

KITCHEN EQUIPMENT SCHEDULE

ITEM	DESCRIPTION	QTY	DIMENSIONS
01	HAND WASH BASIN	1	TBC
02	SINGLE BOWL SINK with DRAINER	1	1200(w) x 600(d)
03	3 DOOR PREP TABLE	1	1365(w) x 700(d)
04	3 DOOR PREP TABLE	1	1365(w) x 700(d)
05	RACKING	1	1700(w) x 610(d)
06	RACKING	1	1350(w) x 610(d)
07	HAND WASH BASIN	1	TBC
08	CLEANS TABLE	1	650(w) x 600(d)
09	DISH WASHER	1	720(w) x 630(d)
10	SINGLE BOWL SINK	1	700(w) x 600(d)
11	DIRTIES TABLE	1	1250(w) x 600(d)
12	RACKING	1	1800(w) x 400(d)
13	WALL SHELVES	1	CUSTOM
14	WALL SHELVES	1	CUSTOM
15	3 DOOR PREP TABLE	1	1365(w) x 700(d)
16	INFILL TABLE	1	1420(w) x 600(d)
17	2 DOOR PREP TABLE	1	1365(w) x 600(d)
18	HOT CUPBOARD & GANTRY	1	1180(w) x 700(d)
19	3 DOOR PREP TABLE	1	1365(w) x 700(d)
20	INFILL TABLE	1	1100(w) x 700(d)
21	WALL SHELVES	1	2050(w) x 300(d)
22	3 DOOR PREP TABLE	1	1365(w) x 700(d)
23	RACKING	1	1200(w) x 610(d)
24	FLY KILLER	1	TBC
25	STOCKPORT COOKER	1	847(w) x 770(d)
26	COMBI OVEN (stacked)	2	847(w) x 770(d)
27	INDUCTION SUITE	1	2030(w) x 1630(d)
28	EXTRACT CANOPY	1	3500(w) x 2250(d)
29	RACKING	1	1900(w) x 610(d)
30	RACKING	1	2200(w) x 610(d)

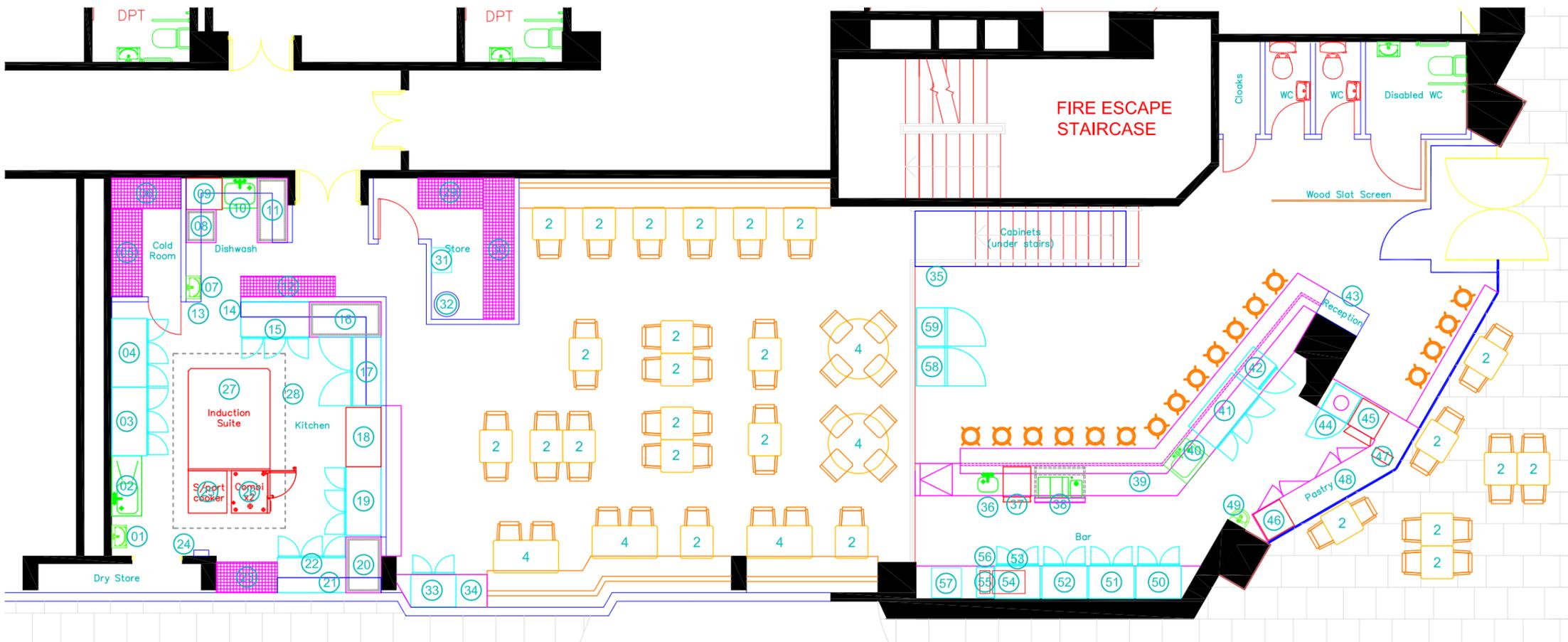
ITEM	DESCRIPTION	QTY	DIMENSIONS
31	ICE MACHINE	1	TBC
32	WATER TANK (200ltr)	1	TBC
33	BOTTLE COOLER (2 DOOR)	1	900(w) x 550(d)
34	WAITER STATION	1	CUSTOM
35	CABINETS	1	TBC
36	SINGLE BOWL SINK	1	600(w) x 600(d)
37	GLASS WASHER	1	550(w) x 600(d)
38	COCKTAIL STATION	1	1000(w) x 715(d)
39	SHELVING	1	CUSTOM
40	SINGLE BOWL SINK	1	700(w) x 600(d)
41	3 DOOR PREP TABLE	1	1365(w) x 700(d)
42	FREEZER	1	600(w) x 600(d)
43	RECEPTION DESK	1	930(w) x 500(d)
44	BIN CUPBOARD	1	600(w) x 600(d)
45	OVEN	1	600(w) x 600(d)
46	MIXER	1	600(w) x 600(d)
47	PACOJET	1	185(w) x 400(d)
48	PASTRY CUPBOARD S/S (with doors)	1	CUSTOM
49	HAND WASH BASIN	1	TBC
50	BOTTLE COOLER (2 DOOR)	1	900(w) x 550(d)
51	BOTTLE COOLER (2 DOOR)	1	900(w) x 550(d)
52	BOTTLE COOLER (2 DOOR)	1	900(w) x 550(d)
53	BOTTLE COOLER (2 DOOR)	1	900(w) x 550(d)
54	COFFEE MACHINE	1	650(w) x 450(d)
55	COFFEE GRINDER	1	200(w) x 450(d)
56	COFFEE GRINDER	1	200(w) x 450(d)
57	ICE MACHINE	1	600(w) x 600(d)
58	SUB ZERO WOLF WINE FRIDGE	1	762(w) x 610(d)
59	SUB ZERO WOLF WINE FRIDGE	1	762(w) x 610(d)

This drawing is to be read in conjunction with all relevant drawings.

The main contractor/builder is to interpret the requirements in relationship to the site conditions encountered and as agreed with the Building Control officer.

All dimensions and sizes to be verified on site, any discrepancies to be reported to the client/project manager. These annotations were prepared for planning and/or building control submission only.

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PROPOSED GROUND FLOOR PLAN - OPTION 2

Rev	Description	By	Date
I	Modified layout and equipment, updated schedule.	PB	07.11.18
H	Modified layout and equipment, updated schedule.	PB	29.10.18
G	Create electrical Layout based on provided schedule of electricians work	PB	16.10.18
F	Kitchen modified as instructed.	PB	24.05.18
E	Option modified as instructed.	PB	16.05.18
D	Option modified as instructed.	PB	11.04.18
C	Added equipment schedule	PB	16.02.18
B	Modified kitchen and bar layout	PB	13.02.18
A	For Client Approval	PB	28.01.18

Initial Issue: 28/01/2018

CLIENT	
HISPI King Street Manchester	
PROJECT TITLE	
Kitchen and Bar Fit-out	
DRAWING TITLE	
Proposed Ground Floor Layout Option 2	
Drawn by: PB	Checked by: RH
Date: 28/01/2018	Scale: 1:100@A3



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Job Ref.	Drawing No.	Revision
JR	003	I