTO TERMINATION POINT E7A (0-BURNER CONNECTION OVER) - 0.00)
E7A	13amp 13amp Single Phase SPARKPROOF SWITCHED SOCKET OUTLET MOUNTED ON SERVICES VOID (0-BURNER CONNECTION OVER) - FAN/ SPARE SOCKET

ELECTRICAL SERVICES GENERAL NOTES

- ALL ELECTRICAL SERVICES TO TERMINATE WITH APPROPRIATE ISOLATORS BY RESTAURANT ÉCOLE.
- ALL EARTH BONDING TO BE CARRIED OUT BY RESTAURANT ÉCOLE.
- ALL SWITCHES & OUTLET BOXES TO BE FLUSH FITTING.
- SERVICES NOT SHOWN FOR CLEANERS & C.P. SOCKETS, COMPUTER LINES, PRINTERS, BY LINES ETC. AND ALL EQUIPMENT BEING SUPPLIED BY OTHERS.
- RESTAURANT ÉCOLE TO RUN ALL SERVICES TO POINTS AS INDICATED AND CONNECT TO APPLIANCES FROM SERVICE POINTS INDICATED.

CONNECTION TO SERVICES WITH THE FOLLOWING MATERIALS

ELECTRICS = P.V.C. CABLE & FLEXIBLE CONDUIT.

VENTILATION

ALL DETAILS & SERVICES REQUIREMENTS FOR VENTILATION CAPACITY ARE NOT SHOWN & ARE TO BE SPECIFIED & PROVIDED BY ADVENT DUCTWORK.

N.B. VENTILATION SYSTEM MUST HAVE INTERLOCKING TO GAS SUPPLY VIA SUITABLE AIRFLOW PRESSURE SENSING DEVICE TO SHUT-OFF THE GAS SUPPLY TO THE KITCHEN IN THE EVENT OF AIRFLOW FAILURE.

PRE-WIRED LIGHTS ON TOP OF VENTILATION CANOPY TO BE WIRED BACK TO SUITABLE LIGHT SWITCH BY RESTAURANT ÉCOLE.

COLD WATER WASH SERVICES	
CW1	15mm (1/2 in dia) WASTE AT 300mm AFFL (W.H. BUSH & SINK BOWLS)
CW2	10mm (3/8 in dia) SUPPLY DROPPING FROM CEILING HERE FOR CONNECTION INTO TERMINATION POINT CW2A (ATMOSPHERIC STEAMER)
CW3	10mm (3/8 in dia) WASTE AT 300mm AFFL (W.H. BUSH & SINK BOWLS)

HOT WATER SERVICES	
HW1	15mm (1/2 in dia) WASTE AT 300mm AFFL (W.H. BUSH & SINK BOWLS)

NATURAL GAS SERVICES	
G1	POSITION OF GAS DROP WITH MAIN GAS VALVE MOUNTED ON SERVICES DRAIN AT SUITABLE HEIGHT TO FEED SATELITE GAS FITTING BAR AT 700mm AFFL (TO BE LABELLED 'MAIN GAS VALVE') (GASCOCKS TO FACE IN A DOWNWARD DIRECTION) (TOTAL CONSUMPTION = 306,100 BU/h) (ITEMS G2, G3, G4 & G5)
G2	15mm (1/2 in dia) GASCOCK, CONSUMPTION 50,000 BU/h (ATMOSPHERIC STEAMER)
G3	22mm (7/8 in dia) GASCOCK, CONSUMPTION 100,000 BU/h (DEEP FAT FRYER)
G4	22mm (7/8 in dia) GASCOCK, CONSUMPTION 120,000 BU/h (0-BURNER CONNECTION RANGE)
G5	22mm (7/8 in dia) GASCOCK, CONSUMPTION 60,000 BU/h (SOLID TOP OVER HANGAR)

MECHANICAL SERVICES GENERAL NOTES

- ALL MECHANICAL SERVICES TO TERMINATE WITH APPROPRIATE STOPCOCKS, DATEVALVES & GASCOCKS BY RESTAURANT ÉCOLE.
- ALL WASTES TO BE RUN BY RESTAURANT ÉCOLE. SEE DRAINAGE REQUIREMENTS.
- PRESSURE FOR NATURAL GAS SUPPLY INTO KITCHEN SHOULD BE AT A CONSTANT PRESSURE OF 30m.w.g (20mbar). MAIN GAS ISOLATOR/SOLENOID TO BE IN AN ACCESSIBLE POSITION FOR EMERGENCY KNOCK-OFF. ALL PAINTING OF PIPEWORK & SIGNAGE BY RESTAURANT ÉCOLE.
- ALL GASCOCKS TO BE MOUNTED VERTICALLY IN DOWNWARD DIRECTION.
- ANTI-SIPHONING IF REQUIRED ARE TO BE SUPPLIED & FITTED BY RESTAURANT ÉCOLE.
- ALL DATEVALVES & STOPCOCKS TO BE MOUNTED VERTICALLY.
- SERVICES NOT SHOWN FOR EQUIPMENT BEING SUPPLIED BY OTHERS.
- RESTAURANT ÉCOLE TO RUN ALL SERVICES TO POINTS AS INDICATED AND CONNECT TO APPLIANCES FROM SERVICE POINTS INDICATED.

CONNECTION TO SERVICES WITH THE FOLLOWING MATERIALS

WASTES = P.V.C. SOLVENT WELD / HEAT RESISTANT WHERE APPROPRIATE
WATER = TABLE 'N' COPPER WITH YORKSHIRE FITTINGS
GAS = BLUE BRANDED MEDIUM WEIGHT BARREL & FLEXIBLE GAS CONNECTIONS TO BS889 PART2

N.B. NO SURFACE PIPEWORK TO RUN THROUGH LINE OF EQUIPMENT ABUTTING WALLS (i.e. WALL SHELVING, WASH HAND BASINS ETC. (SERVICES DROP POSITIONS TO BE AGREED))

ALL GAS PIPEWORK TO COMPLY WITH CURRENT C.G.R.G.I. REQUIREMENTS / SPECIFICATION

Client:-

Project:-

PROPOSED CATERING FACILITIES LAYOUT & SERVICES

DATE	REVISIONS
28/03/05	A3 WASH ADDED 30/3/05 B3 VER. PREP. MACHINE, DRY STORE IN SERVICE ADDED 14/4/05
SCALE	1:50
DRAWN	C. Johnson
CHECKED	
DRAWING No.	4620-1B

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