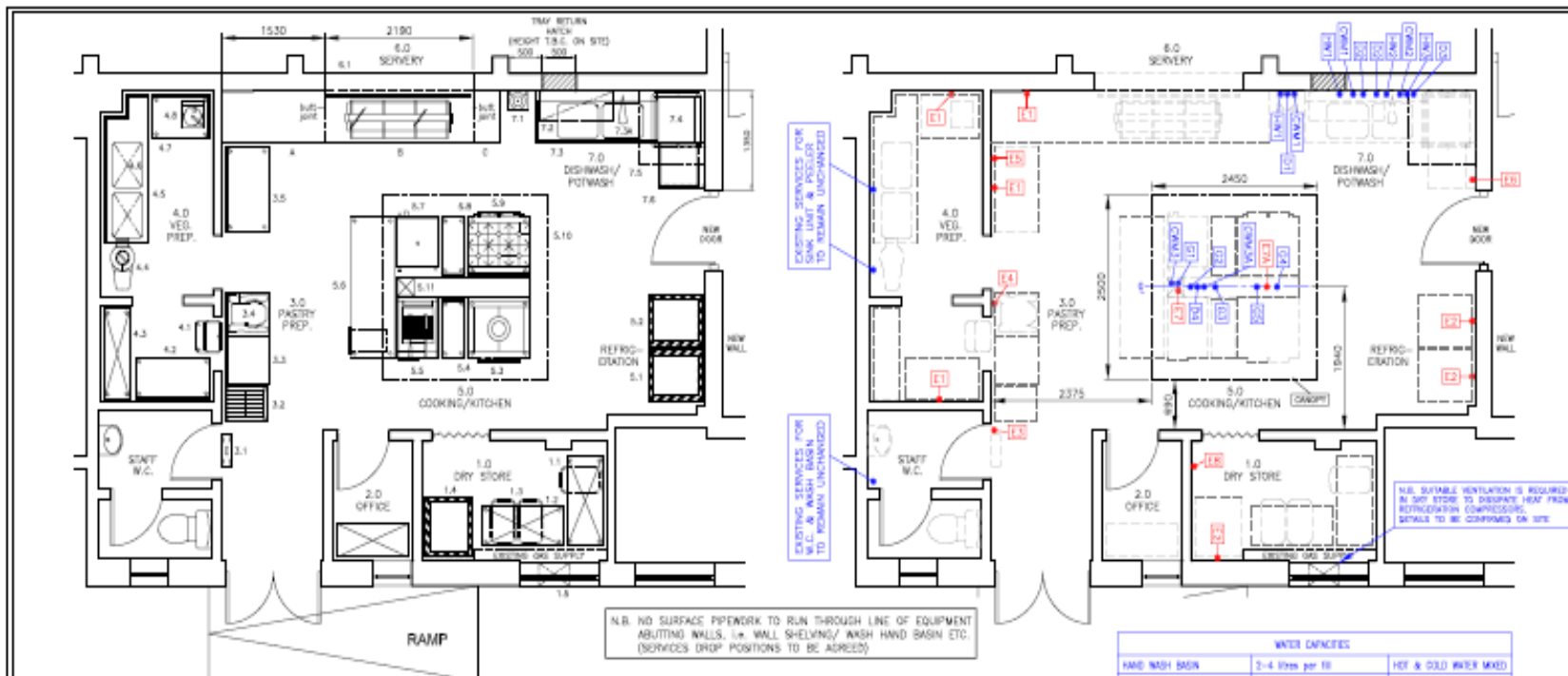




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N.B. NO SURFACE PIPEWORK TO RUN THROUGH LINE OF EQUIPMENT ABUTTING WALLS, I.E. WALL SHELVING/ WASH HAND BASIN ETC. (SERVICES DROP POSITIONS TO BE AGREED)

EXISTING SERVICES FOR SINK UNIT & POSHOLER TO REMAIN UNCHANGED

EXISTING SERVICES FOR W.C. & WASH BASIN TO REMAIN UNCHANGED

N.B. SUITABLE VENTILATION IS REQUIRED IN SET STORES TO DISPERSE HEAT FROM REFRIGERATION COMPRESSORS. DETAILS TO BE CONFIRMED ON SITE

DRAINAGE REQUIREMENTS	
D1	30mm (1 1/2 in dia) WASTE AT 200mm APTL. WASH HAND BASIN
D2	40mm (1 1/2 in dia) WASTE AT 200mm APTL. WASH SINKS
D3	40mm (1 1/2 in dia) TRAPPED STAFFLINE WASTE AT 500mm APTL. WASH (DISHWASHER)
D4	40mm (1 1/2 in dia) WASTE TERMINATING WITH A 100mm (4 in dia) TRAPPED TRAPSHAF AT 100mm APTL. WASH (ATMOSPHERIC STEAMING OVEN)

WATER CAPACITIES		
HAND WASH BASIN	2-4 litres per fit	HOT & COLD WATER MIXED
SINK UNITS	27-40 litres per fit per bowl	HOT & COLD WATER MIXED
ATMOSPHERIC STEAMING OVEN	15 litres per hour max.	COLD WATER WASH
DISHWASHER	192 litres per hour max.	HOT WATER

COLD WATER MIXING SERVICES	
CWD1	15mm (1/2 in dia) WITH ISOLATING VALVE AT 300mm APTL. (W.C. BASH & SINK BOWL)
CWD2	15mm (1/2 in dia) WITH ISOLATING VALVE & DOUBLE-CHECK VALVE AT 300mm APTL. (SPRAY ARM)
CWD3	15mm (1/2 in dia) SUPPLY DROPPING FROM CEILING HERE FOR CONNECTION INTO TERMINATION POINT (ATMOSPHERIC STEAMING)
CWD4	15mm (1/2 in dia) WITH ISOLATING VALVE & DOUBLE-CHECK VALVE AT 300mm APTL. (WINDS. STANDS)

HOT WATER SERVICES	
HWT	15mm (1/2 in dia) WITH ISOLATING VALVE AT 300mm APTL. (W.C. BASH & SINK BOWL)
HWD	15mm (1/2 in dia) WITH ISOLATING VALVE & DOUBLE-CHECK VALVE AT 300mm APTL. (SPRAY ARM)
HWT	22mm (7/8 in dia) WITH ISOLATING VALVE AT 300mm APTL. (DISHWASHER)

N.B. DISHWASHER USE VIA INTERNAL DUCTWORK - WATER CONSUMPTION 100 LITRES PER HOUR. INITIAL FILL 30 LITRES/ WATER PRESSURE 0.4 BAR. MIN TO 4 BAR MAX.

NATURAL GAS SERVICES	
CG	POSITION OF GAS DROP WITH MAIN GAS VALVE MOUNTED ON SERVICES DROP AT SUITABLE HEIGHT TO FEED SUITABLE SEED-FLOAT SHUT OFF AT 300mm APTL. (TO BE LABELLED "MAIN GAS VALVE") (GASCOCKS TO FACE IN A DOWNWARD DIRECTION) (TOTAL CONSUMPTION = 329,100 Btu/hr) (ITEMS G2, G3, G4 & G5)
G2	15mm (1/2 in dia) GASCOCK, CONDUIT/PIPE 50,000 Btu/hr (ATMOSPHERIC STANDS)
G3	22mm (7/8 in dia) GASCOCK, CONDUIT/PIPE 88,000 Btu/hr (DEEP FAT FRYER)
G4	22mm (7/8 in dia) GASCOCK, CONDUIT/PIPE 122,000 Btu/hr (3-BURNER CONNECTION RANDED)
G5	22mm (7/8 in dia) GASCOCK, CONDUIT/PIPE 68,300 Btu/hr (SOLE TOP OVEN RANGE)

ELECTRICAL SERVICES	
CONDUIT TO SUIT ELECTRICAL WIRING RUN & FLOOR & WALL SCAFFED BY MAIN CONTRACTOR	
E1	10mm 15amp SWITCHED SOCKET OUTLET AT 1200mm APTL. (VEG. PREP. MACHINE - FRIG. H.P. E.S.S.W./ SPARE SOCKETS)
E2	15amp SWITCHED SOCKET OUTLET AT 2100mm APTL. (3x UPRIGHT REFRIGERATION - EACH FRAC. H.P.)
E3	15amp 2100V SWITCHED SPK WITH CABLE OUTLET AT 1000mm APTL. (DISCUT WELDER)
E4	15amp 2100V SWITCHED SPK WITH CABLE OUTLET AT 1500mm APTL. (MTR - 0.75 HP)
E5	32amp ISOLATOR WITH OUTLET AT 600mm APTL. (SERVENCY CONTROL)
E6	16amp Single Phase SPREADSHEET ISOLATOR AT 1200mm APTL. WITH CABLE OUTLET POINT AT 600mm APTL. (DISHWASHER)
E7	15amp Single Phase supply LEFT IN CEILING AND WITH A 600mm FLEXIBLE SWL FOR CONNECTION INTO TERMINATION POINT (3-BURNER CONNECTION DECK - FRIG.)
E8	16amp Single Phase SPREADSHEET ISOLATOR POINT MOUNTED ON SERVICES VOID FOR SUPPLY TO (3-BURNER CONNECTION DECK - FRIG./ SPARE SOCKET)
E9	SUITABLE 15amp SUPPLY AT 2100mm APTL. (SECURITY SYSTEM - DETAILS T.B.C. ON SITE)

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 & G.P. SOCKETS, COMPUTER LINES, PRINTERS, BT 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.

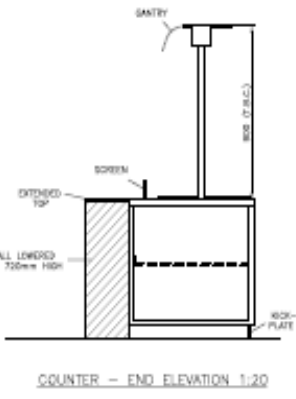
MECHANICAL SERVICES GENERAL NOTES

- ALL MECHANICAL SERVICES TO TERMINATE WITH APPROPRIATE ISOLATING VALVES & 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 8bar.w.g.(200mmH₂O)
- 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 ISOLATING VALVES 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 APPLICABLE
WATER = TABLE 7" COPPER WITH YORKSHIRE FITTINGS
GAS = BLUE BANDED MEDIUM WEIGHT BARREL & FLEXIBLE GAS CONNECTIONS TO BS5988 PART2

- LEGEND**
- 5.0 OFF. STORE
 - 1.1 MOBILE 4-TIER STORAGE RACK
 - 1.2 MOBILE 4-TIER STORAGE RACK
 - 1.3 2nd MOBILE INCUBATOR BINS
 - 1.4 MOBILE UPRIGHT FREEZER
 - 1.5 VENT-AREA FAN
 - 2.0 OFFICE - By Other
 - 3.1 4-TIER STORAGE RACK
 - 3.0 PASTRY PREP. AREA
 - 3.1 WELT KILN
 - 3.2 MOBILE 4-TIER STORAGE RACK
 - 3.3 WALL BENCH WITH DROP-DOWN TO 84" LINC FOR MESH
 - 3.4 26" OF WIDER
 - 3.5 MOBILE WALL BENCH
 - 4.0 VEG. PREP. AREA
 - 4.1 MOBILE WASTE BASK HOLDER
 - 4.2 MOBILE WALL BENCH
 - 4.3 MOBILE 4-TIER STORAGE RACK
 - 4.4 CARRYING POINTS PEELER ON STAND
 - 4.5 DRAINING DOUBLE BOWL SINK UNIT
 - 4.6 2nd SINKETS BOWL COVERS
 - 4.7 MOBILE WALL BENCH
 - 4.8 VEG. PREP. MACHINE
 - 5.0 COOKING / KITCHEN AREA
 - 5.1 MOBILE UPRIGHT REFRIGERATOR
 - 5.2 MOBILE UPRIGHT REFRIGERATOR
 - 5.3 MOBILE SOLE TOP OVEN RANGE
 - 5.4 MOBILE WALL BENCH
 - 5.5 DEEP FAT FRYER
 - 5.6 MOBILE COFFEE BENCH WITH LOCKABLE COFFEE LENS
 - 5.7 ATMOSPHERIC STEAMING OVEN
 - 5.8 MOBILE WALL BENCH
 - 5.9 MOBILE 6-BURNER CONNECTION OVEN RANGE
 - 6.0 ISLAND TYPE VENTILATION CANOPY SERVICE SPIN/STOP
 - 6.11
 - 6.0 SERVENY AREA
 - 6.1 SERVENY QUARTER WITH EXTENDED TOP THROUGH HOLLOWAY, COMPRISING AMBIENT SECTION
 - 6.2 HEATED DOWN TOP SECTION WITH HOT/COLD/UNDER & HOKED GASTRY OVER AMBIENT SECTION
 - C
 - 3.0 GUNNING / POTWASH AREA
 - 7.1 WASH HAND BASIN
 - 7.2 ANGLE BRACKET WALL SHELF
 - 7.3 WELT PALET RACKING WITH 2nd. ASST. SINK BOWLS & EXTENDED TOP THROUGH INFO-RAM
 - 7.3A PRE-WIRE SPRAY ARM ATTACHMENT CORNER POSTER/ROUGH DISHWASHER WITH INTERNAL SPLITTER & PLUMB
 - 7.4 COOKING CANOPY
 - 7.5 CLEANING OUTLET TAKING WITH 2nd. BAYS OF 4x BASKET RACKING UNDER



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

ALL DIMENSIONS IN MM

VENTILATION

ALL DETAILS & SERVICES REQUIREMENTS FOR VENTILATION CANOPY ARE NOT SHOWN & ARE TO BE SPECIFIED & PROVIDED BY ADVENT OUTWORK

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

Client:-

ST. JAMES C OF E PRIMARY SCHOOL ENFIELD

Project:-

PROPOSED CATERING FACILITIES LAYOUT & SERVICES

DATE	30/5/06	REVISIONS	
SCALE	1:50@A2	A1 GENERAL REVS 31/5/06	
DRAWN	C. Johnson	A2 WIND REVS 21/5/06	
CHECKED		G3 TO SUIT SITE SURVEY & SERVICES ADDED 22/5/06	
		A3 CANOPY AMENDED 22/5/06	
DRAWING No.	4705-1D		

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